

FROM THE KITCHEN

Miso Soup	2	Field Greens v	4
Edamame v	4	Kaiso Salad	5
Gomae v ♦	6	Cucumber Sunomono	5

SALADS

Five-Spice Tuna Tataki Salad + 15

6 pieces Tuna rubbed with 7-spice seared & served over mixed greens, fried scallions & sliced white onions, wakame with ponzu dressing and tobiko

Salmon Tataki Salad + 13

6 pieces lightly seared salmon, mixed greens, daikon, carrots, kawari sprouts, wakame, cucumber & tomato with miso vinaigrette

Available with Grilled Salmon 13

Poke Tuna or Salmon Salad *** + 15

Hawaiian-style tuna or salmon salad with English cucumber, sweet onions & spicy sesame poke dressing

Sashimi Salad (7) 16

Assorted sashimi over a bed of mixed greens, onions, kaiware, daikon and tobiko with ponzu sauce

APPETIZERS

Tuna/Salmon Tar Tare + 14

Your choice of fresh tuna or salmon, capers, sesame oil, shallots, avocado, tobiko & rice crackers

Yam Fries ▲ 7

Sweet potato fries with chipotle aioli

Veggie Spring Rolls (3) 6

Crispy fried spring rolls filled vegetables. Served with sweet chili sauce

Gyoza 7

Fried dumplings filled with chicken & vegetables. Served with a ginger-citrus soy dipping sauce

Fried Calamari 8

Served with chipotle aioli

Vegetable Croquette 6

Agedashi Tofu 6

Lightly battered tofu, bonito flakes, grated daikon, ginger, green onions & tempura sauce

Spam Musubi 5

Rice ball topped with spam, tamago & teriyaki glaze, wrapped with a seaweed band

Fried Tofu Musubi * 4

Rice ball topped with tempura fried tofu & a spicy garlic scallion sesame sauce, wrapped with a seaweed band

Yaki Nasu 7

Grilled Eggplant with ponzu green onions, and bonito

Karaage Chicken 7

Japanese yummy fried chicken

Takoyaki (4) 5

Fried-battered octopus balls served with katsuobushi, house mayo sauce & takoyaki sauce

Wabi-Sabi Tempura Platter 12

Lightly tempura-battered prawns, kabocha, zucchini, sweet potato, eggplant, mushrooms & broccoli

Shrimp Tempura (5) 12

Vegetable Tempura 9

Hamachi/Sake Kama 9

Grilled collar served with lemon, grated daikon & ponzu. **Limited order**

Takoyaki 6

*Spicy + Contains Raw Fish v Vegan

▲ Gluten-Free ♦ Contain Peanuts

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

DESSERTS

Coconut, Mango or Green Tea Ice Cream 5.00

Tempura banana with Ice Cream 6.00

NON-ALCOHOLIC BEVERAGE

Coke, Diet coke, Sprite 3.00

Ginger Beer 3.25

Perrier 3.00

Ice Tea 2.00

Mango Ice Tea 2.50

Juice (Orange, Cranberry, Pineapple) 3.00

Lemonade 3.00

Strawberry Lemonade 3.00

Mango or Strawberry Fizz 3.50

Kid Juice Box 1.50

OMAKASE

"I'll Leave it to you"

KANSO +

"Simplicity"

\$35 (For one person)

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

SEIJAKU +

"Tranquility"

\$60 (For two people)

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

▲ Gluten-free soy sauce is available upon request

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SUSHI DINNERS

Chef's Choice of Fresh Sashimi (No Substitutions)
Served with Miso Soup (Gluten)

- | | |
|--|----|
| Chirashi +
Assorted sashimi served over rice. | 25 |
| Unagi Don (5)
Broiled eel with avocado, kaiware, green onions, and sesame seeds | 24 |
| California Bowl +
Sushi rice topped with imitation crabmeat & mayo, masago, avocado, cucumber, kaiso seaweed, wakame, yellow pickled radish & sesame seeds | 12 |
| Poke Bowl *
Fresh tuna and salmon mixed in our house poke dressing, served over rice, avocado, cucumbers, kaiso, kaiware, and tobiko | 22 |

BENTO BOXES

- | | |
|---|----|
| Tokyo Bento +
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 |
| Osaka Bento +
5 pcs sashimi over sushi rice, tekka maki, 1 pc each of maguro, hamachi & escolar nigiri, kaiso salad, fruit & miso soup on side | 26 |
| Sake Bento
Grilled salmon, cucumber sunomono, California Roll, chicken gyoza, fruit & miso soup on side | 16 |
| Tori Bento
Grilled chicken teriyaki, chicken gyoza, cucumber sunomono, California Roll, fruit & miso soup on side | 16 |
| Yasai Bento
Monk roll, avocado roll, tempura vegetables & tofu, salad fruit & miso soup on side | 16 |

ENTREES

- | | |
|---|----|
| Bibimbap *
Korean-style rice bowl topped with beef, spinach, zucchini & daikon, bean sprouts, seaweed, topped with fried egg & sesame gochuchang sauce
May substitute with Tofu or Chicken
▲ <i>Gluten-free option available</i> | 12 |
| Spam Fried Rice
Fried rice with spam, egg, peas & carrots
May substitute with Tofu or Chicken, (Beef +\$2) | 12 |
| Ramen
Udon noodle substitution available
Egg noodles, broth, boiled egg, wakame, fishcake and green onions | |

Pork Belly	12	Chicken	12
Tempura Shrimp	13	Beef	12
Tempura Tofu	11	Gyoza	12
Vegetable	11		

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|--|----|
| Grilled Chicken Teriyaki
Served with miso soup and salad | 13 |
| Grilled Beef Teriyaki
Served with miso soup and salad | 16 |
| Grilled Salmon Dinner
Served with miso soup and salad | 17 |
| Chicken Katsu
Served with miso soup and salad | 13 |
| Steamed Rice \$1.00 | |
| Sushi Rice \$2.00 | |

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Nigiri +

(2 pieces per order)

- | | |
|--|--------------|
| Abura Bozu: Escolar + ▲ | 6.00 |
| Amaebi: Sweet Prawn ▲ | 7.75 |
| Ebi: Shrimp ▲ | 3.50 |
| Hamachi: Yellowtail + ▲ | 6.50 |
| Hotate: Scallop + ▲ | 7.50 |
| Hotate&Tobiko: Scallop & Flying Fish Roe+ | 5.00 |
| Ika: Squid + ▲ | 3.50 |
| Ikura: Salmon Roe + | 5.75 |
| Inari: Tofu Pockets v | 2.75 |
| Maguro: Tuna + ▲ | 7.50 |
| Sake: Salmon+ ▲ | 6.00 |
| Salmon belly | 6.50 |
| Shiro Maguro: Albacore + ▲ | 6.50 |
| Shime Saba: Mackerel + ▲ | 3.75 |
| Tako: Octopus ▲ | □□□□ |
| Tamago: Sweet egg | 3.00 |
| Tobiko: Flying Fish Roe + | 5.00 |
| Toro Maguro: Bluefin Tuna | 12.00 |
| Unagi: Freshwater Eel | ~ Seasonal ~ |
| Uni (Seasonal) | 12.00 |

SASHIMI + ▲

- | Sashimi | 3pcs | 5pcs |
|----------------------------------|--------------|-------|
| Abura Bozu: Escolar | 9.75 | 16.25 |
| Amaebi: Sweet Prawn | 9.00 | 15.00 |
| Hamachi: Yellowtail | 9.75 | 16.25 |
| Hokigai: Surf Clam | 7.50 | 12.50 |
| Hotate: Scallop | 9.95 | 16.50 |
| Ika: Squid | 5.25 | 7.75 |
| Maguro: Tuna | 10.35 | 17.25 |
| Sake: Salmon | 9.00 | 15.00 |
| Shime Saba: Mackerel | 5.00 | 7.50 |
| Shiro Maguro: Albacore | 8.95 | 13.95 |
| Unagi: Freshwater Eel | ~ Seasonal ~ | |
| Toro Maguro: Bluefin Tuna | 21.00 | 35.00 |
| Salmon belly | 9.75 | 16.25 |

Ume Combo+ served with Miso Soup 23
7 pieces of nigiri sushi with chef choice 5-cut roll

Matsu Combo + served with Miso Soup 30
3 pieces of sashimi, 7 pieces of nigiri sushi with chef choice 5-cut roll

Sashimi Plate +▲
Chef's choice of fresh sashimi (No Substitutions)
Served with miso soup

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



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TRADITIONAL MAKI

California Roll + Imitation crabmeat, mayo, cucumber, avocado, sesame seeds & masago	6
Spider Roll + Soft-shell crab, cucumber, radish sprouts, avocado, house sauce & masago	10
Shrimp Tempura Roll Tempura shrimp, cucumber, avocado & mayo	7
Unagi Maki Broiled eel, cucumber, kaiware, & avocado	11
Spicy Tuna Roll * + ▲ Tuna, fresh jalapeño peppers, sriracha spicy sauce, cucumber, kaiware & avocado	9
Spicy Scallop Roll * + Scallop, cucumber, radish sprouts, avocado, and house sauce	9
Rainbow Roll + Imitation crabmeat, mayo, avocado & cucumber and topped with slices of assorted sashimi	14
Dragon Roll Broiled eel, tempura shrimp, avocado & cucumber	16
Baked Scallop Roll California roll, topped with creamy scallop & masago	13
Kani Maki – Crab Roll Avocado, cucumber, tobiko, mayo & Alaskan snow crab	12
Futomaki Tamago, avocado, cucumber, sweet squash, pickled radish and shiitake mushrooms	9
Salmon Skin Roll Salmon skin, cucumber, radish sprout, masago, bonito flakes & Unagi sauce	5.5

HOSOMAKI STYLE

Small Roll Styles

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

TEMAKI SUSHI ROLLS

Open Hand Roll Choice of Salmon Skin/ Spicy Scallop/ California	4.75
Spider/Spicy Tuna Hand Roll	5.75

Unagi Hand Roll 6.50

SIGNATURE MAKI

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

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HAPPY HOUR

Daily (3:00 – 6:00 pm)

(For Dine-In Only)

BAR

DRAFT	4.5
Kirin, Cider, IPA	
WELL DRINKS	5.5
HOUSE WHITE WINE	6/20
HOUSE RED WINE	6/20
HOUSE HOT SAKE – Sho Chiku Bai	4/8
HOUSE COLD SAKE	4/8

NIGIRI SUSHI

MAGURO - Tuna ▲	5.5
HAMACHI - Yellowtail ▲	4.5
SAKE - Salmon + ▲	4.5
ABURA BOZU - ESCOLAR ▲	4.5
SHIRO MAGURO - ALBACORE + ▲	4
EBI- SHRIMP- ▲	3
MASAGO - Flying Fish Roe +	3.5
Chef's choice of	
5 pieces nigiri sushi with a California Roll	14
6 pieces of sashimi	15

MAKI SUSHI

Avocado Roll ▲	4.5
Avocado, cucumber, mayo & sesame seeds.	
California Roll	4.95
Kanami, mayo, cucumber, avocado, seame seed, masago	
Negihama + ▲	4.5
Yellowtail & scallion roll with wasabi.	
Crunch Roll	6.5
Tempura shrimp, avocado, cucumber, tempura flakes & unagi sauce.	
Spicy Tuna Tempura Roll * +	5.5
Tempura-style spicy tuna & eel sauce.	
Spicy Sake Maki * +	6.5
Salmon, house spicy sauce, cucumber & avocado.	
Poke Maki * +	8.95
Tuna wrapped around rice roll, filled with avocado, cucumber & chili sesame sauce, topped with cilantro. ▲ <i>Gluten-free option available.</i>	
Sake Poke Maki * +	7.95
Salmon wrapped around rice roll, filled with avocado, cucumber & chili sesame sauce, topped with cilantro. ▲ <i>Gluten-free option available.</i>	
Spicy Tuna Maki *	6.95
Tuna, sriracha, avocado, cucumber, and kaiware sprouts	
Salmon Skin Roll +	4.95
Salmon skin, cucumber, radish sprouts, masago, bonito flakes & Unagi sauce	

SMALL BITES

Spicy Garlic Korean Tofu (4) *	4.5
Tempura crispy tofu & grated daikon topped with spicy garlic scallion sesame sauce	
Takoyaki (4)	4.25
Fried-battered octopus balls served with katsuobushi, house mayo sauce & takoyaki sauce	
Spam Musubi	3.5
Rice ball topped with spam, tamago & teriyaki glaze, wrapped with a seaweed band	
Sashimi Salad +	7.75
Chef choice 3 pcs sashimi, 1 shrimp over mixed greens with onions ponzu, kaiware & daikon	
Yam Fries	5
Sweet potato fries with chipotle aioli	
Agedashi	5
Fried-battered tofu, grated daikon & ginger, bonito, green onion & tempura sauce.	
Gyoza	5
Pan-fried dumplings filled with chicken & vegetables with a ginger-citrus soy sauce.	
Cucumber Sunomono	3.5
English cucumber & wakame with vinegar sauce.	

Spring Roll
Vegetable Croquette

4
6



WABI-SABI
SUSHI BAR & RESTAURANT

Japanese Cuisine

www.wabisabicolumbiacity.com

(206) 721 0212

4909 Rainier Ave S, Seattle WA 98118