

STARTERS

Edamames (green soybean)	V	\$ 80
Edamames WABI	V	\$ 135
Shishito Peppers		\$ 125
Wagyu Tataki		\$ 270
Gyozas		
Tori (chicken)		\$ 125
Gyu (rib eye)		\$ 135

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

Wagyu	\$ 95
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 + Wagyu	\$ 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
Wagyu + Foie Gras	\$ 160
Wagyu + Ōtoro	\$ 175
Wagyu + Uni (sea urchin)	\$ 175
Unagi (avocado + crunchy onion + spicy)	\$ 125

SHABU SHABU

* 100 grs

Wagyu	\$ 620
Seafood or White Fish	\$ 520
Moriwase (mixed)	\$ 520

Includes -tofu + chicory + scallion + shitake + crysanthemum
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
Wagyu Maki	\$ 290
Kampachi Shiso (ume + asparagus)	\$ 190
Unagi (avocado + masago)	\$ 190
Aburi Salmon Roll	\$ 270
Atún Camarón Tempura (pepino + spicy)	\$ 250
Vegan (apple + shiitake + japanese pickles)	\$ 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)
Wagyu + Shishito Peppers + Sriracha	\$ 290 (large)
Wagyu (gomadare + quail egg)	\$ 215
Chirashi Moriwase (akami + salmon + kampachi)	\$ 190
Scallop + Kewpie + Masago	\$ 165