



WAKI

Japanese cuisine

1403 Webster Street
Alameda, CA 94501
510-217-8396

KITCHEN

HOUSE SALAD fresh seasonal veggies mixed w• carrot, green pepper, cucumber, avocado	10
MISO SOUP mushroom, tofu, wakame + daikon	7
SEAFOOD UDON SOUP assorted seafood w• seasonal veggies	22
IKA SUGATAYKAI grilled whole squid w• chef's sauce	20
MISO COD miso marinated cod	20
KAMA • charbroiled collar • choice of: HAMACHI (yellowtail) SAKE (salmon)	22 / 19
UNAGI KABAYAKI (miso soup included) lightly salted charbroiled eel over rice	20
CHARBROILED TERIYAKI (served w• miso soup, salad, rice) choice of: CHICKEN BEEF SALMON	19 / 24 / 22
SABA SHIOYAKI (miso soup, salad included) lightly salted charbroiled mackerel w• rice	18
TONKATSU (miso soup, salad included) breaded deep fried pork cutlet w• rice	19

SPECIAL ROLLS

RED DRAGON shrimp tempura inside, topped w• spicy tuna, avocado, unagi sauce	18
BROTHERHOOD spicy tuna + cucumber inside, topped w• sear albacore, ponzu sauce	16
RAINBOW snow crab meat + avocado inside, topped w• 5 kinds of fish	16
DRAGON shrimp tempura inside, topped w• unagi, avocado, tobiko	18
NARUTO organic cucumber, spicy tuna, salmon, avocado	17

MAKI & TEMAKI

HON MAGURO 10 blue fin tuna	NEGI TORO 12 bluefin tuna belly w• scallion
CALIFORNIA 8 imitation crab meat w• avocado (sub real crab +\$3)	KAPPA 10 organic cucumber

DESSERTS

GREEN TEA ICE CREAM 8	MOCHI ICE CREAM (2pcs) 5 ask for choices of flavors
GREEN TEA CHEESE CAKE 10	

Omakase

Sushi in Kaiseki Style

- | | | | |
|-------|---|---------|---|
| 1. 八寸 | • HASSUN •
: 4 kinds of starter | 5. 匠鮓 | • TAKUMI SUSHI •
: 2pcs seasonal signature |
| 2. 造り | • SASHIMI •
: 2pcs chef's choice w/
umami soy sauce | 6. 茶碗蒸し | • CHAWANMUSHI •
steamed egg custard |
| 3. 御椀 | • SOUP •
: white miso made w/
clam + mushroom | 7. 旬鮓 | • SEASONAL SUSHI •
: 2pcs chef's choice of the day |
| 4. 先鮓 | • SUSHI PRELUDE •
: 2pcs chef's choice | 8. 手巻 | • TEMAKI •
: negi toro hand roll w/
umami soy sauce |

\$89 per person, 8 courses

COLD STARTERS

WAKAME	6
seaweed salad	
SEAFOOD SUNOMONO	13
marinated cucumber w mix seafood	
OYSTER	12
4pcs oyster on half shell	
UNI SPOON	15 / pc
snow crab, uni, ikura + umami soy sauce	
HAMACHI CARPACCIO	18
6pcs sliced hamachi w avocado, onion + truffle ponzu sauce	
ALBACORE TATAKI	17
6pcs sliced sear albacore w tataki sauce, onion + green onion	
ANKIMO	16
dashi braised monk fish liver	

Waki's TASTING

NIGIRI TASTING	48
8pcs chef's choice	
SASHIMI TASTING	40 / 58
8pcs • 4 different kinds • 12pcs • 6 different kinds •	
SALMON TASTING	18
4 different kinds of salmon	

HOT STARTERS

EDAMAME	6
steamed edamame w sea salt	
CHAWANMUSHI	13
steamed egg custard w crab dashi	
AGEDASHI TOFU	8
deep fried coated tofu	
GYOZA	8
5pcs pork pot stickers / 5pcs veg pot stickers	
TEMPURA	14 / 20
S - 2pcs shrimp + 6pcs seasonal veggies L - 4pcs shrimp + 8pcs seasonal veggies	
CHICKEN NANBAN	12
japanese style fried chicken	
SOFT SHELL CRAB	13
deep fried crab	
FUROFUKI DAIKON	10
2pcs pan fried radish	

(PRIME)

NIGIRI & SASHIMI (1pc/order)

O-TORO	10	ZUKE CHU TORO	10
fattiest tuna belly		marinated med. fatty tuna	
KINMEDAI	8	ZUKE HOTATE	8
golden eye snapper		marinated fresh scallop	
UNI	10	BAFUN UNI	13
sea urchin, santa barbara		sea urchin, hokkaido	

NIGIRI & SASHIMI (2pcs/order)

HON MAGURO	12	MADAI	10
blue fin tuna		red snapper	
SHIRO MAGURO	8	KURODAI	10
albacore		black seabream	
SHIRO MAGURO TORO	10	KASUGODAI	11
albacore belly		young snapper	
HAMACHI	9	HIRAME	10
yellowtail		halibut	
BURI TORO	11	KAMASU	11
yellowtail belly		barracuda	
KANPACHI	10	AMAEBI	11
amberjack		sweet shrimp	
SHIMA AJI	11	IKURA	9
striped jack		salmon roe	
AJI	11	TOBIKO	7
horse mackerel		flying fish roe	
SAKE	9	UNAGI	9
salmon		eel	
SAKE TORO	11	TAMAGO	7
salmon belly		egg omelette	
UMIMASU	11		
ocean trout			

Lunch Specials

(served w • miso soup)

CLASSIC TASTING 23

5pcs Nigiri • 5pcs Sashimi (hon maguro, sake, hamachi, shiro maguro, ebi included)

SUSHI MORIAWASE 22

Chef's choice 5pcs nigiri • CA maki (imitation crab meat w• avo)

DELUXE MORIAWASE 30

Chef's choice 7pcs nigiri • Rainbow roll (assorted fish on top of CA maki)

MAKI TASTING 16

CA (imitation crab meat w• avo) • Tekka (hon maguro) • Sake (salmon)

VEGGIE MAKI TASTING 14

Avocado • Kappa (cucumber) • Veggie Tempura (deep fried sweet potato • pumpkin)

*** sub real crab [+ \$3]

*** any substitutions requests may require upcharge

WAKI'S COMBOS (served w • miso soup)

SASHIMI 4PCS + MINI UNAGI DON 22

(hon maguro, sake, hamachi, shiro maguro included) + (unagi 4pcs over rice)

NIGIRI 4PCS + MINI CHIRASHI 24

(hon maguro, sake, hamachi, shiro maguro included / over rice)

MINI SAKE DON + TONKATSU 22

(salmon 4pcs over rice) + (deep fried pork cutlet 1pc)

VEGGIE COMBOS (*** extra udon + \$3)

2 VEGGIE MAKI + MINI VEGGIE UDON 23

(avocado • kappa (cucumber) + (carrot, broccoli, napa cabbage)

VEGGIE TEMPURA + MINI VEGGIE UDON 12

(deep fried seasonal veggies) + (carrot, broccoli, napa cabbage)

A LA CARTE (served w • miso soup, salad, rice)

TERIYAKI: BEEF 20 • SALMON 17 • CHICKEN 16

TONKATSU 17

Drink Menu

Premium Cold Sake

JUNMAI

ZUIYO “HOJUN” {SMV +7} (300ml) 20
(savory caramel, dried mushroom) (720ml) 40

GINJO

KIKUSUI “CHRYSANTHEMUM WATER” {SMV +2} (300ml) 23
(slightly fruity, tones • dry finish, soft of citrus, persimmons, dry, sharp, smooth) (720ml) 50

KUBOTA SENJU “1000 LONG LIVES” {SMV +6} (300ml) 23
(clean, clear • caramel, cotton candy, cocoa, very dry) (720ml) 48

JUNMAI DAIGINJO (Limited)

TOKUGETSU “HARVEST MOON” {SMV +2} (720ml) 180
(crystal clean • light sweet • fruit tones • umami goodness)

SENSHIN “SOPHISTICATED MIND” {SMV +2} (720ml) 197
(multi-layered • delightful of cantaloupe, citrus, peppery flavors)

DAIGINJO

KAMOTSURU TOKUSEI KINPAKU “GOLD FLAKE” {SMV +2} (180ml) 20
(clean, crisp • smooth • light fruit; strawberry) (720ml) 70

BORN “JUNSUI” {SMV +1} (300ml) 23
(sweet, light • refreshing ginjo aroma w• rounded flavor, lush finish)

KANCHIKU “COLD BAMBOO” {SMV +3} (300ml) 35
(smooth, clean, (drier) • ripe fruit flavors, hint of mineral in green veggie) (720ml) 75

DASSAI 45 “OTTER FESTIVAL” (300ml) 34
(fragrant & smooth • rich, structured, full flavored, w• elegant notes of rice, exotic fruits) (720ml) 69

“HAKKAISAN” 45 {SMV +4} (300ml) 35
(light body, yet deep, rich flavor • fruit tones of apple, ripe pear, apricot, cranberry) (720ml) 74

Drink Menu

SPARKLING

MIO SPARKLING {SMV -70} (300ml) 18 / (750ml) 36

UNFILTERED • CLOUDY

SHO CHIKU BAI NIGORI (375ml) 21

YUKI • lychee, mango, white peach (375ml) 24

HOUSE HOT SAKE (8oz) 8

BEER

SAPPORO small 6 / large 8

ASAHI small 6 / large 8

KOSHIHIKARI ECHIGO (bottle) 12

NON ALCOHOLIC

SOFT DRINKS • coke, sprite, diet coke 3

RAMUNE • ask for flavors available 5

SPARKLING WATER • san pellegrino 6

CALPICO • ask for flavors available 5

JUICES • lemonade, apple, orange 3

HOT TEA • genmaicha 2

WINE

CHARDONNAY

GLASS / BOTTLE

ROMBAUER • CARNEROS 17 / 65

(vanilla + toasty oak, ripe tropical fruit, soft spice notes + nectarines finish)

CHATEAU MONTELENA • NAPA VALLEY 25 / 85

(citrus peel, orchard fruit + floral notes, classy finish)

CABERNET SAUVIGNON

GLASS / BOTTLE

SIMI • ALEXANDER VALLEY 15 / 55

(black fruits, soft spice, velvety finish)

BLACK STALLION • NAPA VALLEY 20 / 75

(• 2018 vintage only •)

(blackcurrant + clove + walnut + dried fruit aromas, full bodied, dark berries + cocoa finish)

ROSE

GLASS / BOTTLE

SMOKE TREE • CALIFORNIA 15 / 45

(fruity + citrus, elegant acidity + minerality, crisp + refreshing finish)

PLUM WINE

GLASS ONLY

TAKARA • BERKELEY 10

(rich + sweet + aromatic, suitable as an aperitif)