

## FROM THE KITCHEN

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

## 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

### Poke Tuna or Salmon Salad \*\*\* + 15

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

### Sashimi Salad 16

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

### Hamachi Jalapeno\* 12

Thinly sliced yellowtail, jalapeno with ponzu sauce

## APPETIZERS

### Tuna/Salmon Tartare + 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 6

Crispy fried spring rolls filled with 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

### 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 seaweed

### Fried Tofu Musubi \* 4

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

### Yaki Nasu 7

Grilled Eggplant with ponzu sauce, green onions, and bonito

### Karaage Chicken 7

Japanese yummy fried chicken

### Takoyaki (5) 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 / 7

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

## NON-ALCOHOLIC BEVERAGE

Coke Diet coke, Sprite	2.00
Ginger Beer	2.50
Perrier	3.00
Kid Juice Box	1.50
Milk	2.50

## WINE

	<i>bottle</i>
SAUV. BLANC	21
CHARD	25
PINOT GRIGIO	19
RIESLING	19
TAKARA PLUM WINE	
J. LOHR MERLOT <i>Estates Los Osos CA</i>	25
J. LOHR CAB. SAUV <i>Estates Los Osos CA</i>	25

## SAKE

	<i>bttl</i>
SHO CHIKO BAI NIGORI	24
TOKUBETSU JUNMAI	26

## 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

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

# HAPPY HOUR BAR

Daily( 3:00 – 9:00pm)

<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	4/6
<b>HOUSE COLD SAKE</b>	4/6

# HAPPY HOUR Food

Daily (3:00 – 6:00 pm)

## 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)

(206) 721 0212

08/20/2020

4909 Rainier Ave S, Seattle WA 98118

Catering: [wabisabicolumbiacity@gmail.com](mailto:wabisabicolumbiacity@gmail.com)

# SUSHI DINNERS

(Served with Miso Soup)

<b>Chirashi +</b> Chef's Choice of Fresh Sashimi served over rice (No Substitutions)	25
<b>Unagi Don (3/5)</b> Broiled eel with avocado, kaiware, green onions, and sesame seeds	17/25
<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

(Served with Miso Soup)

<b>Tokyo Bento +</b> Grilled salmon, tempura shrimp, 2 pcs maguro, 2 pcs albacore, 2 pcs sake sashimi, tekka maki & salad	26
<b>Osaka Bento +</b> 5 pcs sashimi over sushi rice, tekka maki, 1 pc each of maguro, hamachi & escolar nigiri & kaiso salad	26
<b>Sake Bento</b> Grilled salmon, cucumber sunomono, California Roll & chicken gyoza	17
<b>Tori Bento</b> Grilled chicken teriyaki, chicken gyoza, cucumber sunomono & California Roll	16
<b>Yasai Bento</b> Monk roll, avocado roll, tempura vegetables, tofu & salad	16

# ENTREES

<b>Bibimbap *</b> Korean-style rice bowl topped with beef, spinach, zucchini & daikon, bean sprouts, seaweed, topped with fried egg & sesame gochuchang sauce <i>May substitute with Tofu or Chicken</i>	12
<b>California Bowl +</b> Sushi rice topped with imitation crabmeat & mayo, masago, avocado, cucumber, kaiso seaweed, wakame, yellow pickled radish & sesame seeds	13
<b>Grilled Chicken Teriyaki</b>	13
<b>Grilled Beef Teriyaki</b>	15
<b>Grilled Salmon Dinner</b> Grilled Salmon served with rice and salad	16
<b>Chicken Katsu</b> Crispy Panko fried chicken served with rice & salad	14
<b>Steamed Rice</b>	2.00
<b>Sushi Rice</b>	2.50

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# Nigiri +

(2 pieces per order)

<b>Sake:</b> Salmon + ▲	5.75
<b>Salmon belly/Seared Salmon Bell</b>	7.50
<b>Maguro:</b> Tuna + ▲	6.50
<b>Toro Maguro:</b> Bluefin Tuna Belly	12.00
<b>Shime Saba:</b> Mackerel + ▲	4.50
<b>Hamachi:</b> Yellowtail + ▲	6.50
<b>Abura Bozu:</b> Escolar + ▲	5.75
<b>Amaebi:</b> Sweet Prawn ▲	7.75
<b>Ebi:</b> Shrimp ▲	3.50
<b>Hotate:</b> Scallop + ▲	7.50
<b>Hotate&amp;Tobiko:</b> Scallop & Flying Fish Roe+	5.00
<b>Ika:</b> Squid + ▲	3.50
<b>Ikura:</b> Salmon Roe +	5.75
<b>Inari:</b> Tofu Pockets v	2.75
<b>Shiro Maguro:</b> Albacore + ▲	6.00
<b>Tako:</b> Octopus ▲	5.50
<b>Tamago:</b> Sweet egg	3.00
<b>Tobiko:</b> Flying Fish Roe +	5.00
<b>Unagi:</b> Freshwater Eel	7.00
<b>Uni (Seasonal)</b>	11.00

# SASHIMI + ▲

(2 pieces per order)

<b>Sake:</b> Salmon	6.00
<b>Salmon belly/Seared Salmon Belly</b>	7.50
<b>Maguro:</b> Tuna	7.00
<b>Toro Maguro:</b> Bluefin Tuna Belly	14.00
<b>Shime Saba:</b> Mackerel	4.50
<b>Hamachi:</b> Yellowtail	7.00
<b>Abura Bozu:</b> Escolar	6.00
<b>Amaebi:</b> Sweet Prawn	7.75
<b>Hokigai:</b> Surf Clam	5.00
<b>Hotate:</b> Scallop	7.50
<b>Ika:</b> Squid	3.50
<b>Shiro Maguro:</b> Albacore	6.50
<b>Unagi:</b> Freshwater Eel	7.00
<b>Ume Combo+ served with Miso Soup</b> 7 pieces of nigiri sushi with chef choice 5-cut roll	23
<b>Matsu Combo + served with Miso Soup</b> 3 pieces of sashimi, 7 pieces of nigiri sushi with chef choice 5-cut roll	30
<b>Sashimi Plate +▲</b> 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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