

IF YOU DON'T SEE A PARTICULAR DISH ON THE CONVEYOR BELT, PLEASE CHECK WITH YOUR SERVER.



@SUSHIBYWASABI
#ESCAPETHEFOODCOURT

KAITEN DINING

Pick your dishes from the conveyor belt — they are color-coded by price. We'll add up the number at the end of the meal. To place an order for drinks or other menu items, please see your server. Enjoy!



EACH PLATE COLOR REPRESENTS A PRICE CATEGORY

KAITEN GUIDE



SPICY



VEGETARIAN



COOKED



RAW

SUSHI

MAKI (6PC)

TUNA*	4.00
strips of raw tuna	
SPICY TUNA*	4.00
with spicy mayo & scallions	
BAJA TUNA*	4.00
spicy tuna, jalapeño, avocado, red pepper & cilantro	
SALMON*	3.50
strips of raw salmon	
CRUNCHY SALMON*	3.50
salmon, cream cheese, spicy mayo & eel sauce	
SALMON & AVOCADO*	4.00
with masago & tobiko	
CALIFORNIA ROLL	3.50
crabstick, avocado & cucumber	
EEL & CUCUMBER	5.00

VEGETABLE SUSHI MAKI (6PC), NIGIRI (2PC)

BUDDHA ROLL (4pc)	3.50
soy wrapper, rice, cucumber, avocado, red pepper, kanpyo, carrot & oshinko	
SENZAI ROLL	4.00
avocado, cucumber, carrot, shiitake & cilantro pesto	
YASAI ROLL	4.00
avocado, cucumber, red pepper, cilantro & spicy mayo	
SWEET POTATO TEMPURA	4.00
fried sweet potato, avocado, cucumber & sushi sauce	
INARI (fried tofu skin)	3.00
SEAWEED POCKET	4.00
inari filled with seaweed salad & sushi rice	

VEGETABLE SUMMER ROLL	4.00
rice wrapper, avocado, carrot, cabbage, cucumber, lettuce & sweet chili sauce	
CUCUMBER & AVOCADO ROLL	3.00
VEGETABLE MAKI	2.50
asparagus, avocado, cucumber, kanpyo (squash), shiitake, red pepper, or oshinko (japanese pickle)	

SPECIALTY MAKI (6PC)

RED DRAGON ROLL* (4pc)	5.00
spicy tuna, cucumber & masago roll wrapped in tuna with spicy mayo	
RAINBOW ROLL* (4pc)	4.00
cucumber & avocado maki wrapped in salmon, yellowtail & tuna	
PHILADELPHIA ROLL*	3.50
smoked salmon, cream cheese, avocado & scallions	
BLT ROLL	4.00
bacon, lettuce, tomato & mayo-scallion-soy sauce in a soy wrapper	
CATERPILLAR ROLL	4.00
california roll wrapped in avocado	
CALIFORNIA VOLCANO	4.00
crabstick, avocado, cucumber, eel sauce & spicy mayo	
DRAGON ROLL (5pc)	5.00
cucumber & avocado roll wrapped in eel	
SCORPION ROLL (4pc)	4.00
shrimp, avocado, cucumber & wasabi mayo	
SHRIMP TEMPURA ROLL	5.00
fried shrimp, cucumber & eel sauce	
KAZUYO ROLL* (4pc)	5.00
fried shrimp, cream cheese, smoked salmon, masago, spicy mayo & eel sauce	
BLUE CRAB ROLL	5.00
blue crab, avocado, wasabi mayo & old bay seasoning	

TYSONS ROLL	5.00
crabstick, avocado, cucumber, spicy mayo & seaweed salad	
SUMMER ROLL	5.00
rice paper, kanikama, shrimp, avocado, carrot, cucumber & sweet chili sauce	

NIGIRI (2PC) / SASHIMI (3PC)

TUNA*	4.00
SALMON*	3.50
SEARED SALMON*	4.00
with spicy red pepper coulis	
YELLOWTAIL*	4.00
SPICY SASHIMI*	5.00
salmon & tuna in a sesame-chili sauce	
EEL	5.00
SHRIMP	3.50
with cilantro pesto	
IKURA* (salmon roe)	4.00
TOBIKO* (flying fish roe)	4.00
TAKO (octopus)	3.50
HOKKIGAI (surf clam)	3.50
CRAWFISH SALAD*	4.00
crawfish, mayo, wasabi & tobiko	
TAMAGO (sweet egg omelet)	3.00

SOUP & SALADS

MISO (optional cilantro & jalapeño)	2.50
ZEN SOBA	2.50
noodles & vegetables with a white soy-yuzu dressing	
MIXED GREEN SALAD	3.00
organic mesclun, cucumber, tomato & carrot with ginger dressing	
SEAWEED SALAD	4.00
TOKYO SALAD	5.00
squid, seaweed & cucumber in a light citrus dressing	

HOT FOOD

APPETIZERS

EDAMAME	2.50
HOUSE EDAMAME	3.00
tossed in sweet chili sauce	
SHRIMP DUMPLINGS	3.50
GYOZA chicken or vegetable	3.50
VEGETABLE SPRING ROLLS	3.00

TERIYAKI (SWEET SOY GLAZE) & ANTICUCHO (CITRUS-CHILI SAUCE) SERVED WITH RICE & GREEN SALAD

ORGANIC TOFU sm. 5.00 lg. 8.00	
organic tofu + sauce	
CHICKEN sm. 5.00 lg. 8.00	
roasted chicken breast + sauce	
SALMON sm. 6.00 lg. 11.00	
roasted salmon filet + sauce	

DESSERTS

MOUNT FUJI CAKE	3.50
sponge cake topped with strawberries and whipped cream	
OISHII CAKE	3.00
chocolate cake with whipped cream filling	
MOCHI sweet red bean filling	4.00
MOUSSE green tea or chocolate	3.00
FRESH SEASONAL FRUIT	3.50

DRINKS

HOT GREEN TEA	1.00
FRESH-BREWED ICED TEA	2.00
ITO EN bottled iced green tea	3.50
RAMUNE bottled children's soda	3.50
SODA coke, diet, ginger ale, sprite	2.00
LEMONADE	2.00
JUICES orange, cranberry, apple	2.50
BOTTLED WATER	2.00
SPARKLING WATER	2.50
ORGANIC MILK plain, chocolate	2.50

BEER

SAPPORO PREMIUM	6.00
SAM ADAMS BOSTON LAGER	5.00
BLUE MOON BELGIAN WHITE	5.00
MILLER LITE	4.00

SPARKLING WINE

SEGURA VIUDAS BRUT RESERVA CAVA	10.00
torrelavit, spain	

WHITE WINE

SALMON CREEK CHARDONNAY	7.00
sonoma, california	
SANTA RITA 120 SAUVIGNON BLANC	8.00
leyda valley, chile	

RED WINE

SALMON CREEK CABERNET	7.00
sonoma, california	
CAVIT PINOT NOIR	8.00
trentino, italy	

SAKE

HAKUSHIKA TOKUSEN PREMIUM HOT SAKE	7.00
250ml rich & smooth	
OZEKI ONE CUP	11.00
180ml well-balanced & clean aftertaste	
HAKUSHIKA NAMACHOZO	12.00
180ml fresh & light	

SIGNATURE COCKTAILS

SAKE SPRITZER	6.00
blend of sake, grapefruit, ginger & lime	
SAKETINI	7.00
with mango, green tea or green apple	
SAKE MARGARITA	7.00
sake & tart lime served on the rocks with a green tea-sea salt rim	
GINGER COSMO	8.00
sake cosmo with ginger	

Before placing your order, please inform your server if a person in your party has a food allergy.

*Contains raw or seared ingredients. Consuming raw or undercooked food may increase your risk of foodborne illness.