House Sake

Hot or Cold House Sake
Small 4 • Large 7

Flavored Sake / Wine
Glass 7 • Bottle 25
Apple, Lychee, Peach, Plum Wine

Bottled Sake

Ozeki Nigori 15
Ozeki Nigori is a cloudy sake that appears milky-white. The texture is velvety smooth and soft, and has a tropical flavor that is similar to coconut milk.

Tozai Snow Maiden 15
Bright and fresh with a lovely ricey and fruity combination. Flavors of honeydew melon, raw pumpkin, and radish. Creamy texture and full body.

Hakutsuru Sayuri Nigori 17
Sayuri means "little lily" in Japanese, apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom create a lush, creamy saké.

Hakutsuru Sho-Une Daiginjo 18
Sho-Une, meaning "soaring clouds," uses only the finest rice and renowned water. Delicate notes of apple and pear balance with lush strawberry and nectarine.

Beer

Domestic
Coors Light, Miller Lite, Michelob Ultra

Imports
Dos XX, Corona Extra, Blue Moon, Stella Artois, Sapporo, Asahi, Lucky Buddah

Draft
Kirin Ichiban, Shiner Bock, Modelo Especial, Voodoo Ranger IPA

Beer list is subject to change. Please ask your server for current availability

White Wine

Chardonnay		
Three Thieves	7	24
Kendall Jackson	10	36
La Crema	12	44
Pinot Grigio		
Three Thieves	7	24
Santa Margherita	13	48
Riesling		
Pacific Rim	9	32
Sauvignon Blanc		
Koru	9	34
Moscato		
Movendo	9	32
Rose		
Rose Gold	12	44
Sparkling Wine		
Les Alliés Sparkling Brut	8	

Red Wine

Cabernet Sauvignon		
Three Thieves	7	24
Austin, Hope Family	13	48
Merlot		
Decoy	11	40
Malbec		
Trivento	8	28
Pinot Noir		
Three Thieves	7	24
La Crema	12	44

Flavored Tea

(Non-alcoholic)

Peach Tea, Mango Tea, Raspberry Tea, Lemon Tea

Specialty Cocktails

(ask about the premium or top shelf choices)

CUCUMBER LEMONADE 9
Hendrick's Gin, Simple Syrup, Lemon Juice, Soda Water, Cucumber

THE CARIBBEAN 9
Malibu Coconut, Pineapple, Orange, Cherry Splash

WASABI LEMONADE 8
Reyka Icelandic Vodka, Fresh Made Lemonade

TOKYO TEA 10
The Botanist Gin, Melon Liqueur, Lemon, Lemon Lime Soda

KENTUCKY PEACH TEA 9
Jefferson's Bourbon, Peach Schnapps, Lemon, Coke

RUM RUNNER 9
Don Q Rum, Malibu Pineapple, Orange, Kraken Rum Float

WASABI PUNCH 9
Spiced Rum, Cranberry, Orange, Cherry, Kraken Rum

We encourage our guests to ask our knowledgeable staff about pairing options, rotating beer stock, daily specials and happy hour from 3-6 PM.

HOUSE MARGARITA 8
Jose Cuervo Silver Tequila, Triple Sec, Fresh Lime and Orange
Upgrade it to Yuzu Margarita, Strawberry Margarita, Blood Orange Margarita or Galaxy Margarita

NEGRONI 9
Beefeater, Campari, Orange, Sweet Vermouth

ULTIMATE MARGARITA 11
Altos Plata Tequila, Cointreau, Fresh Lime and Orange Liqueur Float

RANCH WATER 9
Gran Centenario Plata Tequila, Topo Chico, Lime Juice

WASABI NOTICE 10
Beefeater, St. Elder Elderflower Liqueur, a Hint of Absinthe

MANHATTAN 11
Four Roses Small Batch Bourbon, Sweet Vermouth, Bitters, a Hint of Cherry

OLD FASHIONED 10
House Bourbon, Dram Syrup, Angostura Bitters, Orange Oil

PEANUT BUTTER FASHIONED 10
Skrewball Peanut Butter Whiskey, Angostura Bitters, Orange Oil

RUM OLD FASHIONED 11
Brugal 1888 Double Aged Rum, Angostura Bitters, Dram Syrup, Orange Oil
**Ask for Smoked Options*

GINGER PEACH REFRESHER 9
Reyka Vodka, Peachtree, Domaine de Canton, Simple Syrup, Lemon Juice & topped with Ginger Ale

MULES 9
Mexican Mule with 1800 Reposado Tequila Or Lychee Mule, Japanese Mule, Moscow Mule

GINGER FLOWER COLLINS 9
Empress Gin, Elderflower Liquor, Lemon Juice, Simple Syrup, Soda Water

EMPRESS SHIRLEY TEMPLE 9
Empress Gin, Lemon Juice, Cherry Syrup, Sprite

BLUE LAGOON 8
Blueberry Vodka, Blue Curaçao, Lemon Juice, Simple Syrup

PINK PONY PUNCH 9
Absolut Vanilia Vodka, Watermelon Pucker, Strawberry Pucker, Lime Juice, Simple Syrup

CHERRY BLOSSOM 9
Cold Sake, Cherry Liqueur, Spiced Rum, Cointreau, Grenadine, Lemon Juice

JAPANESE SIPPER 8
Melon Liqueur, Triple Sec, Lemon Juice, Lychee Liqueur

MODERN MARINER 9
Jefferson's Bourbon, All Spice Dram, Lime Juice, Cranberry Juice, Simple Syrup, Ginger Beer

Specialty Martinis 10

ASSORTED CLASSIC MARTINI
(Dirty, Clean, Appletini, Watermelon, Lemon Drop, Cosmopolitan, Pomegranate)

GINGER PEAR
Absolut Pears Vodka, Ginger Liqueur, Fresh Lime

WEDDING CAKE
Absolut Vanilia Vodka, Disaronno, Pineapple, Cranberry

FLIRTINI
Stoli® Raspberry Vodka, Cointreau, Cranberry, Champagne

LYCHEE
Reyka Icelandic Vodka, Lychee Liqueur, Cranberry

BLUEBERRY POMEGRANATE
Blueberry Vodka, Pomegranate Liqueur, Cranberry

POTION
Malibu Passion Fruit, Blue Curaçao, Fresh Lime

WHITE GUMMY
Stoli® Raspberry Vodka, Absolut Vanilia, Fresh Lemon & Lime Juice

WHISKEY ESPRESSO MARTINI
Jameson Irish Whiskey, Coffee, Kahlúa Salted Caramel Liquor, Simple Syrup

ESPRESSO MARTINI
Absolut Vanilia Vodka, Caffè Borghetti Espresso Liqueur, House Made Cream

SIDECAR +2
Rémy 1738 Cognac, Cointreau, Fresh Lemon

MATCHATINI
Absolut Vanilia Vodka, Irish Cream, Simple Syrup, House Cream, Matcha Syrup

SEVEN SEA MARTINI
Malibu Original, Disaronno Amaretto, Blue Curaçao, Pineapple Juice

STRAWBERRY CHEESECAKE MARTINI
Absolut Vanilia Vodka, Disaronno Amaretto, Creamer, Irish Cream, Strawberry Purée

YUZU LEMON DROP
Deep Eddy Lemon Vodka, Cointreau, Yuzu Purée, Simple Syrup

BLOOD ORANGE MARTINI
Absolut Mandrin Vodka, Cointreau, Lime Juice, Simple Syrup, Blood Orange Purée

SWEET TART MARTINI
Reyka Vodka, Disaronno Amaretto, Blue Curaçao, Lime Juice, Simple Syrup

TUSCAN PEAR MARTINI
Absolut Pears Vodka, Galliano, Simple Syrup, Orange Juice, Yuzu Purée

GOLDEN CADILLAC MARTINI
Galliano, Cream de Cacao, Creamer

ELDERFLOWER LYCHEE MARTINI
Reyka Vodka, Elderflower Liqueur, Lychee, Simple Syrup, Lime Juice

RASPBERRY TRUFFLE
Stoli® Raspberry Vodka, Creme de Cacao, House Cream, Simple Syrup

THE DANDELION
The Botanist Gin, Galliano, Fresh Lemon, Simple Syrup

SUSHI STARTERS

HAMACHI JALAPEÑO 13
Thin slices of yellowtail topped w / panko-fried jalapeño, spicy ponzu & sriracha

SUNFLOWER TUNA 15
Peppercorn sesame seed tuna w/ spicy mayo, unagi sauce, scallions, & flying fish roe

BAKED SALMON 12
Crab Mix and asparagus rolled inside fresh salmon baked and topped w / spicy may, unagi sauce and red tobiko

TUNA TOWER 18
Spicy Tuna tartare, avocado, crab mix, and sushi rice tower topped w / crunch crab strips and fried quail egg

SQUID LEG 8
Fresh tempura-battered squid leg served w / the house seafood sauce

FRIED EDAMAME SPRING ROLL 5
Edamame Beans Wrapped in wonton wrapper and fried

BEET CURED SALMON CRUDO 14
In-house beet cured salmon. Wrapped around avocado, spring mix, cucumber, and kaiware. Drizzled with spicy ponzu and sesame oil. Topped with black tobiko.

TATAKI (SALMON, TUNA, YELLOWTAIL, ESCOLAR) 13
Choice of your sashimi slightly torched and served in a wasabi ponzu sauce

SHRIMP CEVICHE 13
Boiled tiger shrimp, avocado, and onion pico de gallo w / spicy mayo sriracha sauce served w / crispy wonton chips

JALAPEÑO POPPERS 8
Crab mix, cream cheese stuffed jalapeño w / spicy mayo and unagi sauce

CALAMARI 8
Fresh tempura-battered sliced calamari steak served w / the house seafood sauce

SUSHI SALADS

WASABI SALAD 4
Field greens, tomatoes, & carrot w / a light ginger sauce

SEAWEED SALAD 6
Seaweed salad w / crab stick on top
Try with Spicy Ponzu

SQUID SALAD 7
Fresh squid
Try with Spicy Ponzu

SEAFOOD SALAD 12
Seaweed, crab, tuna, salmon, mango, tomato, & cilantro w / light ginger sauce

SEARED TUNA SALAD 16
Peppercorn ahi tuna & albacore white tuna in a bed of field greens w / tomatoes & mandarin oranges served w / a light ginger sauce

FAMOUS ROLLS

TUNA 8
Diced tuna wrapped w / seaweed

SALMON 8
Fresh salmon wrapped w / seaweed

YELLOWTAIL 8
Yellowtail w / scallions

CALIFORNIA 7
Avocado, cucumber, & crab sticks

PHOENIX 8
Tempura fried escolar roll topped w / unagi sauce

VEGGIE 6
Avocado, cucumber, carrot, Asparagus, & spring mix

SPICY TUNA 9
Minced spicy tuna, cucumber, & kaiware sprouts

SPICY SALMON 9
Minced spicy salmon, cucumber, & kaiware sprouts

SPICY YELLOWTAIL 9
Minced spicy yellowtail, cucumber, & kaiware sprouts

SALMON SKIN 8
Crispy Salmon skin, carrots

PHILADELPHIA 9
In-house smoked salmon, avocado, & cream cheese

UNAGI 9
Freshwater eel "unagi" w / cucumber

SHRIMP TEMPURA 9
Black tiger shrimp tempura, cucumber, avocado, spring mix topped w / unagi sauce

TIGER EYE 10
Smoked salmon, cream cheese, & jalapeño flash fried & rolled inside soybean paper

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SIGNATURE ROLLS

THE G.M. ROLL 18
Shrimp tempura, cucumber, cream cheese & smoked salmon topped w / peppercorn tuna, avocado, jalapeño, spicy ponzu & sriracha

THE SOUTHERN RED 18
Stuffed w / fried carrot, asparagus, & onions, Applewood & Hickory smoked salmon, & cream cheese topped w / fresh tuna, sriracha & drizzled w /spicy ponzu

CUCUMBER WRAP 14
Cucumber roll filled w / crab mix, shrimp, & crabsticks; garnished w / a spicy mayo, scallions & masago

DRAGON 16
Crab mix & cucumber topped w / freshwater eel "unagi", avocado, & unagi sauce

VOLCANO 17
Crab Mix, cucumber, & avocado w / a scallop, crawfish, onion, & scallion volcano drizzled w / spicy mayo & unagi sauce

DALLAS MAVERICK 16
Salmon, panko shrimp, & cucumber topped w / red snapper, jalapeño, sriracha, spicy ponzu

TYLER TEXAS 18
Shrimp tempura, cream cheese, & jalapeño topped w / crab mix & salmon, baked & garnished w / spicy mayo, unagi sauce, sriracha, tempura flakes, scallions, & masago

LOBSTER CRUNCH 20
Tempura lobster, asparagus, & crab mix topped w / tempura flakes, spicy mayo, & unagi sauce

C.C. ROLL 18
Ahi tuna, shrimp, avocado, & fresh jalapeños topped w / coconut flakes & spicy ponzu sauce

SNOW WHITE 16
Crab mix & avocado wrapped in soy bean paper & topped w / escolar, tempura flakes, spicy mayo, & unagi sauce

HOUSTON 16
Packed w / spicy tuna, cucumber, & shrimp tempura, topped w / crab, spicy mayo, & chili powder

RAINBOW 16
Crab mix, cucumber, & avocado, topped w / tuna, yellowtail, salmon, escolar & avocado

CATERPILLAR 16
Freshwater eel "unagi" & cucumber, topped w / avocado & unagi sauce

MISS PACMAN 16
Shrimp & avocado topped w / crab mix, mango, red tobiko & mango aioli

SAMURAI 18
Spicy yellowtail & cucumber topped w / peppercorn tuna, avocado, ponzu sauce, sriracha, & scallions

TEXAS RANGER 16
Filled w / spicy salmon, jalapeño, & cream cheese; tempura fried & topped w / tempura flakes, masago, spicy mayo, & unagi sauce

BLUE BAYOU 17
Boiled tiger shrimp, avocado, & asparagus garnished w / crawfish mix, black tobiko, spicy mayo, & unagi sauce

WASABI ROLL 13
Crab mix, cucumber, & shrimp tempura garnished w / tempura flakes, unagi sauce, & spicy mayo

HAWAIIAN 16
Yellowtail, mango, pineapple, & avocado topped w / fresh ahi tuna, spicy mayo, & coconut flakes

LOUISIANA 17
Spicy crawfish mix, avocado, & organic spring mix wrapped inside soybean paper & garnished w / crunch crab meat, spicy mayo, & unagi sauce

ROSE CITY ROLL 16
Filled w / yellowtail, jalapeño, & cream cheese. Tempura fried and topped with spicy mayo, unagi sauce, & red tobiko

BULGOGI ROLL 17
Marinated thin sliced beef, cream cheese, jalapeño, deep fried, spicy mayo & unagi sauce

SPICY PORK ROLL 17
Marinated thin sliced spicy pork, cream cheese, jalapeño, deep fried, spicy mayo & unagi sauce

2pc NIGIRI (N) & 3pc SASHIMI (S)

Salmon (N,S) 7
Beet Cured Salmon (N,S) 8
Smoked Salmon (N,S) 8
Salmon Roe (N) 8
Squid (N) 7
Flying Fish Roe (N) 8
Shrimp (N,S) 6
Tuna (N,S) 9
Seared Peppercorn Tuna (N,S) 10
Albacore (N,S) 8
Escolar (N,S) 8
Crabstick (N) 6
Sweet Shrimp (N) 10
Freshwater Eel "Unagi" (N,S) 8
Mackerel (N,S) 7
Octopus (N,S) 8
Yellowtail (N,S) 8

SUSHI COMBOS

WASABI BEGINNERS 22
6 pieces chef's selection & 1 famous roll

WASABI REGULAR 27
8 pieces chef's selection & 1 famous roll

WASABI DELUXE 34
10 pieces chef's selection & 1 famous roll

SASHIMI REGULAR 30
15 pieces, chef's selection sashimi

SASHIMI DELUXE 42
25 pieces, chef's selection sashimi

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SAVORY STARTERS

LETTUCE WRAPS 10
Spicy-soy chicken, water chestnuts, & black mushrooms topped w / scallions & served w / lettuce

HANDMADE EGG ROLLS (2) 5
Pork, cabbage, shiitake mushrooms, onion, rice noodles, & carrots

VEGETABLE SPRING ROLL (4) 5
Carrots, glass noodles, & cabbage

CRAB WONTONS (4) 5
Crab mix & cream cheese

EDAMAME 5
Boiled soybean pods

POT-STICKERS (5) 8
Pan-seared dumplings filled w / pork, cabbage, & ginger

CHINESE-STYLE CHICKEN SALAD 10
Crispy wonton strips & marinated chicken on a bed of lettuce drizzled w / sweet lemon & lime sauce

HOT STUFF

MISO SOUP 3

WONTON SOUP 3

EGG DROP SOUP 3

HOT & SOUR SOUP 3

NOODLES & RICE BOWL

DRUNKEN NOODLES 14
Fresh flat noodles, egg, red bell pepper, jalapeño, onion, basil leaves, & carrots
[Shrimp, Chicken, or Combination]

WASABI FRIED RICE (L-10 / D-13)
Special house sauce stir-fried w / soft steamed rice, egg, carrots, onions, & lettuce
[Beef, Chicken, Shrimp, or Combination]

WASABI LO MEIN (L-10 / D-13)
Pasta noodles, cabbage, onion, carrots, broccoli, & celery in garlic sauce
[Beef, Chicken, Shrimp, or Combination]

CRAB MEAT FRIED RICE 15
Fresh crab meat green onion, & egg stir fried w / soft steamed rice & our special house sauce

PAD THAI (L-10 / D-13)
Rice noodles, bean sprouts, green onion, egg, & ground peanut

DAN DAN NOODLES (L-10 / D-13)
Minced beef, carrots, green peas, & noodles in a toasted-chili garlic sauce

HOUSE DISHES

Chicken Lunch **11** Dinner **14**

Shrimp Lunch **12** Dinner **15**

Beef Lunch **12** Dinner **15**

Tofu Lunch **10** Dinner **13**

MANDARIN KUNG PAO
Scallions, garlic, carrots, celery, peanuts, snow peas, & a pinch of dry pepper in a sweet garlic soy sauce

BROCCOLI & GARLIC SOY
Broccoli, garlic, & fresh mushrooms

TASTING OF VEGETABLES
Assortment of water chestnuts, celery, broccoli, carrots, bamboo shoots, fresh mushrooms, black mushrooms, baby corn, snap peas, & tofu

HOT SAUTE
Bamboo shoots, sweet red bell pepper, snow peas, water chestnuts, carrots, black mushrooms, & garlic in a sweet soy sauce

THAI YELLOW CURRY
Thai basil, red bell pepper, onion & mushroom in sweet mild coconut milk yellow curry

THAI GREEN CURRY
Thai basil, red bell pepper, onion, & mushrooms in sweet & spicy coconut milk green curry

THAI RED CURRY
Thai basil, green bell pepper, onion & mushroom in sweet & more spicy coconut milk red curry

SWEET & SOUR
Bell pepper, onion, & pineapple
[Chicken or Shrimp Only]

JALAPEÑO LOVERS
Carrots, jalapeño, baby corn, & fresh mushrooms in a spicy soy sauce

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TOP PICKS

MONGOLIAN-FLAIR BEEF 15
Thinly sliced beef in a Mongolian style spicy sweet garlic soy sauce w / green onion

SPICY BEEF 15
Carrots, celery, & thinly sliced beef in a spicy sweet garlic soy sauce

BASIL-SOY INFUSED BEEF 15
Thinly sliced beef, green & yellow onions cilantro, & chili paste in basil-soy sauce

THAI BASIL BEEF 15
Thai-refined beef w / fish sauce, garlic soy sauce, baby corn, and Thai basil leaves

CRISPY PEPPER STEAK 15
Crispy strips of beef with bell peppers and onions in a slightly sweet and spicy sauce

MANDARIN-WAY STEAK 15
Tender steak strips w / broccoli

SESAME CHICKEN 15
Lightly breaded chicken glazed in sweet garlic soy sauce

ORANGE CHICKEN 15
Lightly breaded fried chicken glazed in sweet orange sauce

GENERAL TSO CHICKEN 15
Lightly breaded fried chicken glazed in sweet, tangy, and slightly sweet sauce

MOO GOO GAI PAN 14
Snow peas, fresh mushrooms, water chestnuts, and carrots w / chicken in a light garlic sauce

SALT & PEPPER CHICKEN 15
Lightly breaded chicken coated with sea salt and peppercorn. Tossed
with jalapeño, scallions, red and green bell pepper

SALT & PEPPER SHRIMP 15
Jalapeño, scallions, red and green bell pepper, and shrimp lightly coated w / sea salt and peppercorn

CRISPY SHRIMP 15
Lightly battered crispy shrimp in a sweet garlic sauce

SWEET CHILI SHRIMP 15
Lightly battered fried shrimp in a sweet and spicy garlic sauce

JE YUK BOKKEUM 15
Thinly sliced pork marinated in the famous korean spicy sauce, stir-fried to perfection

BUL GOGI 15
Korea's staple bbq dish, thinly sliced ribeye steak marinated in sweet and savory sauce

HONEY MISO GLAZED SALMON 18
Fresh broiled salmon filet glazed with miso paste

SPICY-MANGO SALMON 18
Fresh broiled salmon filet glazed with spicy mango sauce

SWEET & SPICY CURRY SALMON 18
Fresh salmon filet w / a spicy curry sauce served w / an edamame and snap pea salad

KUNG PAO SCALLOPS 18
Fresh scallops w / green onion, celery, & dry red chili peppers lightly topped w / peanuts

GIFT CARDS AVAILABLE! ASK YOUR SERVER FOR DETAILS.
WASABITYLER.COM
HOURS: 11:00AM-9:30PM SUNDAY-THURSDAY, 11:00AM-10:30PM FRIDAY, SATURDAY

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