



# WABI

SUSHI & SAKE BAR

## STARTERS

Edamames ( green soybean ) <b>V</b>	\$ 80
Edamames WABI <b>V</b>	\$ 135
Shishito Peppers	\$ 125
Rib Eye Tataki	\$ 250
Gyozas	
<b>Tori ( chicken )</b>	\$ 125
<b>Gyu ( rib eye )</b> 	\$ 135

Fried Tofu ( ginger + scallion + soy sauce + mirin ) <b>V</b>	\$ 75
Scallops ( miso + sweet potato + nori ) 	\$ 320
Akadashi ( red miso soup + mushroom ) <b>V</b>	\$ 75

## TEMPURA

Tuna Shiso Tempura 	\$ 305
Soft Shell Crab Tempura	\$ 220
Shrimp Tempura	\$ 240


## SUSHI

NIGIRI ( 15 grs )

Akami ( blue fin tuna )	\$ 85
Chūtoro ( blue fin tuna )	\$ 100
Ōtoro ( blue fin tuna )	\$ 125
Sake ( Salmon )	\$ 80
Hamachi ( yellowtail )	\$ 90
Kampachi ( amberjack )	\$ 75
Chocolate Clam + Robata	\$ 100
Gunkan Spicy Scallop	\$ 70
Scallop	\$ 80
Uni ( sea urchin )*	\$ 175
Ika ( japanese squid )	\$ 90
Ikura + Lime	\$ 135
Botan Ebi ( sweet shrimp )*	\$ 170
Avocado Tempura <b>V</b>	\$ 40
+ Foie Gras ( 5grs )	\$ 45

\* Seasonal Products

## BATERA

Tuna + Crispy Rice + Kisami Nori	\$ 250
Yellowtail + Crispy Rice + Fried Onion	\$ 250
Salmon+ Crispy Rice + Tanuki Togarashi	\$ 230
Kanikama + Crispy Rice + Avocado	\$ 220
Botan Ebi + Scallop + Salmon 	\$ 415

\* 6 pzas, base sriracha, masago y negi

## ABURI NIGIRI

\* Price per piece (15 grs)

Rib Eye	\$ 75
Salmon	\$ 80
Chūtoro	\$ 100
Hamachi	\$ 90
Unagi	\$ 85
5 Piece Set 	\$ 370

## DESSERTS


Coconut Sponge 	\$ 150
Mango Sticky Rice	\$ 150
Mochi	\$ 65

## Kurogoma Azuki Strawberry Mango Chocolate Matcha

Dulce de Leche Gooney Cake + Hojicha Ice Cream	\$ 150
Ice Cream	\$ 90




## Matcha / Raspberry Chocolate / Hazelnut Hojicha

## WABI SPECIALS

Ishikare Nabe ( soup + salmon + tofu + udon + yuzu ) \$ 310 
Yakimeshi + Foie Gras + Salsa Nitsume \$ 230
Ensalada de Algas + Otoro Tartar \$ 220
Battayaki Chocolate Clams \$ 240

## HANDROLL

\* Price per piece ( 30 grs )

Negi Toro ( scallion + blue fin tuna )	\$ 145
Negi Hamachi ( scallion + yellowtail )	\$ 125
Soft Shell Crab ( yuzu - kosho mayo )	\$ 105
Shrimp Tempura	\$ 90
Salmon Skin + Sriracha 	\$ 60
Korean Spicy Tuna	\$ 130
Korean Spicy Salmon	\$ 105
Scallop ( masago + scallion + onion + mayo ) 	\$ 105
Rib Eye + Foie Gras 	\$ 160
Rib Eye + Ōtoro	\$ 160
Rib Eye + Uni ( sea urchin )	\$ 175
Unagi ( avocado + crunchy onion + spicy )	\$ 125

## SHABU SHABU

\* 100 grs

Rib Eye ( Prime ) 	\$ 520
Seafood or White Fish	\$ 520
Moriwase ( mixed )	\$ 520

**Includes** -tofu + chicory + scallion + shitake + chrysanthemum

**Includes** -udon or gohan


**Sauces** -sesame, yuzu - kosho y ume miso

## MAKI ( ROLL )



Crispy Roll ( shrimo karage Sweet & Spicy ) 	\$ 240
Rainbow Maki ( tuna + kampachi + salmon + shrimp )	\$ 270
Spicy Tuna & Unagi Tempura Maki	\$ 260
Toro Ginza ( otoro + takuan + shiitake ) 	\$ 280
Korean Spicy Tuna ( masago + avo + cucumber )	\$ 250
Korean Spicy Salmon	\$ 210
Prime Rib Eye Maki	\$ 285
Kampachi Shiso ( ume + asparagus )	\$ 190
Unagi ( avocado + masago )	\$ 190
Aburi Salmon Roll	\$ 270
Atún Camarón Tempura ( pepino + spicy )	\$ 250
Vegan ( apple + shiitake + japanese pickles ) <b>V</b>	\$ 190
Soft Shell Crab Maki	\$ 220
Shrimp Tempura Maki	\$ 180

## SASHIMI

\* 75 grs

Atún Akami	\$ 210
Atún Chūtoro	\$ 260
Atún Ōtoro	\$ 335
Salmón	\$ 200
Kampachi	\$ 195
Hamachi	\$ 230
Ika / Uni * ( organic egg + ponzu )	\$ 230
Moriwase ( mixed ) *150 grs 	\$ 415

## MINI BOWLS / BOWLS

Maguro Truffle ( otoro + chutoro + akami )	\$ 295
Soft Shell Crab Tempura ( spicy + ikura + scallion )	\$ 215 
Kampachi Spicy ( shiitake + onion + garlic + egg )	\$ 275 (large)
Kampachi Mantequilla ( ginger + seaweed ) 	\$ 170
Korean Spicy Salmon	\$ 170
Teriyaki Salmon ( mushroom )	\$ 285 (large)
Rib Eye + Shishito Peppers + Sriracha	\$ 265 (large)
Rib Eye ( gomadare + quail egg )	\$ 190
Chirashi Moriwase ( akami + salmon + kampachi )	\$ 190
Scallop + Kewpie + Masago	\$ 165

 **WABI Specials**  
**V** **Vegano**

\*The consumption of raw food is under the responsibility of the client.



\*All prices include IVA and are in national currency

www.wabisushi.mx

We accept all credit cards