Appetizers			•
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<u>Appetizers</u>	
Sunomono Salad	
Vegetable	7
Octopus, Prawn, Crab, Assorted	8.75
Green Salad	8.50
(Served with our house ginger dressing)	
Seaweed Salad	9
(Four kinds of seaweed tossed in our house soy served with heart of romaine lettuce)	vinaigrette,
served with heart of romaine lettace)	
Smoked Salmon Salad	14.50
(Daikon radish and cucumber wrapped in cold	
smoked salmon, sitting in our house ginger dres	ssing)
Edouardo	
Edamame	6
(Poached green soy beans with sea salt)	
Spinach Gomaae	6.5
(Chilled, blanched spinach in sesame sauce)	0.5
Takoyaki	8.5
(Deep fried Octopus Balls with our house made mayo	
sauce. Seaweed powder and dried bonito flakes on to	(P)
Yakitori	10
(Gllied chicken with teriyaki sauce)	
Gyoza	8.75
Pan-fried or Deep fry Japanese pork dumplings	5pc.)
Soft Shell Crab	14.50
(Deep fried soft shell crab. Served with ponzu so	auce)
Spicy Grilled Tuna	14.50
(Local albacore tuna steak dusted in cajun spices, gril	
liking and served with our spicy mayo dip)	
Steamed Rice	3.00
Miso Soup	3.00
ivii30 30up	5.00

Tempura & Age-Mono

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Tempura	
Vegetable	14.00
Yam	13.50
Avocado	14.00
Prawn (5pc)	15.00
Mixed (Prawn, White Fish and Vegetable)	17.50
Spicy Prawn (6pc)	16.50
Seafood Tempura	22.00
(Lobster, prawns, white fish, yellowtail, salmor fish cake and vegetables)	ı, tuna,
Agedashi Tofu (Deep fried tofu served in light soy fish broth)	7.50
(Deep fried to ju served in light soy fish broth)	
Japanese Vegetable Croquette (2pc) (Vegetable Croquette with Tonkatsu sauce and mixed gree	8.00 ens)
Chicken Kara-age	13.00
(Boneless chicken marinated then deep fried)	
Tonkatsu (Deep fried breaded pork)	19.00
Chicken Katsu (Deep fried breaded chicken).	19.50
Teriyaki (Served with bean sprouts and eg	gplant)
Chicken	18.00
Beef (50z Sirloin Steak) or Sockeye Salmon	19.50
<u>Donburi & Jyu-Mono</u> (Items served on a bed of steamed rice)	
Ten Don (Tempura)	
Vegetable	16.50
Prawn (5pc)	18.00
Mixed (Prawn, White Fish & Vegetable).	19.00
Chicken Teriyaki Don	19.50
Beef (50z Sirloin Steak) Teriyaki Don	22.00
Sockeye Salmon Teriyaki Don	22.00

(Deep fried breaded pork topped with lightly cooked egg and onions)

Katsu Don

Una Jyu (BBQ fresh water eel)

20.50

23.00



Japanese Sushi Cafe

A3 - 465 Merecroft Road, Campbell River

TEL: 250-287-7711

wasabiyasushicafe.com

TAKEOUT DINNER MENU

Tuesday — Saturday Lunch 12pm - 3pm Dinner 3pm — 8pm

Sunday & Monday
Closed

*Since there may be a long wait for take-out, we recommend calling well in advance

Noodle

Yakisoba 18.50 (Stir-fried noodles with beef, cabbage, carrot and onion)

Sas	sh	im	ıi

Sliced fish served raw, cooked or marinated

,		
Smoked Tuna Tataki	16.00	
Tuna Sashimi	19.00	
Salmon Sashimi	20.50	
Toro Sashimi	19.50	
Tuna and Salmon Sashimi	21.00	
Yellowtail Sashimi	23.00	
Assorted Sashimi	29.00	
Nigiri (Pieces)		
All Nigiri have wasabi between the fish and the	e rice, except **	

All Nigiri have wasabi between the fish and the rice, e	except **
Dashimaki Tamago **	3.50
Sweet Bean Curd (Inari)**	4.25
Mackerel	4.50
Octopus	4.50
Squid	4.50
Scallop	4.50
Surf Clam	4.00
Tuna (Albacore)	4.25
Toro (Tuna belly)	4.50
Smoked Tuna Tataki	4.50
Sockeye Salmon	4.50
Prawn	4.50
Sweet Raw Prawn	4.50
Red Tuna	4.75
Sea Bream (Red snapper)	5.00
Yellowtail	5.00
Fresh Water Eel **	4.75
Smelt Roe	4.75
Salmon Roe	5.00
Flying Fish Roe	5.00
- add Quail's egg	+0.75
Omakase Nigiri Platter	32.00

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

+ Omakase Roll)

Maki Sushi (Rolls)

W -- Wasabi inside the roll

W Wasabi inside the roll	
Kappa (Cucumber, sesame) (6 pc) W	4.00
Oshinko (Japanese pickled radish, sesame) (6 pc)	4.00
Natto (Fermented soy bean) (6 pc)	4.50
Umeshiso (Plum, shiso leaf, cucumber, sesame) (6 pc)	4.50
Asparagus (6 pc)	4.50
Avocado (6 pc)	5.00
Kanpyo (Gourd) (6 pc)	5.00
Albacore Tuna (6 pc) W	6.00
Sockeye Salmon (6 pc) W	6.50
Spicy Tuna (6pc)	6.50
Spicy Scallop (6 pc)	6.75
Negi Toro (Tuna belly, green onion) (6 pc) W	6.75
Negi Hamachi (Yellowtail, green onion) (6pc) W	7.00
$Una-kyu \; \hbox{\scriptsize (BBQ fresh water eel, cucumber, sesame) (6 pc)}$	6.50
Red Tuna (6 pc) W	7.00
Spicy Crab (6pc)	7.00
Vegetable (8 pc) (Carrot, cucumber, avocado, asparagus, sesame)	8.00
Salmon Skin (8 pc) (Crispy salmon skin, pickled radish, dried bonito, mayo, sesan	8.50 ne)
Yam Tempura (8 pc) (Tempura yam, avocado, cucumber, pickled radish, mayo, see	8.50 same)
Lobster Chop (6 pc) (Lobster meat mixed with miso-mayo and roe, sesame)	8.75
Pacific (8 pc) with roe	
(Smoked salmon, cream cheese, fish cake, cucumber, pickled sesame)	9.75 radish,
sesame)	radish,
Prawn Tempura (8 pc) with roe (Tempura prawn, avocado, cucumber, pickled radish, mayo, s	radish,

Specialty Rolls

W -- Wasabi inside the roll

Tanuki de roll (5pc) W

(Tuna, tempura bits, radish sprouts, pickled radish, shiso leaf, sesame)

Volcano roll (5pc)

10.50

10.50

(Extra spicy tuna, tempura bits, radish sprouts, spicy mayo lava, sesame)

Spider Roll (4 lg. pc)

11.50

(Deep fried soft shell crab, cucumber, pickled radish, smelt roe, mayo and sesame seeds)

Dynamite roll (8 pc)

11.50

(Spicy tempura prawn, avocado, cucumber, pickled radish, chili sauce, nanami-Japanese chili pepper, sesame)

Sunset roll (8 pc)

16.00

(Smoked salmon on the outside with tuna, dashimaki tamago, flying fish roe, avocado and mayo, sesame on the inside)

Kamikaze roll (6 pc)

16.00

(Spicy crab, spicy tempura prawn, avocado, cucumber, radish sprout, chili sauce, nanami-Japanese chili pepper, sasame, with spicy mayo drizzled over roll)

Coast to Coast roll (8 lg. pc)

19.50

(Lobster chop, crab, smoked salmon, dashimaki tamago, asparagus, sesame)

Futomaki (8 ex lg. pc)

20.00

(Prawn, dashimaki tamago, fresh water eel, cucumber, mushroom, fish flake, gourd strip, pickled radish, sesame)

Chirashi

Items served on a bed of sushi rice Kashi (Arranged artfully). 31.00

Real Crab Campbell River (8 pc) with roe 12.50 (Real crab, smoked salmon, avocado, cucumber, mayo, sesame)

*With Imitation Crab -- 10.00

Cone Style 7.00