

WABI

SUSHI & SAKE BAR

STARTERS

Edamames (green soybean)	V	\$ 75
Edamames WABI	V	\$ 120
Shishito Peppers		\$ 115
Rib Eye Tataki		\$ 250
Gyozas		
Tori (chicken)		\$ 115
Gyu (rib eye)		\$ 135

Fried Tofu (ginger + scallion + soy sauce + mirin)	V	\$ 75
Scallops (miso + sweet potato + nori)		\$ 295
Akadashi (red miso soup + mushroom)	V	\$ 75

TEMPURA

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

SUSHI

NIGIRI (15 grs)

Akani (blue fin tuna)	\$ 75
Chūtoro (blue fin tuna)	\$ 95
Ōtoro (blue fin tuna)	\$ 120
Sake (Salmon)	\$ 70
Hamachi (yellowtail)	\$ 85
Kampachi (amberjack)	\$ 70
Chocolate Clam + Robata	\$ 100
Gunkan Spicy Scallop	\$ 60
Scallop	\$ 75
Uni (sea urchin)*	\$ 175
Ika (japanese squid)	\$ 90
Ikura + Lime	\$ 135
Botan Ebi (sweet shrimp) *	\$ 170
Avocado Tempura V	\$ 40
Foie Gras (5grs)	\$ 40

* Seasonal Products

BATERA

Tuna + Crispy Rice + Kisami Nori	\$ 250
Yellowtail + Crispy Rice + Fried Onion	\$ 250
Salmon+ Crispy Rice + Tanuki Togarashi	\$ 210
Kanikama + Crispy Rice + Avocado	\$ 210
Botan Ebi + Scallop + Salmon	\$ 415

* 6 pzas, base sriracha, masago y negi

ABURI NIGIRI

* Price per piece (15 grs)

Rib Eye	\$ 70
Salmon	\$ 65
Chūtoro	\$ 95
Hamachi	\$ 90
Unagi	\$ 85
5 Piece Set	\$ 355

DESSERTS

Coconut Sponge		\$ 145			
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)	\$ 230
Rainbow Maki (tuna + kampachi + salmon + shrimp)	\$ 260
Spicy Tuna & Unagi Tempura Maki	\$ 260
Toro Ginza (otoro + takuan + shitake)	\$ 260
Korean Spicy Tuna (masago + avo + cucumber)	\$ 210
Korean Spicy Salmon	\$ 190
Prime Rib Eye Maki	\$ 285
Kampachi Shiso (ume + asparagus)	\$ 180
Unagi (avocado + masago)	\$ 190
Aburi Salmon Roll	\$ 270
Atún Camarón Tempura (pepino + spicy)	\$ 250
Vegan (apple + shitake + japanese pickles)	\$ 190
Soft Shell Crab Maki	\$ 220
Shrimp Tempura Maki	\$ 180

SASHIMI

* 75 grs

Atún Akami	\$ 200
Atún Chūtoro	\$ 250
Atún Ōtoro	\$ 335
Salmón	\$ 190
Kampachi	\$ 195
Hamachi	\$ 230
Ika / Uni * (organic egg + ponzu)	\$ 230
Moriwase (mixed)	\$ 415

MINI BOWLS / BOWLS

Maguro Truffle (otoro + chutoro + akami)	\$ 265
Soft Shell Crab Tempura (spicy + ikura + scallion)	\$ 210
Kampachi Spicy (shitake + onion + garlic + egg)	\$ 250 (large)
Kampachi Mantequilla (ginger + seaweed)	\$ 165
Korean Spicy Salmon	\$ 170
Teriyaki Salmon (mushroom)	\$ 265 (large)
Rib Eye + Shishito Peppers + Sriracha	\$ 230 (large)
Rib Eye (gomadare + quail egg)	\$ 190
Chirashi Moriwase (akami + salmon + kampachi)	\$ 190
Scallop + Kewpie + Masago	\$ 165

WABI Specials
Vegan

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

www.wabisushi.mx



We accept all credit cards

*All prices include IVA and
and are in national currency