

FROM THE GRILL

“A5 Grade Wagyu” Filet Mignon Steak 4oz 84
a fine buttery texture and a wonderfully mild flavor

“A5 Grade Wagyu” New York Steak 5oz 84
the amazing flavor and tight texture beef experts associate

Ribeye Steak 10oz 32
that’s juicy and well-marbled for peak flavor : prime grade

Center Cut Filet Mignon Steak 6oz 32
our most tender cut of lean, succulent, beef from the tenderloin

New York Steak 8oz 26
boasts deep, rich, beefy flavor : “CAB”

Free Range “Jidori” Chicken breast or thigh 16
juicy “Jidori” natural chicken that’s been oven roasted and grilled

Luxury Hamburger Steak 8oz 16
is Japanese style “Wagyu” and “CAB” beef patty — limited quantities
— This dish will take 25 min to prepare. We appreciate your patience. —

*with vegetables, potato dish and original steak sauce

JAPANESE DISH

“Wagyu” Bento 110
sashimi, tempura, choice of “Wagyu”

“WA Dining Bento” 35 / 30
sashimi, tempura and black cod, sliced steak or salmon

Black Cod “Saikyo Yaki” 30
baked black cod marinated in our original miso sauce

Salmon “Saikyo Yaki” 25
baked salmon marinated in our original miso sauce

Sashimi and Tempura or Chicken 22
assorted sashimi and tempura or chicken breast/thigh combination

Tempura and Chicken 18
tempura and free range chicken breast/thigh combination

Chirashi 38
chef’s choice sashimi served over sushi rice — limited quantities

“Wagyu” Curry 16
Japanese style curry and rice featuring “Wagyu”

PASTA Penne or linguine

Shrimp and “Mentaiko” Cream 16
shrimp with spicy cod roe cream sauce

Garlic Butter Mushroom 16
sautéed variety mushroom and onion with garlic butter soy

Pescatore Rosso 18
variety seafood in a tomato sauce

Pescatore Bianca 18
variety seafood in white wine and garlic oil sauce

“Wagyu” Bolognese 22
rich and hearty sauce with “Wagyu” and their friends : WA Dining Bolognese

“Uni Ikura” Tomato 25
sea urchin tomato sauce topped with salmon caviar and “Shiso” herb

Lobster “Uni” Tomato Cream 32
lobster tail with sea urchin mild tomato cream sauce

APPETIZER

Miso Cream Cheese miso marinated cream cheese 8pc	6
Old School French Fries with ketchup and homemade caesar	6
Fried Chicken Wing ginger and garlic soy marinated 4pc	8
Salmon Sashimi Scottish salmon sashimi 6pc	16
Salmon Carpaccio Scottish salmon carpaccio with Italian salsa	18
Yellowtail Sashimi yellowtail sashimi 6pc	18
Garlic Butter Yellowtail seared yellowtail sashimi with garlic "Yuzu" butter soy 6pc	20
Bluefin Tuna Sashimi "Akami" fresh bluefin tuna sashimi 6pc	18
Bluefin Tuna Sashimi "Chutoro" fresh bluefin medium fatty tuna sashimi 6pc	24
Sashimi Assortment chef's choice assorted sashimi 6 types of sashimi 2 pc each	35
Shrimp Tempura 5 pc shrimp tempura with sea salt and tempura sauce	12
Calamari Tempura 5 pc calamari tempura with sea salt and tempura sauce	12
Lobster Tempura lobster tail tempura with sea salt and tempura sauce	15
Vegetable Tempura Assortment assorted tempura with 4 kinds of salt and tempura sauce	12
Tempura Assortment assorted tempura with 4 kinds of salt and tempura sauce	16

SALAD

Garden Salad with original balsamic honey dressing	7
Free Range Chicken Caesar Salad roasted chicken breast, romaine lettuce and greens with original caesar dressing	12
Sashimi Salad fresh sashimi salad with original "Yuzu Wasabi" dressing	20
Steak Salad sliced steak with original balsamic honey dressing and bleu cheese	20

SOUP

Miso Soup traditional Japanese soup	3
Today's Soup small / large fresh chef's choice ingredients	3 / 6
Onion Gratin Soup caramelized onion, cheese and croutons in a chicken and "Kaeshi" soy stock	10
Leek and Potato Soup with shrimp and scallop in a mild creamy soup	10

DESSERT

Strawberry Cake fresh strawberry and vanilla cream and bottom of Fresh strawberry biscuit	8
Tiramisu coffee flavor Italian dessert	7
Cream Brûlée Vanilla Green Tea	6
Ice Cream Vanilla Green Tea Roasted Tea	3.5

WA Dining

I-NABA Steak House

Special Lunch Course 35

1st
Amuse

2nd
Today's Soup

3rd
Chef's Choice Appetizer

Choice of your Entrée

CAB New York Streak 8oz

Grilled Chicken (breast or thigh) with Shrimp

"Uni Ikura" Tomato Sauce Pasta

Wagyu Bolognese

Salmon "Saikyo-Yaki"

Dessert and Coffee or Tea

No substitutes

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Grilled Chicken (breast or thigh) with Shrimp

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Salmon "Saikyo-Yaki"

Dessert and Coffee or Tea

No substitutes

WA Dining

I-NABA Steak House

Chef's "Omakase"

dinner prefix menu

— 1st —

Five Bites
chef's choice five amuse

— 2nd —

Seasonal Soup
fresh seasonal ingredients

— 3rd —

Chef's Choice Dish

— Entrée —

~50~

"CAB" New York Steak 8oz

Organic Salmon "Saikyo-yaki"

~60~

Prime Grade Ribeye Steak 10oz

Center Cut Filet Mignon Steak 6oz

Black Cod "Saikyo-Yaki"

~100~

A5 "Wagyu" New York Steak 5oz

A5 "Wagyu" Filet Mignon Steak 4oz

~110~

Black Cod "Saikyo-yaki" and choice of A5 "Wagyu" New York or Filet Mignon Steak

— Dessert —

choice of dessert
with Coffee or Tea

extra cut upon request, "Prime Ribeye", "Wagyu Filet", and "Wagyu New York"

"Wagyu" is our speciality - certified A-5 grade real Japanese beef directly from Japan

CAB - certified angus beef

Appetizer

staff and customer favorites

“Yuzu” Tomato and “Daikon” Pickles	lightly pickled tomato and pickled “Daikon” radish	4.5
Miso Cream Cheese	miso marinated cream cheese 8pc	6
Fries	old school french fries	6
Fried Chicken Wing	“WA Dining” style fried chicken wings marinated in ginger garlic soy 4pc	8
5 Bites	chef’s choice 5 amuse	10
Roasted Duck	roasted marinated duck breast with vegetables : red wine soy reduction 6pc	14
“Kakuni” Pork Belly	slow braised pork belly in rich sweet sauce served with soft-boiled egg	16
“Yuzu Pepper Steak”	sliced steak with “Yuzu-kosho Ponzu”	25
Lobster Uni Cream	lobster tail bites cooked with creamy fresh sea urchin sauce	25

Soup

to warm up to you

Today’s Soup	fresh chef’s choice ingredients	6
Onion Gratin Soup	caramelized onion, cheese and croutons in a chicken and “Kaeshi” soy stock	10
Leek and Potato Soup	with shrimp and scallop in a mild creamy soup	10

Salad

local organic greens, tomato, carrots, red onion and red radish with homemade dressing

Organic Garden Salad	with balsamic honey dressing	7
Free Range “Jidori” Chicken Caesar Salad	roasted chicken breast and romaine lettuce	12
Shrimp Escabeche Salad	fried marinated shrimp and portobello mushroom with red “Shiso” herb dressing	15
Sashimi Salad	fresh sashimi salad with “Yuzu Wasabi” dressing	20
Steak Salad	sliced steak with balsamic honey dressing and blue cheese	20

Sashimi and more fresh seafood, wagyu and more

Salmon Sashimi	Scottish salmon sashimi 6pc	16
Salmon Carpaccio	Scottish salmon carpaccio with Italian salsa 6pc	18
Yellowtail Sashimi	6pc	18
Garlic Butter Yellowtail	seared yellowtail sashimi with garlic "Yuzu" butter soy 6pc	20
Bluefin Tuna "Akami" Sashimi	6pc	18
Bluefin Fatty Tuna "Chu-Toro" Sashimi	6pc	24
Sashimi Assortment small	chef's choice assorted sashimi 3 types of sashimi 3 pc each	24
Sashimi Assortment	chef's choice assorted sashimi 6 types of sashimi 2 pc each	35
"Aburi Wagyu" Sushi	certified A-5 grade seared "Wagyu" sushi / pc ---limited quantities ---	10
"Chirashi"	chef's choice assorted sashimi served over sushi rice ---limited quantities ---	38

Tempura & Friends light and crispy

"Agedashi Tofu"	tofu tempura in a "Dashi" broth 4pc	6
Shrimp Tempura	shrimp tempura with sea salt and tempura sauce 5pc	12
Calamari Tempura	calamari tempura with sea salt and tempura sauce 5pc	12
Lobster Tempura	lobster tail tempura with sea salt and tempura sauce	15
Vegetable Tempura Assortment	5 types of vegetable 2pc each 4 kinds of salt and tempura sauce	12
Tempura Assortment	assorted tempura with 4 kinds of salt and tempura sauce 10pc	16

On the Iron Skillet

served with vegetables, potato dish and original steak sauce

			ex per oz
“Wagyu” Filet Mignon Steak by the Ounce	4oz minimum	84	21
a fine buttery texture and a wonderfully mild flavor			
“Wagyu” New York Steak by the Ounce	5oz minimum	84	17
the amazing flavor and tight texture beef experts associate with a great New York strip steak			
New York Steak by the Ounce	8oz minimum	28	3.5
well marbled, full bodied and rich with beefy flavor : CAB			
Ribeye Steak by the Ounce	10oz minimum	36	3.5
juicy and well-marbled for peak flavor : prime grade			
Center Cut Filet Mignon Steak	6oz	36	
tender cut of lean, succulent, beef from the tenderloin			
Luxury Hamburger Steak	8oz	20	
is “Wagyu” Japanese beef and “CAB” prime beef patty ---limited quantities ---			
This dish will take about 25 minutes to prepare. We appreciate your patience.			

“Wagyu” is our speciality - certified A-5 grade real Japanese beef directly from Japan

CAB - certified angus beef

Seafood and More

Free Range “Jidori” Chicken breast or thigh	that's been oven roasted and grilled	20
Lobster Tail	baked lobster tail with “Yuzu Kaeshi” Butter	35
* served with vegetables and potato dish		
Scottish Salmon “Saikyo-Yaki”	baked salmon marinated in our original miso	25
Black Cod “Saikyo-yaki”	baked black cod marinated in our original miso	30
Surf' n Turf	black cod “Saikyo-yaki” and Wagyu Filet Mignon or New York Steak	99
* served with Japanese style side dishes		

Food Allergy Notice - Please be advised that food prepared here may contain these ingredients : Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shell Fish
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.
Any party with six or more persons will be charged with 18% gratuity. Please feel free to increase or decrease this gratuity at your discretion.
Menu subjects might change without notice.

Beer

On Tap

Swami's	IPA	Pizza Port Brewing	Carlsbad, CA	8
Asahi Super Dry	Lager	Japan		6.5

Bottled

Amalgamator	IPA	Beachwood Brewing	Long Beach	8
Sapporo	Lager	Japan		6
Corona	Lager	Mexico		6
All-Free	alcohol Free Beer	Suntory		5.5

Japanese Sake

Junmai

	G	C	B
Kurosawa	Nagano	300ml	20
Otokoyama	Hokkaido	1800ml	8 24 90
Akitabare	Akita		13 39 58
Masumi "Okuden"	Nagano		13 39 58
Senchu Hassaku	Kochi		18 54 81

Ginjo / Junmai Ginjo

	G	C	B
Hakkaisan	Niigata		14 42 63
Izumi Judan	Yamagata		15 45 67
Dewa Sansan	Yamagata		16 48 72

Daiginjo / Junmai Daiginjo

	G	C	B
Dassai 45	Yamaguchi		14 42 63
Koshi no Kanbai Muku	Niigata		19 57 85
Ikina Onna	Ishikawa		22 66 98
Kubota Manju	Niigata		28 84 126

Plum Sake and Nigori Sake

Plum Sake Sawa no Tsuru	7	48
Aladdin Homare "Nigori"	Fukushima 300ml	20

Shochu

	Single	Double	Bottle
Kan no Ko	Barley	6 10	44
Iichiko Seirin	Barley	5 8	38
with club soda / soda / juice add 2 / bottle of club soda 3			

Soft Drink

Coke / Diet Coke / 7up / Ginger Ale	3
Orange / Apple / Lemonade	no refill 3.5
Sparkling Water	750 ml 5.5
Coffee and Tea	3.5
BlackTea / English Breakfast / Earl Grey / Chamomile	

Red Wine		60Z G	180Z D	B
House	Cabernet Sauvignon/California	6	16	
Llama	Malbec/Argentina	8	22	31
Toad Hollow	Merlot/Russian River Valley	9	25	35
Inconspicuous	Zinfandel/Somona	12	34	47
Louis M. Martini	Cabernet Sauvignon/Sonoma	11	31	43
Bellaruche M. Chapoutier	Syrah/France	10	28	39
Meiomi	Pinot Noir/Sonoma	14	40	55
Au Bon Climat	Pinot Noir/Santa Barbara			59
Cuvaison	Pinot Noir/Napa Valley			65
Raymond Reserve	Cabernet Sauvignon/Napa Valley			78
Ferrari-Carano Tresor	Red Blend/Alexander Valley			98
Torial	Cabernet Sauvignon/Napa Valley			155
Caymus	Cabernet Sauvignon/Napa Valley			198
Opus One	Bordeaux Blends/Napa Valley			498

White Wine		60Z G	180Z D	B
House	Chardonnay/California	6	16	
Bree	Riesling/Germany	9	25	35
Ferrari-Carano Fume(Sauvignon) Blanc	Sonoma	9	25	35
Candoni Organic Pinot Grigio	Italy	9	25	35
Raymond Reserve	Chardonnay/Napa Valley	11	31	43
Santa Margherita	Pinot Grigio/Italy	15	43	59
Rombauer	Chardonnay/Carneros	17	49	67

Bubbles		G	B
House	Brut/California	5	
Chateau Diana	Sparkling Moscato/Italy	8	32
SYLTBAR	Sparkling Prosecco Brut/Italy		42
Veuve Cliquet Brut/France	375ml		68
Veuve Cliquet Brut/France	750ml		125
Dom Perignon Brut/France			400

Desserts

Strawberry Cake 8

fresh strawberry and vanilla cream cake

Tiramisu 7

coffee - flavored Italian dessert

Cream Brûlée 6

Vanilla Green Tea

Ice Cream 3.5

Vanilla Green Tea Roasted Tea

Coffee and Tea

3.5

Coffee - Decaf Coffee

Iced Coffee

Tea - your choice of tea

Iced Tea