

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.*

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

A P P E T I Z E R S

- 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

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 39

S A L A D S

- 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

B U R G E R S

- Duck burger – duck burger with pickled onion 3 pcs* PLN 57
- Wagyu burger – wagyu burger 3 pcs* PLN 75

B E E F

- 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*
- *steaks have a weight of about 200 g*

W A R M D I S H E S

- Chicken – served with sweet teriyaki sauce and a bowl of rice or noodles* PLN 35
- Salmon – grilled salmon with sweet soya sauce served with bowl of rice or noodles* PLN 39

S A S H I M I

- 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

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

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

- VEGAN TEMPURA ROLLS

- Futomaki with vegetables in tempura 6 pcs* PLN 19
Futomaki kuromai with vegetables in tempura 6 pcs PLN 25
California roll with eggplant, sweet potato tempura and smoked tofu 6 pcs PLN 35
California roll with avocado, asparagus tempura and truffle 6 pcs PLN 35
California roll with kale, leek tempura, roasted sunflower seeds and smoked tofu 6 pcs PLN 35
California roll with avocado tartare and leek tempura 6 pcs PLN 35
Crispy rice with avocado tartare and eggplant 4 pcs PLN 35

DESSERTS

- Cheesecake with caramel and fresh fruits* PLN 15
Pavlova with mascarpone cheese and fresh fruits PLN 15
Ice cream seasonal flavors 3 pcs PLN 18
Green tea tiramisu PLN 25
Mochi ice 3 pcs PLN 25
Apple dumplings - served with ice cream 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
Burn 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