



Wild SUSHI

APPETIZERS

COLD PLATES

Sushi Sampler 8.00
Taste the sampler plate with tuna, salmon, white tuna, red snapper & shrimp sushi

Sashimi Sampler 9.00
Slices of delectable tuna, salmon, white tuna, red snapper & yellowtail sashimi

Spicy Sashimi Trio 10.00
Combination of spicy salmon sashimi, spicy tuna sashimi & white fish sashimi

Japanese Ceviche 6.00
Octopus, squid, sushi shrimp, crab stick, seaweed, topped with wasabi & lime dressings

New Style Salmon Toro Sashimi 8.00
Fresh Scottish salmon toro sashimi topped with crispy potato chips, masago, scallion, Japanese mayo & wasabi dressing

Sesame Seared Tuna 11.00
Slices of sesame seed coated tuna with special sauces & mixed greens

Beef Tataki 7.00
Thinly sliced lightly grilled beef that is served rare; topped with mixed green & ponzu sauce

Tuna Tataki 11.00
Lightly grilled rare tuna slices with jalapeño served with mixed greens & ponzu sauce

Yellowtail Sashimi with Jalapeño 11.00
Modern yellowtail sashimi with ponzu sauce, jalapeño, mixed green & flashed with olive-sesame oil

HOT PLATES

Edamame 4.00
Lightly blanched & seasoned soy beans

Garlic Scented Edamame 5.00
Edamame toasted with garlic, olive oil, light soy sauce & Japanese chili pepper

Gyoza 5.00
Six homemade pork & Napa cabbage pot-stickers with tender wrapper & brown crispy bottom. Served with soy dipping sauce

Crunchy Popcorn Chicken 5.00
Crunchy & juicy white chicken pieces served with Thai sweet chili dipping sauce

Shrimp & Vegetable Tempura 8.00
A delectable mixture of shrimp, squash, sweet potato & sweet onion flash fried in light tempura batter. Served with dashi dipping sauce

Soft Shell Crab 8.00
Delicately battered whole soft shell crab served tempura style. Served with ponzu sauce on the side

Japanese Egg Rolls 4.00
Our famous homemade egg rolls filled with vegetable & white chicken meat plus a touch of Thai basil. 2 rolls per serving

Yakitori 4.00
3 skewers of chicken grilled to juicy, tender perfection then brushed with our teriyaki sauce

Chicken Satay 6.00
4 skewers of marinated chicken meat, grilled & served with our spicy peanut sauce on the side

Stuffed Jalapeño 4.00
A spicy treat of jalapeño peppers stuffed with bacon & cheese fried in tempura style

Tempura Calamari 6.00
Lightly battered calamari tempura strips served with Thai sweet chili sauce

Coconut Shrimp 5.00
Six lightly fried shrimp covered with crispy coconut shreds & coconut milk dipping sauce

Spicy Popcorn Shrimp 5.00
Crispy fried shrimp served with spicy mayo dressing

'Wild' Crab Rangoon 5.00
Our version of crab Rangoon, with a touch of crunchy bacon bits; 4 pieces per order

Agedashi Tofu 5.00
Crispy silken tofu topped with green onions & bonito flakes served with a light dashi soy sauce

Stuffed Portabella Mushroom 6.00
Broiled portabella mushroom stuffed with seafood mixed with mayo & cheese

Teriyaki Chilean Seabass 10.00
Chilean sea bass grilled with teriyaki sauce

SOUP & SALAD

Miso Soup 2.00
Warm hearty miso soup with cubes of silken tofu & tender seaweed

Kimchee Tofu Miso Soup 3.00
Hot & spicy miso soup with Korean kimchee flavor

House Salad 3.00
Cool, crisp lettuce topped with sweet corn, carrots & cucumber under our house peanut salad dressing

Seaweed Salad 4.00
Tender seaweed marinated in sweet & tangy vinaigrette, garnished with toasted sesame seeds

Baby Octopus Salad 5.00

Squid Salad 4.00
Marinated baby octopus or squid served with organic mixed greens tossed with ponzu vinaigrette dressing

Crab & Cucumber Salad 6.00
Cucumber slices marinated with ponzu sauce plus snow crab meat

Crab & Avocado Salad 9.00
A tasty tower of snow crab meat with cubes of ripe avocado, tomato & cucumber. Served with ponzu sauce

Sashimi Salad 12.00
Fresh cut assortment of sashimi served with mixed greens & a special house wasabi dressing

ENTREES

All entrées served with a cup of miso soup & steamed or brown rice

Sushi Dinner 16.00
Nigiri sushi with 2 pieces each of tuna, salmon, white tuna & 1 piece each of eel, yellowtail, shrimp plus a California roll

Maki Dinner 15.00
3 classic sushi rolls: California roll, spicy tuna roll & salmon roll

Sashimi Dinner 18.00
3 slices each of tuna, salmon, white tuna & 2 slices of yellowtail

Sushi/Sashimi Dinner 20.00
2 pieces each of nigiri sushi tuna, salmon, & white tuna; 1 piece each of yellowtail & shrimp. 2 slices each of tuna & salmon sashimi plus a California roll

Spicy Tuna Tower 12.00
This colorful tower has it all: sushi rice, ripe avocados, cucumbers & crab meat plus spicy tuna to top it off. Served with spicy sauces & ponzu sauce on the side

Sesame Seared Tuna Dinner 18.00
8 oz of rare sesame coated tuna slices served with special sauces & topped with mixed green salad

Shrimp & Vegetable Tempura 12.00
Five lightly battered jumbo shrimp & a balance of vegetable tempura. Served with the flavorful tempura dipping sauce

Chicken Teriyaki 10.00
Boneless chicken breast grilled to a juicy perfection & brushed with homemade teriyaki sauce. Served with buttered asparagus & Japanese potato salad on the side

NY Strip Steak Teriyaki 16.00
10 oz of 28 days aged NY strip steak grilled to your preference, then drizzled with homemade teriyaki sauce served with buttered asparagus & Japanese potato salad on the side

Apple Miso Lamb Chops 16.00
4 grilled racks of lamb grilled to your preference, served with apple miso sauce, buttered asparagus & Japanese potato salad on the side

Apple Miso Salmon 15.00
Salmon steak served with apple miso sauce, buttered asparagus & Japanese potato salad on the side

Salmon Teriyaki 14.50
Large fresh salmon filet grilled to perfect juiciness & brushed with homemade teriyaki sauce. Served with buttered asparagus & Japanese potato salad on the side

Chicken Tonkatsu 10.00
Juicy marinated boneless chicken breast breaded with Japanese panko (bread crumbs), deep fried & served with tonkatsu sauce. Served with buttered asparagus & Japanese potato salad on the side

Pork Tonkatsu 10.00
with curry sauce 12.00
Thick, juicy boneless pork loin fried with crunchy panko. Served with crisp cabbage & tangy savory tonkatsu sauce

Salmon-Katsu 14.00
Fresh salmon filets breaded with crunchy panko, lightly fried & served with the tonkatsu sauce. Served with thinly shredded cabbage on the side

Miso Chilean Sea Bass 18.00
One of our most popular dishes: Chilean sea bass filet marinated with miso sake sauce then broiled to melting tenderness. Served with buttered asparagus & Japanese potato salad on the side

Mango Curry Tilapia 13.00
Juicy & thick boneless tilapia filet sautéed with spicy coconut curry sauce & topped with mango slices

Scallops Seafood Miso Bake 13.00
Chunks of sweet scallops, shrimp & calamari baked with miso sauce. Served with buttered asparagus & Japanese potato salad on the side

Honey Walnut Shrimp 13.00
Crispy jumbo shrimp drizzled in a rich tangy sauce served with crispy caramelized walnuts

Braised Japanese Tofu 8.00
A vegetarian delight of tender tofu braised with a variety of vegetables

Wild Sushi Super Benton 24.00
This Benton has all of the popular items: 6 pieces of chef choice sashimi, 4 pieces of Cali roll, salmon katsu, chicken teriyaki & mixed tempura

Tempura Combo Dinner
3 veggie & 2 shrimp tempuras with one of the following half portion entrées:

- **Chicken Teriyaki** 13.00
- **Salmon Teriyaki** 14.50
- **Steak Teriyaki** 16.00
- **Chef's Choice Sashimi** 15.00

RICE & NOODLE

Seafood Udon Soup 9.00
A steaming bowl of udon noodles with tender sweet shrimp, scallops, calamari & veggie

Japanese Fried Rice *
Fluffy steamed rice stir - fried with choice of meat

Yaki Udon or Yaki Cha Soba (green tea noodle)*
Stir-fried Japanese noodles with vegetables & choice of meat in a tangy sauce

- Vegetable** 6.00
- Chicken or Pork** 8.00
- Beef** 9.00
- Seafood** 9.00
- Combination** 10.00

MAKI SUSHI ROLLS

CLASSIC ROLLS

Avocado Roll 🍷	5.00
Cucumber Roll 🍷	5.00
Tuna Roll	5.50
Salmon Roll	5.50
California Roll 🍷	5.00
<i>The roll that started it all: imitation crab meat, cucumber, avocado & masago</i>	
Salmon Skin Roll 🍷	5.00
<i>A connoisseur's favorite of smoky salmon skin & crunchy cucumber strips</i>	
Shrimp Tempura Roll 🍷	6.00
<i>This delectable roll has shrimp tempura, imitation crab meat & the contrast of cucumber & avocado</i>	
Spicy Tuna Roll 🍷🍷	6.00
<i>A mouth burning mixture of chopped tuna, chili sauce & scallions served with red sauce & wasabi sauces</i>	
Wasabi Salmon Roll 🍷	6.00
Wasabi Tuna Roll 🍷	7.00
<i>The clean taste of pure salmon or tuna with wasabi sauce</i>	
Veggie Roll 🍷	6.00
<i>A vegetable roll that combines fresh greens, avocado, asparagus & seaweed salad</i>	
Yellowtail Scallion Roll	8.00
<i>Imported Japanese yellowtail with scallions served with ponzu sauce</i>	

SIGNATURE ROLLS

Wild Sushi Roll 🍷🍷	12.00
<i>A Wild Sushi creation! Spicy crab meat & mango slices, topped with avocado & yellowtail, then served with special spicy ponzu sauce</i>	
Pico de Gallo Roll 🍷🍷	13.00
<i>Shrimp tempura & crab mixed, topped with fresh salmon & pico de gallo & served with wasabi dressing & sesame oil</i>	
Snow Mountain Roll	12.00
<i>Shrimp tempura, Japanese mayo, topped with tuna, salmon & imitation crab meat, served with sweet soy glaze & masago</i>	
Stardust Roll 🍷🍷	13.00
<i>Shrimp tempura, imitation crab, spicy sauce, topped with spicy tuna, avocado & various flavors of masago & Tobiko</i>	
Bangkok Roll 🍷	12.00
<i>Smoked salmon, sushi shrimp, avocado, topped with crab stick & crunchy bits, served with miso peanut sauce</i>	
Cajun Roll 🍷🍷	10.00
<i>A New Orleans style spicy roll with masago & shrimp tempura topped with avocado & crawfish tails</i>	
Caterpillar Roll 🍷	9.00
<i>Delicious roll of shrimp tempura & cream cheese topped with fresh avocado slices</i>	
Cherry Blossom Roll	13.00
<i>A beautiful light flavor roll with fresh salmon & avocado covered with tuna</i>	
Dancing Eel Roll 🍷	10.00
<i>A delightful roll of avocado & eel that makes your mouth want to dance</i>	
Unagi Cheese Roll 🍷	12.00
<i>Popular Dancing Eel roll topped with broiled cheddar cheese & sweet soy glaze</i>	
Philadelphia Roll 🍷	9.00
<i>A roll of brotherly love with avocado, cream cheese & smoked salmon slices</i>	
Rainbow Roll	10.00
<i>This roll has it all: tuna, white fish, salmon, shrimp & avocado slices on top; an impressive collection of colors & flavors</i>	
Red Rock Roll 🍷🍷	14.00
<i>Try this delicious roll: two jumbo tempura shrimp, cream cheese & jalapeno pepper on the inside, with spicy tuna & crab stick topping plus crunchy bits & exploding sauces</i>	
Spider Roll 🍷	10.00
<i>A delicious roll with whole sweet crunchy soft shell crab, asparagus, avocado & mixed greens served with sweet soy glaze & wasabi cream</i>	
Tempura Spicy Tuna Roll 🍷🍷	10.00
<i>The name says it all: a deep fried roll with spicy tuna, avocado & scallions, topped with chili & wasabi sauce</i>	
Chipotle Roll 🍷🍷	10.00
<i>A fresh sashimi combination & avocado, mixed with chipotle pepper & spicy chili sauce, wrapped in delicate soy paper</i>	
Crystal Shrimp Roll 🍷	8.00
<i>California roll topped with crispy shrimp & served with spicy mayo & Japanese pepper flakes</i>	

Yummy Yummy Roll 🍷🍷	13.00
<i>Shrimp tempura roll topped with broiled eel & crunchy bits, served with sweet soy glaze & spicy mayo</i>	
Mexican Roll 🍷🍷	11.00
<i>Spicy tuna with octopus & jalapeños topped with avocado then sprinkled with spicy mango salsa</i>	
Phoenix Roll 🍷	9.00
<i>A roll with juicy chicken strips & ripe avocado that is lightly fried with delicate tempura batter then garnished with spicy mayo & sweet soy glaze</i>	
White Dragon Roll	12.00
<i>This melt-in-your-mouth roll has eel, avocado & cucumbers, topped with pepper seared white tuna & green onions served with garlic ponzu sauce</i>	
Sweetheart Roll	12.00
<i>A fusion of coconut shrimp tempura, ginger cream, avocado, tuna & strawberry garnished with kiwi-lime sauce</i>	
Volcano Roll 🍷🍷	11.00
<i>An impressive presentation of colors & flavors with spicy scallops, shrimp & crawfish flowing with masago "lava"</i>	
Crunchy Salmon Roll 🍷	10.50
<i>Another roll for non-raw eaters: panko crusted salmon roll with cream cheese & avocado</i>	
Tricolor Roll	13.00
<i>A "low carb" roll with tuna, white fish, salmon, crab stick & asparagus wrapped in a thin cucumber sheet</i>	
Dragon Roll 🍷	9.00
<i>This specialty roll has shrimp tempura & asparagus on the inside, topped with salmon & avocado slices</i>	
Japanese Summer Roll 🍷	11.00
<i>A variation from the traditional rolls with rice paper, crab stick, assorted fish slices, asparagus, mixed greens & mango served with ponzu & red chili sauce</i>	
Tornado Roll 🍷	11.00
<i>A very popular roll with masago, avocado & cream cheese on the inside, covered with pan-seared salmon & masago combination</i>	
Emperor Roll 🍷	12.00
<i>A trip to Beijing with this special roll of crunchy duck, hoisin sauce, cucumber juliennes & scallions</i>	
Hawaii Roll 🍷	10.00
<i>Shrimp tempura roll topped with poached shrimp, avocado & chunks of honey walnut drizzled with sweet soy glaze & tangy Hawaiian sauce</i>	
Venus Roll 🍷🍷	11.00
<i>A super flavorful shrimp tempura roll, topped with crab stick & avocado, drizzled with sweet soy glaze & spicy mayo</i>	
Alaska Roll	10.00
<i>A classic roll: California roll topped with fresh salmon & avocado</i>	
Fried "Cali Roll" 🍷🍷	9.00
<i>California roll with cream cheese, deep fried with fried chicken batter, drizzled with sweet soy glaze & spicy mayo</i>	
Pretty Lady Roll	12.00
<i>A light & flavorful roll with fresh salmon strips, imitation crab meat & avocado, wrapped with soy paper & topped with tuna & wasabi cream</i>	
Royal Roll 🍷🍷	9.00
<i>Spicy white fish with cucumber inside, topped with spicy crab meat, masago, scallions & seaweed</i>	
On The Beach Roll	13.00
<i>Broiled eel, crab stick & cream cheese, topped with avocado, tuna, salmon & fried potato crisps & served with citrus mayo dressing & sweet soy glazed</i>	
Firecracker Roll 🍷🍷	13.00
<i>Spicy tuna roll topped with a spicy avocado & imitation crab meat mix, served with jalapeno & red chili sauce</i>	
Lobster Salsa Roll	14.00
<i>A mixture of flavorful coconut shrimp & ginger cream, topped with avocado, real lobster meat & spicy mango salsa</i>	
Surf & Turf Roll 🍷🍷	13.00
<i>Shrimp tempura with avocado & cucumber, topped with aged NY strip steak & jalapeno drizzled with sweet soy & red chili sauce</i>	
Tempura Pumpkin Roll 🍷	8.00
<i>A new veggie roll! A delicious roll of tempura pumpkin, cream cheese, topped with avocado & sweet soy glaze</i>	
Fruity Dessert Roll 🍷	6.00
<i>A rice-less roll with strawberry, mango, berries, cream cheese, rolled with rice paper & served with vanilla ice cream and kiwi dressing</i>	

🍷 indicates cooked items 🍷 indicates Spicy

NIGIRI SUSHI (2 PCS) SASHIMI (6 PCS)

SUSHI / SASHIMI

Walu (Hawaiian White Toro)	5.00/10.00
Sweet Shrimp	7.00
Yellowtail	5.00/10.00
Scallops	4.00/10.00
Salmon Roe	4.00
Squid	4.00/8.00
Red Snapper	4.00/7.00
Tuna	5.00/10.00
Pepper Seared Tuna	5.00/10.00
Pepper Seared White Tuna	4.00/10.00
Snow Crab	4.00/9.00
Salmon	4.00/9.00
White Tuna	4.00/9.00
Shrimp	4.00/9.00
Smoked Salmon	4.00/9.00
Spicy Scallops	4.00/10.00
Masago	4.00
Uni	8.00/16.00
Unagi (Eel)	4.00/9.00
Octopus	4.00/9.00
Quail Egg Shot	1.00 ea.
Uni Shot	4.00 ea.

Sushi Boat for two	42.00
<i>Appetizer – 4 slices of chef's choice tuna appetizer Sashimi – 2 tuna, 2 salmon, 2 white tuna Nigiri Sushi – 2 tuna, 2 salmon, 2 white tuna & 2 shrimp Sushi Rolls – 2 house signature rolls of chef's choice</i>	

Sushi Boat for three	60.00
<i>Appetizer – 6 slices of sesame seared tuna Sashimi – 3 tuna, 3 salmon, 3 white tuna Nigiri Sushi – 3 tuna, 3 salmon, 3 white tuna & 3 shrimp Sushi Rolls – 3 house signature rolls of chef's choice</i>	

LUNCH SPECIALS

(MON-FRI: 11AM TO 2:30PM)

All lunch specials include: miso soup (dine-in only), house salad, cucumber seaweed salad, spicy popcorn shrimp appetizer, chicken gyoza, & your choice of steamed white or brown rice:

Chicken Teriyaki	7.00
Chicken Tonkatsu	7.00
Beef Teriyaki	8.00
Braised Tofu & Vegetables	6.00
Salmon Teriyaki	8.00
Pork Tonkatsu	8.00
<i>(Add curry sauce for \$1)</i>	
Salmon Katsu	8.00
Maki Lunch Special	8.00
<i>Choice of Philadelphia roll, Spicy Tuna roll, Shrimp Tempura roll or California roll</i>	
Shrimp & Vegetable Tempura	7.00
Mango Curry Tilapia	8.00
Lemongrass Chicken	7.00
Calamari Steak	7.00
Sushi Lunch Special	8.00
<i>4 pieces nigiri sushi (chef's choice)</i>	
Sashimi Lunch Special	10.00
<i>2 slices each of tuna, salmon, white tuna</i>	

BEVERAGES

Iced Teas	2.00
<i>Unsweetened tea, unsweetened mango tea, sweetened tea, sweetened green tea, raspberry tea</i>	
Soft Drinks	2.00
<i>Coke, Diet Coke, Coke Zero, Dr Pepper, Orange Soda, Sprite, Lemonade, Root Beer</i>	
Hot Green Tea	2.00
Coffee	2.00
Shirley Temple	3.00
Smart Water 20oz bottle	2.00

Consumer Advisory
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. These items may be ordered in an undercooked manner or are served in an undercooked manner.

Advertencia para el consumidor
El consumo de carne cruda o parcialmente cocida de res, aves, pescados, mariscos y huevos, podría aumentar su riesgo de contraer enfermedades producidas por alimentos, especialmente si su usted tiene alguna condición médica. Estos productos pueden ser ordenados y servidos crudos o parcialmente cocidos.