



Sushi Special Menu

Hamachi Chili	25
Wild yellowtail sashimi with cilantro, serrano pepper and Yuzu caviar, served with citrus soy and Yuzu mist	
Chef Matsu Special	28
Seared big eye tuna tataki topped with micro mixed salad, chili ginger sauce and green scallion oil	
Northwest Roll	30
Spicy tuna roll, topped with salmon sashimi and wasabi tobiko caviar	
Crunch Roll	21
Panko crusted shrimp, masago aioli, cucumber and avocado, topped with Japanese rice crackers	
Wazuzu Roll	30
Snow crab, avocado and cucumber inside out roll, topped with eel fillet and dressed with sweet eel sauce	
Salmon Tar Tar	25
Minced salmon, topped with Tobiko and finished with Yuzu dressing	
Chef's Special Sushi Platter	60
Chef's choice of finest daily selected fish, delicately sliced and served with mixed seaweed garnish	
Chef's Special Sashimi Platter	80
Chef's choice of finest daily selected fish, delicately sliced and served with mixed seaweed garnish	
High "Roll"er	100
Toro, Maine lobster, caviar, crème fraîche, served with lobster miso soup	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Executive Chef
Jet Tila

Master Sushi Chef
Masaru Matsuura

Sushi and Sashimi

		Sushi (2 pc.)	Sashimi (3 pc.)
Freshwater Eel	うなぎ	9	11
Kona Kampachi	かんぱち	9	14
Mackerel	さば	7	11
Giant Clam	みる貝	11	16
Snow Crab	かに	12	18
Octopus	たこ	8	12
Salmon	さけ	8	12
Salmon Roe	いくら	8	12
Scallop	ほたて	8	12
Sea Urchin	うに	11	16
Shrimp Ebi	エビ	7	12
Snapper	たい	7	14
Sweet Shrimp	甘えび	10	16
Sweet Egg Omelet	たまご	7	10
Tuna Belly	とろ	28	42
Tuna	まぐろ	10	16
Yellowtail	はまち	8	11
		Cut Roll	Hand Roll
LA California Roll	カリフォルニア	11	7
Spider (Softshell Crab)	ソフトシェルクラブ	14	-
Eel Avocado	うなぎアボカド	9	7
Lobster	ロブスター	25	-
Philadelphia	フィラデルフィア	11	7
Salmon Avocado	サーモンアボカド	8	7
Salmon Skin Roll	サーモンスキン	10	8
Spicy Tuna	スパイシーまぐろ	11	7
Toro Scallion	ねぎとろ	16	11
Tuna	鉄火	9	8
Vegetable Roll	野菜	7	5
Yellowtail Scallion	ねぎはまち	8	7
Fresh Wasabi (à la carte)	わさび	-	5

Starters

	Steamed Edamame	8
	Sea salt	
	Japanese Seaweed Salad	6
	Lightly Marinated seaweed medley	
	Kimchi	8
	Thai Beef Salad	18
	Lemongrass steak, seasonal greens, chili mint dressing	
	Som Tum Papaya Salad	14
	Young green papaya, dried shrimp, peanuts, green beans and yum dressing	
	Miso Soup	6
	Miso with seaweed, shimeji mushrooms, scallions	
	Tom Yum Goong Soup	14
	Hot, sour and spicy prawn soup, shimeji mushrooms	
	Tom Kha Gai Soup	12
	Coconut galanga chicken soup	
	Wonton Soup	12
	Shrimp wontons, special broth, vegetables	
	Wazuzu Hot Wings	12
	Spicy sweet crispy hot wings	
	Roti Panang	12
	Panang chicken curry with Indian flat bread	
	Cha Gio Imperial Crispy Rolls	14
	Pork, shrimp, Vietnamese herbs, rice vermicelli, sweet chili sauce	
	Shu Mai	9
	Pork and shrimp dumplings	
	Har Gow	9
	Steamed prawn dumplings	
	Cha Siu Bao	8
	Steamed barbecue pork buns	
	Pork Pot Stickers	9

Rice and Noodles

	Wazuzu Pineapple Fried Rice	23
	Thai Jasmine rice, roast duck, Chinese sausage, shrimp, pineapple	
	Cantonese Style Fried Rice	16
	Barbecue pork, shrimp or chicken	
	Drunken Noodles	
	Fresh rice noodles with Thai basil, sweet soy sauce, chilies and onions	
	Shrimp	22
	Beef or Chicken	18
	Pad Thai Kon Kaen	22
	Rice stick noodles, tamarind, shrimp, eggs, bean sprouts, peanuts	
	Canton Chicken Lo Mein	21
	Egg noodles, chicken, vegetables	
	Beef Chow Fun	23
	Chinese broccoli, bean sprouts, onion	
	Tom Yum Rice Noodle Soup	17
	Egg Noodle Soup	
	Chinese Barbecue Pork or Wonton	17
	Roast Duck	19
	Combination	21
	Jasmine or Brown Rice	5



Spicy

Wazuzu Specialties

Korean Galbi Short Ribs	25
Soy, sesame, brown sugar marinated beef short ribs	
Cantonese Assorted Barbecue Plate	26
Roast duck, barbecue pork and red cooked spareribs	
Ginger Scallion Seabass	35
Steamed or crispy panko coated	
 Panang Curry	16
Thai coconut curry, Thai basil, seasonal vegetables	
Roast Duck	24
Shrimp	22
Beef	18
Chicken	16
Miso Marinated Black Cod	25
Marinated with miso, ginger, sake	
Live Lobster	88
Black bean sauce, ginger and scallions, garlic crusted or Singapore curry	
 Crispy Fish with Thai Herbs	21
Crispy trout fillet with Thai herbs, green apple mango yum salad	
 Thai Spicy Basil Stir-fry	
Thai sweet basil, onions, bell peppers, white pepper	
Shrimp	22
Beef	17
Chicken	17
 Sichuan Wok	
Spicy Sichuan sauce, spring onions, scallions	
Shrimp	22
Beef	17
Chicken	17
Salt and Pepper Prawns	22
Sichuan salt and pepper shelled prawns with a hint of spice	
Choy Sum with Garlic Sauce	16
Choy sum greens wok tossed with garlic sauce	

Wazuzu Bowls

Choice of brown or white rice

Teriyaki Salmon Bowl	18
Salmon fillet, ginger teriyaki glaze, seasonal vegetables	
Teriyaki Beef Bowl	18
Thin sliced beef, ginger teriyaki glaze, seasonal vegetables	
Teriyaki Chicken Bowl	16
Thin sliced chicken breast, ginger teriyaki glaze, seasonal vegetables	
Unagi-Don	18
Broiled fresh water eel, Japanese pickles and sweet sauce	



Desserts

Exotic Chocolate Cake	10
Banana, passion fruit, pineapple crème, chocolate pecan crumble, chocolate ganache	
Seasonal Sorbet Sampler	9
Mango, passion fruit, lychee	
Ice Kachang	9
Shaved ice, red beans, coconut, tropical fruit and condensed milk	
Mochi Ice Cream Duo	12
Red bean and green tea flavors	
Dragon Balls	9
Black sesame filled rice dumplings in ginger black tea broth	
Ice Cream Trio	9
Coconut, coffee, white chocolate yuzu	

Beverages

Fiji (small/large)	4.5/8
Pellegrino (small/large)	4.5/8
Thai Iced Tea	5
Thai Iced Coffee	5
Iced Tea	4.5
Juice	6
Orange, watermelon, pineapple, guava nectar, mango nectar or papaya nectar	

Hot Teas

Green	8
Oolong	8

