

OKADA

SOUP + SALADS + NOODLES

Miso Soup	6.
tofu, nameko mushroom, seaweed	
Red Miso Bouillabaisse	10.
asari clams, shrimp, snapper	
Lily Bulb Soup	8.
smoked salmon and junsai	
Edamame	Small 4. / Large 8.
Field Green Salad	9.
pickled daikon, ginger, sesame seeds, yuzu dressing	
Japanese Mushroom salad	14.
enoki, shiitake, shimeji mushroom, garlic chips, water chestnuts, mache, radicchio	
Salad of Grilled Marinated Beef or Seared Tuna	16. / 20.
shitake mushroom, scallion, crispy rice chips, roasted peanuts with aromatic dressing	
Noodles	
udon	12.
soba (hot or cold)	12.
shrimp and vegetable tempura	17.

SIGNATURE APPETIZERS

Chilled Japanese Oysters	15.
kabosu mignonette, wasabi oil, sweet onion soy dressing	
Sampling of Ceviche	18.
flake, kampachi, tuna	
Variation of Tartars	18.
blue fin tuna, salmon, hamachi in crispy taro taco	
Lobster Trio	24.
tea smoked Maine lobster with marinated beets	
lobster croquettes with wasabi caper roumelade	
lobster gelée with lobster claw, cauliflower mousseline	
Kobe Beef Carpaccio	21.
baby chives, quail egg, pickled vegetables	
Beef Shabu-Shabu Spring Roll	16.
sweet chili sauce, wasabi mayonnaise	
Bad Hair Day of Gulf Shrimp	16.
green papaya slaw, cilantro with chinois sauce	
Rock Shrimp and Peekytoe Crab Pot Stickers	17.
soy garlic mayonnaise sauce	
Seared Foie Gras and B.B.Q. Eel	23.
braised daikon, leek miso mustard	

OKADA

SIGNATURE ENTREES

Caviar Tasting

pedal fish, salmon roe, smoked white fish, trout roe, wasabi tobiko	65.
with Iranian golden osetra (30g) with traditional garnish and rice pancake	170.
Iranian golden osetra (30g) with traditional garnish and rice pancake	145.

Braised "Kurobuta" Short Rib

fingerling potatoes, cipolini onion, shishito pepper, quail egg, daikon ginger-soy caramel broth	24.
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Delice of Bento Box

daily chef's choice	29.
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Baked Sweet Sake-Kasu Black Cod

moromiso oba leaf glaze	25.
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Four Story Hill Organic Chicken

sautéed mizuna, arima -sansho glaze	22.
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CLASSIC ENTREES

Tempura

gulf shrimp	18. / 28.
vegetables	14. / 24.
mixed	16. / 26.

Teriyaki

beef sirloin	28.
chicken	22.
salmon	22.

Salmon shioyaki

22.

OKADA

ROBATAYAKI

Marinated Skewers grilled over Japanese Charcoal

soy-mirin, soy-citrus, fleur de sel-sansho peppers, tapenade-capers with garlic, shallot herbs

Santa Barbara prawn	10.	beef tenderloin	12.
gulf shrimp	8.	chicken meat balls	9.
king crab	12.	organic chicken	10.
Monterey bay squid	9.	lamb chops	17.
scallops	11.	BBQ pork short rib	11.
sea bass	10.	quail	12.
asparagus with bacon	7.	tofu	6.
shishito pepper	7.	shiitake mushroom	7.
red & yellow peppe	7.	potato	7.
Hokkaido squash	7.	rice balls	6.

SUSHI & SASHIMI

	sushi (2pc.)	sashimi (3 pc.)
shima-aji	8.	12.
scallop	6.	9.
abalone	11.	16.
shrimp	6.	9.
jumbo clam	9.	14.
sweet shrimp	10.	15.
fluke	6.	9.
smelt egg	6.	9.
Japanese snapper	8.	12.
squid	6.	9.
mackerel	6.	9.
tamago	5.	8.
kohada	6.	9.
toro chu	12.	17.
toro oh	16.	23.
salmon egg	8.	12.
tuna	8.	12.
fresh salmon	6.	9.
kampachi	8.	12.
yellowtail	8.	12.
sayori (halfbeak)	8.	12.
aji (jackfish)	8.	12.
sardine	7.	10.
surf clam	7.	10.
anago	8.	12.
octopus	6.	9.
king crab	10.	15.
bonito	7.	10.
albacore	7.	10.
Spanish mackerel	6.	9.
blue fin	8.	12.
sea urchin	10.	15.
unagi	7.	10.
orange clam	6.	9.

SUSHI ROLLS

	cut	hand
tuna roll	8.	7.
toro scallion roll	12.	12.
yellowtail scallion roll	7.	6.
cucumber roll	5.	5.
kanpyo roll	5.	5.
pickled roll	5.	
salmon skin roll	8.	6.
eel cucumber roll	8.	6.
California roll	10.	8.
shrimp tempura roll	10.	7.
scallop roll	8.	6.
vegetable roll	7.	5.
spicy tuna roll	8.	6.
spicy yellowtail roll	8.	6.
spicy scallop roll	8.	6.
soft shell crab roll	15.	
caterpillar roll	18.	
rainbow roll	18.	
futo maki roll	15.	
futo maki half roll	8.	
okada roll	35.	

OKADA

TEPPAN MENU

fresh rock shrimp
with shishito peppers
organic field green salad
miso soup

entrée selection

Gulf Shrimp
50

organic chicken
45

beef tenderloin
65

Chilean sea bass
50

Santa Barbara prawns
65

Maine lobster
85

American Kobe beef
150

with trumpet royal mushroom, sweet potato, spinach, tomato, asparagus
choice of fried rice, yaki-udon, or mochi

chef's dessert

tea or coffee

THE RESTAURANTS AT WYNN LAS VEGAS FEATURE SIGNATURE ITEMS BASED ON SEASONAL AVAILABILITY
MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE

FOR RESTAURANT RESERVATIONS,
PLEASE CALL 702.770.WYNN OR 888.320.7110