

DESSERTS

- 141 **Ice Cream of the day** 4.00
Please ask a member of our team for the available flavour
- 142 **Mochi** (*glutinous rice cake*) (V, GF) 4.00
- 143 **Dorayaki** (*sweet fluffy pancakes*) 4.00
- 144 **Mochi Ice Cream** (*2 small pieces*) 4.00

W a k u s e i
惑星

JAPANESE RESTAURANT

ALLERGIES & INTOLERANCES

We make our sushi, salads and hot dishes fresh every day in our kitchens. That means we often handle lots of the following allergens:

Celery, Cereals containing **Gluten** (namely barley, oats, rye, wheat), **Crustaceans** (such as prawns, crabs and lobsters), **Eggs, Fish, Lupin, Milk, Molluscs** (such as mussels and oysters), **Mustard, Sesame Seeds, Soybeans, Sulphites, Peanuts, Tree nuts** (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios & macadamia nuts).

If you have an allergy or intolerance please let a team member know before you order - so that they can help you choose suitable dishes. Whilst we aim to prevent cross contamination, unfortunately the risk of this does still remain as our kitchens handle a number of allergens. We therefore cannot guarantee that our dishes are allergen free or suitable for people with allergies.

If you have a question, please ask a member of our team.

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STARTERS

- 1 Gyoza**6.50
Japanese dumpling - 6pcs
Veg or Chicken or Pork
Shrimp7.00
- 2 Mix Gyoza**9.50
Veg, Chicken, Pork, Shrimp - 2pcs each
- 3 Takoyaki**7.50
Octopus balls - 5pcs
- 4 Chicken Karaage**6.50
Crispy Chicken - 5pcs
- 5 Sweet Squid**7.50
Deep fried Squid with tempura batter mix
with sweet sauce and garnished with
sesame seed and eel sauce
- 6 Agedashi Tofu (V)**5.50
Deep fried Tofu served with grated radish,
ginger, and tempura sauce
- 7 Hiyayakko (V)**4.50
Raw Tofu served with ponzu sauce, grated
ginger, and radish
- 8 Kimchi Tofu (V)**5.50
Raw Tofu served with ponzu sauce and
garnished with spring onion, shredded dried
seaweed and sesame seeds - 2pcs
- 9 Edamame (V)**3.00
Cooked beans served with salt
- 10 Yakitori**7.00
Japanese Chicken skewer 3pcs Marinated
with sweet sauce.
- 11 Miso Aubergine (V)**6.50
Grilled Aubergine with glaze miso and
garnished with sesame seed
- 12 Korokke Veg (V)**5.00
Deep fried mixed Vegetables with bread
crumb served with katsu sauce
- 13 Prawn Tempura**8.50
Deep fried Prawns in crispy tempura
batter served with a tempura dipping 5pcs
- 14 Mixed Tempura - 8pcs**10.50
Mixed Veg-5pcs, Prawn-2pcs, Squid-1pcs
Deep fried in crispy tempura batter served
with a tempura dipping sauce
- 15 Veg Tempura 6pcs (V)**6.50
Deep fried mixed vegetable in crispy tempura
batter served with a tempura dipping sauce
- 16 Broccoli Tempura 6pcs (V)**7.50
Deep fried broccoli in crispy tempura batter
with a tempura dipping sauce
- 17 Tebasaki**6.00
Japanese style marinated crispy chicken
wings - 3pcs
- 18 Korean Spicy Fried Chicken ...** 9.00
Deep fried chicken with Korean spicy sauce
garnished with sesame seed
- 19 Soft Shell Crab Tempura** 12.50
Deep-fried soft-shell crab in potato starch
served with a tempura dipping.

KATSU

Deep fried meat dishes with Japanese style
crunchy bread crumbs.
Served with katsu sauce, salad, sweetcorn
and Japanese pickle.

- 20 Ebi (prawn) Katsu - 4pcs**9.50
- 21 Chicken Katsu**8.50
- 22 Pork Katsu**8.50
- 23 Ebi Katsu Curry** 13.50
- 24 Chicken Katsu Curry**12.00
- 25 Pork Katsu Curry**12.00
- 26 Tofu Curry**10.50

CURRY DISHES

with rice, pickle, sweet corn, salad and Japanese
curry

SUSHI ROLL

- 116 California - 8pcs** 8.50
Inside out roll - avocado, cucumber,
crabstick inside, garnish with sesame,
tobico (flying fish roe) eel sauce.
- 117 Dragon - 8pcs** 11.50
California base roll, topping with grilled eel
and avocado side by side, garnish with
sesame seed and eel sauce
- 118 Ebi Tempura - 8pcs** 10.50
Avocado, cucumber, tempura prawn inside
roll, garnish with crunchy batter fry and eel
sauce
- 119 Spider - 8pcs** 10.50
Deep fry soft shell crab, avocado,
cucumber inside roll, garnish with tobiko
(flying fish Roe) eel sauce.
- 120 Rainbow - 8pcs** 11.50
California base roll topped with 7 colourful
raw fish and avocado Décor eel sauce on
side.
- 121 Salmon Avocado - 8pcs** 10.50
Salmon and avocado inside roll, garnish
with Ikura (salmon roe) décor eel sauce
on side.
- 122 Tuna Avocado - 8pcs** 11.50
tuna and avocado inside roll, garnish with
tobiko (flying fish roe) décor eel sauce on
side.
- 123 Hi5 Tuna - 8pcs**£11.50
Ebi tempura avocado roll, topping with
spicy tuna and garnish with crunchy fry
batter, spring onion, eel sauce.
- 124 Love Shrimp - 8pcs** 12.50
Ebi tempura roll, topped with sushi prawn
and avocado side by side and sweet spicy
sauce on top and garnish with toboko
(flying fish roe) spring onion, eel sauce.
- 125 Veg Special (V) 8pcs** 9.50
kampyo Mix salad cucumber, avocado,
inside roll, layer of avocado on top
- 126 Tokyo - 8pcs** 12.00
California base roll, prawn tempura cut
into small pcs and topped on roll and
garnish with sweet white sauce, Yukari, and
eel sauce.
- 127 Dracula - 8pcs** 12.00
California base roll, prawn tempura cut
into small pcs and topped on roll and
garnish with sweet spicy sauce, toboko
(flying fish roe) spring onion, eel sauce.
- 128 Cheesy Salmon - 8pcs** 10.50
Philadelphia cheese, avocado, cucumber
inside roll, topped with fresh salmon décor
eel sauce on side.
- 129 Cheesy Tuna - 8pcs** 11.50
Philadelphia cheese, avocado, cucumber
inside roll, topped by fresh tuna décor eel
sauce on side.
- 130 Avocado, Cucumber,
Cheese - 8pcs**9.50
Avocado, cucumber, Philadelphia cheese
inside roll garnish with sesame seed.
- 131 Veg Futo Maki (V) 5pcs** 7.00
Mix salad, avocado, kampyo, cucumber,
sweet bean cured (inari) inside roll, garnish
with sesame seed.
- 132 Broccoli Tempura (V) 6pcs** 7.50
Tempura broccoli, avocado, cucumber
inside roll garnish with tempura crunch and
eel sauce on side.
- 133 Asparagus Tempura (V) 6pcs** . 7.50
Tempura asparagus, avocado, cucumber
inside roll garnish with tempura crunch and
- TE MAKI - Hand rolled cone style**
- 134 Tuna**5.50
Fresh tuna, avocado, cucumber, sushi rice
roll in crunchy seaweed.
- 135 Spicy Tuna** 6.00
Fresh tuna, avocado, cucumber, sushi rice,
roll in crunchy seaweed with spicy sauce.
- 136 Salmon**5.00
Fresh salmon avocado, and cucumber
sushi rice, roll in crunchy seaweed.
- 137 Tempura Prawn**6.00
Tempura prawn and avocado, sushi rice, roll
in crunchy seaweed.
- 138 California**4.50
Crabstick, avocado, cucumber, tobiko sushi
rice, roll in crunchy seaweed
- 139 Avocado Cucumber (V)** 4.00
Avocado cucumber, sushi rice, roll in
crunchy seaweed.
- 140 Hamachi**6.00
Fresh Hamachi, spring onion, sushi rice, roll
in crunchy seaweed.

NIGIRI Sushi

Vinegared rice shaped into bite size and topping with ingredients.

82 Salmon4.00	89 Shrimp4.00
83 Tuna4.50	90 Eel4.50
84 Seabass4.00	91 Hokigai (surf clam)4.00
85 Hamachi (yellow tail).....4.50	92 Tobiko (flying fish roe).....4.50
86 Squid4.00	93 Ikura (salmon roe).....5.50
87 Tako (octopus).....4.00	94 Tamago (Japanese omelette).....3.50
88 Ama ebi (sweet prawn).....4.50	95 Inari (sweet fried tofu) (v).....4.00

MAKI Sushi

Small wrap roll, seaweed outside rice and ingredients inside and cut into 6pcs

96 Tuna6.00	101 Avocado (V).....5.00
97 Salmon5.50	102 Kani (crab stick).....4.50
98 Hamachi (yellow tail).....6.00	103 Takuan (yellow pickle) (V).....4.50
99 Eel6.50	104 Tempura Prawn6.50
100 Cucumber (V).....5.00	105 Spicy Tuna6.50

SASHIMI - thinly sliced raw fish served with wasabi and soy sauce.

	5pcs	8pcs	12pcs
106 Salmon	8.50	13.50	18.50
107 Tuna	9.50	15.50	20.50
108 Hamachi	10.50	16.50	22.50
109 Seabass	8.50	13.50	17.50
110 Hokigai	8.50	13.50	18.50
111 Octopus	8.50	13.50	17.50
112 Squid	8.50	13.50	17.50
113 Ama Ebi	9.50	14.50	18.50

SASHIMI - thinly sliced raw fish served with wasabi and soy sauce.

	6pcs	12pcs
114 Tuna & Salmon	10.50	20.50
115 Tuna, Salmon, Hamachi & Seabass	14.00	22.50

DONBURI RICE DISHES

27 Ebi Katsu	13.50
<i>Deep fried prawn in crunchy breadcrumbs, sweet sauce, egg, rice, garnished with spring onion and shredded seaweed.</i>	
28 Eel Donburi	16.50
<i>Grilled eel, with salad rice, eel sauce, spring onion and shredded seaweed.</i>	
29 Chicken Katsu	12.50
<i>Deep fried chicken in crunchy breadcrumbs, sweet donburi sauce, rice, egg, garnished with spring onion and shredded seaweed</i>	
30 Pork Katsu	12.50
<i>Deep fried pork in crunchy breadcrumbs, sweet donburi sauce, rice, egg, garnished with spring onion and shredded seaweed.</i>	
31 Gyudon	13.50
<i>Stir fried thinly sliced beef in sweet sauce and served with veg, rice spring onion and shredded seaweed.</i>	
32 Cha su Don	13.50
<i>Well cooked pork in sweet chasu sauce, and served with Japanese mayonnaise, spring onion and shredded seaweed.</i>	
33 Bara Chirasi w. Sushi Rice	17.50
<i>Variety of fresh fish, avocado, flying fish roe, shredded mooli, served with soy sauce and ginger wasabi</i>	

34 Salmon Don w. Sushi Rice	16.00
<i>Fresh salmon with sushi rice, shredded mooli, spring onion, shredded seaweed ikura (salmon roe) served with soy sauce and wasabi ginger.</i>	

35 Tuna Don with Sushi Rice	17.00
<i>Fresh tuna with sushi rice, mooli, tobiko (flying fish roe) spring onion, shredded seaweed served with soy sauce and ginger wasabi</i>	

36 Veggie Teriyaki don	10.50
<i>Grilled tofu and aubergine with vegan teriyaki sauced with rice, spring onion and shredded seaweed.</i>	

TERIYAKI

Grilled dishes with glazed teriyaki sauce served with sweetcorn, mixed salad and ginger stick.

37 Salmon	12.50
38 Chicken	11.50
39 Tofu Teriyaki	8.50

YAKISOBA - THIN NOODLE

UDON - THICK NOODLE

Stir fry noodles in Japanese noodle sauce, with choice of meat, seafood or vegetable with beansprout and mixed veggies

40 Vegetable	10.50
41 Sea food	12.50
42 Beef	12.50
43 Chicken	11.50

RAMEN-SOUP NOODLE

44 Tonkotsu	13.50
<i>Thin egg noodle in pork broth, topped with pork chasu, seasoned egg, spinach, spring onion, red ginger and black garlic oil.</i>	

45 Tokyo (Soy)	13.50
<i>Thin egg noodle in pork broth, topped with fresh onion, spring onion, spinach, seasoned egg, pork chasu and black garlic oil.</i>	

46 Chicken Soy	13.50
<i>Thin egg noodle in chicken broth, topped with bamboo shoot, spring onion, dry seaweed, fresh onion, ginger, chicken chasu and seasoned egg.</i>	

47 Chicken Miso	13.50
<i>Thick yellow wheat noodle in chicken broth, topped with bamboo shoot, beansprout, spring onion, sweet corn, chicken chasu and seasoned egg.</i>	

49 Tonkotsu Miso	13.50
<i>Thick yellow wheat noodle in pork broth, topped with spring onion, bamboo shoot, sweetcorn, beansprout, pork chasu and seasoned egg.</i>	

50 Spicy Miso	13.50
<i>Thick wheat noodle in chicken broth, topped with spring onion, beansprout, mince pork, chilli oil and shredded chilli</i>	

51 Spicy Tonkotsu	13.50
<i>Thin egg noodle in pork broth, topped with beansprout, spring onion, red ginger, mince pork, chilli oil, black garlic oil and shredded chilli.</i>	

52 Veggie Miso (v).....	11.50
<i>Thick wheat yellow noodle in veg broth, topped with beansprout, bamboo shoot, spinach, spring onion, sweetcorn and tofu.</i>	

SALAD

- 53 Wakame (v)**5.50
Mixed salad, dry seaweed salad and seasoned seaweed salad garnished with sesame seed and shredded seaweed.
- 54 Avocado (v)**6.50
On top of a mixed salad layer of avocado dressing with sesame salad sauce and garnished with shredded seaweed.
- 55 Daikon (v)**6.50
On top of a mixed salad shredded radish, dressed with sesame salad sauce and garnished with fried noodles and shredded seaweed.
- 56 Sashimi**11.50
On top of a mixed salad mix sashimi, dressing with salad sauce and garnished with shredded seaweed.

SIDE DISHES

- 55 Japanese Pickle (v)**3.00
- 56 Wasabi Peas (v)**3.00
- 57 Kimchi (v)**3.00
- 58 Miso Soup (v)**2.00
- 59 Steam Rice**2.00
- 60 Sushi Rice**3.00
- 61 Plain Noodle (kae-dama)**2.00
**Please ask for noodle choices*
- 62 Cha su - 3pcs**2.00
Thinly sliced pork well cooked and marinated with sauce
- 63 Extra egg**1.00

SET MENU

- 64 Sashimi** 23.50
Tuna, Salmon, White fish, Squid-3pcs each, mixed tempura-4pcs, pickle, miso soup, rice and salad. Served with wasabi, ginger and soya sauce.
- 65 Sushi** 22.50
Tuna, salmon, sea bass, ikka, eel, tamago, ebi, tako, tobico, salmon maki with mixed tempura-4pcs, salad, kimchi and miso soup.
- 66 Try Fry** 22.50
Mixed Tempura, katsu, karrage-3pcs with curry, rice, pickle and miso soup

CHEF SPECIALS

- 67 Sushi and Sashimi Set** 24.50
Sashimi-8pcs and Nigiri Chef selection-10pcs
- 68 Sushi Deluxe** 22.50
California roll- 4 pcs, salmon maki- 6pcs, tuna, salmon, squid, prawn nigiri- 1pcs each, salmon, and tuna sashimi- 2pcs each, miso soup, wasabi, ginger and soy sauce
- 69 Sashimi Plater** 31.50
Chef selection mix Sashimi- 20pcs, wasabi, ginger and soy sauce

BENTO BOX

- 70 Wakusei** 20.50
Tuna+ salmon sashimi-3psc each, nigiri, Tuna, Salmon, Squid, Ebi-1pcs each, mixed tempura-3pcs, chicken teriyaki Served with Rice, Miso soup and pickle
- 71 Tokyo** 18.50
Mixed tempura-3pcs, California roll-4pcs, salad, eel-4pcs with rice, Miso soup and pickle
- 72 Teriyaki Chicken** 16.50
Chicken gyoza-3pcs, California roll-4pcs, Rice (chicken teriyaki or salmon teriyaki) Salad, Miso soup and pickle
- 73 Teriyaki Salmon** 17.50
Chicken gyoza 3pcs, California roll 4pcs, salmon teriyaki with rice Salad, pickle, miso soup
- 74 Chicken Katsu** 16.50
Chicken gyoza-3pcs, California roll-4pcs, Rice (katsu chicke) Miso soup and pickle
- 75 Pork Katsu** 16.50
Chicken gyoza-3 pcs, California roll- 4 pcs, pork katsu with rice, Miso soup, pickle
- 76 Ebi Katsu** 17.50
Chicken gyoza- 3 pcs, California roll- 4pcs, prawns' katsu-4 pcs with rice, Miso soup, pickle
- 77 Salmon Sashimi** 17.50
Sashimi-6pcs, mix temoura-3pcs, California roll-4pcs, Rice, salad and miso soup
- 78 Tuna Sashimi** 18.50
Sashimi-6pcs, mix tempura-3pcs, California roll-4pcs, Rice, salad, miso soup and pickle
- 79 Tuna + Salmon** 18.50
Tuna & Salmon sashimi-3pcs each, mix tempura-3pcs, California roll-4pcs, Rice, salad, miso soup and pickle
- 80 Veggie (V)** 16.50
Teriyaki veg with rice, mixed vegetable tempura- 4 pcs, veg futo maki-4 pcs, salad, pickle and miso soup.
- 81 Vegan Express (V)** 15.50
Vegetable tempura-5 pcs, cucumber, and avocado maki- 3 pcs each, sweet potato sushi roll with sweet vegan mayo sauce-5 pcs, miso soup and pickle.