

WA Dining

I-NABA Steak House

Chef's Omakase Dinner

— 1st —

Five Bites

Chef's choice five piece amuse-bouche

— 2nd —

Soup of the Day

— 3rd —

Chef's Omakase Dish

— Entrée —

~55~

CAB New York Steak 8 oz

Salmon Miso Yaki

~65~

Center Cut Filet Mignon Steak 6 oz

Prime Grade Ribeye Steak 10 oz

Black Cod Miso Yaki

~115~

A5 Wagyu Filet Steak 4 oz

A5 Wagyu New York Steak 5 oz

~135~

Black Cod Miso Yaki with choice of A5 Wagyu Filet Mignon / New York Steak

— Dessert —

Served with coffee or tea

Appetizers

Yuzu Tomato	Lightly pickled heirloom tomato and Daikon radish	5
Miso Cheese	Miso marinated cream cheese 8 pc	6
Old School French Fries	Served with ketchup and our homemade caesar dressing	6
5 Bites	Chef's choice 5 piece amuse-bouche	10
Fried Chicken Wings	Japanese style fried chicken drumsticks marinated in ginger garlic soy 4 pc	10
Roasted Duck	Sliced roasted duck breast and vegetables served with red wine soy reduction sauce 6pc	15
WA Dining Caprese	Yuzu tomato and burrata served with Shiso herb and red Shiso dressing	15
Kakuni	Slow braised pork belly and soft-boiled egg served in house sweet sauce *This dish will take 20 min to prepare	15
Yuzu Pepper Steak	Sliced steak served with Yuzu Kosho Ponzu	20
Lobster Uni Cream	Cream-based lobster and sea urchin sauce served with baguette slices	28

Soup

Soup of the Day	Ask your server for today's seasonal selection	SMALL 3 oz / LARGE 6 oz	3 / 6
Leek and Potato Soup	Served with shrimp and scallop in a mild creamy soup		10
Onion Gratin Soup	Caramelized onions, cheese and croutons in a chicken and Kaeshi soy stock		10
	*This dish will take 15 min to prepare		

Salad

Organic Garden Salad	Mixed greens served with balsamic honey dressing	7
Free Range Chicken Caesar Salad	Romaine, parmesan and chicken breast served with original caesar dressing	16
Shrimp Escabeche Seaweed Salad	Mixed greens and fried marinated shrimp served with Ponzu dressing	16
Steak Salad	Mixed greens, bleu cheese and sliced steak served with balsamic honey dressing	20
Sashimi Salad	Mixed greens and sashimi served with Yuzu Wasabi dressing	22

Sashimi

Salmon Sashimi	Scottish salmon sashimi 6 pc	18
Hamachi Sashimi	Yellowtail sashimi 6 pc	18
Bluefin Tuna Sashimi Akami	6 pc	24
Bluefin Fatty Tuna Sashimi Chutoro	6 pc	30
Sashimi Assortment	SMALL / LARGE Small -3 kinds 2 pcs each / Large- 5 kinds 2 pcs each	18 / 35
Garlic Butter Yellowtail	Seared yellowtail sashimi with garlic Yuzu butter soy 6 pc	20
Aburi Uniku	Seared Wagyu sashimi + sea urchin sashimi served with Kaeshi soy stock	18
Wagyu Tataki	Seared Wagyu sashimi 2 oz	36

Tempura

Agedashi Tofu	Tofu tempura served in a Dashi broth 4 pc	6
Shrimp Tempura	Shrimp tempura served with sea salt and tempura sauce 5 pc	12
Calamari Tempura	Calamari tempura served with sea salt and tempura sauce 5 pc	12
Uni Tempura	Fresh sea urchin wrapped in Shiso herb with Yuzu citrus salt 2 pc	15
Lobster Tempura	Lobster tail tempura served with sea salt and tempura sauce	20
Vegetable Tempura Assortment	5 types of vegetables 2 pc each served with 4 kinds of salt and tempura sauce	12
Tempura Assortment	Tempura assortment served with 4 kinds of salt and tempura sauce 10 pc	16

Pasta Your choice of Penne or Linguine

Pescatore Bianca / Rosso	Variety of seafood in white wine and garlic oil sauce / in a tomato sauce	24
Wagyu Bolognese	Japanese style bolognese sauce cooked with Wagyu and their friends	26
Uni and Ikura Tomato	Sea urchin tomato sauce topped with salmon caviar and Shiso herb	28
Lobster Uni Tomato Cream	Sea urchin cream sauce with a touch of tomato sauce	36

On the Iron Skillet

Served with vegetables, mashed potatoes and original steak sauce

ex cut

A5 Wagyu Filet Mignon Steak by the Ounce
4oz minimum cooked to your preference

90 23/OZ

A5 Wagyu New York Steak by the Ounce
5oz minimum cooked to your preference

90 18/OZ

CAB New York Steak by the Ounce
8oz minimum cooked to your preference

30 4/OZ

Ribeye Steak by the Ounce
10oz minimum cooked to your preference : USDA Prime Grade

36 4/OZ

Center Cut Filet Mignon Steak 6oz
6oz cooked to your preference

36

Luxury Hamburger Steak 8oz
8oz Japanese style beef patty *This dish will take 25 min to prepare

20

Seafood and More

Free Range Chicken
Oven roasted and grilled juicy Jidori chicken - Your choice of breast / thigh

20

Lobster Tail
Baked lobster tail with Yuzu Kaeshi butter sauce

45

* served with vegetables and mashed potatoes

Salmon Miso Yaki
Baked salmon marinated in our original miso sauce

28

Black Cod Miso Yaki
Baked black cod marinated in our original miso sauce

36

Surf' n Turf
Black cod miso yaki + your choice of Wagyu Filet Mignon / New York Steak

108

* served with chef's choice Japanese style side dishes