

WA SKEW'R DRINK MENU

PREMIUM SAKE (COLD)

 DASSAI 45 -JUNMAI DAI-GINJO FRUITY AROMATICS & DELICATE SWEETNESS 60ml \$12 150ml \$28 250ml \$42 BOTTLE(720ml)\$108	 ADATARA -GINJO A FULL AND LIVELY AROMA WITH A SMOOTH FINISH 60ml \$11 150ml \$26 250ml \$38 BOTTLE(720ml)\$92	 FUKUCHO SEASIDE -JUNMAI THE BREW MASTER DESIGNED THIS SAKE TO GO WELL WITH THEIR LOCAL SPECIALTY(SHELLFISH PRODUCTION) 60ml \$11 150ml \$26 250ml \$38 BOTTLE(720ml)\$92
 SHICHIDA -JUNMAI MUROKA WELL BALANCED, LIGHT TASTE & THE UMAMI OF RICE 60ml \$11 150ml \$26 250ml \$38 BOTTLE(720ml)\$92	 TOKO -JUNMAI MILD FLAVOR, BASIC AND CLASSIC JUNMAI SAKE 60ml \$9 150ml \$22 250ml \$33 BOTTLE(720ml)\$87	 BREWMASTER'S CHOICE -HONJOZO- MODELED AFTER THE TYPE OF SAKE THAT THE BREW MASTERS WOULD CHOOSE TO DRINK EVERY NIGHT 60ml \$8 150ml \$18 250ml \$25 BOTTLE(720ml)\$60
 TENBI -JUNMAI GINJO JUICY, ALLURING ACIDITY AND BRIGHT AROMA 60ml \$12 150ml \$28 250ml \$42 BOTTLE(720ml)\$108	 KOZAEMON -JUNMAI GINJO DELICATE AROMATICS, LIGHT BODY AND QUICK, DRY FINISH THIS SAKE IS DESIGNED TO BE PAIRED WITH YAKITORI. 60ml \$9 200ml \$25 300ml \$34 BOTTLE(1800ml)\$185	

LIQUOR (1 OZ)

GIN

BOMBAY / UNGAVA [\$7]
EMPRESS / ROKU [\$9]

VODKA

ABSOLUT / ZUBROWKA [\$7]
CIROC / HAKU / GREY GOOSE [\$9]

RUM

BACARDI WHITE / CAPTAIN MORGAN [\$7]
HAVANA CLUB 7 [\$8]

TEQUILA

ALTOS PLATA [\$9]
PATRON REPOSADO [\$15]
DON JULIO REPOSADO [\$15]

WHISKEY

CROWN ROYAL / JACK DANIELS [\$7]
TOKI / JOHNNIE WALKER [\$9]

COGNAC

HENNESSY VS [\$10]

HOUSE PREMIUM SAKE

AIZUHOME PREMIUM DRY
-HONJOZO-

HOT: 250ml \$18
COLD: 60ml \$6/150ml \$13
250ml \$18

SPARKLING SAKE

MIO [300ml/\$25]

KIZUNA SPARKLING
[500ml/\$52]

SAKE FLIGHT

FIND YOUR FAVORITE SAKE!

3 KINDS OF WEEKLY
PREMIUM SAKE

\$15~



WE ALSO HAVE.....

PLUM WINE FLIGHT
FRUITS WINE FLIGHT

PLUM&FRUITS WINE

UMESHU (PLUM WINE)
[60ml \$7/150ml \$15/300ml/\$24]

ROSE UME / NIGORI UME
NASHI NO OSAKE (PEAR)
POMEGRANATE OSAKE
[60ml \$9 / 150ml \$19 / 300ml \$33]

NIGORI [COLD]

SAYURI [300ml/\$22]

KIZUNA NIGORI
60ml \$10/150ml \$23
BOTTLE(375ml)\$45

WA SKEW'R DRINK MENU

BEER

ON TAP

SAPPORO [16OZ \$8 / JUG(60OZ) \$22]

BRITANNIA [16OZ \$8 / JUG (60OZ) \$22]

BOTTLED & CANNED

CORONA [330ml/ \$7] / ASAHI [330ml/\$7.5]

ABANDONED RAIL BREWING-TUNNEL VISION IPA [473ml/ \$9]

COEDO- SHIKKOKU(BLACK LAGER) [330ml/\$9]

COEDO -YUZU JAPAN PALE ALE(JPA) [330ml / \$9]

PHILLIPS BREWING-DINO SOUR (Blueberry&Pomegranate) [473ml/\$9]

CIDER

SOMA APPLE CIDER [355ml/\$8]

WINE

HOUSE

BOTA BOX-PINOT GRIGIO

BLACK CELLAR-MALBEC MERLOT

[6OZ \$8 /9OZ \$12 /0.5L \$18 / 1L \$32]

WHITE [750ml]

GEHRINGER BROTHERS-CHARDONNAY [\$36]

OYSTER BAY -SAUVIGNON BLANC [\$40]

MISSION HILL -PINOT GRIS [\$55]

GRACE GRIS DE KOSHU [\$75]

RED [750ml]

GRAY MONK -MERLOT [\$45]

BLACK SAGE -CABERNET FRANC [\$55]

PRIEST CREEK -SYRAH [\$100]

MT.BOUCHERIE -SUMMIT [\$120]

SPARKLING WINE [750ml]

SUMMERHILL -CIPES BRUT [\$55]

KANPAI SOUR [1 OZ] -JAPANESE STYLE HIGHBALL-



EXTRA SHOT....ADD \$3

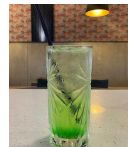
YUZU LEMON SOUR [\$9]
-SHOCHU,YUZU,SODA,LEMONADE-

CALPICO HAI [\$9]
-SHOCHU,CALPICO-



PINEAPPLE HAI [\$9]
WHISKEY,PINEAPPLE,SODA-

MANGO HAI [\$9]
WHISKEY,MANGO,SODA-



GREEN APPLE HAI [\$9]
VODKA,GREEN APPLE SYRUP,SODA-

UMESHU APPLE HAI [\$9]
PLUM WINE,APPLE,SODA-

BEER COCKTAIL [13OZ]

SHANDY GAFF(GINGER ALE&BEER) [\$8]

MANGO BEER [\$8]

SHOCHU [2OZ PER SERVING]

MOONLIGHT [\$7]

TANTAKATAN [\$10]

NON-ALCOHOL DRINKS

BUDWEISER ZERO [\$4.5]

MOCKTAILS [\$6]

- SHIRLEY TEMPLE • YUZU PASSION
- GREEN APPLE GINGER • VIRGIN CAESAR

GREEN TEA(FREE REFILL) [\$3]

COFFEE -OKANAGAN GOLD- [\$4]

COCKTAILS [1.5OZ/2OZ]



SEIRYU-青龍 [\$12]

-SAKE,BLUE CURACAO,
WHITE WINE,LIME JUICE-

ROSE BLOSSOM [\$12]

-SAKE,ROSE SYRUP,LIME JUICE,
ROSE WINE, SODA-



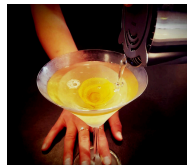
BUTTERFLY LEMONADE [\$15]



-EMPRESS GIN,TRIPLE SEC,
LAVENDER SYRUP,
LEMONADE,LIME JUICE-

WA-STYLE(2.5OZ) [\$16]

-PLUM BRANDY,YUZU,PLUM WINE,
SAKE,APPLE JUICE,GINGER BEER-



WA-CAESAR [1OZ/\$9 2OZ/\$11]



-VODKA,TABASCO,WORCESTERSHIRE,
CLAMATO W/RIM&PICKLES-

PERRIER [\$4.5]

POP(FREE REFILL) [\$3]

PEPSI,DIET PEPSI,7UP,ICED TEA,
GINGER ALE,LEMONADE

JUICE [\$4]

PINEAPPLE,APPLE,PASSION FRUITS,
MANGO,ORANGE,

PREMIUM TEA(PER POT) [\$10]

-DARK ROAST IRON BUDDHA-

Appetizer

Miso soup \$3.75



tofu, green onion, daikon

Onigiri \$4.25



2pc sushi rice ball wrap with seaweed, sprinkle furikake on top

EDAMAME
SMALL:\$4.5 LARGE:\$8



boiled soybeans season with salt

Deep-fried -揚げ物-

CHICKEN SPRING ROLL
-6PC- \$7.5



House-made deep fried served with sweet chili sauce.

WA-FRIES \$7.25



French fries serve with shichimi, seaweed, bonito flakes, garlic aioli on top

VEGGIE CROQUETTES \$7.5



-2PC-
deep-fried veggie croquettes with green onion, Japanese BBQ sauce on top

SALMON SKIN TEMPURA
-8PC- \$8.25



deep-fried salmon skin with shichimi, unagi sauce on top and tempura sauce on the side

AGEDASHI MOCHI TOFU
-8PC- \$8.25



deep-fried tofu with green onion, carrot on top, daikon, ginger in tempura sauce on side

TAKOYAKI
-6PC- \$8.25



Deep-fried octopus ball

DEEP FRIED WONTON
-8PC- \$10.95



-house made, hand wrap, deep-fried serve with sweet chili sauce-



CHICKEN KARAAGE

-7PC- \$15.5
deep-fried seasoned chicken thigh, coated in GF potato starch, serve with pepperoncini-sauce: choose 1 from garlic aioli, honey mustard yuzu soy sauce

salad-サラダ-

MISO CUCUMBER SALAD \$5.25



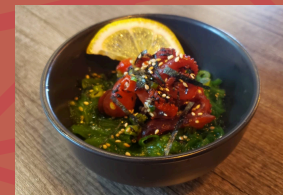
thinly sliced cucumber serves with chili miso dressing and sesame seeds

COLD TOFU SPINACH GOMAAE SALAD \$7



cold marinated tofu, boiled spinach ball, tomato w/ house dressing and green onion

SEAWEED SALAD \$6.5
ADD BABY SPICY OCTOPUS..+\$1



spicy octopus with seaweed salad, green onion and sesame seeds

SUNOMONO SALAD \$7.25



house pickles veggies, black tiger prawn serve chill-

TUNA TATAKI -8PC- \$16.5



lightly seasoned with shichimi, side salad with tatak sauce

Gyoza -餃子-

PORK GYOZA-6PC- \$8.95



hand made seasoned pork and veggies, wrap and grill serve w/house sauce

PRAWN GYOZA -4PC- \$10.75



hand made seasoned gyoza wrap w/black tiger prawn, pork and grill serve w/house sauce

Tempura -天ぷら-

-deep-fried lightly battered, serve with tempura sauce-

VEGGIES (10PC) \$15.25
- YAM,ZUCCHINI,EGGPLANT,CARROT, BROCCOLI-

MIXED (9PC) \$17
-6PC ASSORTED VEGGIES,3 BLACK TIGER PRAWNS-

BLACK TIGER PRAWN (7PC) \$17.25



Dinner limited Menu

Skewers



GLUTEN FREE.....TERIYAKI / SALT&PEPPER/GARLIC BUTTER

SOY SAUCE BUTTER/BULGOGI



VEGAN.....TERIYAKI / SALT&PEPPER

FLAVOR:

TERI...TERIYAKI

SP S&P...SALT&PEPPER

GB...GARLIC BUTTER

SB...SOY SAUCE BUTTER

GSB...GARLIC SOY BUTTER

Beef tongue \$5.75 SP	Pork belly \$4.5 (bulgogi)	SP Chicken wing \$5.25	Chicken breast \$5.25 (Plum sauce w/shiso)	Lamb \$9.95 SP	Black tiger prawn \$7.75 GB or SB	Tomato \$3.5 GB or SP	Eggplant \$3.5 GB or SP	Brussel sprout \$3.95 SP or SB	Asparagus \$4 TERI or GB
SP Beef tenderloin \$9.75	SP Pork neck \$6								
TERI Beef \$5	SP Ribeye \$8.95	TERI Pork tsukune \$4.5 (Contains gluten)	Chicken \$4.95 TERI or SP	Lamb shoulder \$5 (Curry + pepper)	Unagi \$7.5	Scallop \$7.5 GB or SB	Zucchini \$3.5 GB or SP	Okra \$3.95 GB or SP	Oyster mushroom \$4 GB or SP
			SP Chicken gizzard \$4.95						

Skewer Set

WA-Skewer Set (5skewers) \$19.75

TERI BEEF / PORK BELLY(BULGOGI)/

TERI CHICKEN / GB ZUCCHINI / GB ASPARAGUS

Chirashi Don \$19.25

2pc tuna, salmon, toro, 1pc tamago, spinach, masago, soy bean on top of rice

Small Miso Wonton Soup \$8.25

3 WONTONS, 2BROCCOLI, 2CARROT, 1BOK CHOY WITH HOUSE MISO BROTH (NO NOODLE)

Grilled Rice Ball



SB Yaki Onigiri \$3.95(1pc)

Grilled Seafood

Saba(Half filet)

◆ MAY CONTAIN FISH BONE



\$12.5

SP

Whole Squid



M/P

TERI or GSB

Salmon(6oz)



\$15.25

TERI or GB



Sushi roll

🌸 GLUTEN FREE
 🌿 VEGETARIAN
 🌺 WE HAVE GLUTEN FREE OPTION
 🌱 VEGAN

SUSHI ROLL(HOSOMAKI)

SEASEED INSIDE.....ADD \$1



Kappa Roll(6pc) \$4.75

- cucumber -



Avocado Roll(6pc) \$4.75

- avocado -



Tuna Roll (6pc) \$4.95

- tuna -



Salmon Roll (6pc) \$4.95

- salmon -



Negitoro Roll (6pc) \$5.25

- tuna, green onion -

SUSHI ROLL

SUB SOY PAPER.....ADD \$1

HAND ROLL(TEMAKI).....SAME PRICE AS SUSHI ROLL



California (8pc) \$6.25

- imitation crab, avocado -



Yam(8pc) \$6.25

- yam -



BC (8pc) \$6.25

- salmon skin, cucumber -



Spicy Tuna(8pc) \$6.5

- tuna, green onion, cucumber -



Spicy Salmon(8pc) \$6.5

- salmon, green onion, cucumber -



Chicken teriyaki(8pc) \$6.75

- chicken teriyaki, cucumber -



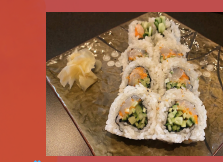
Beef teriyaki(8pc) \$7

- beef teriyaki, cucumber -



Smoked Salmon(8pc) \$6.75

- smoked salmon, cucumber, avocado -



Scallop (8pc) \$7.25

- scallop, cucumber, masago -



Ebi (8pc) \$7.25

- black tiger prawn, cucumber -



Unagi (8pc) \$8.5

- unagi, cucumber, avocado -



Veggie Roll (5pc) \$8.25

- spinach, carrot, daikon, cucumber, avocado -



Spider(5pc) \$10.95

- soft shell crab, imitation crab, cucumber, avocado, masago -



Dynamite(8pc)+ \$13.25

- prawn, imitation crab, egg, cucumber, avocado -



Philadelphia(8pc)+ \$12.25

- smoked salmon, cucumber, cream cheese, avocado -

SPECIAL ROLL

Rainbow Roll [\$15.25]



black tiger prawn, cucumber with salmon, tuna, avocado on top

Poke Roll 🌸 [\$16]



tuna, cucumber, avocado w/ salmon, green onion, capers on top, served with sesame sauce

Ellicious Roll [\$18.25]



black tiger prawn, cucumber, avocado with unagi, green onion & tobiko on top, served with unagi sauce

Mangover Roll [\$17.25]



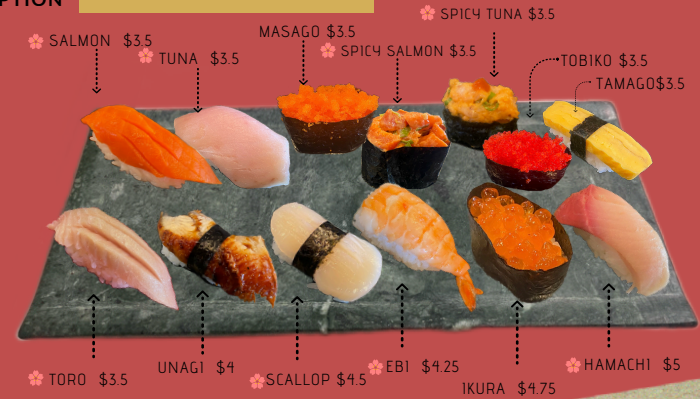
deep fried soft shell crab, cucumber, avocado with mango & tobiko on top, served with red wine sauce

Avoca-Roll [\$17]



smoked salmon, cream cheese, Enoki mushroom tempura with avocado & tobiko on top, served w/ mustard sauce

NIGIRI PRICE PER PIECE



SOYPAPER SUSHI ROLL



SOY-I-NARI \$9.95

- spinach, avocado, inari, daikon, wrapped with soy paper and carrot, yuzu miso dressing on top -

SUSHI COMBO

Wa-Sushi Combo (24pc) \$18.25

- California roll, B.C roll, Ebi roll -

SASHIMI



🌸 TUNA OR SALMON : 4PC/\$10.75
 8PC/\$18.25

🌸 ASSORTED SASHIMI (TUNA & SALMON)
 2PC EACH.....\$10.75 / 4PC EACH.....\$18.25

🌸 DELUXE SASHIMI (TUNA, SALMON, HAMACHI, SCALLOP)
 2PC EACH.....\$23 / 4PC EACH.....\$42

◆ PLEASE ADVISE US IF YOU HAVE ANY FOOD ALLERGIES

◆ ALL PRICES EXCLUDING TAXES

◆ IF GROUP OF 8 OR MORE, 15% SERVICE FEE WILL BE APPLIED

All day Menu

🌸 GLUTEN FREE
🌿 VEGAN

🌸 WE HAVE GLUTEN FREE OPTION, PLEASE ASK SERVER
🌿 VEGETARIAN

RAMEN ラーメン

Tonkotsu Ramen



\$15.95

1/2 EGG, 2PC PORK CHASHU, KIKURAGE,
GREEN ONION WITH PORK BONE BROTH

Spicy Gyokai Tonkotsu Ramen



\$16.95

1/2 EGG, 2PC PORK CHASHU, KIKURAGE, GREEN ONION
WITH SEAFOOD AND PORK BONE BROTH

CURRY カレー



Veggie Croquette Curry \$14.5



2PC VEGGIE CROQUETTES, SALAD,
CURRY SAUCE ON RICE



SALAD DRESSING CONTAINS MAYO

Chicken Katsu Curry \$15.95



CHICKEN KATSU, SALAD,
CURRY SAUCE ON RICE

TONKATSU トンカツ



Tonkatsu \$17.75



SALAD DRESSING CONTAINS MAYO

PORK KATSU SERVED WITH KATSU SAUCE,
GREEN ONION, SIDE OF RICE, MISO & SALAD

TENDON 天丼

TEMPURA ON TOP OF LARGE BOWL OF RICE WITH SALAD,
SERVED WITH OUR TENDON SAUCE ON TOP, SIDE OF MISO SOUP



SALAD DRESSING CONTAINS MAYO

BLACK TIGER PRAWN TENDON \$22.25 -7PC-

HOUSE TENDON \$22.25

-5 ASSORTED VEGGIES, 2 PRAWNS, 2 CHICKEN TENDER-

🌿 VEGGIES TENDON \$20

-2PC EACH OF HAM, ZUCCHINI, EGGPLANT, CARROT, BROCCOLI-

SEAFOOD TENDON \$23.5

-2 PRAWNS, 1 SPIDER, 2 SQUID, 2 CRAB STICK-



DESSERT

Ice cream [1 scoop] \$4.25 Vanilla, Green tea, Black sesame



Matcha tiramisu \$7

Pine & Rum \$14.25



Grilled pineapple with 2 scoop vanilla ice cream, top with
rum sauce and whip cream *Dealccoholized