

Main

Wazuzu Specialties

<p>Cantonese Assorted Barbecue Plate roasted duck, barbecued pork, baby back spare ribs</p>	29.88	<p>Cantonese Sea Bass choice of : crispy panko crusted steamed ginger scallion baked miso glaze</p>	43.88
<p>Panang Curry Thai coconut curry, Thai basil, bamboo shoots, onions, bell peppers, cilantro shrimp 30.88 beef chicken 26.88</p>	Varies	<p>Thai Spicy Basil Stir-Fry onions, bell peppers, sweet basil soy shrimp 28.88 beef chicken 25.88</p>	Varies
<p>Crispy Orange Beef flank steak, scallions, orange zest glaze</p>	28.88	<p>Wok Tossed Mongolian Beef bell peppers, chinese broccoli, onions, scallions</p>	27.88
<p>Sweet & Sour Chicken lightly battered chicken tenders, pineapple, bell peppers, onions</p>	26.88	<p>Sizzling Beef SRF gold strip loin, asparagus, seasonal mushrooms, onions, black pepper sauce</p>	68.88
<p>Salt & Pepper Prawns lightly battered, crispy shallots, scallions</p>	31.88	<p>X.O. Lobster bell peppers, onions, XO sauce</p>	68.88
<p>Spicy Cilantro Beef crispy shallots, onions, pickled ginger, lime, Sichuan spicy soy</p>	28.88	<p>Korean Braised Short Rib crispy rice cakes, onions, bell peppers, spicy Gochujang glaze</p>	39.88

Sushi Special Menu

<p>Baked King Crab Hand Roll sweet mayo aioli, sesame soy paper</p>	24.88	<p>Hamachi Chili Sashimi* micro cilantro, serrano pepper, yuzu caviar, citrus soy</p>	29.88
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Rolls | Maki

<p>Lucky Dragon Roll* spicy yellowtail, crispy garlic, shiso, ahi tuna, spicy sesame ponzu</p>	33.88	<p>Rainbow Roll* california roll, tuna, salmon, yellowtail, shrimp, snapper, avocado</p>	31.88
<p>Spicy Dragon Roll* spicy tuna, cucumber, kinpaku, freshwater eel, eel glaze</p>	30.88	<p>Lobster Tempura Roll cucumber, avocado, garlic ponzu aioli, eel glaze</p>	36.88
<p>Red Dragon Roll* spicy tuna, shrimp tempura, avocado, cucumber, topped with tuna sashimi, Japanese rice crackers, sweet chili</p>	34.88		

Specialty Hand Rolls

<p>Yellow Fin Tuna avocado, chives, crispy shallots, spicy aioli add Ossetra caviar 12</p>	22	<p>Japanese Yellowtail shiso leaf, finger lime, jalapeno, crispy sweet potato, bonito aioli</p>	21
<p>Faroe Island Salmon cucumber, salmon roe, crispy garlic, gochujang sauce, negi, lemon</p>	20	<p>Snake River Farms Wagyu Tataki crispy leeks, Sichuan aioli, pickled mustard seeds, serrano chili</p>	24

Alaskan King Crab

22

Rocky King Crabyuzu tobiko, daikon sprout, watermelon radish,
fresh wasabi, yuzu kosho aioli

42

Sushi

Smoked Salmon* Sushi (2 pc.) Sashimi (4 pc.)	10 14	Flying Fish Roe / Tobiko* Sushi (2 pc.) \$9 Sashimi (4 pc.) \$14	9 14
Freshwater Eel / Unagi Sushi (2 pc.) Sashimi (4 pc.)	11 18	Snow Crab / Kani Sushi (2 pc.) Sashimi (4 pc.)	16 23
Salmon / Sake* Sushi (2 pc.) Sashimi (4 pc.)	13 17	Salmon Roe / Ikura* Sushi (2 pc.) Sashimi (4 pc.)	14 19
Scallop / Hotate* Sushi (2 pc.) Sashimi (4 pc.)	11 13	Sea Urchin / Uni* Sushi (2 pc.) Sashimi (4 pc.)	18 28
Shrimp / Ebi Sushi (2 pc.) Sashimi (4 pc.)	12 19	Snapper / Tai* Sushi (2 pc.) Sashimi (4 pc.)	13 18
Sweet Shrimp / Ama Ebi* Sushi (2 pc.) Sashimi (4 pc.)	18 29	Tuna / Maguro* Sushi (2 pc.) Sashimi (4 pc.)	15 23
Yellowtail / Hamachi* Sushi (2 pc.) Sashimi (4 pc.)	14 20	California Cut Roll Hand Roll	13 9
Spider (Softshell Crab) Cut Roll Hand Roll	16 14	Eel Avocado Cut Roll Hand Roll	13 9
Philadelphia* Cut Roll Hand Roll	15 11	Salmon Avocado* Cut Roll Hand Roll	13 9
Spicy Tuna* Cut Roll Hand Roll	18 11	Tuna* Cut Roll Hand Roll	13 10
Vegetable Cut Roll Hand Roll	9 7	Yellowtail Scallion* Cut Roll Hand Roll	13 8

Starters

Crispy Brussels Sprouts Or Crispy Broccoli toasted almonds, green onions, balsamic soy reduction	17.88 / 14.88	Steamed Edamame sea salt	9.88
Miso Soup seaweed, shimeji mushrooms, tofu, scallions	12.88	Tom Yum Goong Soup prawns, mushrooms, lemongrass, lime, chili	16.88
Tom Kha Soup chicken, mushrooms, gailanga, lemongrass, coconut broth	15.88	Wonton Soup shrimp and pork wontons, chicken broth, carrots, scallions	14.88
Roti Panang Panang chicken curry, Indian flat bread	14.88	Rock Shrimp Tempura sweet chili aioli, chives	28.88
Thai Style Chicken Wings Thai sweet chili, pickled radish	14.88	Crispy Wontons shrimp, pork, curry, Thai sweet chili	12.88

Lamb Skewer*

onions, sweet spicy soy

16.88**Salads****Thai Shrimp Salad**

broiled shrimp, lemongrass, onion, mint, papaya, kafir lime leaf, Thai spicy vinaigrette

24.88**Sichuan Beef Salad**

flank steak, scallion, cilantro, crispy leek, spicy sichuan soy

23.88**Japanese Seaweed Salad**

lightly marinated seaweed medley

8.88**Cucumber Salad**

English cucumbers, wakame seaweed, rice wine vinaigrette

11.88**Dim Sum****Shu Mai**

pork and shrimp dumplings

12.88**Har Gow**

steamed prawn dumplings

12.88**Cha Siu Bao**

steamed barbecued pork buns

10.88**Pork Pot Stickers**

pan fried pork and cabbage dumplings

13.88**Edamame Dumplings**

shiitake mushrooms, water chestnut, cilantro, truffle

10.88**Jade Dumpling**

spinach, shiitake mushrooms

12.88**Vegetables****Vegetable Delight With Tofu**

cauliflower, carrots, celery, tofu, garlic sauce

19.88**Choy Sum**

choice of : steamed | wok tossed with garlic sauce

16.88**Gai Lan**

choice of : steamed | wok tossed with garlic sauce

16.88**Broccoli With X.O. Sauce**

pan fried american broccoli, X.O. sauce

23.88**Rice/Noodles****Wazuzu Pineapple Fried Rice**

roasted duck, Chinese sausage, shrimp, pineapple, curry spice

27.88**Cantonese-Style Fried Rice**barbecued pork | chicken 25.88
shrimp 28.88**Varies****Drunken Noodles**fresh rice noodles, Thai basil, sweet soy sauce, egg, chillies, onions, tomatoes
shrimp 29.88
beef | chicken 27.88**Varies****Pad Thai Kon Kaen**

rice stick noodles, tamarind, shrimp, fried tofu, eggs, bean sprouts, peanuts

27.88**Cantonese Chicken Lo Mein**

egg noodles, vegetables, onions, bell peppers, bean sprouts

25.88**Imperial Wagyu Fried Rice***

Wagyu striploin, egg, scallions, crispy shallots, garlic chip, micro cilantro

48.88**Tonkotsu Ramen***

creamy pork broth, soy braised pork belly, sesame, bean sprouts, roasted seaweed, soy marinated egg

28.88**Shoyu Ramen***

soy-infused chicken broth, soy braised pork belly, sesame, bean sprout, roasted seaweed, Tokyo negi, soy egg

28.88**Vegetable Miso Ramen**

roasted mushroom, bean sprouts, seasonal mushrooms, chili butter

21.88**King Crab Fried Rice**

tomatoes, scallions, crispy shallots, eggs, lemongrass

49.88

Vegan & Vegetarian Menu

Sushi

Vegan Rainbow Roll asparagus, avocado, cucumber, cilantro aioli, bell pepper, vegan eel glaze	14.88	Vegan Eel Roll tempura asparagus, shiso leaf, tofu, vegan eel glaze	14.88
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Starters & Dim Sum

Cucumber Salad english cucumbers, wakame seaweed, rice wine vinaigrette	11.88	Jade Dumpling spinach, shiitake mushrooms	11.88
Vegetable Egg Roll carrots, cabbages, scallions, Thai sweet & sour sauce	9.88		

Wazuzu Specialties

Vegan Black Pepper Steak plant based meat, mushrooms, onions, black pepper sauce	24.88	Vegan Fried Rice fried tofu, shimeji mushroom, edamame, brown rice	22.88
Vegan Singapore Noodle Gardein chicken, bell peppers, onions, bean sprouts, celery, curry spice, vermicelli	22.88	Vegan Pad Thai rice stick noodles, tamarind, bean sprouts, fried tofu, peanuts	23.88
Vegan Drunken Noodles fresh rice noodles, Thai basil, sweet soy, chili, onions tofu vegetable 23.88 Gardein™ Chick'n 27.88	Varies		

Desserts

Ice Kachang shaved ice, red beans, coconut ice cream, tropical fruit, condensed milk	13.88	Thai Crêpe pan fried roti pastry, condensed milk, coconut ice cream	10.88
Mochi Ice Cream choice of : green tea, coconut, mango, red bean	13.88	Wazuzu White Chocolate Pear sake poached pears, ginger pear mousse, pomegranate gelee, berry sake coulis	13.88
Chocolate Brownie Sundae* dark chocolate brownie, chocolate ice cream	13.88	Pandan Toast white bread, pandan jam, coconut ice cream, pandan milk, toasted coconut	13.88
Housemade Ice Cream Or Sorbet choices of three flavors: coconut, coffee, chocolate ice cream or raspberry-lychee swirled sorbet	10.88		

Cocktail Menu

Spirit Animal Ketel One Botanicals Cucumber Mint Vodka, Muskmelon Liqueur, shiso, lime, lemongrass, ginger, cucumber bubbles	18	Kimarite Margarita 818 Reposado Tequila, chinola passion fruit liqueur, Thai basil yuzu peppercorn sour, organic agave nectar, Thai chili	18
Lucky Cat Mojito Bacardi Tropical Rum, SOHO Lychee Liqueur, pink	18	Gold Leaf Belvedere Organic Pear & Ginger Vodka, spiced	18

guava nectar, mint

Land Of Smiles

Toki Japanese Whisky, Woodford Reserve Bourbon,
ube tea, pineapple, rock melon, lime, electric
dragonfruit

pear liqueur, Chinese Five Spice, lemon, hibiscus
ginger beer

18

Azure Dragon Espresso Martini

Absolut Vanilia Vodka, coconut pandan shochu,
Kahlua Blonde Roast Liqueur, black sesame

18

♣ Spicy. Allergen Menu is available upon request. Gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables, and ancient grains (quinoa, amaranth, millet, and Kamut®). Gardein™ is easy to digest and free of cholesterol, trans or saturated fat. Gardein™ is also animal and dairy free. Gardein™ is a registered trademark of Garden Protein International, Inc. *Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness. **This product has not been pasteurized, and therefore may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems. † Contains nuts. Menu items and prices are subject to change. *Contains nuts