

わくわく  
酒屋  
wakuwaku



### Yakitori 焼鳥

bite sized pieces of chicken (or other ingredients) skewered, char grilled and sauced. 1 skewer per order

#### Chicken とり

Sasami(chicken fillet) 笹身 3.75

Sasami-Ume(with plum sauce) 笹身梅 4

Skin かわ 3 / Wing 手羽先 4

Thigh and Scallion ももとネギ 3.5

Cartilage 軟骨 3.5 / Tail 油つぼ 4.5

Tsukune(Meat ball) つくね 4.5

Tsukune w/Egg yolk と黄味 6.5

#### Other Skewers

Wakagamo(young duck) 若鴨 5

Gyu(beef) 牛 5 / Beef Tongue 牛タン 4

Wagyushu & Okra 和牛とオクラ 5

Wagyushu & Shishito (sweet green pepper) 和牛シシトウ 5

Pork Belly 豚バラ 3

Butatama(pork w/onion) 塩豚玉ネギ 4

Geso (Squid Leg) げそ 5 / Ebi shrimp 海老 4

Hotate(scallop) 帆立 3.5 / Hotate bacon 帆立ベーコン 5

Aspara bacon アスパラベーコン 4.5

Enoki bacon エノキベーコン 4.5

Uzura(quail egg) 鶺鴒玉 3.5

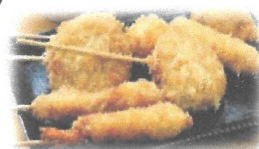
Uzura bacon うずらベーコン 5

Shiitake mushroom (Veg) 椎茸 3.5

Okra (Veg) オクラ 3 / Shishito Pepper (Veg) シシトウ 3

**CHEF'S CHOICE FIVE SKEWERS \$15**

At discretion of the kitchen. Please notify us of any allergies, dietary restriction of kitchen in advance



### Kushi-Age 串揚げ Deep-fried skewers

(1 skewer per order)

Gyu(Beef) 牛 5

Butatama(Pork w/Onion) 豚玉 4.5

Chicken Thigh and Scallion ももとネギ 4

Shrimp 海老 4.5

Scallops 帆立 4

Quail eggs うずら卵 4

Mozzarella Cheese チーズ (three skewers) 9.5

Shishito pepper 獅子唐 3.5

Avocado アヴォカド 4.5

Shiitake mushroom 椎茸 4

Brussels sprouts 芽キャベツ 3.5

Pumpkin 南瓜 4

**Chef's Choice \$20.00**

**Five chef selected skewers**

*(Please notify us of any allergies, dietary restriction, ETC!)*

### Broiled Fish 焼き魚

Ika Maruyaki いか丸焼き 16

Whole grilled squid with yakitori sauce

Miso Black Cod 銀鱈西京焼き 13

Miso marinated black cod

Saba Mackerel 焼き鯖 10

Served with soy sauce and grated daikon

### Broiled Eel

Unajyu 鰻重 20

with unagi(eel) sauce on rice

**"Price and items are subject to change without notice."**



## Vegetables 野菜献立

### **Edamame (Veg, Gf) 枝豆 4.5**

Edamame soybeans lightly sauteed in olive oil, salt, pepper and garlic

### **Crunchy Cabbage さくさくキャベツ 4**

Hand-torn raw cabbage with ponzu dressing and sesame seeds

### **Marinated Cucumbers 胡瓜のたれ漬 6**

Cucumbers marinated in special pork-based soy sauce, and sesame oil

### **Potato Salad (V, Gf) ポテトサラダ 4**

Traditional Japanese potato salad with thinly sliced cucumber

### **Cheese Wontons (V) チーズワンタン 6**

Deep fried mozzarella cheese wontons

### **Crispy Garlic Potatoes 8**

にんにく絡みのポテトフライ

Floured and deep-fried potato wedges served with spicy cod roe mayo

### **Vegetable Gyoza (Veg) 野菜餃子 8.5**

Pan-fried vegetable dumplings containing edamame soybeans, onions, cabbage, potatoes, red bell peppers and carrots

### **Agedashi Tofu 揚げ出し豆腐 9**

Fried tofu soybean curd in dashi Sauce

### **Corn Tempura (Veg) とうきびの天ぷら 7**

Tempura battered, deep fried and served with matcha salt

### **Cheese Kushi-Age (V) チーズ串揚げ 9.5**

Three panko breaded, deep fried mozzarella cheese skewers

### **Mushroom Yaki (V) 茸蒸焼き 8**

Mixed mushrooms marinated in sake, soy sauce, butter and black pepper and steamed in a foil packet

V: vegetarian | Veg: vegan | Gf: gluten free

## Raw Preparations 刺身献立

### **Mixed Sashimi Platter 刺身盛り合わせ 22**

Daily assortment of fresh sashimi grade seafood

### **Salmon Sashimi plate サーモン刺身 14.5**

Freshly sliced sashimi grade salmon

### **Yellowtail Sashimi Plate はまち刺身 14.5**

Freshly sliced sashimi grade yellowtail

## Donburimono 丼物

### **Tendon 天丼 17.5**

Three pieces of shrimp tempura and seasonal tempura-fried vegetables. Served over rice.

## Seafood 海鮮献立

### **Seafood Salad 海鮮サラダ 16**

Shrimp, squid, and scallops on a mixed green salad with ponzu dressing

### **Harumaki 春巻き 7.5**

House made spring rolls filled with vegetables and snow crab

### **Tako Sunomono 蛸の酢の物 8**

Vinegar marinated sliced octopus with cucumber and wakame seaweed

### **Takowasa たこわさ 5**

Octopus mixed with wasabi (Japanese horse radish)

### **Maguro Butsu 鯖ぶつ切り 13**

Soy sauce marinated raw tuna served over avocado and cucumber

## Sashimi Rice Bowls 海鮮ミニ丼

### **Salmon Ikura Mini Don 16**

いくら鮭親子ミニ丼

Sliced salmon & salmon caviar over rice

### **Tuna Mini Don 鉄火ミニ丼 14**

Sliced tuna and scallion over rice

## Tempura Mini Don 天婦羅ミニ丼

### **Kakiage Tempura Mini Donburi 16**

かき揚げミニ丼

Shrimp and mixed vegetable tempura served over rice

## Sauté 炒め物

### **Garlic Shrimp Broccoli 12**

海老とブロッコリ

w/spicy Japanese mayo sauce

## OKOSAMA KIDS MEAL SET \$10.00

お子様のための献立

Meal set for diners 5 and younger included onigiri (rice ball), chef's choice of mini proteins and vegetables with dorayaki dessert

Fruit / Chicken Karaage / Kurobuta Sausage (pork)

Harumaki (house made spring roll) / onigiri (rice ball)

Dorayaki (sweet red bean paste in Japanese pancake)





## Meat 肉類の献立

### **Gyu Maki 牛巻き 13**

Mochi sweet rice, wrapped in sliced beef that is seasoned in Ume(plum)-sweetened soy sauce

### **Kurobuta sausage(Gf)黒豚ソーセージ 9**

Frying pan seared pork mini sausages, served with mustard

### **Pork Gyoza ポーク餃子 8.5**

Traditional pan-fried pork dumplings

### **Chicken & Mushroom Gyoza 鶏と茸の餃子 9.5**

House made, pan fried dumplings

### **Wasabi Shumai わさびシュウマイ 9**

Six steamed pork dumplings in wasabi wrapper

## Teriyaki Style 照焼

### **Vegan Tofu Teriyaki (Veg) 豆腐の照り焼き 15**

Firm tofu fried and glazed in house-made teriyaki sauce

### **Salmon Teriyaki サーモン照り焼き 16**

Pan-fried salmon fillet

### **Chicken Teriyaki 鶏照り焼き 14**

Pan-fried boneless chicken

### **Ribeye Teriyaki 牛照り焼き 29**

Pan-fried ribeye steak with house made sauce

## Deep Fried 揚げ物

### **Seafood Tempura 海鮮天ぷら 18**

Whole soft shell crab, two shrimp and vegetables

### **Geso Karaage げそ唐揚げ 8**

Fried squid, served with Japanese mayo

### **Kani Croquettes 蟹コロッケ 9.5**

Three pieces of kani (crab)-cream batter, panko-breaded and deep-fried

### **Uni Satoimo Kroquette うにと里芋のコロッケ 7**

2 pieces of mashed satoimo (taro root) mashed with uni paste, panko breaded, deep fried and drizzled with miso sauce

### **Chicken Karaage 鶏の唐揚げ 11**

Four chicken thigh pieces marinated in soy sauce, sake and mirin, deep fried and served with siracha spicy mayo

### **Chicken Katsu Cutlet 鶏かつ 12**

Panko breaded, deep fried chicken cutlet

### **Pork Katsu Cutlet とんかつ 13**

Panko breaded, deep fried pork cutlet

## **Happy Hour Wed, Thu & Fri 5-7pm**

**SAPPORO DRAFT BEER 16OZ Mug サッポロドラフト 6.00**

**Suntory "The Premium Malt's" 12oz 10.00**

サントリープレミアム モルツ

**Hot House Sake 熱燗 13.50**

Carafe 銚子 10oz

## Noodle 麺類

### **Zarusoba ざる蕎麦 14**

Cold buckwheat noodles served w/chilled dipping sauce



### **Wakuwaku Champon 20**

わくわくちゃんぽん輪久和久攪ま

Hearty ramen noodle dish with mildly savory and smooth broth

Chicken-and-pork broth, thin pork strips, kamaboko(fish cake) slices, shrimp, squid, clam, kikurage (type of mushroom), cabbage, onion, carrot, and moyashi(bean sprout)



### **Spicy Miso Ramen 超辛味噌ラーメン 17**

Ramen noodles in a pork-based, spicy miso broth. Comes with minced pork, green scallion, menma (fermented bamboo shoots) and bok choy



### **Nabeyaki Udon 鍋焼うどん 20**

Clay pot cooked udon noodles with shrimp tempura, chicken, shiitake, kamaboko (fish cake), hakusai (Chinese cabbage), negi (green scallion) and egg



## Sides 前菜

### **Mixed Salad サラダ with carrot ginger dressing 3.5**

### **Tsukemono (Veg, Gf) 漬物 5**

Assortment of traditional Japanese pickles

### **Kinpira Gobo (Veg) きんぴらごぼう 5**

Braised burdock root and carrot. Served cold

### **Miso soup 味噌汁 3**

Miso dashi broth with wakame and tofu

### **White Rice steamed white rice ご飯 3**

## Sweets アイスクリーム



### **Homemade Ice Cream 4.5 each**

Vanilla, Matcha or Strawberry

### **Homemade Panna Cotta 6**

Vanilla Cream, Topping Strawberry Jam

An important notice to our Patrons who have food allergies: Notify your server of your restriction or requirements. And we will do our best to accommodate you.



**12:00 - 3:00pm, Last Seating at 2:30pm**

With white rice, miso soup, salad, and seasonal Japanese Appetizers

**Raw Preparations 刺身献立**

**Mixed Sashimi Platter 刺身盛り合わせ** Daily assortment of fresh sashimi grade seafood **27**

**Salmon Sashimi plate サーモン刺身** Freshly sliced sashimi grade salmon **19.5**

**Yellowtail Sashimi Plate はまち刺身** Freshly sliced sashimi grade yellowtail **19.5**



**Broiled Fish 焼き魚**

**Black Cod 銀鱈西京焼き** Miso marinated black cod **18**

**Saba Mackerel 焼き鯖** Served with soy sauce and grated daikon **15**



**Teriyaki Style 照焼**

**Vegan Tofu Teriyaki 豆腐の照り焼き** Firm tofu glazed in house made teriyaki sauce **18**

**Salmon Teriyaki サーモン照り焼き** Teriyaki glazed salmon fillet **19**

**Chicken Teriyaki 鶏照り焼き** Pan-fried boneless chicken **17**

**Ribeye Teriyaki 牛照り焼き** Pan fried ribeye steak with house made sauce **32**

**Deep Fried 揚げ物**

**Seafood Tempura 海鮮天ぷら** Whole soft-shell crab, two shrimp and vegetables **23**

**Chicken Karaage 鶏の唐揚げ** **16**

Four chicken thigh pieces marinated in soy sauce, sake and mirin, then deep fried and served with siracha spicy mayo

**Chicken Katsu Cutlet 鶏かつ** Panko breaded, deep fried chicken cutlet **15**

**Pork Katsu Cutlet とんかつ** Panko breaded, deep fried pork cutlet **16**



**Sauté 炒め物**

**Garlic Shrimp Broccoli 海老とブロッコリ** W/spicy Japanese mayo sauce **17.00**

**OKOSAMA KIDS MEAL SET \$10**

お子様のための献立

Meal set for diners 5 and younger  
included onigiri (rice ball),  
chef's choice of mini proteins and vegetables.  
Served with dorayaki dessert



Fruit / Chicken Karaage / Kurobuta Sausage(pork) / Harumaki (house made spring roll) / onigiri (rice ball)  
Dorayaki (sweet red bean paste in Japanese pancake)

