

# Wasabi

## Sushi Bar

### SUSHI STARTERS

#### HAMACHI JALAPEÑO \$12

Thin slices of yellowtail topped w/ panko-fried jalapeño, ponzu, & sriracha

#### SUNFLOWER \$14

Black peppercorn sesame seed tuna w/ spicy mayo, wasabi aioli, eel sauce, scallions, & flying fish roe

#### BAKED SALMON \$7

Crab mix and asparagus rolled inside fresh salmon baked and topped w/ unagi sauce and tobiko

#### TUNA TOWER \$18

Tuna tartare, avocado, crab mix, and sushi rice tower topped w/ crunchy crab strips and a fried quail egg

#### BEET CURED SALMON CRUDO \$12

In-House beet cured salmon. Wrapped around avocado, spring mix, cucumber, and kawari. Drizzled with spicy ponzu and sesame oil.

Topped with black tobiko.

#### SHRIMP CEVICHÉ \$12

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

#### JALAPEÑO POPPERS \$7

Crab mix stuffed jalapeño w/ spicy mayo and unagi sauce

#### CALAMARI \$7

Fresh tempura-battered calamari served w/ the house seafood sauce

### SUSHI SALADS

#### SEARED TUNA SALAD \$15

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

#### SEAWEED SALAD \$6

Seaweed w/ crabstick on top

#### SQUID SALAD \$7

Fresh squid

#### SEAFOOD SALAD \$9

Seaweed, crab, tuna, salmon, mango, tomato, & cilantro w/ a light ginger sauce

#### *Wasabi* SALAD \$4

Field greens, cherry tomatoes, & carrot w/ a light ginger sauce

### FAMOUS ROLLS

#### TUNA \$7

Diced ahi tuna wrapped w/ seaweed

#### SALMON \$7

Fresh Salmon wrapped w/ seaweed

#### YELLOWTAIL \$7

Yellowtail w/ scallions

#### CALIFORNIA \$6

Avocado, cucumber, & crab topped w/ masago

#### PHOENIX \$7

Tempura fried white fish roll topped w/ unagi sauce

#### VEGGIE \$5

Avocado, cucumber, carrot, asparagus, & spring mix

#### PHILADELPHIA \$8

In-house smoked salmon, avocado, & cream cheese

#### UNAGI \$8

Freshwater eel "unagi" w/ cucumber

#### SPICY TUNA \$8

Minced spicy tuna, cucumber, & kaiware sprouts

#### SPICY SALMON \$8

Minced spicy salmon, cucumber, & kaiware sprouts

#### SPICY YELLOWTAIL \$8

Minced spicy yellowtail, cucumber, & kaiware sprouts

#### SALMON SKIN \$6

Crispy salmon skin, carrots, & bonito flakes

#### SHRIMP TEMPURA \$8

Black tiger shrimp tempura, cucumber, avocado, & spring mix topped w/ unagi sauce

#### TIGER EYE \$9

Smoked salmon, cream cheese, & jalapeño flash fried & rolled inside soy bean paper

PLEASE REFRAIN FROM BRINGING OUTSIDE FOOD AND DRINK INTO THIS ESTABLISHMENT.  
A \$6 FEE WILL BE CHARGED FOR UNAUTHORIZED CUISINE.

## SIGNATURE ROLLS

### THE G.M. ROLL \$17

Shrimp tempura, cucumber, cream cheese & smoked salmon topped w/ peppercorn tuna, avocado, jalapeño, cilantro, spicy ponzu & srirachi

### THE SOUTHERN RED \$17

Stuffed w/ fried carrot, asparagus, & onions, Applewood & Hickory smoked salmon, & cream cheese topped w/ fresh tuna, shirachi, & drizzled w/ spicy ponzu!

### CUCUMBER WRAP \$11

Cucumber roll filled w/ crab mix, shrimp, & crab stick; garnished w/ a sweet mayo sauce, scallions, & masago

### DRAGON \$14

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

### VOLCANO \$16

Crawfish, cucumber, & avocado w/ a scallop, onion, & scallion volcano drizzled w/ spicy mayo & unagi sauce

### DALLAS MAVERICK \$15

Salmon, panko shrimp, & cucumber topped w/ red snapper, jalapeño, sriracha, spicy ponzu, & black pepper

### SCORPION \$15

Spicy salmon, soft shell crab, & cucumber topped w/ salmon, avocado, & orange miso

### TYLER TEXAS \$17

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

### LOBSTER CRUNCH \$18

Tempura lobster, asparagus, & crab mix topped w/ the house seafood sauce, tempura flakes, spicy mayo, & unagi sauce

### C.C. ROLL \$17

Ahi tuna, shrimp, avocado, & minced fresh jalapeños topped w/ coconut flakes & spicy ponzu sauce

### SNOW WHITE \$15

Snow crab mix & avocado wrapped in soy bean paper & topped w/ escolar, tempura flakes, spicy mayo, & unagi sauce

### HOUSTON \$15

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

### RAINBOW \$15

Crab mix, cucumber, & avocado, topped w/ tuna, yellowtail, salmon, tiger shrimp & avocado

### CATERPILLAR \$14

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

### MISS PACMAN \$15

Coconut shrimp & avocado topped w/ crab mix, mango, red tobiko, & mango aioli

### SAMURAI \$17

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

### TEXAS RANGER \$14

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

### BLUE BAYOU \$16

Boiled tiger shrimp, avocado, & asparagus garnished w/ lobster mix, black caviar, spicy mayo, & unagi sauce

### Wasabi ROLL \$13

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

### HAWAIIAN \$15

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

### LOUISIANA \$14

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

### ROSE CITY ROLL \$14

Filled w/ yellowtail, jalapeño, & cream cheese. Tempura fried and topped with super spicy reaper mayo, unagi sauce, & habanero tobiko

## NIGIRI (N) & SASHIMI (S)

Salmon (N,S) 6/15	Albacore (N,S) 7/14
Beet Cured Salmon (N,S) 7/16	Crabstick (N) 5
In-House Smoked Salmon (N,S) 7/16	Escolar (N,S) 8/17
Salmon Roe (N) 5	Freshwater Eel "Unagi" (N, S) 7/15
Squid (N) 5	Sweet Shrimp (N) 8
Flying Fish Roe (N) 6	Mackerel (N,S) 5/11
Shrimp (N,S) 6/14	Octopus (N,S) Mkt
Yellowtail (N,S) 8/17	Seared Peppercorn Tuna (N,S) 10/18
	Tuna (N,S) 9/17

## SUSHI COMBOS

### WASABI BEGINNERS \$20

6 pieces chef's selection & 1 famous roll

### WASABI REGULAR \$24

8 pieces chef's selection & 1 famous roll

### WASABI DELUXE \$30

10 pieces chef's selection & 1 famous roll

### SASHIMI REGULAR \$26

15 pieces, chef's selection sashimi

### SASHIMI DELUXE \$38

25 pieces, chef's selection sashimi

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SAVORY STARTERS

LETTUCE WRAPS \$9

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

HANDMADE EGG ROLLS (2) \$4

Pork, cabbage, shitake mushrooms, onion, rice noodles, & carrots

VEGETABLE SPRING ROLL (4) \$4

Carrots, glass noodles, & cabbage

CRAB WONTONS (4) \$4

Snow crab mix & cream cheese

EDAMAME \$4

Boiled Soybean Pods

POT-STICKERS (5) \$7

Pan-seared dumplings filled w/ pork, cabbage, & ginger

CHINESE-STYLE CHICKEN SALAD \$8

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 \$13

Fresh flat noodles, egg, red bell pepper, jalapeño, onion, basil leaves, & carrots

[Shrimp, Chicken, or Combination]

*Wasabi* FRIED RICE (L-\$8/ D-\$12)

Special house sauce stir-fried w/ soft steamed rice, egg, carrots, onion, & lettuce

[Beef, Chicken, Shrimp, or Combination]

*Wasabi* LO MEIN (L-\$9/ D-\$12)

Pasta noodles, cabbage, onion, carrots, broccoli, & celery in garlic sauce

[Beef, Chicken, Shrimp, or Combination]

CRAB MEAT FRIED RICE \$14

Fresh crab meat, green onion, & egg stir fried w/ soft steamed rice & our special house sauce

PAD THAI (L-\$9/ D-\$12)

Rice noodles, bean sprouts, green onion, egg, sweet radish, egg, & ground peanut

[Shrimp, Chicken, or Combination]

DAN DAN NOODLES (L-\$9/ D-\$12)

Minced beef, carrot, green peas, & egg noodles in a toasted-chili garlic sauce

## HOUSE DISHES

**Chicken** Lunch \$10 Dinner \$13

**Shrimp** Lunch \$11 Dinner \$14

**Beef** Lunch \$11 Dinner \$14

**Tofu** Lunch \$9 Dinner \$12

### MANDARIN KUNG PAO

Scallions, garlic, carrots, celery, peanuts, snap 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 SAUTÉ

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

### THAI GREEN CURRY

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

### THAI RED CURRY

Thai basil and green bell peppers in 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

## TOP PICKS

MANDARIN-WAY STEAK \$14

Tender steak strips w/ broccoli

MONGOLIAN-FLAIR BEEF \$14

Thinly sliced beef in a Mongolian style spicy sweet garlic soy sauce w/ green onion

*Wasabi* CRISPY SHRIMP \$14

Lightly battered crispy shrimp in a sweet garlic sauce

SALT & PEPPER SHRIMP \$14

Jalapeño, scallions, red and green bell pepper, and shrimp lightly coated w/ sea salt and peppercorn

THAI BASIL BEEF \$14

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

MO GOO KA PAN \$13

Snow peas, fresh mushrooms, water chestnuts, and carrots w/ chicken in a light garlic sauce

*Wasabi* SESAME CHICKEN \$14

Lightly breaded chicken glazed in sweet garlic soy sauce

CRISPY PEPPER STEAK \$14

Crispy strips of beef with bell peppers and onions in a slightly sweet and spicy sauce

SPICY BEEF \$14

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

BASIL-SOY INFUSED BEEF \$14

Thinly sliced beef, green & yellow onions, cilantro, & chili paste in basil-soy sauce

KUNG PAO SCALLOPS \$15

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

MISO GLAZED CHILEAN SEA BASS \$27

Delicately seared sea bass w/ a Japanese miso glaze

*Wasabi* BASA \$13

Salt & pepper whitefish lightly battered and served w/ bell pepper

SPICY-MANGO SALMON \$17

Fresh salmon filet w/ a spicy mango glaze and salsa

SWEET & SPICY CURRY SALMON \$17

Fresh salmon filet w/ a spicy curry sauce served w/ an edamame and snap pea salad

SALT & PEPPER CHICKEN \$14

Lightly breaded chicken coated with sea salt and peppercorn. Tossed with jalapeñon scallions, red, and green belle pepper.

GIFT CARDS AVAILABLE! ASK YOUR SERVER FOR DETAILS.

*Wasabi*TYLER.COM

HOURS: 11:00AM-9:30PM SUNDAY-THURSDAY, 11:00AM-10:30PM FRIDAY-SATURDAY