

## FROM THE KITCHEN

Miso Soup	2	Field Greens v	4
Edamame v	4	Kaiso Salad	5
Gomae v ♦	5	Cucumber Sunomono	4.5

## 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>Poke Tuna or Salmon Salad *** +</b>	15
Hawaiian-style tuna or salmon, mixed green, English cucumber, sweet onions & spicy sesame poke dressing	
<b>Sashimi Salad</b>	16
Assorted sashimi over a bed of mixed greens, onions, kaiware, daikon and tobiko with ponzu sauce	
<b>Hamachi Jalapeno*</b>	12
Thinly sliced yellowtail, jalapeno with ponzu sauce	

## APPETIZERS

<b>Tuna/Salmon Tartare +</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</b>	6
Crispy fried spring rolls filled with 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>Agedashi Tofu</b>	6
Lightly battered tofu, bonito flakes, grated daikon, ginger, green onions & tempura sauce	
<b>Spam Musubi</b>	5
Rice ball topped with spam, tamago & teriyaki glaze, wrapped with seaweed	
<b>Fried Tofu Musubi *</b>	4
Rice ball topped with tempura fried tofu & a spicy garlic scallion sesame sauce, wrapped with seaweed	
<b>Takoyaki (5)</b>	5
Fried-battered octopus balls served with katsuobushi, house mayo sauce & takoyaki sauce	
<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 / 7
Grilled collar served with lemon, grated daikon & ponzu. **Limited order**	

## DESSERTS

Coconut, Mango or Green Tea Ice Cream	5.00
Tempura banana with Ice Cream	7.00

## 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
Milk	2.50

## 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"

\$65 (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

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

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# HAPPY HOUR

Daily (3:00 – 6:00 pm)

(For Dine-In Only)

## BAR

<b>DRAFT</b> - Kirin, Cider, IPA	4.5
<b>WELL DRINKS</b>	4.5
<b>HOUSE WHITE WINE</b>	5/18
<b>HOUSE RED WINE</b>	5/18
<b>HOUSE HOT SAKE</b> – Sho Chiku Bai	4/8
<b>HOUSE COLD SAKE</b>	4/8

## NIGIRI SUSHI

<b>Maguro</b> - Tuna ▲	5
<b>Hamachi</b> - Yellowtail ▲	4.5
<b>Sake</b> - Salmon + ▲	4.5
<b>Abura Bozu:</b> Escolar + ▲	4.5
<b>Shiro Maguro</b> - Albacore + ▲	4.5
<b>Ebi</b> - Shrimp- ▲	3
<b>Masago</b> - Flying Fish Roe +	3.5
<b>Chef's choice of</b>	
5 pieces nigiri sushi with a California roll	15
6 pieces of sashimi	15

## MAKI SUSHI

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

## SMALL BITES

<b>Spring Roll</b>	5
<b>Vegetable Tempura (5)</b>	5
<b>Spicy Garlic Korean Tofu (4)</b> *	4.5
Tempura crispy tofu & grated daikon topped with spicy garlic scallion sesame sauce	
<b>Takoyaki (4)</b>	4.25
Fried-battered octopus balls	
<b>Spam Musubi</b>	3.5
Rice ball topped with spam, tamago & teriyaki glaze, wrapped with a seaweed band	
<b>Sashimi Salad</b> +	7
Chef choice 3 pcs sashimi, 1 shrimp over mixed greens with onions ponzu, kaiware & daikon	
<b>Yam Fries</b>	5
Sweet potato fries with chipotle aioli	
<b>Agedashi Tofu</b>	5
Fried-battered tofu, grated daikon & ginger, bonito, green onion & tempura sauce	
<b>Gyoza(5)</b>	4.75
Pan-fried dumplings filled with chicken & vegetables	
<b>Cucumber Sunomono</b>	3.5
English cucumber & wakame with vinegar sauce	



**WABI-SABI**  
SUSHI BAR & RESTAURANT

Japanese Cuisine

[www.wabisabicolumbiacity.com](http://www.wabisabicolumbiacity.com)

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# SUSHI DINNERS

(Served with Miso Soup)

- Chirashi +** 25  
 Chef's Choice of Fresh Sashimi served over rice (No Substitutions)
- Unagi Don (3/5)** 17/25  
 Broiled eel with avocado, kaiware, green onions, and sesame seeds
- Poke Bowl \*** 22  
 Fresh tuna and salmon mixed in our house poke dressing, served over rice, avocado, cucumbers, kaiso, kaiware, and tobiko

# BENTO BOXES

(Served with Miso Soup)

- Tokyo Bento +** 26  
 Grilled salmon, tempura shrimp, 2 pcs maguro, 2 pcs albacore, 2 pcs sake sashimi, tekka maki & salad
- Osaka Bento +** 26  
 5 pcs sashimi over sushi rice, tekka maki, 1 pc each of maguro, hamachi & escolar nigiri & kaiso salad

# ENTREES

- California Bowl +** 13  
 Sushi rice topped with imitation crabmeat & mayo, masago, avocado, cucumber, kaiso seaweed, wakame, yellow pickled radish & sesame seeds
- Steamed Rice** 2.00  
**Sushi Rice** 2.50

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# Nigiri +

(2 pieces per order)

- Sake:** Salmon+ ▲ 5.75  
**Salmon belly/Seared Salmon Bell** 7.50  
**Maguro:** Tuna + ▲ 6.50  
**Toro Maguro:** Bluefin Tuna Belly 12.00  
**Shime Saba:** Mackerel + ▲ 4.50  
**Hamachi:** Yellowtail + ▲ 6.50  
**Abura Bozu:** Escolar + ▲ 5.75  
**Amaebi:** Sweet Prawn ▲ 7.75  
**Ebi:** Shrimp ▲ 3.50  
**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  
**Shiro Maguro:** Albacore + ▲ 6.00  
**Tako:** Octopus ▲ 5.50  
**Tamago:** Sweet egg 3.00  
**Tobiko:** Flying Fish Roe + 5.00  
**Unagi:** Freshwater Eel 7.00  
**Uni (Seasonal)** 11.00

# SASHIMI + ▲

(2 pieces per order)

- Sake:** Salmon 6.00  
**Salmon belly/Seared Salmon Belly** 7.50  
**Maguro:** Tuna 7.00  
**Toro Maguro:** Bluefin Tuna Belly 14.00  
**Shime Saba:** Mackerel 4.50  
**Hamachi:** Yellowtail 7.00  
**Abura Bozu:** Escolar 6.00  
**Amaebi:** Sweet Prawn 7.75  
**Hokigai:** Surf Clam 5.00  
**Hotate:** Scallop 7.50  
**Ika:** Squid 3.50  
**Shiro Maguro:** Albacore 6.50  
**Unagi:** Freshwater Eel 7.00
- 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

<b>California Roll +</b> Imitation crabmeat, mayo, cucumber, avocado, sesame seeds & masago	6
<b>Crunch Roll</b> Tempura shrimp, avocado, cucumber, tempura flakes & unagi sauce	9
<b>Spider Roll +</b> Soft-shell crab, cucumber, radish sprouts, avocado, house sauce & masago	10
<b>Shrimp Tempura Roll</b> Tempura shrimp, cucumber, avocado & mayo	7
<b>Unagi Maki</b> Broiled eel, cucumber, kaiware, & avocado	11
<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, & house sauce	9
<b>Rainbow Roll +</b> Imitation crabmeat, mayo, avocado & cucumber and topped with slices of assorted sashimi	15
<b>Dragon Roll</b> Broiled eel, tempura shrimp, avocado & cucumber	16
<b>Baked Scallop Roll</b> California roll, topped with creamy scallop & masago	14
<b>Kani Maki – Crab Roll</b> Avocado, cucumber, tobiko, mayo & Alaskan snow crab	12
<b>Futomaki</b> Tamago, avocado, cucumber, sweet squash, pickled radish & shiitake mushrooms	9
<b>Salmon Skin Roll</b> Salmon skin, cucumber, radish sprout, masago, bonito flakes & Unagi sauce	6
<b>Spicy Tuna Tempura Roll * +</b> Tempura-style spicy tuna with eel sauce	6

## HOSOMAKI STYLE

Small Roll Styles

<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>Oshinko v</b> Pickled radish	3
<b>Kampyo Roll v</b> Sweet radish	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> Choice of Salmon Skin/ Spicy Scallop/ California	4.75
<b>Spider/Spicy Tuna Hand Roll</b>	5.75
<b>Unagi Hand Roll</b>	6.50

## SIGNATURE MAKI

<b>Bad Attitude * +</b> Soft-shell crab, avocado & cucumber, topped with snow crab, chili mango sauce, fried garlic, fried green onions & wasabi tobiko	15
<b>Hudson Roll * +</b> Spicy tuna, cucumber, oshiko, topped with tobiko, salmon seared with our Rainier & 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	15
<b>Rosabell * +</b> Tempura California Roll topped with 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 & 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 overtop a cucumber roll drizzled with spicy mayo & a cilantro garnish	14
<b>Ceviche Roll</b> Salmon and scallop overtop an avocado & cucumber roll with jalapeño, grated lime peels seared overtop	15
<b>Tempura California Roll * +</b> Tempura-style roll with imitation crabmeat, tobiko, avocado, sesame seeds, spicy mayo & unagi sauce	9
<b>Wabi Sabi Roll ** +</b> Cucumber, house sauce and soft-shell crab, topped with salmon, tuna, avocado, & white onion, drizzled with our Rainier sauce, tobiko & kaiware	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 & unagi sauce	10

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