

DINNER MENU

FROM THE KITCHEN

Miso Soup 2	Field Greens 4 v
Edamame 4 v	Tako or Ebi Sunomono 6
Kaiso Salad 5 v	Cucumber Sunomono 5
Spam Musubi 4	Kimchi Sunomono 5 v

SALADS

Five Spice Tuna Tataki Salad + 13
Tuna seared with five spice & served over mixed greens, fried shallots, sliced white onion with ponzu dressing

Shoyu Poke Tuna Salad*+** 10
Hawaiian-style rare tuna salad with English cucumber, sweet onions & sesame shoyu dressing

Grilled Salmon Buckwheat Noodles Salad 13
Grilled salmon, lettuce, cucumber, bonito flakes, buckwheat noodles tossed in a miso vinaigrette

Ohitashi with Goma Dressing 6
Blanched spinach with sesame dressing

APPETIZERS

Tuna Tar Tare 11
Cubed sashimi grade tuna, caper, sesame oil, shallot, avocado ponzu puree & rice crackers

Summer Salad Roll 8
Tempura shrimp, lettuce, radish sprouts, oshinko, cilantro, cucumber, aioli, served with ponzu

Age Mochi 6
Tempura eggplant with melted mochi, ginger, grated daikon, green onions in tempura sauce

Fried Shichimi Calamari 8
Served with chipotle aioli

Yam Fries v 7
Sweet potato fries with chipotle aioli

Gyoza 7
Pan-fried dumplings filled with chicken & vegetables with a ginger-citrus-soy dipping sauce

Agedashi Tofu 6

Wabi-Sabi Tempura Platter 12
Lightly tempura-battered prawns, kabocha, mushroom, zucchini, sweet potato, eggplant & broccoli

Shrimp Tempura (5) 10

Vegetable Tempura 8

Hamachi or Sake Kama 5
Grilled yellowtail or salmon collar served with lemon, grated daikon & ponzu.

**Limited order

ENTREES

Kobe Beef Loco Moco, Island Style	16
Grilled Kobe beef burger atop rice, gravy & fried egg	
Mochiko Chicken Plate	12
Fried chicken battered with mochi flour, salad & rice	
Saba Shioyaki	11
Grilled Mackerel, lettuce leaf cucumber salad with a miso vinaigrette, served with grated daikon, lemon & ponzu	
Spam Fried Rice	10
Spam, egg, rice, carrots, peas & onions	
Yaki Udon	
Japanese stir fried udon noodles, onions, nappa, mushrooms, carrots, fish cake, eggs & seaweed flakes	
Beef 12 Chicken 11 Vegetables 10	
Gyudon - Beef Donburi	12
Thinly sliced beef & sliced sweet onions over a rice bowl	
Bibimbap	12
Korean style rice bowl topped with Grilled marinated beef, spinach, zucchini, carrots & daikon, soybean sprouts, seaweed, topped with fried egg & sesame gochuchang sauce	
Grilled Kalbee Beef Dinner	14
Grilled marinated short ribs, salad with miso vinaigrette, kimchi & rice	
Miso-Glazed Scallops, buckwheat noodles & Asparagus	16
Pan-seared scallops with miso-glazed served over sauteed buckwheat noodles, asparagus & scallions	
Sukiyaki Beef	16
Traditional Japanese hot pot with thinly sliced beef, tofu, nappa cabbage, mushrooms, fish cake, glass noodles, onion, in savory broth. Served with rice	
Kobe Beef Burger	15
Grilled Kobe beef burger, teriyaki sauce, wasabi aoli, onion, tomato, avocado, served with yam fries	
Grilled Salmon Dinner	13
Grilled Salmon with miso-glazed, house salad & rice	
Tofu & Vegetables	11
Sauteed fried tofu with broccoli, mushrooms & carrots	

Brown Rice \$1.00

NOODLE SOUP

Udon	
Udon noodles, udon broth, mushrooms, wakame, fish cake & green onions	
12 Vegetable Tempura	12 Shrimp Tempura
10 Chicken	12 Beef
Buckwheat Udon	
Buckwheat noodles, udon broth, mushrooms, wakame, fish cake & green onions	
12 Vegetable Tempura	14 Shrimp Tempura
11 Chicken	13 Beef
Nabeyaki Udon	12
Udon hot pot with tempura shrimp & fish cake, wakame, vegetables in udon broth	

WABI SABI Signature Sushi Roll

Saigon Tuna Roll** +	8
Tuna, cucumber, avocado, cilantro, pickled ginger, spicy mayo & fried jalapeno pepper, wrapped in rice paper with ponzu sauce	
TNT Roll ***+	7
Extremely spicy tuna roll, tempura scallions & cucumber	
Columbia City Roll +	9
Fresh tuna and mixed green salad wrapped with cucumber and ponzu sauce, naruto-style, riceless!	
Volcano roll *+	10
Hotate, tenkatsu, avocado, cucumber, jalapeno, lemon & a dynamite spicy sauce with tobiko on top	
Rainier roll *+	10
Tempura scallion, cucumber & avocado, topped with fried onion & spicy tuna	
Deep Sea roll + Tempura style	9
Tempura style sushi roll with chef's choice of fish, sesame seeds & eel sauce	
Seattle Roll +	10
Cucumber, white onion, avocado & tobiko with thin layers of smoked salmon	
Ceviche Roll +	11
Lime-marinated scallop, salmon, jalapeno, cilantro & cucumber topped with black tobiko & charred lime peel	
Maui Roll* +	11
Tuna, fresh thinly sliced mango, cucumber & cilantro with a spicy mayo sauce	
Samurai Roll *+	9
Sushi roll topped with albacore, wasabi tobiko & fried shallots and filled with avocado, cucumber, cilantro & a spicy sauce	
Poke Maki *+	9
Tuna wrapped around a rice roll filled with avocado, tempura scallion, cucumber & chili sesame sauce, topped with cilantro	
Monk Roll v	7
Seasoned shiitake mushroom, avocado, cucumber & yellow pickled radish	
Tofu Maki v	7
Seasoned tofu wrapped around a rice roll filled with kampyo, oshinko & cucumber	
Sunshine Roll	8
Snow crab, tobiko, mayo, avocado, tempura style!	

NIGIRI

(2 pieces per order)

Ebi - shrimp	3
Hirame+ - Fluke	4.5
Unagi - freshwater eel	4.25
Ika+ - squid	3.5
Tamago - egg	3
Sake+ - salmon	4.5
Maguro+ - tuna	5.25
Hotate+ - scallop	4.75
Hamachi+ - yellowtail	5.50
Shiro Maguro+ - albacore tuna	4
Tako - octopus	4
Ikura+ - salmon roe	5
Tobiko+ - flying fish roe	4
Saba+ - mackerel	3.25
Ama Ebi+ - sweet shrimp	4.50
Hotate & Tobiko+	5
Spicy Tuna Poke+	5
Uni+ (Seasonal) - Sea urchin	8
Fatty Tuna+ (Seasonal) - Toro	12
Inari v - Tofu Pockets	2.5

SUSHI DINNERS

Served with miso soup

Maguro Goma over rice+	18
Sashimi-grade cubed tuna with sesame paste, served over rice	
Tekadon+	20
Tuna sashimi over sushi rice	
Anaju	14
Broiled fresh water eel, avocado over sushi rice	
Chirashi *+	20
Assorted sashimi served over rice	
Sashimi Plate+	25
15 pieces of sashimi (5 types of fish)	

SUSHI COMBOS

Chef's choice of fresh nigiri served with miso soup
(No substitution)

Ume Combo+	18
7 pieces of nigiri sushi with tekka maki	
Matsu Combo+	24
10 pieces of nigiri sushi with Negihama	

CARPACCIO

Hirame Carpaccio with yuzu citrus	14
Five spice-seared tuna carpaccio with ponzu and fried shallots	14

BENTO BOXES

Served with miso soup

Tokyo Bento+	20
Grilled salmon, sunomono, tempura shrimp, 6pcs of maguro, albacore & sake sashimi & tekka maki & fruit	
Sake Bento	16
Grilled salmon, sunomono, California roll, chicken gyoza, sunomono & fruit	
Tori Bento	13
Grilled chicken teriyaki, chicken gyoza, sunomono, California roll & fruit	
Okosama Bento - Kid's Bento	7/9
Choice of grilled teriyaki chicken or Salmon, fruit & rice (For 10 and under)	

TRADITIONAL MAKI

Sushi Roll

California Roll	6
Imitation crabmeat, mayo, tobiko, cucumber, avocado & sesame seeds	
Spider Roll	8
Softshell crab, cucumber, radish sprouts, avocado, tobiko & house sauce	
Shrimp Tempura Roll	6
Tempura shrimp, cucumber, avocado & Japanese mayonnaise	
Unagi Maki	6
Broiled eel, cucumber, shiso & avocado	
Spicy Tuna Roll*+	7
Tuna, jalapeno peppers, sriracha spicy sauce, cucumber & avocado	
Spicy Scallop Roll*+	8
Scallop, cucumber, radish sprouts, avocado, tobiko & spicy sauce	
Rainbow Roll +	13
Avocado, cucumber, tobiko with an assortment of fresh fish layered on top	
Dragon Roll	12
Broiled eel, tempura shrimp, avocado & cucumber	
Baked Scallop Roll	11
Cucumber, avocado & asparagus, topped with creamy scallops & smelt roe baked au gratin style!	
Kani Maki - Crab Roll	10
Snow crab, tobiko, mayo, avocado & cucumber	
Futomaki	6
Tamago, sweet squash, pickled radish & yamagobo	
Salmon Skin Roll	5
Salmon skin, cucumber, radish sprouts, massago, yamagobo & bonito flakes	

Hosomaki Style - Small Style

Spicy Tuna Tempura Roll *+	5
Tempura style spicy tuna & eel sauce	
Negihama+	4
Yellowtail & scallion roll with wasabi	
Sake Maki+	4
Smoked salmon roll with wasabi	
Tekka Maki+	4
Tuna roll with wasabi	
Ika Shiso Maki +	4
Squid, salted plum & shiso - no rice	
Oshinko v	3
Pickled radish	
Kampyo Roll v	3
Sweet squash	
Kappa Maki v	3
Cucumber Roll with wasabi	
Ume Shiso Maki v	3
Salted plum shiso roll & cucumber	

*Spicy + Contains raw fish v Vegan

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness