

ⓓ = DINNER ONLY

Appetizers

Sunomono Salad	
Vegetable	6.00
Octopus or Prawn	7.00
Crab or Assorted	8.00
Green Salad	7.00
<i>(Served with our house ginger dressing)</i>	
Seaweed Salad ⓓ	8.00
<i>(Four kinds of seaweed tossed in our house soy vinaigrette, served with heart of romaine lettuce)</i>	
Smoked Salmon Salad	13.00
<i>(Daikon radish and cucumber wrapped in cold smoked salmon, sitting in our house ginger dressing)</i>	
Edamame	5.00
<i>(Poached green soy beans with sea salt)</i>	
Spinach Gomaae	5.00
<i>(Chilled, blanched spinach in sesame sauce)</i>	
Takoyaki	7.00
<i>(Deep fried Octopus Balls with our house made mayo and Takoyaki sauce. Seaweed powder and dried bonito flakes on top)</i>	
Yakitori ⓓ	8.00
<i>(Chicken skewers (2) with teriyaki sauce)</i>	
Gyoza	8.00
<i>(House made pan-fried Japanese pork dumplings)</i>	
Soft Shell Crab	12.00
<i>(Deep fried soft shell crab. Served with ponzu sauce)</i>	
Spicy Grilled Tuna	13.00
<i>(Local albacore tuna steak dusted in cajun spices, grilled to your liking and served with greens and our spicy mayo dip)</i>	
Steamed Rice	2.50
Miso Soup	2.75

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Tempura & Age-Mono

Tempura	
Vegetable	11.00
Yam ⓓ	11.00
Avocado ⓓ	12.00
Prawn	13.00
Mixed <i>(Prawn, White Fish and Vegetable)</i>	14.00
Spicy Prawn	14.00
Seafood Tempura ⓓ	18.00
<i>(Lobster, prawns, white fish, yellowtail, salmon, tuna, fish cake and vegetables)</i>	
Agedashi Tofu	5.50
<i>(Deep fried tofu served in light soy fish broth)</i>	
Japanese Vegetable Croquette (2pc)	7.00
<i>(Vegetable Croquette with Tonkatsu sauce and mixed greens)</i>	
Chicken Kara-age	9.00
<i>(Boneless chicken marinated then deep fried)</i>	
Tonkatsu <i>(Deep fried breaded pork)</i> ⓓ	17.00
Chicken Katsu <i>(Deep fried breaded chicken)</i> ⓓ	17.00
<u>Teriyaki</u> <i>(Served with bean sprouts and eggplant)</i>	
Chicken ⓓ	16.00
Beef or Salmon ⓓ	17.00
<u>Donburi & Jyu-Mono</u>	
<i>(Items served on a bed of steamed rice)</i>	
Ten Don <i>(Tempura)</i>	
Vegetable ⓓ	12.00
Prawn ⓓ	14.00
Mixed ⓓ <i>(Prawn, White Fish & Vegetable)</i>	15.00
Chicken Teriyaki Don ⓓ	16.00
Beef or Salmon Teriyaki Don ⓓ	17.00
Katsu Don ⓓ	16.00
<i>(Deep fried breaded pork topped with lightly cooked egg and onions)</i>	
Una Jyu <i>(BBQ fresh water eel)</i> ⓓ	19.00



山葵家
WASABIYA
EST.2001

**Japanese
Sushi Cafe**

TAKEOUT MENU

A3 - 465 Merecroft Road, Campbell River

TEL: 250-287-7711

wasabiyasushicafe.com

<u>Tuesday – Friday</u>	<u>Saturday</u>	<u>Closed</u>
11:30 – 1:30pm	4pm – 8pm	Sunday
4pm – 8pm		Monday

**LUNCH ONLY
SPECIAL**



山葵家 BOWLS
WASABIYA

*All bowls are served on steamed rice with miso soup and mixed greens & ginger dressing. NO SUBSTITUTIONS.

Kara-age Don (Regular or Spicy Korean Style Sauce)
(Our popular house made chicken kara-age) 15.00

Poke Don (Regular or Spicy) 15.00
(Albacore tuna and cucumber marinated in our special poke sauce)

Spicy Grilled Tuna Don 16.00
(Our famous Spicy Grilled Tuna served with house made Spicy Mayo dip)

Teriyaki Don *(Served with our house made signature Teriyaki sauce)*

- Deep fried Tofu 12.00
- Chicken 16.00
- Beef or Salmon 17.00

Chicken Katsu Don 16.00
(Deep-fried breaded chicken with Tonkatsu sauce)

Japanese Chicken Curry 15.00
(Our most favorite staff meal. No mixed greens)

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Sashimi

Sliced fish served raw, cooked or marinated

Smoked Tuna Tataki	13.00
Tuna Sashimi	17.00
Salmon Sashimi	17.00
Tuna and Salmon Sashimi	17.50
Yellowtail Sashimi	18.00
Assorted Sashimi ⓓ	25.00

Nigiri (Pieces)

All Nigiri have wasabi between the fish and the rice, except **

Dashimaki Tamago **	3.00
Sweet Bean Curd (Inari)**	3.00
Mackerel	3.75
Octopus	3.75
Squid	3.75
Scallop	3.75
Surf Clam	3.75
Tuna (Albacore)	3.75
Toro (Tuna belly)	3.75
Smoked Tuna Tataki	3.75
Salmon	3.75
Prawn	4.00
Sweet Raw Prawn	4.00
Red Tuna	4.00
Sea Bream (Red snapper)	4.00
Yellowtail	4.00
Sea Eel **	4.00
Fresh Water Eel **	4.00
Smelt Roe	4.00
Salmon Roe	4.50
Flying Fish Roe	4.00
- add Quail's egg	+0.75
Omakase Nigiri Platter ⓓ	25.00

(Chef's choice of nine assorted pieces of nigiri sushi)

Maki Sushi (Rolls)

W -- Wasabi inside the roll

Kappa (Cucumber, sesame) (6 pc) W	3.75
Oshinko (Japanese pickled radish, sesame) (6 pc)	3.75
Natto (Fermented soy bean) (6 pc)	3.75
Umeshiso (Plum, shiso leaf, cucumber, sesame) (6 pc)	3.75
Asparagus (6 pc)	3.75
Avocado (6 pc)	4.50
Kanpyo (Gourd) (6 pc)	4.50
Albacore Tuna (6 pc) W	4.75
Salmon (6 pc) W	4.75
Spicy Tuna (6pc)	4.75
Spicy Scallop (6 pc)	4.75
Negi Toro (Tuna belly, green onion) (6 pc) W	5.25
Negi Hamachi (Yellowtail, green onion) (6pc) W	5.25
Una-kyu (BBQ fresh water eel, cucumber, sesame) (6 pc)	5.25
Ana-kyu (Sea eel, cucumber, sesame) (6 pc)	5.25
Red Tuna (6 pc) W	5.25
Spicy Crab (6pc)	6.00
Vegetable (8 pc) (Carrot, cucumber, avocado, asparagus, sesame)	6.00
Salmon Skin (8 pc) (Crispy salmon skin, pickled radish, dried bonito, mayo, sesame)	6.50
Yam Tempura (8 pc) (Tempura yam, avocado, cucumber, pickled radish, mayo, sesame)	7.00
Lobster Chop (6 pc) (Lobster meat mixed with miso-mayo and roe, sesame)	8.00
Pacific (8 pc) with roe (Smoked salmon, cream cheese, fish cake, cucumber, pickled radish, sesame)	9.00
Prawn Tempura (8 pc) with roe (Tempura prawn, avocado, cucumber, pickled radish, mayo, sesame)	9.00
California (8 pc) with roe (Real crab, avocado, cucumber, mayo, sesame)	9.00
Campbell River (8 pc) with roe (Real crab, smoked salmon, avocado, cucumber, mayo, sesame)	10.00
Cone Style	5.75

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Specialty Rolls

W -- Wasabi inside the roll

Tanuki de roll (4 lg. pc) W (Red tuna, tempura bits, radish sprouts, pickled radish, shiso leaf, sesame)	8.25
Volcano roll (4 lg. pc) (Extra spicy tuna, tempura bits, radish sprouts, spicy mayo lava, sesame)	8.25
Spider Roll (4 lg. pc) (Deep fried soft shell crab, cucumber, pickled radish, smelt roe, mayo and sesame seeds)	9.75
Dynamite roll (8 pc) (Spicy tempura prawn, avocado, cucumber, pickled radish, chili sauce, nanami-Japanese chili pepper, sesame)	10.00
Sunset roll (8 pc) (Smoked salmon on the outside with tuna, dashimaki tamago, flying fish roe, avocado and mayo, sesame on the inside)	13.00
Kamikaze roll (4 ex lg. pc) (Spicy crab, spicy tempura prawn, avocado, cucumber, radish sprout, chili sauce, nanami-Japanese chili pepper, sasame, with spicy mayo drizzled over roll)	13.50
Futomaki (8 ex lg. pc) (Prawn, dashimaki tamago, fresh water eel, cucumber, mushroom, fish flake, gourd strip, pickled radish, sesame)	16.50
Coast to Coast roll (8 lg. pc) (Lobster chop, crab, smoked salmon, dashimaki tamago, asparagus, sesame)	16.50

Chirashi

Items served on a bed of sushi rice

Kashi (Arranged artfully) ⓓ	29.00
Bara (Scattered) ⓓ	29.00

Noodle

Yakisoba ⓓ (Stir-fried noodles with beef, cabbage, carrot and onion)	15.50
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