

# 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 —

please choose one from the following

~60~

New York Steak 8 oz

or

Salmon Miso Yaki

~66~

Filet Mignon Steak 8 oz

or

Ribeye Steak 12 oz

or

Black Cod Miso Yaki

~145~

A5 Wagyu Filet Mignon Steak 4 oz

or

A5 Wagyu New York Steak 5 oz

~165~

Black Cod Miso Yaki with A5 Wagyu Filet Mignon Steak 4 oz

or

Black Cod Miso Yaki with A5 Wagyu New York Steak 5 oz

— Dessert —

Served with coffee or tea

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.

## Appetizers

<b>Yuzu Tomato</b>	Lightly pickled heirloom tomato and Daikon radish	5
<b>Miso Cheese</b>	Miso marinated cream cheese 8 pc	6
<b>Old School French Fries</b>	Served with ketchup and our homemade caesar dressing	6
<b>5 Bites</b>	Chef's choice 5 piece amuse-bouche	10
<b>Fried Chicken Wings</b>	Japanese style fried chicken wings marinated in ginger garlic soy 4 pc	10
<b>Caprese</b>	Yuzu tomato and burrata served with Shiso herb and red Shiso dressing	15
<b>Kakuni</b>	Slow braised pork belly and boiled egg served in house sweet sauce *This dish will take 20 min to prepare	15
<b>Roasted Duck</b>	Sliced roasted duck breast and vegetables served with red wine soy reduction sauce 6pc	16
<b>Yuzu Pepper Steak</b>	Sliced steak served with Yuzu Kosho Ponzu	22
<b>Lobster Uni Cream</b>	Cream-based lobster and sea urchin sauce served with baguette slices	32

## Soup

<b>Soup of the Day</b>	Ask your server for today's seasonal selection SMALL 3 oz / LARGE 6 oz	3.5 / 7
<b>Leek and Potato Soup</b>	Served with shrimp and scallop in a mild creamy soup	12
<b>Onion Gratin Soup</b>	Caramelized onions, cheese and croutons in a chicken and Kaeshi soy stock *This dish will take 20 min to prepare	10

## Salad

<b>Organic Garden Salad</b>	Mixed greens served with balsamic honey dressing	7
<b>Free Range Chicken Caesar Salad</b>	Romaine, parmesan and chicken breast served with original caesar dressing	18
<b>Shrimp Escabeche Seaweed Salad</b>	Mixed greens and fried marinated shrimp served with Ponzu dressing	16
<b>Steak Salad</b>	Mixed greens, bleu cheese and sliced steak served with balsamic honey dressing	22
<b>Sashimi Salad</b>	Mixed greens and sashimi served with Yuzu Wasabi dressing	22

## Sashimi

<b>Salmon Sashimi</b>	6 pc	18
<b>Yellowtail Hamachi Sashimi</b>	6 pc	21
<b>Yellowtail Hamachi Carpaccio</b>	6 pc yellowtail, grated daikon radish, Ikura, homemade ponzu	25
<b>Bluefin Tuna Sashimi Akami</b>	6 pc	24
<b>Bluefin Fatty Tuna Sashimi Chutoro</b>	6 pc	30
<b>Sashimi Assortment</b>	SMALL / LARGE Small -3 kinds 2 pcs each / Large- 5 kinds 2 pcs each	18 / 35
<b>Garlic Butter Scallop</b>	Seared scallop sashimi with garlic Yuzu butter soy and Shichimi chili pepper	4 pc 18

## Tempura

<b>Agedashi Tofu</b>	Tofu tempura served in a Dashi broth	4 pc 6
<b>Vegetable Tempura Assortment</b>	5 types of vegetables 2 pc each served with 4 kinds of salt and tempura sauce	12
<b>Calamari Tempura</b>	Calamari tempura served with sea salt and tempura sauce	5 pc 15
<b>Shrimp Tempura</b>	Shrimp tempura served with sea salt and tempura sauce	5 pc 15
<b>Uni Tempura</b>	Fresh sea urchin tempura served with yuzu salt and tempura sauce	16
<b>Tempura Assortment</b>	Tempura assortment served with 4 kinds of salt and tempura sauce	10 pc 19
<b>Lobster Tempura</b>	Lobster tail tempura served with sea salt and tempura sauce	22

## Pasta

Your choice of Penne or Linguine

<b>Pescatore Bianca / Rosso</b>	Variety of seafood in white wine and garlic oil sauce / in a tomato sauce	25
<b>Wagyu Bolognese</b>	Bolognese sauce cooked with Wagyu	30
<b>Uni and Ikura Tomato</b>	Sea urchin tomato sauce topped with salmon caviar and Shiso herb	30
<b>Lobster Uni Tomato Cream</b>	Sea urchin cream sauce with a touch of tomato sauce	38

## On the Iron Skillet

Served with vegetables, mashed potatoes and original steak sauce

ex cut

<b>A5 Wagyu Filet Mignon Steak</b> by the Ounce 4oz minimum cooked to your preference	120	30/OZ
<b>A5 Wagyu New York Steak</b> by the Ounce 5oz minimum cooked to your preference	120	24/OZ
<b>Ribeye Steak</b> by the Ounce 12oz minimum cooked to your preference : Certified Angus Beef	38	3/OZ
<b>Center Cut Filet Mignon Steak</b> 8oz cooked to your preference	38	
<b>New York Steak</b> by the Ounce 8oz minimum cooked to your preference : Certified Angus Beef	32	4/OZ
<b>Luxury Hamburger Steak</b> 8oz 8oz Japanese style beef patty *This dish will take 25 min to prepare	20	

## Seafood and More

<b>Free Range Chicken</b> Oven roasted and grilled juicy Jidori chicken - Your choice of breast / thigh	18
<b>Lobster Tail</b> Baked lobster tail with Yuzu Kaeshi butter sauce	48
* served with vegetables and mashed potatoes	
<b>Salmon Miso Yaki</b> Baked salmon marinated in our original miso sauce	32
<b>Black Cod Miso Yaki</b> Baked black cod marinated in our original miso sauce	38
<b>Surf' n Turf</b> Black cod miso yaki + your choice of Wagyu Filet Mignon 4oz / New York Steak 5oz	139
* served with Japanese style side dishes	