



# WABI

SUSHI & SAKE BAR

## STARTERS

Edamames ( green soybean ) <b>V</b>	\$ 105
Edamames WABI <b>V</b>	\$ 155
Seaweed Salad + Otoro Tartar	\$ 240
Shishito Peppers	\$ 155
Wagyu Tataki 	\$ 290
Gyozas	
<b>Tori ( chicken )</b>	\$ 165
<b>Gyu ( rib eye )</b> 	\$ 180
Akadashi ( red miso soup + mushroom ) <b>V</b>	\$ 105

## TEMPURA

Tuna Shiso Tempura 	\$ 340
Soft Shell Crab Tempura	\$ 255
Shrimp Tempura	\$ 270

## SUSHI

Moreawase ( mixed ) 	NIGIRI ( 5 pzas ) \$ 395	SASHIMI ( 150 grs ) \$ 430
---	--------------------------	----------------------------


	NIGIRI ( 15 grs )	SASHIMI ( 75 grs )
Akami ( blue fin tuna )	\$ 90	\$ 260
Chūtoro ( blue fin tuna )	\$ 110	\$ 295
Ōtoro ( blue fin tuna )	\$ 135	\$ 340
Sake ( Salmon )	\$ 90	\$ 210
Hamachi ( yellowtail )	\$ 95	\$ 235
Kampachi ( amberjack )	\$ 85	\$ 260
Chocolate Clam + Robata	\$ 110	
Gunkan Spicy Scallop	\$ 90	
Scallop	\$ 95	
Uni ( sea urchin )*	\$ 185	
Ika ( japanese squid )	\$ 90	
Ikura + Lime	\$ 140	
Botan Ebi ( sweet shrimp ) *	\$ 170	
Avocado Tempura <b>V</b>	\$ 50	
+ Foie Gras ( 5grs )	\$ 60	

\* Seasonal Products



## ABURI NIGIRI

	* Price per piece (15 grs)
Wagyu 	\$ 95
Salmon	\$ 90
Chūtoro	\$ 110
Hamachi	\$ 95
Unagi	\$ 90
5 Piece Set 	\$ 395

## BATERA





	* 6 pzas, base sriracha, masago y negi
Tuna + Crispy Rice + Kisami Nori	\$ 295
Yellowtail + Crispy Rice + Fried Onion	\$ 275
Salmon+ Crispy Rice + Tanuki Togarashi	\$ 265
Ōtoro + Scallop + Salmon 	\$ 415

## WABI SPECIALS

Ishikari Nabe ( soup + salmon + udon + yuzu )	\$ 340
Nikudon ( soup + wagyu + udon + vegetables ) 	\$ 340
Maguro Sashimi ( otoro + chutoro + akami ) 	\$ 450
Yakimeshi + Foie Gras + Wagyu	\$ 255
Kimchi Kampachi Rice + Kewpie + Ikura	\$ 255
Battayaki Chocolate Clams	\$ 265

## HANDROLL



\* Price per piece ( 30 grs )

Negi Toro ( scallion + blue fin tuna )	\$ 170
Toro Ginza ( otoro + takuan + shiitake ) 	\$ 170
Negi Hamachi ( scallion + yellowtail )	\$ 145
Soft Shell Crab ( yuzu - kosho mayo )	\$ 125
Shrimp Tempura	\$ 115
Korean Spicy Tuna	\$ 155
Korean Spicy Salmon	\$ 125
Scallop ( masago + scallion + onion + mayo ) 	\$ 125
Wagyu 	\$ 145
Wagyu + Foie Gras 	\$ 175
Wagyu + Ōtoro 	\$ 185
Wagyu + Uni ( sea urchin )	\$ 195
Unagi ( avocado + crunchy onion + spicy )	\$ 135



## MAKI ( ROLL )

Crispy Roll ( shrimo karage Sweet & Spicy ) 	\$ 290
Rainbow Maki ( tuna + kampachi + salmon + shrimp )	\$ 290
Spicy Tuna & Unagi Tempura Maki	\$ 270
Toro Ginza ( otoro + takuan + shiitake ) 	\$ 310
Korean Spicy Tuna ( masago + avo + cucumber )	\$ 310
Korean Spicy Salmon	\$ 255
Korean Spicy Kampachi	\$ 275
Wagyu Maki 	\$ 290
Kampachi Shiso ( ume + asparagus )	\$ 255
Unagi ( avocado + masago )	\$ 275
Aburi Salmon Roll	\$ 290
Atún Camarón Tempura ( pepino + spicy )	\$ 285
Vegan ( apple + shiitake + japanese pickles ) <b>V</b>	\$ 210
Soft Shell Crab Maki	\$ 265
Shrimp Tempura Maki	\$ 245

## MINI DONBURI ( BOWLS )

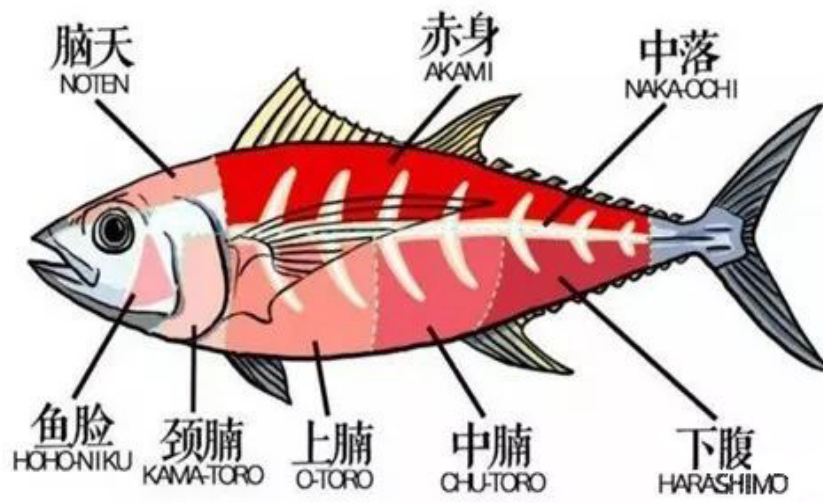
Maguro Truffle ( otoro + chutoro + akami ) 	\$ 330
Soft Shell Crab Tempura ( spicy + ikura + scallion )	\$ 250
Callo de Hacha + Miso Mantequilla + Hongos	\$ 320
Kampachi Mantequilla ( ginger + seaweed ) 	\$ 230
Korean Spicy Salmon	\$ 210
Chirashi Moriwase ( akami + salmon + kampachi )	\$ 245

## DONBURI ( BOWLS )

Kampachi Spicy ( shiitake + onion + garlic + egg )	\$ 295
Teriyaki Salmon + mushrooms	\$ 295
Wagyu + Shishito Peppers + Sriracha 	\$ 295
Wagyu Tempura + Vegetables + Sweet Sauce 	\$ 310

# W A B I

SUSHI & SAKE BAR



At Wabi, we only use sustainable Bluefina bluefin tuna, always fresh, naturally fed, and without hormones, antibiotics, or additives.

Bluefiná  
The Best Way To Say Bluefin  
生粹