

# WABU

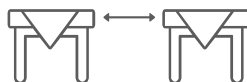
SUSHI & JAPANESE TAPAS



DAILY TEAM MEMBERS TEMPERATURE CHECKS



PROTECTIVE EQUIPMENT MASKS AND GLOVES ON EVERY TEAM MEMBER



MINIMUM DISTANCES BETWEEN TABLES ARE SETED



QR CODES FOR SCANNING MENUS TO SMART PHONE



EXPERT-GUIDED FOOD SAFETY PROTOCOLS AND AUDITS THAT EXCEED HEALTH DEPARTMENT STANDARDS



ANTIMICROBICALS PRODUCTS ARE AVAILABLE FOR GUESTS WITHIN RESTAURANT AREA



ALL TABLES DESINFECTED WITH ANTIMICROBICAL PRODUCTS

## 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 25 / shrimps PLN 27*

## A P P E T I Z E R S

*Edamame – warm soybean PLN 19*

*Gyoza dumplings 6 pcs – 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 - 3 P C S

*Fish crispy burger – panco fried sea bass, zucchini and wasabi mayo sauce PLN 39*

*Duck burger – duck burger with pickled onion PLN 49*

*Beef kimchi burger – polish beef burger, kimchi and sriracha mayo sauce PLN 49*

*Wagyu burger PLN 59*

## 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 pcs (salmon, tuna yellowfin, sea bass, shrimp) PLN 45*

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

*3 types of fish – 15 pcs (salmon, tuna, sea bass, 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*

*We sell any second set at half the price.  
The offer includes a cheaper set or set at the same price*

## WABU SETS

***A new beginning*** 39 PLN  
*Futomaki with grilled salmon 6 pcs*  
*Nigiri with salmon 2 pcs*

***Hot & sexy*** 49 PLN  
*Futomaki with grilled salmon 6 pcs*  
*Futomaki with shrimp tempura 6 pcs*

***Tartare and shrimp*** 55 PLN  
*Futomaki with salmon tartare 6 pcs*  
*Futomaki with boiled or tempura shrimp 6 pcs*

***The favourite*** 65 PLN  
*Salmon crispy rice 4 pcs*  
*Eel wrapped California ebi ten 6 pcs*  
*Nigiri with salmon 2 pcs*

***Rainbow Set*** 71 PLN  
*California rainbow with three types of fish 6 pcs*  
*Futomaki with shrimp tempura 6 pcs*  
*Nigiri with salmon 2 pcs*

***Wabu feast*** 73 PLN  
*Ebi ten tamago tojii 8 pcs*  
*Salmon crispy rice 4 pcs*

***Wabu Sushi Heaven for Two vol. 2*** 129 PLN  
*California with panco fried mackerel 6 pcs*  
*Futomaki with shrimp tempura 6 pcs*  
*Salmon crispy rice 4 pcs*  
*Ebi ten tamago tojii 8 pcs*  
*Nigiri with salmon 2 pcs*

***Wabu Sushi Heaven for Two vol. 1*** 119 PLN  
*Futomaki philadelphia with salmon 6 pcs*  
*Futomaki with shrimp tempura 6 pcs*  
*California with panco fried mackerel 6 pcs*  
*Eel wrapped California ebi ten 6 pcs*  
*Nigiri with salmon 2 pcs*

## 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

## 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

## 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

## 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 ebi ten 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

- Cheescake with caramel and fruit mousse* PLN 15  
*Banoffi* PLN 15  
*Tiramisu* PLN 18  
*Apple dumplings with an ice scoop* PLN 18

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  
*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

- Green tea* PLN 12  
*Black tea* PLN 12  
*Seasonal tea* PLN 15

SPARKLING WINES Bottle / Glass 100 ml

**Follador Prosecco Treviso Doc Extra Dry  
Italy 59 PLN / 12 PLN**

*Pale straw color, very small bubbles, and the foam is delicate. This wine is excellent as an aperitif. It is worth trying with fish and shellfish. Works great in Orient - Expressie and National Gallery.*

**Heretat Sabartes Cava Brut,  
Spain 59 PLN / 12 PLN**

*Fresh and pleasant to taste, with toast and dried fruit aromas. Served as an aperitif, perfect for sushi and Fish.*

**Graham Beck MCC Rose Brut NV  
South Africa 129 PLN / 18 PLN**

*Beautiful pink-silver color. Lots of raspberry and cherry aromas. For light snacks, having fun, flirt and when you are tired.*

PINK WINES Bottle / Glass 100 ml

**BY.OTTA.O.C. Cotes de Provence  
France 129 PLN / 18 PLN**

*Elegant pink wine. Notes of Apricot, peaches and mangoes. It's expressive aromatic, pure wine full of fruit flavor.*

WHITE WINES Bottle / Glass 100 ml

**Pessoa da Vinha Summer Wine  
Portugal 57 PLN / 8 PLN**

*White symbol of Portugal. It is like summer in a bottle. It tastes great with sushi, salads and light fish starters.*

**Altas Cumbres Torrontes  
Argentina 59 PLN / 9 PLN**

*The wine has flavour of fresh grapes and peaches. It is crispy, pleasant to drink. Perfectly suits Japanese and Chinese cuisine.*

**Castel Firman Pinot Grigio Riserva D.O.C.  
Trentino, Italy 80 PLN / 12 PLN**

*It is perfect as an aperitif. Lots of pear, chamomile and sweet vanilla notes.*

**Batasiolo Gavi Del Comune Di Gavi  
D.O.C.G., Italy 87 PLN / 13 PLN**

*One of the most important white wines of Piedmont, produced in the village of Gavi. The bouquet is fresh fruit and white flowers.*

**Wente Morning Fog Chardonnay  
USA 89 PLN / 13 PLN**

*California Chardonnay with apple aromas, tropical fruit, vanilla and cinnamon. Perfect for tuna, salmon and vegetarian dishes.*

**Villa Huesgen Riesling (Schiffer) Mosel,  
Germany 107 PLN / 15 PLN**

*Wonderful riesling from the steep slopes of the Trabeuer Wurzburg vineyard. Fresh, fruity, mineral.*

**Amayna Sauvignon Blanc  
Chile 109 PLN / 15,5 PLN**

*Amayna from Chile is pure magic. Full of tropical ginger and jasmine fruits. Favorite wine of presidents of Chile.*

**Pazzo Barantes, Albarino D.O., Rias Baixas,  
Spain 128 PLN / 18 PLN**

*It is great balanced white wine with lots of spices.*

**Marques De Murrieta Reserva, Finca Ygay  
D.O.C. Rioja, Spain 185 PLN / 27 PLN**

*Wine from 60-year-old grape shrubs. Aromas of baking spices, almond toffee and melon.*

RED WINES Bottle / Glass 100 ml

**Reserva D'Amizade Friendship FADO,  
Vinho Regional Lisboa,  
Portugal 65 PLN / 9 PLN**

*Sunny Portugal from the best region of Extramadura.*

**Zenato Valpolicella Classico Superiore DOC,  
Italy 85 PLN / 12 PLN**

*Ruby color. It is delicate and the taste reminds of cherries. Perfect to drink in a good company.*

**Maius Assemblage Priorat D.O.Q.**  
**Spain 105 PLN / 15 PLN**

*Balsamic and mineral notes. Excellent quality.*

**Chateau La Grave Cru Bourgeois A.O.C.**  
**Medoc, France 112 PLN / 16 PLN**

*A beautiful French dream. 12 months in oak barrels.  
A vibrant aroma of cherry, blueberry with citrus notes.*

**Vina Pedrosa Cepa Gavilan Crianza**  
**Spain 112 PLN / 16 PLN**

*This wine is good for beginners and advanced  
wine lovers. Taste great with tuna and salmon.*

**Stark-Conde Stellenbosch**

**Cabernet Sauvignon**

**South Africa 121 PLN / 27 PLN**

*Deep and strong cabernet sauvignon. Notes of tobacco,  
black currants, warm plum jam and wood.*

**Marques De Murietta Reserva Finca**  
**Ygay D.O.C.Roja**

**Spain 169 PLN / 24 PLN**

*Reserva in a classic Spanish style. It matures for  
28 months in a barrel and 12 months in a bottle.  
Tempting richness of aromas.*

**Amayna Syrah**

**Chile 175 PLN / 25 PLN**

*This wine is full of life, it has deep Violet color.*

DESSERT WINES Bottle / Glass 100 ml

**Choya Umesbu**

**Japan 95 PLN / 21 PLN**

*Japanese plum wine*

CHAMPAGNES Bottle / Glass 150 ml

**Deutz, Brut Classic**

**Champagne, France 250 PLN / 45 PLN**

**Moet & Chandon Brut Imperial,**  
**Champagne, France 250 PLN / 45 PLN**

**Moet & Chandon, Brut Rose Imperial,**  
**Champagne, France 290 PLN**

**Deutz, Brut Rose,**  
**Champagne, France 310 PLN**

VINTAGE CHAMPAGNE Bottle

**Dom Perignon Vintage 2009, Brut,**  
**Champagne, France 950 PLN**

**Louis Roederer Cristal AOC Champagne**  
**Blanc 2012, Champagne, France 1490 PLN**

**Dom Perignon P2 Vintage 2000, Brut,**  
**Champagne, France 1999 PLN**

SAKE Bottle / Carafe 120 ml

**Traditional Geikkeikan Sake 135 PLN / 35 PLN**

COLD SAKE Bottle 640 ml / Shot 40 ml

**Sparkling Sake 75 PLN (300 ml)**

**Shirakabegura Daiginjo Genshu**  
**240 PLN / 30 PLN**

**Shirakabegura Junmai Daiginjo**  
**380 PLN / 40 PLN**

# WABU

SUSHI & JAPANESE TAPAS

## ALCOHOL

### **GIN** 40 ml

*Tanqueray no. Ten 25 PLN*

### **VERMOUTH** 80 ml

*Martini Bianco 15 PLN*

*Martini Extra Dry 15 PLN*

*Martini Rosso 15 PLN*

### **WHISKY** 40 ml

*Glenmorangie Original 10 YO 22 PLN*

*Macallan 10 YO 22 PLN*

*Ardbeg 10 YO 24 PLN*

*Nikka Super 25 PLN*

*Nikka Coffey Malt 35 PLN*

*Nikka Coffey Grain 35 PLN*

*Nikka Taketsuru Pure Malt 21 YO 90 PLN*

### **VODKA** Bottle 700 ml / Shot 40 ml

*Absolut 160 PLN / 13 PLN*

*Orkisz 210 PLN / 15 PLN*

*Belvedere 250 PLN / 17 PLN*

### **DIGESTIVE** 40 ml

*Jagermeister 15 PLN*

*Hennessy Fine de Cognac 35 PLN*

### **LIQUEURS** 40 ml

*Campari 15 PLN*

*Bailey's 15 PLN*

*Cointreau 15 PLN*

*Aperol 15 PLN*

### **BEER** 330 ml

*Żywiec 11 PLN*

*Żywiec 0% 11 PLN*

*Asahi 12 PLN*

*Sapporo 12 PLN*

*Kirin 12 PLN*