

# WABU

SUSHI & JAPANESE TAPAS

## S O U P S

*Miso-shiru – traditional Japanese soup made with dashi stock and soya paste  
classic 19 PLN / salmon 27 PLN / seafood 29 PLN*

*Gyoza donburi – vegetarian consommé made from kombu with vegetable dumplings 25 PLN*

*Tom yum – spicy consommé with coconut milk, paku mushrooms and coriander  
chicken 35 PLN / shrimps 37 PLN*

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

*Edamame – warm soybean 25 PLN*

*Gyoza dumplings 6 pcs – japanese dumplings with chicken, vegetables, duck or shrimps  
vegetables 25 PLN / chicken 27 PLN / duck 29 PLN / shrimp 29 PLN*

*Ceviche of the Day (ask waiter) 49 PLN*

## T E M P U R A

*Veggie tempura – mix of tempura vegetables 8 pcs 39 PLN*

*Baby shrimp tempura – baby shrimp tempura 6 pcs 49 PLN*

*Seafood tempura - mix of seafood tempura 6 pcs 49 PLN*

## S A L A D S

*Seagrass salad 21 PLN*

*Kimchi – spicy salad made of pickled vegetables 21 PLN*

*Wakame sarada – red algae salad with cucumber, tofu and sesame and soya dressing 21 PLN*

## B U R G E R S - 3 P C S

*Fish crispy burger – panco fried sea bass, zucchini and wasabi mayo sauce 49 PLN*

*Duck burger – duck burger with pickled onion 59 PLN*

*Beef kimchi burger – polish beef burger, kimchi and sriracha mayo sauce 59 PLN*

*Wagyu burger 69 PLN*

## B E E F

*Wagyu carpaccio – thin slices of beef, pickled wasabi and ponzu sauce 149 PLN*

*Rostbef Premium steak – served with edamame puree and tomato ceviche 100 g 49 PLN\**

*\* 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 49 PLN*

*Salmon – grilled salmon with sweet soya sauce served with bowl of rice or noodles 59 PLN*

## S A S H I M I

*1 type of fish – 5 pcs (salmon, tuna, yellowtail, sea bass, shrimp) 49 PLN*

*3 types of fish – 15 pcs (salmon, tuna, yellowtail, sea bass, shrimp) 115 PLN*

*3 types of fish – 15 pcs (salmon, tuna, sea bass, shrimp, octopus, eel, yellowtail, tuna blue fin) 185 PLN*

*Ponzu salmon sashimi 6 pcs salmon sashimi with ponzu sauce 49 PLN*

*Hamachi sashimi 6 pcs thin slices of yellowtail with yuzu sauce 69 PLN*

*Toro sashimi 6 pcs – flame charred toro tuna, foie gras and pickled wasabi 139 PLN*

## W A B U S E T S

### **A new beginning 59 PLN**

*Futomaki with grilled salmon 6 pcs*

*Nigiri with salmon 2 pcs*

### **Hot & sexy 79 PLN**

*Futomaki with grilled salmon 6 pcs*

*Futomaki with shrimp tempura 6 pcs*

### **Tartare and shrimp 89 PLN**

*Futomaki with salmon tartare 6 pcs*

*Futomaki with boiled or tempura shrimp 6 pcs*

### **Wabu feast 99 PLN**

*Ebi ten tamago tojii 8 pcs*

*Salmon crispy rice 4 pcs*

### **The favourite 109 PLN**

*Salmon crispy rice 4 pcs*

*Eel wrapped California ebi ten 6 pcs*

*Nigiri with salmon 2 pcs*

### **Rainbow set 115 PLN**

*California rainbo with three types of fish 6 pcs*

*Futomaki with shrimp tempura 6 pcs*

*Nigiri with salmon 2 pcs*

### **Wabu sushi heaven for two vol.1 189 PLN**

*Futomaki philadelphia with salmon 6 pcs*

*Futomaki with shrimp tempura 6 pcs*

*Futomaki with grilled salmon 6 pcs*

*Eel wrapped California ebi ten 6 pcs*

*Nigiri with salmon 2 pcs*

### **Wabu sushi heaven for two vol.2 199 PLN**

*Futomaki with grilled salmon 6 pcs*

*Futomaki with shrimp tempura 6 pcs*

*Salmon crispy rice 4 pcs*

*Ebi ten tamago tojii 8 pcs*

*Nigiri with salmon 2 pcs*

## TARTARE

- Salmon tartare – bowl / maki 49 PLN*
- Tuna tartare – bowl / maki 59 PLN*
- Blue fin tuna tartare – bowl / maki 99 PLN*
- Toro tuna tartare – bowl / maki 139 PLN*

## CRISPY RICE - 4 PCS

- Salmon on black & white crispy rice – seared salmon on white & black rice with mozzarella 35 PLN*
- Salmon crispy rice – salmon tartare on crispy rice with salsa 35 PLN*
- Shrimp crispy rice – shrimp salad on crispy rice 39 PLN*
- Tuna crispy rice – tuna tartare on crispy rice 43 PLN*
- Triple taste crispy rice – tuna tartare, salmon and avocado on crispy rice 49 PLN*

## NIGIRI - 2 PCS



- Salmon nigiri 23 PLN*
- Sea bass nigiri 39 PLN*
- Octopus nigiri 35 PLN*
- Kuromai nigiri with grilled salmon and nut dressing 33 PLN*
- Tuna nigiri 35 PLN*
- Grilled eel nigiri 39 PLN*
- Yellowtail nigiri 39 PLN*
- Nigiri with fatty salmon and black truffle 45 PLN*
- Bluefin tuna nigiri 49 PLN*
- Eel nigiri with foie gras and sweet sauce 49 PLN*
- Toro nigiri 57 PLN*

## GUNKAN - PCS



- Gunkan salmon tartare 29 PLN*
- Gunkan tuna tartare 35 PLN*
- Gunkan ikura caviar 41 PLN*

## HOSOMAKI - 6 PCS



- Oshinko hosomaki 15 PLN*
- Kampyo hosomaki 15 PLN*
- Cucumber hosomaki 15 PLN*
- Salmon hosomaki 23 PLN*
- Salmon and avocado hosomaki 25 PLN*
- Tuna hosomaki 33 PLN*
- Toro tartare hosomaki 45 PLN*

## CALIFORNIA ROLLS - 6 PCS



- Salmon wrapped California with salmon 43 PLN*
- Avocado wrapped California with boiled shrimp 45 PLN*
- Salmon wrapped California ebi ten 49 PLN*
- Tuna wrapped California with salmon 49 PLN*
- California rainbow with three types of fish 49 PLN*
- Eel wrapped California with salmon 55 PLN*
- Tuna-wrapped California with tuna 55 PLN*
- California with eel, foie gras and sweet sauce 59 PLN*
- California with eel, yellowtail and lime 55 PLN*

## FUTOMAKI - 6 PCS



- Philadelphia futomaki with salmon 35 PLN*
- Futomaki with grilled salmon 37 PLN*
- Futomaki with shrimp tempura 43 PLN*
- Philadelphia futomaki with tuna 45 PLN*
- Futomaki with grilled eel 45 PLN*
- Futomaki with seafood and garlic butter 49 PLN*
- Futomaki sashimi roll 59 PLN*
- Soft shell crab futomaki 55 PLN*
- Futomaki with octopus 59 PLN*

## FUSION ROLLS



- Seared salmon wrapped kuromai ebiten 6 pcs 55 PLN*
- Dragon ebi ten & unagi 6 pcs 55 PLN*
- Ebi ten tamago toji 8 pcs 65 PLN*

## OYAKOMAKI - 2 PCS



- Salmon-wrapped oyakomaki with ikura caviar 49 PLN*
- Blue fin tuna wrapped oyakomaki with yellowtail tartare 69 PLN*
- Blue fin tuna wrapped oyakomaki with toro tuna tartare 97 PLN*

## VEGAN TEMPURA ROLLS



- Futomaki with vegetables in tempura 6 pcs 29 PLN*
- Futomaki kuromai with vegetables in tempura 6 pcs 39 PLN*
- California roll with eggplant, sweet potato tempura and smoked tofu 6 pcs 39 PLN*
- California roll with kale, leek tempura, roasted sunflower seeds and smoked tofu 6 pcs 39 PLN*
- California roll with avocado tartare and leek tempura 6 pcs 39 PLN*
- Crispy rice with avocado tartare 4 pcs 39 PLN*
- California roll with avocado, asparagus tempura and truffle 6 pcs 41 PLN*

## DESSERTS

- Ice cream (ask waiter about available tastes) 8 PLN / SCOOP*
- Chocolate mousse 25 PLN*
- Green tea tiramisu 25 PLN*
- Apple dumplings with an ice scoop 25 PLN*
- Cake of the day (ask waiter about available tastes) 25 PLN*

## BEVERAGES

- Coca Cola, Coca Cola Zero, Fanta, Sprite, Kinley Tonic 9 PLN*
- Juices: apple, currant, orange, grapefruit, tomato 250 ml 9 PLN*
- Fuzetea lemon, peach 250 ml 9 PLN*
- Kropla Delice / Kropla Beskidu 330 ml 6 PLN*
- Kropla Delice / Kropla Beskidu 750 ml 12 PLN*
- Acqua Panna / S. Pellegrino 750 ml 17 PLN*
- Aloe drink 11 PLN*
- Lemonade 17 PLN*

## COFFEE

- Espresso 7 PLN*
- Double espresso 13 PLN*
- Americano 9 PLN*
- Cappucino 9 PLN*
- Latte 9 PLN*
- Iced latte 19 PLN*

## TEA

- Green tea 15 PLN*
- Black tea 12 PLN*
- Seasonal tea 19 PLN*

## SPARKLING WINE Bottle / Glass 120 ml

### ***Heretat Sabartes Cava Brut, Spain***

**69 PLN / 12 PLN**

*Fresh and pleasant to the taste, with aromas of toast and dried fruit. Serve as an aperitif, perfect with sushi and fish.*

### ***Follador Prosecco Treviso DOC Extra Dry, Italy*** 89 PLN / 15 PLN

*Light straw color, very fine bubbles and delicate foam. Perfect as an aperitif. It's worth trying with fish and shellfish. Perfect for Orient - Express and National Gallery.*

### ***Graham Beck MCC Rose Brut NV, South Africa*** 169 PLN / 29 PLN

*A beautiful pink-silvery color. Lots of raspberry and cherry aromas. For light snacks, flirting, having fun and when you're tired.*

## ROSE WINE Bottle / Glass 120 ml

### ***BY.OTT A.O.C. Cotes de Provence, France*** 189 PLN / 29 PLN

*A friendly, elegant rose wine. Notes of apricot, peach and mango. It is expressive, aromatic, pure wine full of fruity flavor.*

## WHITE WINE Bottle / Glass 120 ml

### ***Pinot Grigio DOC Domini Veneti, Veneto, Italy*** 75 PLN / 13 PLN

*Straw-colored wine with greenish reflections. Notes of flowers and white peach on the nose. A great combination of freshness with bitter almonds.*

### ***Altas Cumbres Torrontes, Argentina*** 77 PLN / 14 PLN

*The wine smells of fresh grapes, flowers and ripe peach. It is crisp, pleasant to drink. It fits perfectly with Japanese and Chinese cuisine.*

### ***Pessoa da Vinha, Summer Wine, Portugal***

**81 PLN / 15 PLN**

*The white symbol of Portugal. Like summer in a bottle. It tastes great with sushi, salads and light fish appetizers.*

### ***Batasiolo Gavi del Comune di Gavi, DOCG, Italy*** 113 PLN / 19 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***

**134 PLN / 23 PLN**

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

### ***Gewurztraminer DOC, Cantina Terlan, Alto Adige, Italy*** 140 PLN / 24 PLN

*Light yellow color, noticeable aromas of grapefruit, lime, rose leaves and ginger. Perfect for Japanese snacks.*

### ***Villa Huesgen Riesling (Schiffer) Model, Germany*** 145 PLN / 25 PLN

*A magnificent riesling from the steep slopes of the Trabeuer Wurzgarten vineyard. Fresh, fruity, mineral.*

### ***Amayna Sauvignon Blanc, Chile***

**159 PLN / 26,5 PLN**

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

### ***Winkl Sauvignon Blanc, DOC, Cantina Terlan, Alto Adige, Italy*** 175 PLN / 29,5 PLN

*What is not here: passion fruit, mandarin, lychee, lilac flower. A great blend with a typical green shade.*

RED WINE Bottle / Glass 120 ml

***Reserva D'Amizade Friendship FADO,  
Vinho Regional Lisboa, Portugal  
85 PLN / 15 PLN***

*Sunny Portugal from the best Extremadura region.*

***Zenato Valpolicella Classico Superiore DOC,  
Italy 99 PLN / 17 PLN***

*Ruby color. The nose is delicate, reminiscent of  
cocktail cherries and ripe cherries.*

***Maius Assemblage Priorat, DOQ, Spain  
139 PLN / 24 PLN***

*An exemplary red wine from the Priorat region of  
Catalonia. Balsamic and mineral notes complete the  
quality.*

***Wina Pedrosa cepa Gavilan Crianza, Spain  
149 PLN / 26 PLN***

*An exuberant wine for both beginners and  
advanced. Great with tuna and salmon.*

***Stark-Conde Stellenbosch Cabernet  
Sauvignon, South Africa 189 PLN / 32 PLN***

*Deep cabernet sauvignon. Notes of tobacco,  
blackcurrant, warm plum preserves and charcoal.  
Strong thing.*

***Amayna Syrah, Chile 249 PLN***

*Syrah from Chile is a vibrant violet in a glass. The  
92 points for Robert Parker speak for themselves.*

***Imperial Gran Reserva CVNE, Rioja, Spain  
349 PLN***

*This is one of the best wines in Spain since 1920.  
Only produced when the year is truly special.*

DESERT WINE Bottle / Glass 120 ml

***Choya Umeshu, Japan 95 PLN / 21 PLN***

*Japanese plum wine.*

CHAMPAGNE Bottle / Glass 120 ml

***Deutz, Brut Classic 350 PLN / 67 PLN***

*Champagne, France*

***Moet & Chandon Brut Imperial  
350 PLN / 67 PLN***

*Champagne, France*

***Moet & Chandon Brut Rose Imperial  
390 PLN***

*Champagne, France*

VINTAGE CHAMPAGNE Bottle

***Dom Perignon Vintage 2010, Brut  
1390 PLN***

*Champagne, France*

***Louis Roederer Cristal, AOC, Champagne  
Blanc 2012 - 1990 PLN***

*Champagne, France*

HOT SAKE Bottle / Glass 120 ml

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

*Japan*

COLD SAKE Bottle / Glass 120 ml

***Sake Gozenshu Nigori 240 PLN / 17 PLN***

*Japan*

***Sake Kubeiji „Eau de Desir”  
330 PLN / 20 PLN***

*Japan*

## ALCOHOLS

### **GIN 40 ml**

*Tanqueray no. ten 27 PLN*

### **VERMOUTH 80 ml**

*Martini Bianco 17 PLN*

*Martini Extra Dry 17 PLN*

*Martini Rosso 17 PLN*

### **WHISKY 40 ml**

*Glenmorangie Original 10 YO 25 PLN*

*Nikka Days 25 PLN*

*Ardbeg 10 YO 27 PLN*

*Nikka Super 29 PLN*

*Nikka Coffee Grain 39 PLN*

*Nikka from the Barrel 43 PLN*

*Nikka Taketsuru Pure Malt 21 YO 99 PLN*

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

*Absolut 180 / 15 PLN*

*Orkisz 230 / 18 PLN*

*Belvedere 280 / 20 PLN*

### **DIGESTIVE 40 ml**

*Jagermeister 17 PLN*

*Hennessy Fine de Cognac 39 PLN*

### **LIQUOR 40 ml**

*Campari 17 PLN*

*Bailey's 17 PLN*

*Cointreau 17 PLN*

*Aperol 17 PLN*

### **BEER 330 ml**

*Żywiec 13 PLN*

*Żywiec 0% 13 PLN*

*Asahi 17 PLN*

*Sapporo 17 PLN*

*Kirin 17 PLN*