

*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

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 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

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 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 fruit mousse* PLN 15
Banoffi PLN 15
Tiramisu PLN 18
Ice Cream 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

WABU

SUSHI & JAPANESE TAPAS

HOT MENU

SOUPS

Duck soup - aromatic spicy soup with roasted duck, celery and rice noodles 27 PLN

Czampong - warming seafood soup with udon noodles 27 PLN


HOT SUSHI

Salmon hot roll – salmon wrapped California with surimi, ginger dressing and kabayaki sauce 6 pcs. 33 PLN

Hamachi hot roll – yellowtail wrapped California with surimi, coriander dressing and kabayaki sauce 6 pcs. 35 PLN

Ebi hot roll – shrimp wrapped California with tamago, mozzarella cheese and kabayaki sauce 6 pcs. 35 PLN

Unagi hot roll – eel wrapped California with surimi, ginger dressing and kabayaki sauce 6 pcs. 35 PLN

Inari hot roll  - inari wrapped California with boiled carrots, a slice of orange and kabayaki sauce 6 pcs. 33 PLN

HOT SET

Set hot roll for two 24 pcs. 129 PLN

Salmon hot roll 6 pcs.

Hamachi hot roll 6 pcs.

Ebi hot roll 6 pcs.

Unagi hot roll 6 pcs.

WINTER TEA

Warming tea based on almond and spices syrup with orange and rosemary 14 PLN



vegan dish