



SUSHI & MARTINI BAR

SIGNATURE ROLLS

☺ 6.25		8.25	BADDA BING <i>Roasted bell peppers, asparagus, cream cheese and roasted garlic, topped with balsamic glaze</i>
		9.75	MAMI CHULA <i>Asparagus, avocado & cucumber topped with avocado, mango, orange ginger vinaigrette & togarashi</i>
☺ 6.50		8.50	WANGO MANGO 🌶️ <i>Spicy krab and juicy mango, wrapped in soy paper</i>
		15.50	MARILYN MONROLL* <i>Sashimi tuna, yellowtail and salmon with spicy tuna, krab mix, avocado and cucumber, wrapped in pink soy paper</i>
☺ 8.50		14.50	DAM JUMPER* 🌶️ <i>Spicy krab, avocado and cucumber rolled in fresh salmon, topped with a touch of sriracha and ponzu sauce</i>
		13.75	CHUCK NORRIS* 🌶️ <i>Spicy salmon and panko crusted shrimp inside, topped with sashimi salmon, avocado, fresh squeezed lemon juice and togarashi</i>
		14.50	DOUBLE D* 🌶️ <i>Fresh salmon & spicy tuna in a cucumber wrap topped with guacamole & wonton chips</i>
		13.50	P.I.T.A. (PAIN IN THE ASS)* <i>Tuna, krab and avocado wrapped with cucumber and topped with ponzu dressing</i>
☺ 7.25		10.95	EATING NEMO* <i>Krab & cucumber topped with salmon, thinly sliced lemon, scallions & ponzu sauce</i>
☺ 7.25		12.00	YO ADRIAN!* <i>Cream cheese, krab and tempura green onion inside, topped with smoked salmon sashimi and chopped dill</i>
		13.50	BUTTER MY ROLL* <i>Red crab & asparagus, cucumber topped with fresh salmon sashimi, ponzu, sea salt & clarified butter</i>
☺ 7.25		11.95	ME SOY HORNY* <i>Shrimp tempura, spicy tuna, cucumber and avocado wrapped in soy paper</i>
		13.50	SUMMER LOVIN'* <i>Shrimp tempura, spicy tuna, krab mix, cream cheese, yellowtail, mandarin oranges, and orange ginger vinaigrette, wrapped in soy paper</i>
☺ 7.25		14.50	TAIL-ER SWIFT* 🌶️ <i>Spicy yellowtail, chipotle aioli and wonton strips wrapped in soy paper and topped with fresh yellowtail sashimi, avocado and yum yum sauce</i>
		11.75	CHICKEN & WAFFLE ROLL NEW! <i>Panko crusted chicken breast & buttermilk waffles wrapped with rice and soy paper topped with clarified butter, pure maple syrup & tapatio sauce</i>
		10.25	GET CLUCKED <i>Tempura chicken, asparagus, and cucumber topped with avocado and sweet chili glaze</i>
		11.75	BIG DADDY 🌶️ <i>*Spicy Tuna, Panko Crusted shrimp and cream cheese, rolled in crispy rice crackers with sweet soy glaze</i>
☺ 6.75		14.50	RED HOT CHILI PEPPER* 🌶️ <i>Spicy tuna and cucumber topped w/ fresh tuna sashimi, spicy chili aioli & sriracha</i>
		13.75	DIRTY SANCHEZ 🌶️ <i>Eel, avocado, spicy krab, jalapeño and cream cheese, served tempura style and topped with a sweet soy glaze</i>
		13.75	WHERE’S THE BEEF TEMPURA* <i>Beef tenderloin, asparagus, avocado & shrimp, tempura style with sweet soy glaze</i>
		10.75	KRUSTY KRAB* 🌶️ <i>Spicy tuna, avocado and krab, served tempura style over spicy aioli</i>
☺ 7.50		14.50	KABOOM 🌶️ <i>California roll topped with baked krab & shrimp dynamite</i>
		12.75	SHRIMP BIZKIT <i>Shrimp tempura, cucumber, asparagus, chipotle mayo, topped with shrimp and avocado</i>
		13.50	TROPIC THUNDER 🌶️ <i>Panko crusted shrimp, spicy krab and avocado topped with shrimp and pineapple salsa</i>
		14.25	SURF AND TURF* <i>Shrimp tempura, avocado and cucumber topped with seared beef tenderloin and sesame onion dressing</i>
☺ 8.00		14.25	EAST L.A. ROLL 🌶️ <i>Panko crusted shrimp & spicy krab topped with yellowtail, avocado & cilantro, onion & jalapeño</i>
		13.25	KILLER BEE <i>California roll topped with freshwater eel, sliced mango and sweet soy glaze</i>
		13.50	GORDON GECKO 🌶️ <i>*Shrimp tempura, jalapeño and cucumber topped with avocado, seared tuna and spicy mayo</i>
		9.50	SQUID VICIOUS <i>Fried calamari, vicious sauce, cucumber and avocado</i>
		14.50	CHILI WILLIE* 🌶️ <i>Spicy Yellowtail, cilantro, jalapeno, onion & cucumber topped with yellowtail, lemon and <u>garlic</u> chips, chili ponzu sauce</i>
		13.50	TOMBSTONE ROLL NEW! 🚫 <i>*DO NOT ORDER THIS!!! Panko Crusted Shrimp, spicy krab & cucumber topped with albacore, avocado, fresh habanero peppers & Ghost chili aioli (no returns)</i>

TRADITIONAL ROLLS (Hand Rolls available)

	6.95	CALIFORNIA ROLL		7.50	PHILADELPHIA ROLL*
	6.00	TUNA ROLL*		7.25	SPICY TUNA ROLL* 🌶️
	6.00	YELLOWTAIL ROLL*		7.25	SPICY SCALLOP ROLL* 🌶️
	7.50	CRAB CRUNCH ROLL		7.00	SPICY YELLOWTAIL ROLL*
	6.00	VEGETABLE ROLL		8.50	SHRIMP TEMPURA ROLL
	6.25	SPICY CRAB ROLL 🌶️		13.50	CATERPILLAR ROLL
	7.00	SPICY SALMON ROLL* 🌶️		13.25	SPIDER ROLL (Soft Shell Crab)
	7.00	EEL ROLL		13.75	RAINBOW ROLL *

Chopped Wasabi available upon request \$2.00 per one ounce serving.

🌶️ Denotes degree of spiciness. ☺ Happy Hour Item — Happy Hour from 4PM to 6PM Tuesday-Saturday prices as marked

*These foods are served undercooked or raw. Consuming raw or undercooked food may increase your risk of food bourne illness. Discounts cannot be combined. Discounts, promotions and specials are for dine-in only. An 18% gratuity will be added to parties of eight or more before the discounted amount. © Blue Wasabi, LLC 2019

SIGNATURE SMALL PLATES			
☺ 4.95	14.75	SPICY ROCKIN’ SHRIMP TEMPURA🔥 Tempura-battered shrimp, flash fried and served with spicy aioli	
	7.25	FRIED PIZZA ROLLS Tomato, pepperoni, fresh basil and mozzarella cheese	
	6.75	CRAB WONTONS Crispy wontons, stuffed with krab, cream cheese & onions, apple plum sauce	
☺ 6.00	7.00	WINGS Your choice of either SPICY honey hot sauce or PLAIN salt & pepper	
	8.75	ORANGE CHICKEN Diced chicken breast, coated with tempura and served with a sweet chili, soy & fresh orange juice sauce	
	8.25	MACADAMIA CHICKEN STRIPS Tender macadamia nut-crusted chicken breasts served with sweet and sour chili sauce	
☺ 6.00	9.00	CHICKEN SKEWER Tender chicken bites served in a yakitori sauce	
	9.75	SOUTHWEST CHICKEN EGG ROLLS Pulled Southwest spiced chicken with pepper jack cheese, corn and black beans, served with roasted jalapeño ranch	
	9.75	PORK EGG ROLLS Classic egg rolls served with a sweet chili & peanut dipping sauce	
	7.95	PORK POTSTICKERS Seared pork dumplings with a sesame ginger soy dipping sauce	
	9.00	SANTAN STREET TACOS 3 flour tortillas w/ shredded pork with mango, marinated onion & cheese	
	8.50	BABY BACK RIBS Asian spice-rubbed pork ribs with a bourbon pineapple sauce	
	9.50	PULLED PORK SLIDERS Shredded pork & slaw w/ a side of Yukon gold & sweet potato fries	
	15.00	GRILLED MISO SALMON Charbroiled salmon filet in a light miso glaze	
☺ 6.75	9.00	KRAB & SHRIMP DYNAMITE🔥 Baked shrimp and krab in a spicy yum yum sauce	
	9.75	SPICY YELLOWTAIL TEMPURA MUSHROOMS🔥 Served with chipotle mayo	
	15.00	SPICY SALMON POKE*🔥🔥🔥 Fresh salmon served in a very spicy sriracha, chopped wasabi and togarashi ponzu	
☺ 7.00	10.00	CRISPY SPICY TUNA*🔥 Crispy golden rice topped with spicy tuna, cilantro, jalapeño & black pepper sauce	
	19.00	TUNA POKE* Fresh tuna in a sesame chili soy sauce with diced seaweed and onion	
☺ 8.50	13.50	DRUNKEN BARBEQUE SHRIMP🔥 Sautéed shrimp in an herb-infused BBQ beer sauce with a dash of cream	
☺ 6.75	8.75	GENGHIS KAHN BEEF Tender beef chopped and sautéed in a ginger, Chinese BBQ, garlic and chili sauce	
	11.00	CHERNOBYL BEEF🔥🔥🔥🔥 Filet Mignon sautéed in a ridiculously spicy Habanero sauce, cilantro aioli (no returns)	
	15.50	FILET MIGNON MEDALLIONS Seared filet mignon medallions topped with sautéed mushrooms & bleu cheese on request	
☺ 6.75	9.75	BUDDHA BURGERS Two mini ground beef burgers served with sweet potato and yukon gold fries	
	8.75	BEEF & BROCCOLI Tender chopped beef and fresh broccoli sautéed in a ginger/garlic/oyster sauce	
	12.50	FILET MIGNON SKEWER Charbroiled beef tenderloin with yakitori sauce	
	6.00	KRAFT MACARONI & CHEESE A small bowl of traditional Mac & cheese with Yukon gold fries	

NIGIRI		NEW STYLE SUSHI		SASHIMI	
	6.00	STRIPED BASS* citrus green peppercorn sauce			13.00
	6.00	FRESH SALMON* flash seared marinated onion ☺ 3.75 Nigiri; 8.00 Sashimi			13.00
	6.00	CAJUN SPICED SEARED TUNA* PONZU ☺ 3.75 Nigiri; 8.00 Sashimi			13.00
	6.00	YELLOWTAIL* with jalapeño onion sauce			14.00
	6.00	SEARED ALBAACORE TUNA* orange ginger vinaigrette ☺ 3.75 Nigiri; 8.00 Sashimi			13.00
	7.00	BEEF TENDERLOIN* sweet onion mustard sauce			16.00
	6.50	SALMON CARPACCIO* wasabi oil & wasabi aioli			14.50

SOUP AND SALAD		
	4.75	MISO SOUP
	5.50	MIXED GREENS miso dressing
	13.50	TUNA TATAKI SALAD* sesame onion dressing
	13.50	CRISPY CALAMARI SALAD miso dressing ☺ 9.75
	17.50	GRILLED MISO SALMON SALAD miso onion dressing ☺ 10.75

TRADITIONAL SMALL PLATES		
	4.95	EDAMAME
	5.50	SPICY GARLIC EDAMAME
	4.50	CUCUMBER SALAD
	5.50	SEAWEED SALAD
	6.50	SQUID SALAD
	7.00	CHICKEN TEMPURA
	6.75	GREEN BEANS TEMPURA
	16.00	SOFT SHELL CRAB sweet chili sauce (2)

NIGIRI		TRADITIONAL SUSHI		SASHIMI	
	5.50	SALMON* ☺ 3.75 Nigiri			11.50
	6.00	TUNA*			12.50
	6.00	YELLOWTAIL*			12.00
	5.50	STRIPED BASS* ☺ 3.75 Nigiri			11.00
	5.50	SHRIMP			10.75
	5.75	FRESH WATER EEL			11.50
	5.25	OCTOPUS			11.00
	5.50	SCALLOP* ☺ 3.75 Nigiri			11.25
	4.50	SQUID			9.00
	5.75	SMOKED SALMON*			11.50
	8.00	SWEET SHRIMP*			16.00
	MKT	SEA URCHIN*			MKT
	2.00	QUAIL EGG*			N/A
	5.00	SMELT EGG*			N/A
	4.25	FLYING FISH EGG*			N/A
	6.50	SALMON EGG*			N/A
	6.25	RED CRAB			N/A
	5.50	ALBACORE TUNA*			11.00

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BLUE WASABI®

SUSHI & MARTINI BAR

LOW-GLUTEN MENU

☺ 6.50	BADDA BING Roasted bell peppers, asparagus, cream cheese and roasted garlic, topped with balsamic glaze	9.50	
	GET CLUCKED Starched chicken tender, asparagus and cucumber topped with avocado and a sweet chili glaze	10.75	
	ME SOY HORNY* Starched shrimp, spicy tuna, cucumber and avocado wrapped in soy paper	15.00	
	P.I.T.A. (PAIN IN THE ASS)* Fresh tuna, red crab & avocado in a cucumber wrap ponzu sauce	16.50	
	DAM JUMPER* 🌶️ Spicy Snow Crab, avocado and cucumber rolled in fresh salmon topped with a touch of Sriracha and ponzu sauce	19.00	
☺ 8.75	GORDON GECKO* 🌶️ Starched shrimp, jalapeño and cucumber topped with avocado, seared tuna and spicy mayo	14.25	
	WANGO MANGO 🌶️ Spicy snow crab, juicy mango wrapped in soy paper and rice	11.75	
	DOUBLED* 🌶️ Fresh salmon & spicy snow crab in a cucumber wrap topped with guacamole	17.75	
☺ 8.50	SHRIMP BIZKIT Starched shrimp, cucumber, asparagus and chipotle mayo, topped with shrimp and avocado	14.00	
	RED HOT CHILI PEPPER* 🌶️ Spicy tuna roll topped with sashimi sliced tuna and a spicy chili aioli	17.00	
	EATING NEMO* Snow Crab, cucumbers, topped with salmon sashimi, thinly sliced lemon and ponzu sauce	13.50	
	TROPIC THUNDER 🌶️ Starched shrimp, spicy snow crab, avocado and cucumber topped with shrimp and pineapple salsa	16.50	
	MARILYN MONROLL* Sashimi sliced tuna, yellowtail, salmon, spicy tuna, snow crab mix, avocado and cucumber wrapped in pink soy paper	19.00	
☺ 8.50	CHUCK NORRIS Starched shrimp and spicy salmon inside, topped with sashimi salmon, avocado, fresh squeezed lemon juice and togarashi	14.75	

TRADITIONAL ROLLS

		CUT	HAND
Tuna Roll*	6.50		
Yellowtail Roll*	6.50		
Spicy Salmon Roll* 🌶️	7.50		
Philadelphia Roll	7.75		
Spicy Tuna Roll* 🌶️	10.50		
Spicy Scallop Roll* 🌶️	8.00		
Spicy Yellowtail Roll* 🌶️	7.75		

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Frequent Diner Mondays – Ask Your Server!

☺ Happy Hour Item — Happy Hour from 4PM to 6PM Tuesday-Saturday prices as marked.

Discounts cannot be combined. Discounts, promotions and specials are for dine-in only.

An 18% gratuity will be added to parties of eight or more.

LOW-GLUTEN MENU

Blue Wasabi offers a selection of low gluten items, we are not a gluten free restaurant.

We take steps to avoid cross contamination with items that contain gluten.

However, we do not guarantee that items are completely free of gluten. Please ask to speak to management for details.

SIGNATURE SMALL PLATES

	HOT WINGS 🌶️ Grill-kissed chicken wings with honey hot sauce	7.75	
😊 6.50	GENGHIS KAHN BEEF Tender beef chopped and sautéed in ginger, Chinese BBQ, garlic and chili sauce	8.75	
	FILET MIGNON MEDALLIONS Seared filet mignon medallions topped with sautéed mushrooms and bleu cheese on request	15.50	
😊 6.75	GRILLED CHICKEN SKEWER Chicken breast bites, charbroiled & served with sweet chili glaze	9.75	
	GRILLED FILET MIGNON SKEWER Beef tenderloin, charbroiled, seasoned with salt & pepper	12.75	
	GRILLED SALMON FILET fresh sashimi grade salmon seasoned with fresh lemon, salt & pepper	15.75	

TRADITIONAL SMALL PLATES

Edamame	5.00	
Spicy Garlic Edamame 🌶️	5.50	
Cucumber Salad	4.75	
Soft Shell Crab with sweet chili sauce	16.75	

NIGIRI

TRADITIONAL SUSHI

SASHIMI

	6.00	Salmon* 😊 4.00 Nigiri	12.00	
	6.25	Tuna*	13.00	
	6.25	Yellowtail*	12.50	
	5.75	Striped Bass* 😊 4.00 Nigiri	11.50	
	5.75	Shrimp*	11.25	
	5.50	Octopus*	11.50	
	5.75	Scallop* 😊 4.00 Nigiri	12.00	
	4.75	Squid*	10.50	
	6.00	Smoked Salmon	12.00	
	MKT	Sea Urchin*	MKT	
	8.25	Sweet Shrimp*	16.50	
	6.50	Red Crab	N/A	
	5.75	Albacore Tuna	11.50	
	2.25	Quail Egg*	N/A	
	5.25	Smelt Egg*	N/A	
	4.50	Flying Fish Egg*	N/A	
	6.75	Salmon Egg*	N/A	

NIGIRI

NEW STYLE SUSHI

SASHIMI

	6.50	Striped Bass* with citrus green peppercorn sauce	13.75	
	6.50	Cajun Spiced Seared Tuna* with ponzu sauce 😊 3.75 Nigiri 😊 8.75 Sashimi	13.75	
	6.50	Yellowtail* 🌶️ flash seared with jalapeño onion sauce	14.75	

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SUSHI & MARTINI BAR

Specialty Martinis

9.95

AGENT ORANGE 🍷 \$5.50

SKYY Blood Orange Vodka, Triple Sec, Orange, Tangerine & Pineapple Juices

LEMON RASPBERRY ICE 🍷 \$5.50

SKYY Citrus Vodka, Raspberry Liqueur, Lemonade & Lemon Sorbet

MELLO JELLO 🍷 \$5.50

SKYY Cherry Vodka, Cranberry Flavored Sweet & Sour, Cranraspberry Juice Infused with Dark Cherry Jello

WANGO MANGO 🍷 \$5.50

Pearl Peach Vodka, Mango Nectar with Orange & Cranberry Splash

BERRY WHITE 🍷 \$5.50

Smirnoff Blueberry Vodka, Blue Raspberry Sweet & Sour & White Cranberry Juice

ORANGE JULIUS 🍷 \$5.50

Burnett's Whipped Cream Vodka, Orange Juice, Hint of Tang

POM POM

Pearl Pomegranate Vodka, Pama Pomegranate Liqueur & White Cranberry Juice

BELLINITINI

X-Rated Liqueur, Peach Sorbet & Sparkling Wine

STRAWBERRY BLONDE 🍷 \$5.50

SKYY Citrus Vodka, SKYY Strawberry Vodka, Lemonade & Strawberry Puree

RUBY TUESDAY

SKYY Texas Grapefruit Vodka, Tangerine & Ruby Red Grapefruit Juice

LEMON HEAD

SKYY Citrus Vodka, Tuaca Liqueur, Lemonade & Fresh Lemon

MOWIE WOWIE 🍷 \$5.50

SKYY Pineapple Vodka, Tropical Schnapps & Pineapple Juice

GRAPE ESCAPE 🍷 \$5.50

Grape Vodka, Grape Liqueur & A Splash Of Crangrape Juice

EVE'S APPLETINI

SKYY Honeycrisp Apple Vodka, Apple Pucker & a Splash Of Cranapple Juice

NEW

BEAUTIFUL LY-ER

Kai Lychee Vodka, White Cranberry, Lemon Juice, Ruby Red Grapefruit Juice

NEW

N.E.R.D.

Smirnoff Blueberry Vodka, Blue Raspberry Sweet & Sour, Yuzu Juice, Lemon Juice & Cranberry Juice

MAGIC MIKE 🍷 \$5.50

Pinnacle Coconut Vodka, Pineapple Schnapps & Pineapple Juice with a Toasted Coconut Rim

CREAMY DESSERT MARTINIS

PARK AVENUE PRINCESS

Burnett's Whipped Cream Vodka, Dorda Chocolate Liqueur, Raspberry Liqueur & Vanilla Cream

KEY WEST

Sobieski Vanilla Vodka, Crème De Cacao, Lime Juice, Cream, Other Goodness, Graham Cracker Rim

MILKY WAY 🍷 \$5.50

Burnett's Whipped Cream Vodka, Dorda Chocolate Liqueur & Vanilla Cream

BUTTAH FACE

Sobieski Vanilla Vodka, Butterscotch Schnapps, Amaretto & Vanilla Cream

STRONG SPIRITS BELOW

MARGATINI

Espolón Reposado Tequila, Grand Marnier Agave Nectar & Fresh Lime Juice

DEAN MARTINI 🍷 \$5.50

SKYY Vodka Or Beefeater Gin Shaken & Served Straight Up With Your Choice Of Specialty Olives: Garlic, Almond, Jalapeño Or Bleu Cheese

ARIZONA'S OWN

Tempe Mission Vodka With Your Choice Of Specialty Olives: Blue Cheese, Jalapeño, Garlic Or Almond

TICKLE MY PICKLE

Skyy Vodka, Pickle Juice & a Dash of Balsamic Vinegar

#ItsBetterAtBlueWasabi

#DoTheBlue

Vodka

Blue Wasabi Featured Vodka \$6.5

🍷 SKYY & SKYY FLAVORS \$5.50

Apple | Grapefruit | Citrus | Raspberry | Watermelon
Strawberry | Pineapple | Cherry | Blood Orange

🍷 Happy Hour - items priced as marked. Tuesday - Saturday 4:00-6:00pm

BLUE WASABI®

SUSHI & MARTINI BAR

Sake

Cold

Table Hakutsuru Draft (180ml)	8.25
Sparkling Hana Fuga Peach (250ml)	13.95
Sparkling Hana Fuga Yuzu (250ml)	13.95
☺ \$2 ⁹⁵ Hot Gekkeikan (8oz)	3.75

Junmai Daiginjo

☺ \$34 Platinum Daiginjo (720ml) (\$52 bottle)	13 gl
Ginban Bansho 50 (720ml)	59
DaishiChi Minowamon (720ml)	120

Junmai Ginjo

☺ \$8 ⁹⁵ Ozeki Pure Junmai (300ml)	13
Suijin (720 ml) (\$40 bottle)	10 gl
Shichida (720 ml) (\$48 bottle)	12 gl

Unfiltered

Sayuri Nigori (300ml)	16
Sho Chiku Bai (375ml)	11
☺ \$9 ⁰⁰ Ozeki Shiro Sasa (300ml)	14

Flavored

Plum Kishu Umeshu (\$63 bottle)	17 gl
Strawberry Ozeki Nigori (300ml)	16
Citrus Homare Shu Aladdin Yuzu (300 ml)	19

Beer

Import & Premium

Jumbo Asahi - Japan	7.25
☺ \$4 ⁹⁵ Jumbo Kirin Light - Japan	7.25
☺ \$4 ⁹⁵ Jumbo Kirin Ichiban - Japan	7.25
Sapporo - Japan	5.25
Modelo Lager - Mexico	5.25
Stella Artois - Belgium	5.25
St. Pauli Non Alc - Germany	5.25

Blue Moon Belgian White - Colorado	5.25
Deschutes “Fresh Squeezed” IPA - Oregon	5.50
Sierra Nevada IPA - California	5.25
Four Peaks Kilt Lifter - Arizona	5.25
☺ \$3 ⁹⁵ Arizona Trail Ale (Can) - Arizona	5.25
Mudshark Vanilla, Caramel Porter (Can) - Arizona	5.50

Domestic

☺ \$2 ⁹⁵ Bud Light	4.25
Pabst Blue Ribbon (Can)	3.25
Coors Light	4.25
Michelob Ultra (Low Carb)	4.25
Miller Lite	4.25

Other

Hot Tea Southern Bell: Green Tea, Ginger, Peach & Mango 3

Iced Tea Desert Blossom: Black Tea, Lavender, Hibiscus, Rose & Apricot 3

Red Bull 6, **Monster** Regular, Lo-Carb 4.50

San Pellegrino Sparkling Water 4.50, **Fiji** Water 4.50,

Soft Drinks Coke, Diet Coke, Dr. Pepper, Sprite, Rootbeer, Ginger Ale & Lemonade 2.75

Wine

SPARKLING

Kenwood Brut Yalupa	9	36
Billecart Salmon Brut, France 1/2 bottle		42

SAUVIGNON BLANC

Mud House , New Zealand	8	32
☺ \$4 ⁹⁵ Geyser Peak, CA	8	32
Cliff Lede, CA		38

INTERESTING WHITES

☺ \$4 ⁹⁵ Stemmari Pinot Grigio, Italy	7.5	30
Ruffino Moscato, Italy	8	32
Clair De Lune, CA	8	32
Torres Rosé, Arizona	8	32

CHARDONNAY

☺ \$4 ⁹⁵ Cypress Vineyards, CA	8	32
Chamisal “Unoaked,” CA	9	36
Ferrari-Carano , Alexander Valley	12	48

PINOT NOIR

☺ \$4 ⁹⁵ Ryder Estate, CA	8	32
Row Eleven Viñas 3, CA	10	40
Paul Hobbs Sonoma Coast		63

INTERESTING REDS

☺ \$4 ⁹⁵ Beringer Founder Estate Merlot, CA	8	32
☺ \$5 ²⁵ Mountain Door Malbec, Argentina	8	32
Red Schooner by Camus		65

CABERNET SAUVIGNON

☺ \$5 10 Span, Central Coast, CA	8	32
Drumheller , Columbia Valley, Washington	9	36
☺ \$7 Benziger , Sonoma County, CA	11	44
Justin , Paso Robles		50



— Craft Cocktails —

*Strong, Tart, Dry, Robust, Acidic, Citrus-Laced
“A symphony in the mouth”
\$10.50*

— Not Sweet —

These cocktails are very different from our specialty martinis. They are complex, strongly flavored, high proof, tart, dry, robust, and acidic. Not sweet, not subtle.

THE ROCKET MAN

Empress 1908 Gin, Fresh Squeezed Lime Juice, Simple Syrup & Soda

SOMEBODY TO LOVE

*Russell's Reserve 10 Year Old Bourbon,
Aperol Italian Aperitif, Fresh Squeezed
Lemon Juice & Simple Syrup*

OLD FASHIONED LOVE SONG

*Wild Turkey Rye, Angostura Bitters, Sugar,
Muddled Cherry & Orange and
a Splash of Club Soda*

YOU'RE A FINE GIRL

*Martell VS Cognac, Grand Marnier,
Lemon Juice & a Hint of Pineapple Juice
with a White Sugar Rim*

BLUE WASABI®

SUSHI & MARTINI BAR

We hope you've saved room...



Banana Nut Spring Roll

Ripe banana rolled in crushed macadamia nuts and wrapped in spring roll wrapper, served with ice cream and drizzled with caramel, chocolate and whipped cream.



Sweet Tempura Apples

Granny Smith apple wedges, lightly tempura battered and drizzled with caramel, confectionary sugar and cinnamon.



Chocolate Rainbow Roll

Vanilla ice cream with house-made chocolate ganache and topped with sliced fruit.

#ItsBetterAtBlueWasabi

#DoTheBlue