

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

Edamame – warm soybean PLN 19

Crispy nori – roasted nori PLN 19

Tomato ceviche – cherry tomatoes PLN 19

Gyoza dumplings – japanese dumplings with chicken, vegetables, duck or shrimps

vegetables PLN 23 / *chicken* PLN 25 / *duck* PLN 27 / *shrimp* PLN 27

Tori karage – marinated chicken chunks PLN 23

T E M P U R A

Veggie tempura – mix of tempura vegetables 8 pcs PLN 33

Baby shrimp tempura – baby shrimp tempura 6 pcs PLN 49

Seafood tempura – mix of seafood in tempura 6 pcs PLN 49

SALADS

Seagrass salad PLN 15

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

Soba sarada – salad with duck, strawberry and soba noodles PLN 29

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

White fish burger – white fish burger with pickled vegetables 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, tuna yellowfin, seabass, swordfish, shrimp) PLN 45

3 types of fish – 15 pieces (salmon, tuna yellowfin, seabass, swordfish, shrimp) PLN 95

3 types of fish – 15 pieces (salmon, tuna, seabass, swordfish, shrimp, octopus, eel, yellowtail, tuna bluefin) 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 yellowtail with yuzu sauce PLN 59

Toro sashimi – flame charred toro tuna, foie gras and pickled wasabi PLN 115

NEW STYLE TARTARE

Salmon tartare – bowl / maki PLN 36

Tuna tartare – bowl / maki PLN 47

Yellowtail tartare – bowl / maki PLN 68

Blue fin tuna tartare – bowl / maki PLN 68

Toro tuna tartare – bowl / maki 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 - 4 PCS

Salmon on black & white crispy rice – seared 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

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

Foie gras crispy rice – eel with foie gras on crispy rice PLN 45

NIGIRI - 2 PCS



Tamago nigiri PLN 13

Squid nigiri PLN 16

Salmon nigiri PLN 19

Seabass nigiri PLN 26

Boiled shrimp nigiri PLN 26

Octopus nigiri PLN 27

Tuna nigiri PLN 29

Grilled eel nigiri PLN 34

Yellowtail nigiri PLN 35

Shrimp + salmon + avocado nigiri PLN 41

Bluefin tuna nigiri PLN 42

Salmon + eel + avocado nigiri PLN 42

Toro nigiri PLN 52

NEW STYLE NIGIRI - 2 PCS



Kuromai nigiri with grilled salmon and nut dressing PLN 27

Nigiri with fatty salmon and black truffle PLN 27

Nigiri with panko fried perch with chili salsa PLN 29

Kuromai nigiri with seared eel and nut dressing PLN 35

Nigiri with yellowtail and yuzu jelly PLN 39

Nigiri eel with foie gras and sweet sauce PLN 45

Nigiri toro with foie gras and sweet sauce PLN 67

GUNKAN - 2 PCS 

Gunkan salmon tartare PLN 27

Gunkan tuna tartare PLN 33

Gunkan ikura caviar PLN 39

OYAKOMAKI - 2 PCS 

Salmon-wrapped oyakomaki with crab meat PLN 49

Salmon-wrapped oyakomaki with ikura caviar PLN 59

Blue fin tuna wrapped oyakomaki with yellowtail tartare PLN 69

Blue fin tuna wrapped oyakomaki with toro tuna tartare PLN 97

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

FUTOMAKI - 6 PCS



- Tempura vegetarian futomaki* PLN 19
Philadelphia futomaki with salmon PLN 27
Panko fried futomaki with mackerel PLN 29
Futomaki with grilled salmon 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
Futomaki with octopus PLN 55
Futomaki with seabass PLN 55

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
Eel wrapped California with salmon 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

Seared salmon wrapped kuromai ebi ten 8 pcs PLN 55

Ebi ten tamago toji 8 pcs PLN 56

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

Philadelphia futomaki with 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

Eel wrapped california ebi ten 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 – 38 pcs PLN 209

Futomaki with salmon tartare 6 pcs

Futomaki with tuna tartare 6 pcs

Futomaki with shrimp tempura 6 pcs

Hosomaki with kampyo 6 pcs

Hosomaki with oshinko 6 pcs

Salmon nigiri 2 pcs

Tuna nigiri 2 pcs

Seabass nigiri 2 pcs

Shrimp nigiri 2 pcs

Sushi maki & nigiri deluxe – 42 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

Hosomaki with kampyo 6 pcs

Hosomaki with oshinko 6 pcs

Seabass nigiri 2 pcs

Salmon nigiri 2 pcs

Tuna nigiri 2 pcs

Shrimp nigiri 2 pcs

VEGAN MENU BY WABU

GUNKAN & OYAKOMAKI - 2 PCS

Gunkan with eggplant PLN 19

Gunkan with edamame PLN 19

Gunkan with oyster mushroom PLN 19

FUTOMAKI & CALIFORNIA ROLL - 6 PCS

Futomaki with vegetables in tempura PLN 19

Futomaki kuromai with vegetables in tempura PLN 25

California with avocado, zucchini in tempura and dressing PLN 33

California with eggplant, shiitake, celery and chili salsa PLN 33

*Futomaki with snow peas, marinated vegetables, tofu
and seaweed caviar* PLN 35

*California kuromai with avocado, sweet potato tempura
and dressing* PLN 35

California rainbow with selected bio fruits and vegetables PLN 35

California with fried tofu and asparagus PLN 35

*Some of fruit and vegetables used for our vegan menu came
from certified organic farms.*

SUSHI & JAPANESE TAPAS

DESSERTS

Ice cream seasonal flavors 3 pcs PLN 18

Green tea tiramisu PLN 25

Chocolate mousse with chilli PLN 25

Chocolate cake PLN 25

Mochi ice 3 pcs PLN 25

SUSHI & JAPANESE TAPAS

BEVERAGES

Coca Cola, Coca Cola Zero, Fanta, Sprite, Kinley Tonic PLN 8

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

Fuzetea 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

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

Seasonal tea PLN 15

SUSHI & JAPANESE TAPAS