



https://menuweb.menu 310 S Pine Ave, Long Beach, United States Of America +15624357600 - https://www.tokyo-wako.com/











\$14.5

Salads HOUSE SALAD	\$4.8	Dinner CHIRASHI BOWL	\$29.0
Soups UDON NOODLE SOUP		Fried Rice	
Vegetarian SPICY TOFU	\$9.5	Joghurt Smoothies MANGO TANGO	\$13.5
Maki TUNA ROLL		Makis / Tempura CHICKEN PANKO	\$22.5
Sandwiches CALIFORNIA SANDWICH		Teppanyaki TOKYO BAY	\$43.5
Sushi CALIFORNIA ROLL		Nigiri & Amp; Sashimi	
Beef Dishes		Mojito	
FILET MIGNON	\$25.5	JAPANESE GINGER MOJITO	\$13.5
Special Rolls SEARED TUNA		Mocktails PEACH ICED TEA	\$4.0
Fresh Juices SWEET GINGER	\$13.5	Sushi Or Sashimi A La Carte	l
Main		PEPPER SALMON	
TOKYO TWIST	\$13.5	Asian	
Appetizers VEGETABLE ROLL		Chef's Selection	

VEGETARIAN PLATE



\$35.0

Featured Drink NAUGHTY LEMONADE	\$13.5	Sushi Or Sashimi SALMON ROE	
Osaka Special Occasion Package Special Occasion CEREMONY	on \$4.5	Champagne And Sparkling Wines MARTINI, PROSECCO, ITALY	
Raw ALASKAN ROLL*	\$21.0	Soda (Canned) ORIGINAL RAMUNE	\$5.0
Sushi / Sashimi PHILADELPHIA ROLL		Whiskey Cocktails ELDER FASHIONED	\$13.5
Lunch Entrées SEARED MISO SALMON	\$35.5	Nobu Cold Dishes ALBACORE CRISPY ONION	\$21.0
Steaks & Chops		Display Platters	

\$48.5

Sushi & Sashimi A La Carte

FATTY TUNA

PRIME RIBEYE

Fountain Drinks

SWEET GREEN ICED TEA \$4.0

Sparkling Wine

MUMM NAPA, SPARKLING WINE, CALIFORNIA

Non-Alcoholic Beverages

GRAPE RAMUNE \$5.0

From Our Sushi Bar

ASSORTED NIGIRI SUSHI

Trust Me Lite

SUSHI PLATTER

YELLOWTAIL SUSHI (1-PC)

Signature Roll

RED DRAGON ROLL* \$17.5

Sushi / Cut Rolls

SPICY TUNA ROLL

Other White Varietals

KUNG FU GIRL, RIESLING, WASHINGTON



House	Fried	Rice	&
Noodle	•		

HIBACHI YAKISOBA

Bottled Waters

FERRARELLE (SPARKLING)

Sashimi and Nigiri

SWEET EGG

Kids Lunch Specials

KARATE SHRIMP \$22.5

Sushi Plates

TOKYO DELIGHT

Tempura Dishes

CALAMARI RING TEMPURA \$13.0

Fruit Bouguets

SWEET DESIRE \$14.5

List Whites & Blushes

CANDONI, PINOT GRIGIO, ITALY

Hibachi Feast

SEA SCALLOP

Sashimi/Edamame

ORGANIC EDAMAME

Hot And Crispy Style

CRUNCHY ROLL \$15.8 NIN 14 CHICKEN

Special Fuji Yama Dishes

CATERPILLAR ROLL \$17.8

Specialty Roll Sushi (8 Pcs/Order)

EEL ROLL

Sashimi

ASSORTED SASHIMI A
ASSORTED SASHIMI B

Drinks

RASPBERRY ICED TEA \$4.0

EVIAN (STILL)

Dessert

TEMPURA ICE CREAM \$11.5

MOCHI ICE CREAM \$5.5

Maki Sushi

SALMON SKIN ROLL

DYNAMITE ROLL \$17.5

Asiatische Getränke

SAPPORO

KIRIN

Signature Cocktails

TOKYO TEA \$13.5

WAKO MAI TAI \$13.5

Children's Menu

NINJA CHICKEN \$19.3



\$8.0

SAMURAI STEAK

\$23.8

House Wines

CK MONDAVI, CHARDONNAY, CALIFORNIA

CK MONDAVI, MERLOT, CALIFORNIA

House

HOUSE (HOT) SMV+7

TYKU (COLD) JUMMAI SMV+2

Sushi And Sashimi A La Carte

SPANISH MACKEREL

SEA URCHIN

Teppanyaki Lunch

WAKO LUNCH COMBINATION

EMPEROR STEAK (RECOMMENDED)

\$23.8

Deluxe (Recommended)

SEA BREAM SUSHI (1-PC)

HALIBUT SUSHI (1-PC)

Imperial (Recommended)

SEARED TUNA SUSHI (1-PC)

SPICY TUNA CRISPY RICE (2-PC)

Combination Dinner Boxes

BENTO BOX A

BENTO BOX B

Non Alcoholic Drinks

GREEN ICED TEA \$4.0

SPRITE \$4.0

ROOT BEER \$4.0

Japanese Specialties

VEGETABLE TEMPURA \$11.0

MISO SOUP \$4.8

TERIYAKI CHICKEN \$19.3

Beverages

JAPANESE HOT TEA \$4.0
UNSWEETENED ICED TEA \$4.0
ARNOLD PALMER \$4.0

Bottles



SAPPORO DRAFT
KIRIN LIGHT
ASAHI DRY

Nigori

HAKUTSURU – SAYURI NIGORI UNFILTERED SMV-11

SHO CHIKU BAI – CREME DE SAKE NIGORI UNFILTERED SMV-20

FLAVORED SAKE – HANA FUJI APPLE LYCHEE RASPBERRY WHITE PEACH

Junmai Daiginjo

KAMOTSURU – GOLD JUMMAI DAIGINJO SMV+5

HORIN JUMMAI DAIGINJO SMV+2

IPPIN JUMMAI DAIGINJO SMV+2



\$19.5

Junmai

GEKKEIKAN – NAMA DRAFT JUMMAI SMV+2

HAIKU - TOKUBETSU JUMMAI SMV+3

OTOKOYAMA – TOKUBETSU JUMMAI SMV+10

Junmai Ginjo

GEKKEIKAN SUZAKU JUMMAI GINJO SMV+3

SHO CHIKU BAI – PREMIUM JUNMAI GINJO SMV+3

KIKUSUI – CHRYSANTHEMUM MIST JUMMAI GINJO SMV+1

Specialty Sushi & Sashimi*

FOUR STAR SASHIMI	\$25.0
SPICY TUNA CRISPY RICE (RECOMMENDED)	\$18.0
YELLOWTAIL CARPACCIO (RECOMMENDED)	\$19.8

A-La-Carte Nigiri/Sashimi (2Pc Per Order)



FRESH WATER EEL
SWEET SHRIMP
SMELT EGG

Hibachi Dinner Entrée -Traditional

HIBACHI SHRIMP	\$22.5
HIBACHI SALMON	\$23.8
HIBACHI SCALLOP	\$23.5

Uncategorized



RODNEY STRONG, CHARDONNAY, SONOMA

ORANGE RAMUNE \$5.0 SASHIMI SALAD \$19.5

Sushi Rolls

SUSHI
SHRIMP TEMPURA ROLL
SPIDER ROLL
DRAGON ROLL

Seafood

CALAMARI
SHRIMP TEMPURA \$14.0
OCTOPUS AND ORZO
HIBACHI TUNA STEAK \$37.0

Soft Drinks

COKE \$4.0
DIET COKE \$4.0
LEMONADE \$4.0
DR. PEPPER \$4.0

Soup & Salad

JAPANESE MUSHROOM ONION

SALMON SKIN SALAD (RECOMMENDED) \$14.5

TUNA TATAKI SALAD (RECOMMENDED) \$18.5

MIXED SEAWEED CUCUMBER \$9.3



\$18.5

\$19.5

\$17.5

\$20.5

\$17.0

Signature	Martinis
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JAPANESE BLOSSOM	\$14.5
MT. FUJI MANHATTAN	\$14.5
THE GOLDEN GEM	\$14.5
THE BLUE BOMBAY	\$14.5
MIDORI APPLE MELONTINI	\$14.5

Delight (Recommended)

SALMON SASHIMI (1-PC)

TUNA SASHIMI (1-PC)

RISING SUN ROLL*

(RECOMMENDED)

GARKO ROLL*

FIRECRACKER ROLL*

GOLDEN CRAB ROLL

(RECOMMENDED)

RAINBOW ROLL

PONZU GARLIC ALBACORE SUSHI (1-PC)

YUZU KOSHO SALMON SUSHI (1-PC)

SPICY TUNA CRISPY RICE (1-PC)

WAKO CRAB CUT ROLL (4-PC)

SPICY WAKO CUT ROLL (4-PC)

These Types Of Dishes Are Being Served

CHICKEN

SOUP

TUNA STEAK

SALAD

ICE CREAM

White



BUTTER BY JAM CELLARS, CHARDONNAY, CALIFORNIA

FRANCIS FORD
COPPOLA, DIRECTOR
'S CUT CHARDONNAY,
SONOMA
\$47.0

NOBILO, SAUVIGNON BLANC, NEW ZEALAND

FERRARI CARANO, SAUVIGNON BLANC, CALIFORNIA

SEVEN DAUGHTERS, MOSCATO, ITALY

KENWOOD YULUPA, WHITE ZINFANDEL, CALIFORNIA

Specialty Rolls

TOKYO WAKO ROLL* (RECOMMENDED)	\$20.5
BAKED LOBSTER ROLL (RECOMMENDED)	\$29.0

Entrées

GARLIC EDAMAME (RECOMMENDED)	\$8.5
TRUFFLE BUTTER EDAMAME	\$9.0
BEEF SASHIMI (RECOMMENDED)	\$14.8
POCKY BALL (RECOMMENDED)	\$17.3
SPICY TUNA TARTARE (RECOMMENDED)	\$16.3
DYNAMITE (RECOMMENDED)	\$14.0
BAKED YELLOWTAIL COLLAR (RECOMMENDED)	\$20.0
EXOTIC LYCHEE	\$14.5

Starters

240	SEA BASS MISOYAKI (RECOMMENDED)	\$41.3
C. S.	SALMON WRAPPED SCALLOPS	\$32.0

TAKARA, PLUM WINE, CALIFORNIA



\$50.0

\$60.0

WAHOO STEAK (RECOMMENDED)	\$39.3	Ingredients Used	
KATSU SEA FOOD TRIO (RECOMMENDED)	\$27.8	EDAMAME	
UNAG I-JYU (EEL BOWL)	\$27.5	SHRIMP SEAFOOD	
SEAFOOD UDON PASTA (RECOMMENDED)	\$32.3	SCALLOPS	
TOKYO WAKO FRIED RICE		TUNA	
HIBACHI CHICKEN	\$19.3	YELLOWTAIL	
TERIYAKI STEAK	\$23.8	SALMON	
_		HALIBUT	
Red		SHRIMP	
GATO NEGRO, CABERNET SAUVIG CHILE	NON,	Teppanyaki Dinner	
BAROSSA VALLEY ESTATE, CABER SAUVIGNON, SOUTH AUSTRALIA	RNET	JUMBO SHRIMP YUMMY YUMMY (RECOMMENDED)	\$38.8
JOSH CELLARS, CABERNET SAUVIGNON, NORTH COAST	\$47.0	ICHI BAN (RECOMMENDED)	\$55.0
FRANCIS FORD COPPOLA,		SANTA ANITA DERBY	\$41.0
DIRECTOR 'S CUT CABERNET SAUVIGNON, ALEXANDER VALLEY	\$59.0	WAKO WAKO SPECIAL	\$45.0
BENZIGER, MERLOT, SONOMA		WAKO GRAND PRIX	\$43.5
CASTLE ROCK, PINOT NOIR, COLU	MDIA	WAKO DELUXE	\$44.0
VALLEY	WIBIA	TOKYO IMPERIAL (RECOMMENDED)	\$48.0
WILD HORSE, PINOT NOIR, CALIFORNIA	\$44.0	TOKYO CHOICE	\$50.0
TRAPICHE OAK CASK, MALBEC,		NI BAN	\$52.3
ARGENTINA		SAN BAN	\$50.0

SAN BAN

SEAFOOD MATSURI



Tokyo Wako

310 S Pine Ave, Long Beach, United States Of America

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Opening Hours:

Monday 11:30-14:00 17:00-22:00 Tuesday 11:30-14:00 17:00-22:00 Wednesday 11:30-14:00 17:00-22:00

Thursday 11:30-14:00 17:00-22:00 Friday 11:30-14:00 17:00-22:00 Saturday 12:00-22:00 Sunday 12:00-19:00

