

WA Dining

Sake and Steak House

Chef's "Omakase"

dinner prefix menu

— 1st —

Five Bites
chef's choice five amuse

— 2nd —

Seasonal Soup
fresh seasonal ingredients

— 3rd —

Chef's Choice Dish

— Entrée —

~50~

"CAB" Prime Ribeye 8oz

"CAB" Filet Mignon 6oz

Black Cod "Saikyo-yaki"

90

A5 "Wagyu" New York 5oz

A5 "Wagyu" Filet Mignon 4oz

100

Black Cod "Saikyo-yaki" and choice of A5 "Wagyu" New York or Filet Mignon Steak
substitute Black Cod with Lobster tail add 5

— Dessert —

choice of dessert
with Coffee or Tea

extra cut upon request, "Prime Ribeye", "Wagyu Filet", and "Wagyu New York"

"Wagyu" is our speciality - certified A-5 grade real Japanese beef directly from Japan

CAB - certified angus beef

Appetizer staff and customer favorites

Miso Cream Cheese	miso marinated cream cheese 8pc	6
Fries	old school shoestring french fries	6
Fried Chicken Wing	“WA Dining” style fried chicken wings marinated in ginger garlic soy 4pc	7
Shrimp Cocktail	with Wasabi cocktail sauce 6pc	14
Private Label Smoked Sausage	grilled crispy smoked sausage 5pc	8
5 Bites	chef's choice 5 amuse	9
Cheese Plate	3 kinds cheese with their friends	10
“Uniku”	enjoy great harmony with A-5 “Wagyu” Sashimi and “Uni”	12
Roasted Duck	roasted marinated duck breast with vegetables : red wine soy reduction 5pc	12
“Yuzu Pepper Skirt Steak”	sliced skirt steak with “Yuzukosho Ponzu” 5oz	20
Lobster Uni Cream	lobster tail bites cooked with creamy fresh sea urchin sauce	22
“Wagyu Sashimi”	sashimi style, sliced seared “Wagyu” beef with Japanese condiments	24

Soup to warm up to you

Today's Soup	fresh chef's choice ingredients	6
Onion Gratin Soup	caramelized onion, cheese and croutons in a chicken and “Kaeshi” soy stock	8
Leek and Potato Soup	with scallop and shrimp in a mild creamy soup	9

Salad local organic greens, tomato, mango, carrots, red onion and red radish with homemade dressing

Organic Garden Salad	with balsamic honey dressing	7
Heirloom Tomato and Burrata	caprese with “shiso” herb and red “shiso” herb dressing	10
Free Range “Jidori” Chicken Caesar Salad	roasted chicken breast and romaine lettuce	12
“Kakiage Soba” Salad	buckwheat noodle, tempura and poached egg with “Yuzu” flavor “Dashi” broth	15
Shrimp Kale Salad	shrimp, portobello, kale with balsamic honey dressing and bleu cheese	15
Sashimi Salad	fresh sashimi salad with “Yuzu Wasabi” dressing	18

Sashimi, Sushi and Rolls fresh seafood, wagyu and more

Fresh Oyster	with homemade “ponzu”, chopped wasabi and green onion 1pc	3.5
Albacore Carpaccio	seared albacore sashimi with “Tosazu” vinaigrette and Ikura 6pc	13
Garlic Albacore	seared albacore sashimi with garlic “Yuzu” butter soy 6pc	13
Organic Scottish Salmon Sashimi / Carpaccio	please choose sashimi or carpaccio 6pc	14
Yellowtail Sashimi / Carpaccio	please choose sashimi or carpaccio 6pc	16
Bluefin Tuna Sashimi	bluefin tuna sashimi 6pc	18
Bluefin Chu-Toro Sashimi	bluefin medium fatty tuna sashimi 6pc ---limited quantities---	24
Sashimi Assortment	6 types of sashimi 2 pc each	30
“Aburi Wagyu” Sushi	certified A-5 grade seared “Wagyu” sushi 2pc	14
“Uniku” Sushi	enjoy great harmony with “Wagyu” and “Uni” 2pc	18
“Omakase” Sushi	chef’s choice assorted sushi 10pc	30
Crispy Onion Albacore Roll	in : albacore, onion and carrots out : crispy fried onion and creamy eel mayo sauce	15
Salmon Lover	in : grilled salmon, salmon skin with “Yuzu” aioli, cucumber, avocado out : salmon sashimi and salmon caviar	17
White Roll	in : white fish and asparagus tempura, imitation crab meat out : seared white fish with garlic “Yuzu” butter soy	16
Lobster Roll	in : lobster and asparagus tempura, cucumber, avocado and imitation crab meat with eel sauce	20

Tempura & Friends light and crispy

“Agedashi Tofu”	tofu tempura in a “Dashi” broth 4pc	6
Black Cod and Portobello	beer battered cod and portobello with “ponzu” and caesar 4pc each	10
Shrimp Tempura	shrimp tempura with sea salt and tempura sauce 5pc add shrimp tempura 2.50 / pc	12
Shrimp and Calamari Ball	minced shrimp, calamari and “Shiso” herb tempura on tomato sauce 4pc	10
“Uni” Tempura	fresh sea urchin wrapped in “shiso” herb with “Yuzu” salt 2pc	15
Lobster Tempura	lobster tail tempura with sea salt and tempura sauce	15
Tempura Assortment	assorted tempura with 4 kinds of salt and tempura sauce 10pc	16

On the Iron Skillet

served with vegetables, potato dish and original steak sauce

ex per oz

Turf`n Turf Steak by the Ounce 3oz each minimum Best combination A5 "Wagyu" Filet Mignon and A5 "Wagyu" New York	103	19/15
"Wagyu" Filet Mignon Steak by the Ounce 4oz minimum a fine buttery texture and a wonderfully mild flavor	76	19
"Wagyu" New York Steak by the Ounce 5oz minimum the amazing flavor and tight texture beef experts associate with a great New York strip steak	76	15
"CAB" Prime Ribeye Steak by the Ounce 10oz minimum juicy and well-marbled for peak flavor	32	3
"CAB" Center Cut Filet Mignon 6oz tender cut of lean, succulent, beef from the tenderloin	34	
Luxury Hamburger Steak 8oz minimum is "Wagyu" Japanese beef and "CAB" prime beef patty --limited quantities -- This dish will take about 20 minutes to prepare. We appreciate your patience.	20	3

extra cut available upon request

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CAB - certified angus beef

Seafood and More

Free Range "Jidori" Chicken breast or thigh that's been oven roasted and grilled	20
Organic Scottish Salmon mushroom cream sauce over baked Scottish salmon * This dish will take about 17 minutes to prepare. We appreciate your patience.	25
Lobster Tail baked lobster tail with "Yuzu Kaeshi" Butter	30
* served with vegetables and potato dish	
Black Cod "Saikyo-yaki" baked black cod marinated in our original miso	25
Surf`n Turf black cod "Saikyo-yaki" and Wagyu Filet Mignon or New York Steak	86
* served with Japanese style side dishes	

Food Allergy Notice - Please be advised that food prepared here may contain these ingredients : Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shell Fish
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.
Any party with six or more persons will be charged with 18% gratuity. Please feel free to increase or decrease this gratuity at your discretion.
Menu subjects might change without notice.