

ENTRÉES

EACH ENTRÉE IS SERVED WITH MISO SOUP, HOUSE SALAD & RICE

SEA

SHRIMP & VEGETABLE TEMPURA

Tempura Style Shrimp & Vegetables with Gyoza Dumplings

KATSU FISH FILET

Panko Breaded Fish Filet Lightly Fried & Served with Katsu Sauce

SEAFOOD BUTTERYAKI

Sautéed Medley of Shrimp, Scallops, Mussels & Vegetables Served on a Sizzling Hot plate

GRILLED PRAWNS

Ginger Prawns Grilled & Finished with Chiliyaki Glaze

SPICY SCAMPI

Spicy Prawns Sautéed in Yuzu-Garlic Butter

GRILLED TILAPIA

Tender Tilapia Filet Grilled & Finished with Garlic-Onion Vinaigrette

BLACKENED SALMON

Blackened Salmon Filet Served with Chili-Garlic Aioli

GRILLED SALMON

Grilled Salmon Filet Finished with Balsamic-Teriyaki Glaze

SEARED AHI TUNA

Tataki Style Ahi Tuna Sliced & Served Rare on Mixed Greens with Sweet Soy-Dijon

ROASTED HALIBUT

Pan Roasted Alaskan Halibut Filet Finished with Miso-Maple Glaze

LAND

VEGETABLE TEMPURA

Tempura Style Vegetables & Gyoza Dumplings

KATSU CHICKEN

Panko Breaded Chicken Breast Lightly Fried & Served with Katsu Sauce

TOROYAKI CHICKEN BREAST

Succulent Chicken Breast Grilled & Finished with Teriyaki Glaze

ASIAN STYLE SHORT RIBS

Kalbi Style Sliced Short Ribs. Grilled & Served over Carmelized Onions on a Sizzling Hot Plate

STEAK SELECTIONS

EACH STEAK IS PAIRED WITH SAUTÉED MUSHROOMS, SEASONAL VEGETABLES & TEMPURA ONION RINGS

NEW YORK STEAK

A Firm Bodied Strip Loin Steak, Full of Flavor

RIB EYE STEAK

A Juicy Well Marbled Steak, Rich in Flavor

KOBE TRI TIP STEAK

The Washimi Tri-Tip is a Tender Steak, with A Bold Flavored Character

KOBE FLAT IRON STEAK

The Washimi Flat Iron Cut is A Marvelously Tender Steak, with A Rich & Robust Flavor

KOBE RIB EYE STEAK

The Washimi Rib Eye Features Very Abundant Marbling, A Tender Texture & Succulent Taste