



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 SALMON ROLL	440.-
<i>WASABI MAYO</i>	
I TUNA ROLL	350.-
<i>GOUCHUJANG MAYO</i>	
I SHRIMP TRUFFLE ROLL	600.-
<i>MUSHROOM DUXELLES</i>	
I SPICY CALIFORNIA ROLL	400.-
<i>CRAB, AVOCADO, CUCUMBER</i>	
I CRISPY SHRIMP ROLL	675.-
<i>SPICY CHILI MAYO</i>	
I SALMON DUET ROLL	420.-
<i>AVOCADO, PICKLED CUCUMBER</i>	
<i>PEPPER PONZU</i>	
I SEAFOOD GUNKAN	420.-
<i>TUNA, SEABASS, SALMON</i>	
<i>SPICY MISO</i>	
I IMPERTIAL STONE MAKI	280.-
<i>FRIED STONEBASS, AVOCADO</i>	

NIGIRI...
2 PIECES

I SALMON	180.-
I TUNA	180.-
I STONEBASS	140.-
I EBI	300.-
<i>YUZU KOSHO</i>	

SASHIMI MODERN STYLE...

I SEABASS	280.-
<i>LEMON-SESAME DRESSING</i>	
<i>SPRING ONIONS, GARLIC CHIPS</i>	
I SALMON	420.-
<i>PINEAPPLE YUZU SAUCE, SEAWEED SALT</i>	
I TUNA	450.-
<i>SOYA MISO SAUCE</i>	

ROBATAYAKI...

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| I OCTOPUS KUSHIYAKI
<i>WAFU RED CHIMICHURRI</i> | 740.- |
| I SALMON KUSHIYAKI
<i>TERIYAKI SAUCE</i> | 380.- |
| I CHICKEN YAKITORI
<i>TARE SAUCE, SESAME</i> | 280.- |
| I BEEF KUSHIYAKI
<i>ROSUTO YASAI SAUCE</i> | 720.- |

OTSUMAMI SNACK...

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| I VEGETABLE KARAAGE
<i>SPICY CHILI MAYO</i> | 250.- |
| I SHRIMP TEMPURA
<i>SHUCHIMI MAYO</i> | 600.- |
| I SEA SALT EDAMAME | 240.- |
| I SPICY EDAMAME
<i>BONITO FLAKES</i> | 240.- |