

WABU

SUSHI & JAPANESE TAPAS

*10% service charge will be added to the bill for parties of 4 people or more.
Allergy information is available on request.*

SOUPS

*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, poku mushrooms and coriander
chicken PLN 25 / shrimps PLN 27*

APPETIZERS

Edamame – warm soybean PLN 19

*Gyoza dumplings – japanese dumplings with chicken, vegetables, duck or shrimps
vegetables PLN 23 / chicken PLN 25 / duck PLN 27 / shrimp PLN 27*

TEMPURA

Veggie tempura – mix of tempura vegetables 8 pcs PLN 33

Baby shrimp tempura – baby shrimp tempura 6 pcs PLN 39

SALADS

Seagrass salad PLN 15

Kimchi – spicy salad made of pickled vegetables PLN 15

*Wakame sarada – red algae salad with cucumber,
tofu and sesame and soya dressing PLN 17*

BURGERS

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*

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

** steaks have a weight of about 200 g*

FISH

Salmon – grilled salmon with sweet soya sauce served with bowl of rice or noodles PLN 39

Black cod – miso marinated black cod served with bowl of rice or noodles PLN 45

SASHIMI

1 type of fish – 5 pieces (salmon, tuna yellowfin, sea bass, swordfish, shrimp) PLN 45

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

3 types of fish – 15 pieces (salmon, tuna, sea bass, swordfish, shrimp, octopus, eel, yellowtail, tuna bluefin) PLN 160

Ponzu salmon sashimi 6 pcs – salmon sashimi with ponzu sauce PLN 39

Hamachi sashimi 6 pcs – thin slices of yellowtail with yuzu sauce PLN 59

Toro sashimi 6 pcs – flame charred toro tuna, foie gras and pickled wasabi PLN 115

TARTARE

Salmon tartare – bowl / maki PLN 36

Tuna tartare – bowl / maki PLN 47

Blue fin tuna tartare – bowl / maki PLN 67

Toro tuna tartare – bowl / maki PLN 120

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*

NIGIRI - 2 PCS



Tamago nigiri PLN 13

Salmon nigiri PLN 19

Sea bass nigiri PLN 26

Boiled shrimp nigiri PLN 26

Octopus nigiri PLN 27

Kuromai nigiri with grilled salmon and nut dressing PLN 27

Nigiri with fatty salmon and black truffle PLN 27

Tuna nigiri PLN 29

Grilled eel nigiri PLN 34

Yellowtail nigiri PLN 35

Bluefin tuna nigiri PLN 42

Eel nigiri with foie gras and sweet sauce PLN 45

Toro nigiri PLN 52

GUNKAN - 2 PCS



Gunkan salmon tartare PLN 27

Gunkan ikura caviar PLN 29

Gunkan tuna tartare PLN 33

SEKUSHI MENU

Selection of 5 tasting dishes PLN 120

Available as a choice of each guest at the table

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
- Toro tartare hosomaki* PLN 39

FUTOMAKI - 6 PCS

- Tempura vegetarian futomaki* PLN 19
- Philadelphia futomaki with salmon* PLN 27
- Futomaki with grilled salmon* PLN 29
- Futomaki with shrimp tempura* PLN 33
- Philadelphia futomaki with tuna* PLN 35
- Futomaki with grilled eel* PLN 37
- Futomaki with seafood and garlic butter* PLN 45
- Soft shell crab futomaki* PLN 49
- Futo sashimi roll* PLN 49
- Futomaki with octopus* PLN 49

CALIFORNIA ROLLS - 6 PCS

- Goma California with panko fried mackerel* PLN 29
- Salmon wrapped California with salmon* PLN 33
- Avocado wrapped California with boiled shrimp* PLN 38
- Salmon wrapped California ebi ten* PLN 43
- Tuna wrapped California with salmon* PLN 45
- California rainbow with three types of fish* PLN 45
- Eel wrapped California with salmon* PLN 45
- Tuna-wrapped California with tuna* PLN 45
- California with eel, foie gras and sweet sauce* PLN 49
- California with eel, yellowtail and lime* PLN 49

FUSION ROLLS

- Seared salmon wrapped kuromai ebiten 6 pcs* PLN 49
- Ebi ten tamago toji 8 pcs* PLN 49
- Dragon ebi ten & unagi 6 pcs* PLN 49
- Snow crab roll 6 pcs* PLN 49

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 deluxe – 28 pcs* PLN 109
- 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 119
- 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 139
- 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 8 pcs*
- 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*
- Sea bass 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*
- Sea bass nigiri 2 pcs*
- Salmon nigiri 2 pcs*
- Tuna nigiri 2 pcs*
- Shrimp nigiri 2 pcs*

OYAKOMAKI - 2 PCS



- Salmon-wrapped oyakomaki with crab meat* PLN 39
Salmon-wrapped oyakomaki with ikura caviar PLN 43
Blue fin tuna wrapped oyakomaki with yellowtail tartare PLN 69
Blue fin tuna wrapped oyakomaki with toro tuna tartare PLN 97

VEGAN MENU

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

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

BEVERAGES

- Coca Cola, Coca Cola Zero, Fanta, Sprite, Kinley Tonic* PLN 8
Juices: apple, currant, orange, grapefruit, tomato 250 ml PLN 8
Fuzetea lemon, peach 250 ml PLN 8
Kropla Delice / Kropla Beskidu 330 ml PLN 6
Kropla Delice / Kropla Beskidu 750 ml PLN 12
Acqua Panna / S. Pellegrino 250 ml PLN 9
Acqua Panna / 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
Cappucino PLN 9
Latte PLN 9
Iced latte PLN 16

TEA

- Tea green, yellow, white, black* PLN 12
Seasonal tea PLN 15