

LUNCH MENU

FROM THE KITCHEN

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

SALADS

Five Spice Tuna Tataki Salad + 11
Tuna seared with five spice, served over lettuce, 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 12
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 10
Cubed sashimi grade tuna, caper, sesame oil, shallot, avocado ponzu puree & rice crackers

Fried Shichimi Calamari 7
Served with chipotle aioli

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

Agedashi Tofu 6
Tempura tofu, grated daikon, bonito flakes & green onions in tempura sauce

Yam Fries v 7
Sweet potato fries with chipotle aioli

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

Wabi-Sabi Tempura Platter 10
Lightly tempura-battered prawns, kabocha, mushroom, zucchini, eggplant & broccoli

Shrimp Tempura (5) 10

Vegetable Tempura 8

*Spicy + Contains raw fish v Vegan

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

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!	

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LUNCH SPECIALS \$7.95

Teriyaki Chicken Donburi

Grilled teriyaki chicken over rice bowl

Chicken Yaki Udon

Sauteed udon, chicken, onions, mushrooms, nappa, carrots, fish cakes, eggs & seaweed flakes

Saba Shioyaki

Grilled Mackerel, lettuce leaf cucumber salad with miso vinaigrette, served with grated daikon, lemon & ponzu

Mochiko Chicken Plate

Fried chicken battered with mochi flour, salad & rice

Spam Fried Rice

Spam, egg, rice, carrots, peas & onions

Vegetable Tempura Udon

Mushroom, sweet potato, kapocha squash & broccoli tempura, udon noodles, wakame, dashi broth, fish cake & green onions

Sushi Lunch Combo

California roll, 3 pcs of nigiri - maguro, shiro maguro & ebi

Oyako Don

Chicken, egg, wakame, green onion over rice

Tofu & Vegetable

Sauteed Tofu, broccoli, carrots & mushrooms over rice

ENTREES

Gyudon - Beef Donburi	10
Thinly sliced beef, sliced sweet onions over a rice bowl	
Kobe Beef Loco Moco, Island Style	13
Grilled Kobe beef burger atop rice, gravy & fried egg	
Bibimbap	10
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 Dinner	12
Grilled marinated short ribs, lettuce leaf cucumber salad with a miso vinaigrette & rice	
Sukiyaki Beef	12
Traditional Japanese hot pot with thinly sliced beef, tofu, nappa cabbage, mushrooms, fish cake, glass noodles, onion, in savory broth	
Kobe Beef Burger	13
Grilled Kobe beef burger, teriyaki sauce, wasabi aioli, onion, tomato, avocado, served with yam fries	
Grilled Salmon Plate	11
Grilled Salmon with miso-glazed, house salad & rice	

Brown Rice \$1.00 Extra

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 OVER RICE

served with miso soup

Maguro Goma over rice+	16
Sashimi-grade cubed tuna with sesame soy 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	

SUSHI COMBOS

Ume Combo+	14
Chef's choice of 5 pieces of fresh nigiri sushi with tekka maki	
Sashimi Plate+	18
9 pieces of sashimi (3 types of fish)	

BENTO BOXES

Served with miso soup

Sake Bento	13
Grilled salmon, sunomono, chicken gyoza, California roll & fruit	
Tori Bento	11
Teriyaki chicken, chicken gyoza, sunomono, California roll & fruit	
Okosama Bento - Kid's Bento	7/9
Grilled teriyaki chicken or salmon, fruits & rice (For 10 and under)	

NOODLE SOUPS

Udon	
Udon noodles, udon broth, wakame, mushrooms, fish cake & green onions	
10 Vegetable Tempura	10 Shrimp Tempura
9 Chicken	10 Beef
Buckwheat Udon	
Buckwheat noodles, udon broth, mushrooms, wakame, fish cake & green onions	
11 Vegetable Tempura	11 Shrimp Tempura
10 Chicken	11 Beef
Kid's Udon	6
Udon noodles, udon broth, fish cake with a choice of beef, chicken or plain	

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	

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