

# FROM THE KITCHEN

Miso Soup	2	Field Greens v	4
Edamame v	4	kaiso salad	5
Gomae v	6	Cucumber sunomono	5

## SALADS

<b>Five-Spice Tuna Tataki Salad +</b>	15
6 pieces Tuna rubbed with 7-spice, seared & served over mixed greens, fried scallions & sliced white onions wakame with ponzu dressing and tobiko.	
<b>Salmon Tataki Salad +</b>	13
6 pieces Lightly seared salmon, mixed greens, daikon, carrots, kawari sprouts, wakame, cucumber & tomato with miso vinaigrette.	
<b>Available with Grilled Salmon</b>	13
<b>Poke Tuna or salmon Salad *** +</b>	15
Hawaiian-style tuna or salmon salad with English cucumber, sweet onions & spicy sesame poke dressing.	
<b>Sashimi Salad (7)</b>	16
Assorted sashimi over a bed of mixed greens, onions, kaiware, daikon and tobiko with ponzu sauce.	

## APPETIZERS

<b>Tuna/Salmon Tar Tare +</b>	14
Your choice of fresh tuna or salmon, capers, sesame oil, shallots, avocado, tobiko & rice crackers.	
<b>Yam Fries ▲</b>	7
Sweet potato fries with chipotle aioli.	
<b>Veggie Spring Rolls (3)</b>	6
Crispy fried spring rolls filled vegetables Served with sweet chili sauce.	
<b>Gyoza</b>	7
fried dumplings filled with chicken & vegetables. Served with a ginger-citrus-soy dipping sauce.	
<b>Fried Calamari</b>	8
Served with chipotle aioli.	
<b>Agedashi Tofu</b>	6
Lightly battered tofu, bonito flakes, grated daikon, ginger, green onions & tempura sauce.	
<b>Spam Musubi (1)</b>	5
Rice ball topped with spam, tamago & teriyaki glaze, wrapped with a seaweed band.	
<b>Fried Tofu Musubi (1) *</b>	4
Rice ball topped with tempura fried tofu & a spicy garlic-scallions-sesame-sauce, wrapped with a seaweed band.	
<b>Yaki Nasu</b>	7
Grilled Egg Plant with ponzu green onions, and bonito.	
<b>Kara-age Chicken(3)</b>	6
Japanese yummy fried chicken!	
<b>Wabi-Sabi Tempura Platter</b>	12
Lightly tempura-battered prawns, kabocha, zucchini, sweet potato, eggplant, mushrooms & broccoli.	
<b>Shrimp Tempura (5)</b>	12
<b>Vegetable Tempura</b>	9
<b>Hamachi/Sake Kama</b>	9
Grilled collar served with lemon, grated daikon & ponzu. **Limited order**	

\*Spicy + Contains Raw Fish v Vegan  
▲ Gluten-Free

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# HAPPY HOUR

**Daily (3:00 - 6 pm)**  
(For Dine-In Only)

## BAR

<b>DRAFT</b>	3.5
Kirin, Seasonal Beers	
<b>WELL DRINKS</b>	4
<b>HOUSE WHITE WINE</b>	4/15
<b>HOUSE RED WINE</b>	4/15
<b>HOUSE HOT SAKE - Sho Chiku Bai</b>	4/8
<b>HOUSE COLD SAKE</b>	4/8

## NIGIRI SUSHI

<b>MAGURO- TUNA ▲</b>	5.5
<b>HAMACHI- YELLOW TAIL ▲</b>	4.5
<b>SAKE - Salmon + ▲</b>	4.5
<b>ABURA BOZU-ESCOLAR ▲</b>	4.5
<b>SHIRO MAGURO- ALBACORE + ▲</b>	4
<b>EBI- SHRIMP- ▲</b>	3
<b>MASAGO - Flying Fish Roe +</b>	3.5

## MAKI SUSHI

<b>Avocado Roll ▲</b>	4
Avocado, cucumber, mayo & sesame seeds.	
<b>California Roll</b>	4.5
Kanimi , mayo, cuc, avo, seame seed, massago.	
<b>Negihama + ▲</b>	4
Yellowtail & scallion roll with wasabi.	
<b>Crunch Roll</b>	6
Tempura shrimp, avocado, cucumber, tempura flakes & unagi sauce.	
<b>Spicy Tuna Tempura Rolls * +</b>	5
Tempura-style spicy tuna & eel sauce.	
<b>Spicy Sake Maki * +</b>	6
Salmon, house spicy sauce, cucumber & avocado.	
<b>Poke Maki * +</b>	8
Tuna wrapped around rice roll, filled with avocado, cucumber & chili sesame sauce, topped with cilantro. ▲ <i>Gluten-free option available.</i>	
<b>Sake Poke Maki * +</b>	7.5
Salmon wrapped around rice roll, filled with avocado, cucumber & chili sesame sauce, topped with cilantro. ▲ <i>Gluten-free option available.</i>	
<b>Spicy Tuna Maki *</b>	6.5
Tuna, shirracha, avo, cucs, and kaiware sprouts.	
<b>Salmon Skin Roll +</b>	5.5
Salmon skin, cucumber, radish sprouts, masago, bonito flakes & Unagi sauce.	

## SMALL BITES

<b>Spicy Garlic Korean Tofu (4) *</b>	4
Tempura crispy tofu & grated daikon topped with spicy garlic-scallions-sesame-sauce.	
<b>Takoyaki (4)</b>	3.5
Fried battered octopus balls served with katsuobushi, house mayo sauce & takoyaki sauce.	
<b>Spam Musubi (1)</b>	3
Rice ball topped with spam, tamago & teriyaki glaze, wrapped with a seaweed band.	
<b>Sashimi Salad +</b>	7
Chef choice 3pcs sashimi 1 shrimp over mixed greens with onions ponzu, kaiware & daikon	
<b>Yam Fries</b>	5
Sweet potato fries with chipotle aioli.	
<b>Agedashi</b>	5
Fried battered tofu, grated daikon & ginger, bonito, green onion & tempura sauce.	
<b>Gyoza (6)</b>	5
Pan-fried dumplings filled with chicken & vegetables with a ginger-citrus-soy sauce.	
<b>Cucumber Sunomono</b>	3.5
English cucumber & wakame with vinegar sauce	
<b>Hamachi Kama</b>	7
Grilled yellowtail collar. **Limited order**	
<b>Sake Kama</b>	6
Grilled salmon collar. **Limited order**	

# SUSHI DINNERS

Chef's Choice of Fresh Sashimi (No Substitutions)  
Served with miso soup (Gluten)

<b>Chirashi +</b> Assorted sashimi served over rice	25
<b>Unagi Don (5)</b> Broiled Eel with avocado, kaiware, green onions, And sesame seeds.	23
<b>California Bowl +</b> Sushi rice topped with imitation crabmeat & mayo, masago, avocado, cucumber, kaiso seaweed, wakame, yellow pickled radish & sesame seeds.	12
<b>Poke bowl *</b> Fresh tuna and salmon mixed in our house poke dressing, served over rice, avocado, cucumbers, kaiso, kaiware, and tobiko.	22

# BENTO BOXES

<b>Tokyo Bento +</b> Grilled salmon, tempura shrimp, 2 pcs maguro, 2 pcs albacore, 2 pcs sake sashimi & tekka maki, with fruit, salad & miso soup served on side.	26
<b>Osaka Bento +</b> 5 pcs sashimi over sushi rice, tekka maki, 1 pc each of maguro, hamachi & escolar nigiris, kaiso salad, fruit & miso soup on side.	26
<b>Sake Bento</b> Grilled salmon, cucumber sunomono, California Roll, chicken gyoza, fruit & miso soup on side.	16
<b>Tori Bento</b> Grilled chicken teriyaki, chicken gyoza, cucumber sunomono, California Roll, fruit & miso sou on sidep.	15
<b>Yasai Bento</b> Monk roll, avocado roll, tempura vegetables & tofu over rice, salad fruit & miso soup on side.	15

# ENTREES

<b>Bibimbap *</b> Korean-style rice bowl topped with beef, spinach, zucchini & daikon, bean sprouts, seaweed, topped with fried egg & sesame gochuchang sauce.	12
<b>May substitute with Tofu or Chicken</b> <i>Gluten-free, ask for gluten-free teriyaki sauce.</i>	

**Steamed Rice or Brown Rice \$1.00**

<b>Spam Fried Rice</b> Fried rice with spam, egg, peas & carrots	12		
<b>Ramen (udon noodle substitution avail)</b> Egg noodles, broth, boiled egg, wakame, fishcake & green onions.			
Pork Belly	12	Chicken	12
Tempura Shrimp	13	Beef	12
Tempura Tofu	11	Gyoza	12
Vegetable	11		

**Grilled Chicken Teriyaki** 13  
Come with Miso soup and Salad

**Chicken Katsu** 13  
Come with Miso soup and Salad

# Nigiri + (2 pieces per order)

<b>Ebi:</b> Shrimp ▲	3.5
<b>Unagi:</b> Freshwater Eel	7
<b>Ika:</b> Squid + ▲	3.5
<b>Tamago:</b> Sweet Egg	3
<b>Sake:</b> Salmon + ▲	6
<b>Maguro:</b> Tuna + ▲	7.5
<b>Hotate:</b> Scallop + ▲	6.5
<b>Abura Bozu:</b> Escolar + ▲	6
<b>Hamachi:</b> Yellowtail + ▲	6.5
<b>Shiro maguro:</b> Albacore + ▲6.5	
<b>Tako:</b> Octopus ▲	5.5
<b>Ikura:</b> Salmon Roe +	5.75
<b>Tobiko:</b> Flying Fish Roe +	5
<b>Shime Saba:</b> Mackerel + ▲	3.75
<b>Aka Ebi:</b> Sweet prawn ▲	7.75
<b>Hotate &amp; Tobiko +</b>	6.5
<b>Inari:</b> Tofu Pockets v	2.75

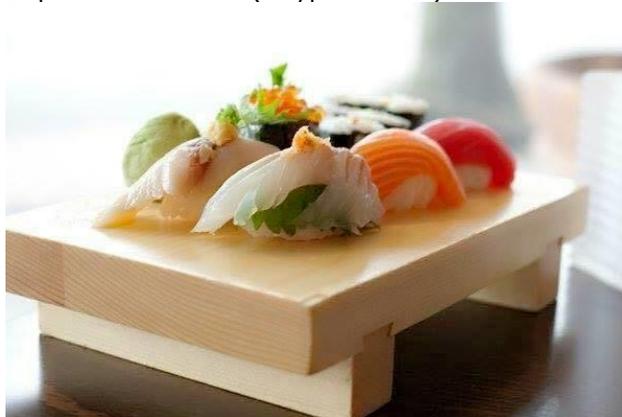
# SASHIMI + ▲

sashimi items	3pcs	5pcs
<b>Shiro-Maguro-</b> Albacore	8.95	13.95
<b>Abura-Bozu-</b> Escolar	9.75	16.25
<b>Maguro -</b> Tuna	10.35	17.25
<b>Hamachi -</b> Yellow tail	9.75	16.25
<b>Sake -</b> Salmon	9.00	15.00
<b>Aka ebi -</b> Sweet Prawn	9.00	15.00
<b>Hokigai -</b> Surf clam	7.50	12.50
<b>Hotate -</b> Scallop	9.95	16.50
<b>Unagi -</b> Fresh water eel	10.00	16.50
<b>Ika -</b> squid	5.25	7.75
<b>Saba -</b> Mackerel	5.00	7.50

**Ume Combo +** with miso soup 21  
7 pieces of nigiri sushi with chef choice 5 cut roll.

**Matsu Combo +** with miso soup 28  
10 pieces of nigiri sushi with chef choice 5 cut roll.

**Sashimi Plate +▲**  
Chef's Choice of Fresh Sashimi (No Substitutions)  
Served with miso soup (Gluten)  
8 pieces of sashimi (4 types of fish) 22  
15 pieces of sashimi (5 types of fish) 40  
21 pieces of sashimi (7 types of fish) 52



▲ Gluten-free

Gluten-free soy sauce is available per request

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# TRADITIONAL MAKI

<b>California Roll +</b> Imitation crabmeat, mayo, cucumber, avocado, sesame seeds & massago.	6
<b>Spider Roll +</b> Soft-shell crab, cucumber, radish sprouts, avocado, house sauce & massago.	10
<b>Shrimp Tempura Roll</b> Tempura shrimp, cucumber, avocado & mayo.	7
<b>Unagi Maki</b> Broiled eel, cucumber, kaiware, & avocado.	10
<b>Spicy Tuna Roll * + ▲</b> Tuna, fresh jalapeño peppers, sriracha spicy sauce, cucumber, kaiware & avocado.	9
<b>Spicy Scallop Roll * +</b> Scallop, cucumber, radish sprouts, avocado, And house sauce.	9
<b>Rainbow Roll +</b> Imitation crabmeat, mayo, avocado & cucumber with an assortment of fresh fish layered on top.	14
<b>Dragon Roll</b> Broiled eel, tempura shrimp, avocado & cucumber.	15
<b>Baked Scallop Roll</b> California roll, topped with creamy scallops & masago baked.	13
<b>Kani Maki - Crab Roll +</b> Avocado, cucumber, tobiko, mayo and Alaskan snow crab.	12
<b>Futomaki</b> Tamago, avocado, cucumber, sweet squash, pickled radish, and shitake mushrooms.	9
<b>Salmon Skin Roll +</b> Salmon skin, cucumber, radish sprouts, masago, bonito flakes & Unagi sauce.	5.5

# HOSOMAKI STYLE

Small Roll Styles

<b>Spicy Tuna Tempura Roll * +</b> Tempura-style spicy tuna & eel sauce.	6
<b>Negihama + ▲</b> Yellowtail & scallion roll with wasabi.	5
<b>Sake Maki + ▲</b> Fresh salmon roll with wasabi.	4.5
<b>Tekka Maki + ▲</b> Tuna roll with wasabi.	5
<b>Ika Shiso Maki + ▲</b> Squid, salted plum & shiso - no rice.	4
<b>Oshinko v</b> Pickled radish.	3
<b>Kampyo Roll v</b> Sweet squash.	3
<b>Kappa Maki v ▲</b> Cucumber roll with wasabi.	3
<b>Ume Shiso Maki v ▲</b> Salted plum shiso roll & cucumber.	3

# TEMAKI SUSHI ROLLS

<b>Open Hand Roll</b>	4.75
<b>Spider/Spicy Tuna Hand Roll</b>	5.75

# SIGNATURE MAKI

<b>Bad Attitude * +</b> Soft-shell crab, avocado & cucumber, topped w/ snow crab, chili mango sauce, fried garlic, fried green onions & wasabi tobiko.	15
<b>Hudson Roll * +</b> Spicy tuna, cucumber, oshiko, topped w/ tobiko, salmon seared with our rainer and unagi sauce.	15
<b>Anaconda * +</b> Spicy tuna, cucumber, topped with avocado, seared with unagi sauce, rainier sauce, fried green onions, tossed salmon skin & masago.	14
<b>Rosabell * +</b> Tempura California Roll topped w/ tuna, Rainier sauce, spicy mayo, unagi sauce & masago.	14
<b>Da Kine Roll * + ▲</b> Avocado, jalapeno, shrimp tempura, topped with Hamachi, poke sauce, green onions and tobiko.	15
<b>Samurai Roll * +</b> Albacore, wasabi tobiko & fried shallots, filled with avocado, cucumber, cilantro & house sauce.	13
<b>Poke Maki * +</b> Avocado, cucumber, yellow onions, topped with tuna and cilantro, seasoned with poke sauce.	14
<b>Maui Roll *</b> Tuna and Mango laid otop a cucumber roll drizzled with spicy mayo and a cilantro garnish.	14
<b>Ceviche Roll ▲</b> Salmon and scallop otop an avocado & cucumber roll with jalapeno. Grated lime peel seared otop.	15
<b>Tempura California Roll * +</b> Tempura-style roll with imitation crabmeat, tobiko, avocado, sesame seeds, spicy mayo & unagi sauce.	8
<b>Wabi Sabi Roll ** +</b> Cucumber, house sauce and softshell crab, topped w/ salmon, tuna, avocado, and white onion, drizzled with our rainier sauce, tobiko and kaiware.	15
<b>New Columbia City Roll +</b> Negihama roll with inside a soy wrap. Half the roll topped escolar and chopped tomato. The other half with fresh salmon, jalapeno slices.	15
<b>Volcano Roll ** +</b> Avocado, cucumber, jalapeño, lemon, house sauce and sriracha topped with hotate, tenkatsu, eel sauce & tobiko.	14
<b>Rainier Roll ** +</b> Avocado, cucumber & white onions topped with maguro, rainier sauce & fried scallions.	14
<b>Seattle Roll + ▲</b> Avocado, cucumber, yellow onions, with thin layers of fresh salmon topped with tobiko.	14
<b>Hula Roll * +</b> California roll topped with Tuna avocado Cilantro and chili mango sauce.	15
<b>Monk Roll v ▲</b> Seasoned shiitake mushroom, avocado, cucumber & yellow pickled radish.	7
<b>Tofu Maki v</b> Seasoned tofu wrapped around a rice roll filled with kampyo, oshinko & cucumber.	8
<b>Veggie Roll v</b> Cucumber, sweet tofu, and sweet squash, topped With avocado, sesame seeds and unagi sauce.	10

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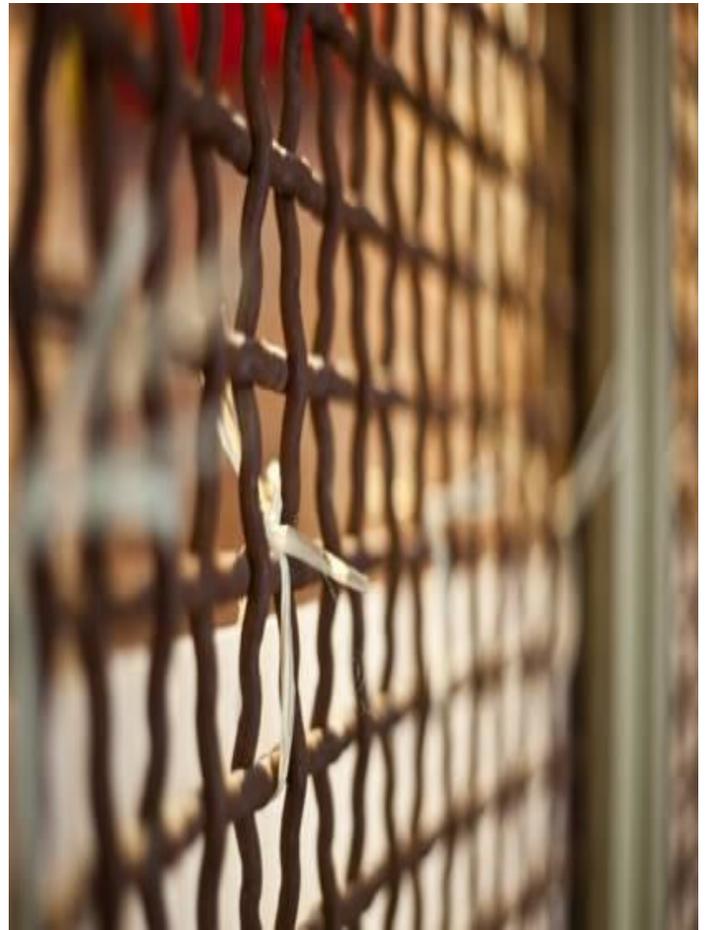
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### DESSERTS

Coconut or Green Tea ice cream	5
Tempura fried banana W/ ice cream	6
Cheese cake w/ seasonal sauce	7

### BEVERAGE

Coke, Diet coke, Sprite	3
Ginger Beer	3.25
Perrier	3
Ice Tea	2
Mango Ice Tea	2.50
OJ, Cranberry Juice, Pineapple juice	3
Lemonade	3
Strawberry Lemonade	3
Mango or Strawberry Fizz	3.5
Kids Juice Box	1.5
2% Milk	1.5



## OMAKASE

"I'll leave it to you"

## KANSO

"Simplicity"

\$35 (For one)

4 pcs sashimi sunomono, 2 pcs nigiri  
1 special sushi maki roll & miso soup

## SEIJAKU

"Tranquility"

\$60 (For two)

Chef's choice 6 pcs sashimi sunomono,  
4 pcs nigiri, 2 special sushi maki rolls &  
2 miso soups



Hawaiian Inspired  
Japanese Cuisine

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