

*Our dream was to create a unique place for friends to come together and relax over an assortment 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 for parties of 4 people or more.*

*Allergy information is available on request.*

## S O U P S

*Miso-shiru* – traditional Japanese soup made with dashi stock and soya paste

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

*Gyoza donburi* – vegetarian consommé made from kombu with vegetable dumplings PLN 21

*Tom yum* – spicy consommé with coconut milk, paku mushrooms and coriander 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 vegetable 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 39

*Tuna* – Tuna steak with salsa and quinoa PLN 67

## 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 burger 3 pcs PLN 75

## BEEF

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

*Rostbef Premium steak* – served with edamame puree and tomato ceviche 100 g PLN 45

## SUSHI & JAPANESE TAPAS

## SASHIMI

*1 type of fish – 5 pieces (salmon, yellowfin tuna, perch)* PLN 45

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

*3 types of fish – 15 pieces (yellowfin tuna, perch, corvina, seriola, bluefin 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 – flame charred 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 – bowl* PLN 120

## CAVIAR

*6-star Siberian – Siberian sturgeon caviar 30 g* PLN 290

*6-star Oscietra – caviar from Russian sturgeon 30 g* PLN 310

CRISPY RICE - 2 PCS

*Salmon on 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 – panko fried black rice with eel and avocado* PLN 43

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

NIGIRI - 2 PCS

*Tamago nigiri* PLN 13

*Squid nigiri* PLN 16

*Salmon nigiri* PLN 19

*Perch nigiri* PLN 26

*Boiled shrimp nigiri* PLN 26

*Octopus nigiri* PLN 27

*Tuna nigiri* PLN 29

*Hokkigai nigiri* PLN 29

*Grilled eel nigiri* PLN 34

*Seriola nigiri* PLN 35

*Shrimp + salmon + avocado nigiri* PLN 41

*Bluefin tuna nigiri* PLN 42

*Salmon + eel + avocado nigiri* PLN 42

*Hotategai nigiri* PLN 42

*Toro nigiri* PLN 52

NEW STYLE NIGIRI - 2 PCS

*Kuro-mai nigiri with grilled salmon and nut dressing* PLN 27

*Nigiri with panko fried perch with chili salsa* PLN 29

*Kuro-mai nigiri with grilled eel and nut dressing* PLN 35

*Nigiri with panko fried eel and salsa with avocado* PLN 35

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

*Nigiri with scallops fried with lemon sauce* 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 tartare* PLN 27

*Gunkan ebi mayo* PLN 31

*Gunkan tuna tartare* 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

*Oshinko hosomaki* PLN 13

*Kampyo hosomaki* PLN 13

*Cucumber hosomaki* PLN 13

*Salmon hosomaki* PLN 19

*Salmon and avocado hosomaki* PLN 20

*Tuna hosomaki* PLN 27

*Boiled shrimp hosomaki* PLN 27

*Grilled eel hosomaki* PLN 33

*Toro tartare hosomaki* 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 and 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 California ebiten* PLN 43  
*Tuna wrapped California with salmon* PLN 45  
*Avocado wrapped California with boiled shrimp* PLN 49  
*Tuna wrapped California ebiten* 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

*Philadelphia futomaki 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 salmon tempura 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

*Philadelphia futomaki with salmon 6 pcs*

*Shrimp nigiri 2 pcs*

*Salmon nigiri 2 pcs*

*Sushi black rice & nigiri – 10 pcs* PLN 79

*Futomaki with black rice and shrimp tempura 6 pcs*

*Nigiri with black rice and salmon 2 pcs*

*Nigiri with black rice and shrimp 2 pcs*

*Sushi & maki deluxe – 28 pcs* PLN 117

*Philadelphia futomaki with salmon 6 pcs*

*Futomaki with peppered tuna 6 pcs*

*Vege futomaki 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 California ebiten 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*  
*Philadelphia futomaki with salmon 6 pcs*  
*Futomaki with grilled salmon 6 pcs*  
*Ebi ten tamago toji 8pcs*

*Sushi maki & nigiri – 26 pcs PLN 209*  
*Futomaki with salmon tartare 6 pcs*  
*Futomaki with tuna tartare 6 pcs*  
*Futomaki with shrimp tempura 6 pcs*  
*Salmon nigiri 2 pcs*  
*Tuna nigiri 2 pcs*  
*Perch nigiri 2 pcs*  
*Shrimp nigiri 2 pcs*

*Sushi maki & nigiri deluxe – 30 pcs PLN 217*  
*Futomaki with black rice and shrimp tempura 6 pcs*  
*Philadelphia futomaki with salmon 6 pcs*  
*Goma California with panko fried mackerel 4 pcs*  
*Futomaki with seafood fried in garlic butter 6 pcs*  
*Perch nigiri 2 pcs*  
*Salmon nigiri 2 pcs*  
*Tuna nigiri 2 pcs*  
*Shrimp nigiri 2 pcs*

## DESSERTS

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

*Green tea tiramisu* PLN 25

*Chocolate mousse with chilli* 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

## COFFEE

*Espresso* PLN 7

*Double espresso* PLN 13

*Americano* PLN 9

*Cappuccino* PLN 9

*Latte* PLN 9

*Iced latte* PLN 16

## TEA

*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, Italy* PLN 21  
*Veneto*

*Cava Lux Rose Brut* PLN 25  
*Spain*

*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 21  
*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*



*La Pousseie 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 21  
*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 Vintage 2006, Brut* PLN 950  
*Chardonnay, Pinot Noir*

*Dom Perignon P2 Vintage 1998, Brut* PLN 1999  
*Chardonnay, Pinot Noir*

## SPARKLING WINES

*Prosecco Doc Belstar Spumante* PLN 95  
*Veneto*

*Cava Lux Rose Brut* 105 ZŁ  
*Spain*

## SUSHI & JAPANESE TAPAS

## WHITE WINES

*Larrua, Rueda, Spain* PLN 85  
*Verdejo*

*Hess Select, Monterey Country, USA* PLN 135  
*Chardonnay*

*Planeta Alastro, Sicilia, Italy* PLN 139  
*Fiano Grecanico*

*Jose Pariente Barrel Fermented, Rueda, Spain* PLN 170  
*Verdejo*

*Cloudy Bay, Marlborough, New Zealand* 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 Zealand* 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

*Amaretto Florence* PLN 9

*Jagermeister* PLN 15

*Boulard Calvados Pays d'Auge* PLN 28

*Hennessy Fine de Cognac* PLN 35

*Hennessy X.O.* PLN 75

LIQUEUR 40 ML

*Liquer de Kuyper* PLN 7

*Campari* PLN 8

*Bailey's* PLN 13

*Cointreau* PLN 15

TEQUILA 40 ML

*Sierra Silver* PLN 15

*Sierra Gold* PLN 15

BEER 330 ML

*Żywiec* PLN 11

*Żywiec low alcohol* PLN 11

*Kirin* PLN 12

*Asahi* PLN 12

*Sapporo* PLN 12

SUSHI & JAPANESE TAPAS