




W A B I

SUSHI & SAKE BAR

STARTERS

Edamames (green soybean) V	\$ 80
Edamames WABI V	\$ 135
Shishito Peppers	\$ 125
Wagyu Tataki 	\$ 270
Gyozas	
Tori (chicken)	\$ 125
Gyu (rib eye) 	\$ 135
Fried Tofu (ginger + scallion + soy sauce + mirin) V	\$ 75
Scallops (miso + sweet potato + nori) 	\$ 320
Akadashi (red miso soup + mushroom) V	\$ 75

TEMPURA

Tuna Shiso Tempura 	\$ 305
Soft Shell Crab Tempura	\$ 220
Shrimp Tempura	\$ 240


SUSHI

NIGIRI (15 grs)

Akami (blue fin tuna)	\$ 85
Chūtoro (blue fin tuna)	\$ 100
Ōtoro (blue fin tuna)	\$ 125
Sake (Salmon)	\$ 80
Hamachi (yellowtail)	\$ 90
Kampachi (amberjack)	\$ 75
Chocolate Clam + Robata	\$ 100
Gunkan Spicy Scallop	\$ 70
Scallop	\$ 80
Uni (sea urchin)*	\$ 175
Ika (japanese squid)	\$ 90
Ikura + Lime	\$ 135
Botan Ebi (sweet shrimp)*	\$ 170
Avocado Tempura V	\$ 40
+ Foie Gras (5grs)	\$ 45

* Seasonal Products


BATERA

Tuna + Crispy Rice + Kisami Nori	\$ 250
Yellowtail + Crispy Rice + Fried Onion	\$ 250
Salmon+ Crispy Rice + Tanuki Togarashi	\$ 230
Kanikama + Crispy Rice + Avocado	\$ 220
Ōtoro + Scallop + Salmon 	\$ 415


* 6 pzas, base sriracha, masago y negi

ABURI NIGIRI


* Price per piece (15 grs)

Wagyu 	\$ 95
Salmon	\$ 80
Chūtoro	\$ 100
Hamachi	\$ 90
Unagi	\$ 85
5 Piece Set 	\$ 370

DESSERTS





Coconut Sponge 	\$ 150
Mango Sticky Rice	\$ 150
Mochi	\$ 65
Kurogoma Azuki Strawberry Mango Chocolate Matcha	
Dulce de Leche Gooney Cake + Hojicha Ice Cream	\$ 150
Ice Cream	\$ 90
Matcha Lychee	

WABI SPECIALS

Ishikare Nabe (soup + salmon + tofu + udon + yuzu) \$ 310 	
Yakimeshi + Foie Gras + Wagyu	\$ 230
Ensalada de Algas + Otoro Tartar	\$ 220
Battayaki Chocolate Clams	\$ 240

HANDROLL

* Price per piece (30 grs)

Negi Toro (scallion + blue fin tuna)	\$ 145
Negi Hamachi (scallion + yellowtail)	\$ 125
Soft Shell Crab (yuzu - kosho mayo)	\$ 105
Shrimp Tempura	\$ 90
Salmon Skin + Sriracha 	\$ 60
Korean Spicy Tuna	\$ 130
Korean Spicy Salmon	\$ 105
Scallop (masago + scallion + onion + mayo) 	\$ 105
Wagyu + Foie Gras 	\$ 160
Wagyu + Ōtoro 	\$ 175
Wagyu + Uni (sea urchin)	\$ 175
Unagi (avocado + crunchy onion + spicy)	\$ 125

SHABU SHABU

* 100 grs

Wagyu 	\$ 620
Seafood or White Fish	\$ 520
Moriwase (mixed)	\$ 520

Includes - tofu + chicory + scallion + shitake + crysanthemum

Includes - udon or gohan


Sauces - sesame, yuzu - kosho y ume miso

MAKI (ROLL)




Crispy Roll (shrimo karage Sweet & Spicy) 	\$ 240
Rainbow Maki (tuna + kampachi + salmon + shrimp)	\$ 270
Spicy Tuna & Unagi Tempura Maki	\$ 260
Toro Ginza (otoro + takuan + shiitake) 	\$ 280
Korean Spicy Tuna (masago + avo + cucumber)	\$ 250
Korean Spicy Salmon	\$ 210
Wagyu Maki 	\$ 290
Kampachi Shiso (ume + asparagus)	\$ 190
Unagi (avocado + masago)	\$ 190
Aburi Salmon Roll	\$ 270
Atún Camarón Tempura (pepino + spicy)	\$ 250
Vegan (apple + shiitake + japanese pickles) V	\$ 190
Soft Shell Crab Maki	\$ 220
Shrimp Tempura Maki	\$ 180

SASHIMI

* 75 grs

Atún Akami	\$ 210
Atún Chūtoro	\$ 260
Atún Ōtoro	\$ 335
Salmón	\$ 200
Kampachi	\$ 195
Hamachi	\$ 230
Ika / Uni * (organic egg + ponzu)	\$ 230
Moriwase (mixed) *150 grs 	\$ 415

MINI BOWLS / BOWLS

Maguro Truffle (otoro + chutoro + akami)	\$ 295
Soft Shell Crab Tempura (spicy + ikura + scallion)	\$ 215 
Kampachi Spicy (shiitake + onion + garlic + egg)	\$ 275 (large)
Kampachi Mantecquilla (ginger + seaweed) 	\$ 170
Korean Spicy Salmon	\$ 170
Teriyaki Salmon (mushroom)	\$ 285 (large)
Wagyu + Shishito Peppers + Sriracha 	\$ 290 (large)
Wagyu (gomadare + quail egg)	\$ 215
Chirashi Moriwase (akami + salmon + kampachi)	\$ 190
Scallop + Kewpie + Masago	\$ 165

 WABI Specials

V Vegano

Nov 2024

www.wabisushi.mx

*The consumption of raw food is under the responsibility of the client.
*All prices include IVA and are in national currency, we accept all credit cards.



STONE AXE
ORIGINAL AUSTRALIAN FULL BLOOD WAGYU