



WASHOKU MENU

THE WORD “WASHOKU” IS DERIVED FROM TWO JAPANESE CHARACTERS: “和” (“WA”), WHICH MEANS “HARMONY” AND IS OFTEN ASSOCIATED WITH THINGS THAT ARE OF JAPANESE CULTURE AND TRADITION, AND “食” (“SHOKU”), MEANING “FOOD”. MORE THAN JUST FOOD EATEN IN JAPAN, *WASHOKU* EMBODIES THE CONCEPT OF HARMONY— BETWEEN THE INGREDIENTS SELECTED, THE PREPARATION PROCESS, AND ABOVE ALL, THOSE WHO SHARE THE MEAL.

SUSHI ROLLS...
6 PIECES

I VEGAN ROLL	240.-
<i>GOMA DARE SAUCE</i>	
I SALMON ROLL	360.-
<i>WASABI MAYO</i>	
I TUNA ROLL	280.-
<i>GOUCHUJANG MAYO</i>	
I SHRIMP TRUFFLE ROLL	260.-
<i>MUSHROOM DUXELLES</i>	
I SPICY CALIFORNIA ROLL	400.-
<i>CRAB, AVOCADO, CUCUMBER</i>	
I CRISPY SHRIMP ROLL	300.-
<i>SPICY CHILI MAYO</i>	

SASHIMI MODERN STYLE...

I SEABASS	250.-
<i>LEMON-SESAME DRESSING</i>	
<i>SPRING ONIONS, GARLIC CHIPS</i>	
I SALMON	350.-
<i>PINEAPPLE YUZU SAUCE, SEAWEED SALT</i>	
I TUNA	450.-
<i>SOYA MISO SAUCE</i>	

ROBATAYAKI...

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| I SHRIMP KUSHIYAKI
<i>SALSA VERDE, SEAWEED SALT</i> | 550.- |
| I MACKEREL KUSHIYAKI
<i>TERIYAKI SAUCE</i> | 350.- |
| I CHICKEN YAKITORI
<i>TARE SAUCE, SESAME</i> | 450.- |
| I BEEF KUSHIYAKI
<i>ROSUTO YASAI SAUCE</i> | 560.- |

**UNDAGI'S PUFFS...
PER PIECE**

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| I LOTUS
<i>CRISPY COOKIE PUFF
WITH LOTUS CREAM FILLING</i> | 150.- |
| I MATCHA
<i>CRISPY MATCHA COOKIE PUFF
WITH MATCHA CREAM FILLING</i> | 150.- |