

WILD WASABI™

**SEATTLE  
RESTAURANT  
WEEK**

Wild Wasabi  
Seattle Restaurant Week  
April 19 - May 2

**Lunch Menu | \$20**

**Miso Soup, House Salad**

**Choice of one**

**Sake Don**

Fresh salmon sashimi served over a bed of seasoned sushi rice

**Tuna Don**

Premium bluefin tuna sashimi served over a bed of seasoned sushi rice

**Unagi Don**

Savory BBQ eel served over a bed of seasoned sushi rice

**Dinner Menu | \$50**

**Miso Soup, Cucumber Salad, Agedashi Tofu**

**Nigiri Omakase**

**An expertly curated selection of premium nigiri**

- Tuna topped with salmon, shiso leaf, and ikura.
- Yellowtail topped with salmon, jalapeño, and creamy jalapeño sauce.
- Salmon topped with white fish, green onion, basil aioli, ponzu.
- Escolar topped with spicy tuna, spicy mayo, black tobiko.
- White Fish topped with cucumber salad, green onion, ponzu.
- Scallop topped with fresh pico de gallo, sweet chili sauce.
- Unagi topped with crab salad, cucumber, unagi sauce.
- Albacore topped with spicy salmon, sesame oil, ponzu sauce.

**SIGNATURE Roll | Red Dragon Roll**

Tempura shrimp, avocado, and cucumber, topped with spicy tuna and drizzled with spicy mayo.

