

Our dream was to create a unique place for friends to come together and relax over an array of delicious food. To this end we have created a refined and imaginative menu of Japanese Tapas. For our delectable and original compositions we use fish and seafood sourced from around the world. Our dishes taste best when they are shared and sampled in the company of friends. It was our hope to create a unique place where all our guests would enjoy a warm and inviting atmosphere. We will do our utmost to ensure that your visit in Wabu is an unforgettable experience that will keep you coming back again and again.

10% service charge will be added to the bill while 4 guests or more are being served.

S O U P S

Miso-shiru – traditional Japanese soup consisting of stock called *dashi* with soya paste

classic PLN 15 / *salmon* PLN 23 / *seafood* PLN 25

Gyoza donburi – vegetarian consommé consisting of kombu with vegetable dumplings PLN 21

Tom yum – spicy consommé with coconut milk, paku mushrooms and coriandrum chicken PLN 31 / *shrimps* PLN 35

A P P E T I Z E R S

Crispy nori – roasted nori PLN 19

Gyoza dumplings – Japanese dumplings with chicken or vegetables
vegetables PLN 23 / *chicken* PLN 25 / *duck* PLN 27 / *shrimp* PLN 27

Tori karage – marinated chicken chunks PLN 23

C E V I C H E B Y W A B U

Tomato ceviche – cherry tomatoes PLN 19

Salmon ceviche – salmon PLN 33

Lemon fish ceviche – cobia PLN 39

T E M P U R A

Veggie tempura – sweet potato 2 pcs, pepper 2 pcs, zucchini 2 pcs, lotus 3 pcs, okra 3 pcs PLN 33

Baby shrimp tempura – baby shrimp tempura 6 pcs PLN 49

S U S H I & J A P A N E S E T A P A S

SALADS

Kimchi – spicy salad made of pickled vegetables PLN 17

Midori sarada – seasonal vegetables with vinaigrette PLN 17

Wakame sarada – red algae salad with cucumber,
tofu and sesame and soya dressing PLN 19

Taco namasu – octopus and vegetables salad PLN 29

Tofu & mango sarada – tofu, mango and spinach leaves salad PLN 33

WARM VEGETABLES

Edamame – warm soybean PLN 19

Okra – okra fried in corn flour with chili sauce PLN 21

GRILLED FISH

Salmon – grilled salmon with sweet soya sauce, bowl of rice PLN 33

Tuna – Tuna steak with salsa and quinoa PLN 57

NEW STYLE BURGERS

Salmon burger – salmon burger with red caviar 3 pcs PLN 47

Duck burger – duck burger with pickled onion 3 pcs PLN 57

Wagyu burger – wagyu burgers 3 pcs PLN 75

WAGYU BEEF

Wagyu carpaccio – thin slices of beef, pickled wasabi
and yakiniku sauce PLN 93

SUSHI & JAPANESE TAPAS

SASHIMI

1 type of fish – 5 pieces (salmon, yellow fin tuna, perch) PLN 45

1 type of fish – 5 pieces (seriola, blue fin tuna, eel, octopus, boiled shrimp, scallop, red mussel) PLN 55

3 types of fish – 15 pieces (yellow fin tuna, perch, corvine, seriola, blue fin tuna, eel, octopus, boiled shrimp, scallop, red mussel) PLN 160

NEW STYLE SASHIMI - 6 PCS

Ponzu salmon sashimi – salmon sashimi with ponzu sauce PLN 39

Sea bass sashimi – thin slices of perch with yuzu sauce PLN 51

Taco sashimi – thin slices of octopus with yuzu sauce PLN 51

Hamachi sashimi – thin slices of seriola with yuzu sauce PLN 59

Toro sashimi – slightly burned toro tuna, foie gras and pickled wasabi PLN 115

TARTARE

Salmon tartare – bowl / maki PLN 36

Tuna tartare – bowl / maki PLN 47

Toro tuna tartare served with black caviar – bowl PLN 120

SUSHI & JAPANESE TAPAS

CRISPY RICE - 2 PCS

Salmon black & white crispy rice – grilled salmon on white & black rice with mozzarella PLN 29

Salmon crispy rice – salmon tartare on crispy rice with salsa PLN 29

Shrimp crispy rice – shrimp salad on crispy rice PLN 33

Tuna crispy rice – tuna tartare on crispy rice PLN 39

Hamachi crispy rice – hamachi on crispy rice with bonito shrimps and yakiniku sauce PLN 41

Triple taste crispy rice – tuna tartare, salmon and avocado on crispy rice PLN 43

Kuro crispy rice – panco fried black rice with ell and avocado PLN 43

Grand crispy rice – tamago, salmon and shrimps salad on crispy rice PLN 45

NIGIRI - 2 PCS

Nigiri tamago PLN 13

Nigiri squid PLN 16

Nigiri salmon PLN 19

Nigiri perch PLN 26

Nigiri boiled shrimp PLN 26

Nigiri Octopus PLN 27

Nigiri tuna PLN 29

Nigiri hokkigai PLN 29

Nigiri grilled eel PLN 34

Nigiri Seriola PLN 35

Nigiri shrimp + salmon + avocado PLN 41

Nigiri blue fin tuna PLN 42

Nigiri salmon + eel + avocado PLN 42

Nigiri hotategai PLN 42

Nigiri Toro PLN 52

NEW STYLE NIGIRI - 2 PCS

Nigiri kuromai with grilled salmon and nuts dressing PLN 27

Nigiri with panko fried perch with chili salsa PLN 29

Nigiri with boiled shrimp with fruit mousse and roasted almonds PLN 31

Nigiri kuromai with grilled eel and nuts dressing PLN 35

Nigiri with panko fried eel and salsa with avocado PLN 35

Nigiri with tataki tuna with spicy salsa made of pineapple and mint PLN 37

Nigiri with scallops fried with lemon sauce and caviar PLN 42

Nigiri eel with foie gras and sweet sauce PLN 45

Nigiri Toro PLN 52

Nigiri toro with foie gras and sweet sauce PLN 67

GUNKAN & OYAKOMAKI - 2 PCS

Gunkan salmon tartar PLN 27

Gunkan ebi mayo PLN 31

Gunkan tuna tartar PLN 33

Gunkan tako mayo PLN 33

Gunkan ikura caviar PLN 39

Tuna-wrapped oyakomaki with common quail egg PLN 41

Salmon-wrapped oyakomaki with crab meat PLN 49

Salmon-wrapped oyakomaki with ikura caviar PLN 59

HOSOMAKI - 6 PCS

Hosomaki oshinko PLN 13

Hosomaki kampyo PLN 13

Hosomaki cucumber PLN 13

Hosomaki salmon PLN 19

Hosomaki salmon and avocado PLN 20

Hosomaki tuna PLN 27

Hosomaki with boiled shrimp PLN 27

Hosomaki with grilled eel PLN 33

Hosomaki toro tartar PLN 39

SUSHI & JAPANESE TAPAS

FUTOMAKI - 6 PCS

- Tempura vegetarian futomaki* PLN 19
Philadelphia futomaki with salmon PLN 27
Futomaki with grilled salmon PLN 29
Panko fried futomaki with mackerel PLN 29
Futomaki with shrimp tempura PLN 35
Futomaki with squid tempura PLN 35
Philadelphia futomaki with tuna PLN 37
Futomaki with peppered tuna PLN 41
Futomaki with grilled eel PLN 45
Futomaki with 3 types of fish PLN 45
Futomaki with seafood with garlic butter PLN 45
Soft shell crab futomaki PLN 49
Futo sashimi roll PLN 55

URAMAKI & CALIFORNIA ROLLS - 8 PCS *

- Goma California with panko fried mackerel* PLN 33
Salmon wrapped California with salmon PLN 39
Salmon wrapped Ebi ten California PLN 43
Tuna wrapped California with salmon PLN 45
Avocado wrapped California with boiled shrimp PLN 49
Tuna wrapped Ebi ten California PLN 49
California rainbow with three types of fish PLN 51
California with salmon and grilled eel PLN 55
Tuna-wrapped California with tuna PLN 55
California with eel, foie gras and sweet sauce PLN 59

** a half portion can be ordered*

FUSION ROLLS *

Futomaki kuromai with salmon tempura 6 pcs PLN 41

Soya salmon dumplings 6 pcs PLN 41

California unagi kuromai 8 pcs PLN 52

Soya tuna dumplings 6 pcs PLN 52

Ebi ten kuromai with shrimp tempura and grilled salmon 8 pcs PLN 55

Ebi ten tamago toji 8 pcs PLN 56

Soya hotate roll 6 pcs PLN 57

Dragon ebi ten & unagi 8 pcs PLN 61

Snow crab roll 8 pcs PLN 65

** items on the menu consisting of 8 pcs can be ordered as a half portion*

SUSHI DINNER

Sushi maki – 12 pcs PLN 39

Futomaki philadelphia with salmon 6 pcs

Hosomaki with salmon 6 pcs

Sushi kabayaki – 12 pcs PLN 43

Futomaki with grilled salmon and kabayaki sauce 6 pcs

Hosomaki with salmon and avocado 6 pcs

Sushi Ten – 12 pcs PLN 45

Futomaki with salmon tempura 6 pcs

Hosomaki with tempura salmon 6 pcs

Sushi grill – 12 pcs PLN 55

Futomaki with grilled salmon and kabayaki sauce 6 pcs

Futomaki with shrimp tempura 6 pcs

Sushi maki & nigiri – 10 pcs PLN 67

Futomaki philadelphia with salmon 6 pcs

Nigiri shrimp 2 pcs

Nigiri salmon 2 pcs

Sushi black rice & nigiri – 10 pcs PLN 79

Futomaki with black rice and shrimp tempura 6 pcs

Nigiri with black rice with salmon 2 pcs

Nigiri with black rice with shrimp 2 pcs

Sushi & maki deluxe – 28 pcs PLN 117

Futomaki philadelphia with salmon 6 pcs

Futomaki with peppered tuna 6 pcs

Futomaki vege 6 pcs

Goma California with panko fried mackerel 4 pcs

Hosomaki with salmon and avocado 6 pcs

Sushi Ten deluxe – 30 pcs PLN 121
Futomaki with shrimp tempura 6 pcs
Futomaki with salmon tempura 6 pcs
Salmon wrapped Ebi ten California 6 pcs
Hosomaki with salmon 6 pcs
Hosomaki with kampyo 6 pcs

Sushi Fusion – 26 pcs PLN 147
Futomaki with black rice and shrimp tempura 6 pcs
Futomaki philadelphia with salmon 6 pcs
Futomaki with grilled salmon 6 pcs
Ebi ten tamago toji 8 pcs

Sushi maki & nigiri – 26 pcs PLN 209
Futomaki with salmon tartar 6 pcs
Futomaki with tuna tartar 6 pcs
Futomaki with shrimp tempura 6 pcs
Nigiri salmon 2 pcs
Nigiri tuna 2 pcs
Nigiri perch 2 pcs
Nigiri shrimp 2 pcs

Sushi maki & nigiri deluxe – 30 pcs PLN 217
Futomaki with black rice and shrimp tempura 6 pcs
Futomaki philadelphia with salmon 6 pcs
Goma California with panko fried mackerel 4 pcs
Futomaki with sea food fried in garlic butter 6 pcs
Nigiri perch 2 pcs
Nigiri salmon 2 pcs
Nigiri tuna 2 pcs
Nigiri shrimp 2 pcs

DESSERTS

Ice cream seasonal flavors / green tea / black sesame / mochi ice PLN 18

Green tea Tiramisu PLN 25

Chocolate mouse with chili PLN 25

Wagashi Wabu – dessert of the day PLN 25

BEVERAGES

Coca Cola, Fanta, Sprite, Kinley Tonic PLN 8

Juices apple, currant, orange, grapefruit, tomato PLN 8

Nestea lemon, peach 250 ml PLN 8

Acqua Panna 250 ml PLN 9

Acqua Panna 750 ml PLN 17

S. Pellegrino 250 ml PLN 9

S. Pellegrino 750 ml PLN 17

Aloe drink PLN 11

Red Bull PLN 13

Fresh lemonade PLN 14

Fresh juices PLN 16

Espresso PLN 7

Double espresso PLN 13

Americano PLN 9

Cappucino PLN 9

Latte PLN 9

Iced coffe PLN 16

Tea green, yellow, white, black PLN 12

Iced tea PLN 15

SUSHI & JAPANESE TAPAS

WINES BY THE GLASS

CHAMPAGNE AND SPARKLING WINES

Prosecco Doc Belstar Spumante, Włochy PLN 18
Veneto

Deutz Classic Brut, Champagne, France PLN 40
Chardonnay, Pinot Noir, Pinot Meunier

Moët & Chandon Brut Imperial, Champagne, France PLN 45
Chardonnay, Pinot Noir, Pinot Meunier

Moët & Chandon Ice imperial, Champagne, France PLN 55
Chardonnay, Pinot Noir, Pinot Meunier

WHITE WINES

Larrua, Rueda, Spain PLN 19
Verdejo/Viura

Hess Select, Monterery Country, USA PLN 29
Chardonnay

Cloudy Bay, Marlborough, New Zeland PLN 36
Sauvignon Blanc

Pariente Barrel Fermented, Rueda, Spain PLN 36
Verdejo



Trimbach, Alsace, France PLN 36
Gewurztraminer



La Poussie Sancerre Blanc, Sancerre, France PLN 55
Sauvignon Blanc

RED WINES

Bodegas Izadi Crianza, Rioja, Spain PLN 23
Tempranillo

Opawa, Marlborough, New Zeland PLN 30
Pinot Noir

Corte Giara, Allegrini Ripasso Valpolicella, Italy PLN 35
Corvina Veronese, Rondinella



Emilio Moro, Ribera del duero, Spain PLN 36
Tinto Fino



Montes Alpha, Casablanca Valley, Chile PLN 37
Carmenere

DESSERT WINES

Choya, Umeschu, Japan PLN 17
Plum Wine

SUSHI & JAPANESE TAPAS

CHAMPAGNE

Deutz, Brut Classic, Champagne, France PLN 220
Chardonnay, Pinot Noir, Pinot Meunier

Deutz, Brut Rose, Champagne, France PLN 310
Chardonnay, Pinot Noir, Pinot Blac

Moet & Chandon, Brut Imperial, Champagne, France PLN 250
Chardonnay, Pinot Noir, Pinot Meunier

Moet & Chandon, Brut Rose Imperial, Champagne, France PLN 290
Chardonnay, Pinot Noir, Sauvignon Blanc, Semillon, Pinot Meunier

Moet & Chandon Ice imperial, Champagne, France PLN 290
Chardonnay, Pinot Noir, Pinot Meunier

VINTAGE CHAMPAGNE

Moet & Chandon Grand Vinttage Blanc 2006 PLN 500
Chardonnay, Pinot Noir, Pinot Meunier

Veuve Clicquot Ponsardin La Grande Dame 2004 PLN 850
Chardonnay, Pinot Noir, Pinot Meunier

Dom Perignon Blanc Vintage 2006 PLN 950
Chardonnay, Pinot Noir

Dom Perignon Oenotheque 1998 PLN 1999
Chardonnay, Pinot Noir

SPARKLING WINES

Prosecco Doc Belstar Spumante PLN 85

SUSHI & JAPANESE TAPAS

WHITE WINES

Larrua, Rueda, Spain PLN 85
Verdejo

Hess Select, Monterery Country, USA PLN 135
Chardonnay

Planeta Alastro, Sicilia, Italy PLN 139
Fiano Grecanico

Trimbach, Alsace, France PLN 155
Gewurztraminer

Jose Pariente Barrel Fermented, Rueda, Spain PLN 170
Verdejo

Cloudy Bay, Marlborough, New Zeland PLN 180
Sauvignon Blanc

Saint Pierre Chablis, Burgundy, France PLN 195
Chardonnay

La Poussie Sancerre Blanc, Sancerre, France PLN 220
Sauvignon Blanc

RED WINES

Bodegas Izadi Crianza, Rioja, Spain PLN 100
Tempranillo

Opawa, Marlborough, New Zeland PLN 135
Pinot Noir

Corte Giara, Allegrini Ripasso Valpolicella, Italy PLN 150
Corvina Veronese, Rondinella

Emilio Moro, Ribera del duero, Spain PLN 170
Tinto Fino

Montes Alpha, Casablanca Valley, Chile PLN 179
Carmenere

Marion, Valpolicella Superiore, Italy PLN 219
Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot

Ornellaia, Le Serre Nuove, Tuscany, Italy PLN 297
Corvina, Roudinella, Croatina, Corvinone

Malleolus de Valderramiro, Ribera del duero, Spain PLN 880
Tinto Fino

SUSHI & JAPANESE TAPAS

DESSERT WINES

Umeschu, Choya Plum, Japan PLN 75
Plum Wine

HOT SAKE BOTTLE / CARAFE 120 ML

Traditional Geikkeikan Sake PLN 100 / PLN 35

Haiku Geikkeikan Sake PLN 145 / PLN 45

COLD SAKE BOTTLE / GLASS 40 ML

Sparkling Sake PLN 75

Nigori Sake PLN 150 / PLN 20

Shirakabegura Daiginjo Genshu PLN 240 / PLN 30

Shirakabegura Junmai Daiginjo PLN 380 / PLN 40

Sake board 60 ml PLN 45

SUSHI & JAPANESE TAPAS

GIN 40 ML

Bombay PLN 14

Beefeater 24 PLN 18

Tanqueray no. Ten PLN 25

VERMOUTH 80 ML

Martini Bianco PLN 15

Martini Extra Dry PLN 15

Martini Rosso PLN 15

WHISKY 40 ML

Jack Daniel's Tennessee Whiskey PLN 15

Glenmorangie Original 10 Years Old PLN 22

Ardbeg 10 YO PLN 24

Nikka Super PLN 25

Glenmorangie The Lasanta PLN 29

Glenmornagie Quinta Ruban PLN 29

Nikka Pure Malt PLN 30

Nikka Coffey Grain PLN 35

Glenmorangie Nectar d'Or PLN 35

Deska whisky 60 ml PLN 45

Glenmorangie Signet PLN 75

Nikka Taketsuru Pure Malt 21 years old PLN 90

VODKA 700 ML / 40 ML

Absolut PLN 160 / PLN 13

Chopin Black PLN 200 / PLN 17

Chopin Rye PLN 180 / PLN 17

Belvedere PLN 250 / PLN 17

Belvedere Unfiltered PLN 280 / PLN 20

Ciroc Vodka PLN 300 / PLN 21

Ciroc Coconut Vodka PLN 320 / PLN 22

DIGESTIVE 40 ML

Hennessy Fine de Cognac PLN 35

Hennessy X.O. PLN 75

Amaretto Florence PLN 9

Jagermeister PLN 15

Boulard Calvados Pays d'Auge PLN 28

LIQUEUR 40 ML

Liquer de Kuyper PLN 7

Bailey's PLN 13

Cointreau PLN 15

Campari PLN 8

TEQUILA 40 ML

Sierra Silver PLN 15

Sierra Gold PLN 15

BEER 330 ML

Kirin PLN 12

Asahi PLN 12

Sapporo PLN 12

Żywiec PLN 11

Żywiec low alcohol PLN 11

SUSHI & JAPANESE TAPAS