




W A B I

SUSHI & SAKE BAR

STARTERS

| | |
|---|--------|
| Edamames (green soybean) V | \$ 85 |
| Edamames WABI V | \$ 140 |
| Shishito Peppers | \$ 135 |
| Wagyu Tataki  | \$ 290 |
| Gyozas | |
| Tori (chicken) | \$ 130 |
| Gyu (rib eye)  | \$ 145 |
| Fried Tofu (ginger + scallion + soy sauce + mirin) V | \$ 80 |
| Scallops (miso + sweet potato + nori)  | \$ 320 |
| Akadashi (red miso soup + mushroom) V | \$ 75 |

TEMPURA

| | |
|--|--------|
| Tuna Shiso Tempura  | \$ 310 |
| Soft Shell Crab Tempura | \$ 235 |
| Shrimp Tempura | \$ 245 |


SUSHI

NIGIRI (15 grs)

| | |
|-----------------------------|--------|
| Akami (blue fin tuna) | \$ 90 |
| Chūtoro (blue fin tuna) | \$ 110 |
| Ōtoro (blue fin tuna) | \$ 135 |
| Sake (Salmon) | \$ 85 |
| Hamachi (yellowtail) | \$ 95 |
| Kampachi (amberjack) | \$ 80 |
| Chocolate Clam + Robata | \$ 110 |
| Gunkan Spicy Scallop | \$ 80 |
| Scallop | \$ 85 |
| Uni (sea urchin)* | \$ 185 |
| Ika (japanese squid) | \$ 90 |
| Ikura + Lime | \$ 140 |
| Botan Ebi (sweet shrimp)* | \$ 170 |
| Avocado Tempura V | \$ 40 |
| + Foie Gras (5grs) | \$ 45 |

* Seasonal Products


BATERA

| | |
|--|--------|
| Tuna + Crispy Rice + Kisami Nori | \$ 260 |
| Yellowtail + Crispy Rice + Fried Onion | \$ 250 |
| Salmon+ Crispy Rice + Tanuki Togarashi | \$ 240 |
| Kanikama + Crispy Rice + Avocado | \$ 230 |
| Ōtoro + Scallop + Salmon  | \$ 415 |


* 6 pzas, base sriracha, masago y negi

ABURI NIGIRI


* Price per piece (15 grs)

| | |
|---|--------|
| Wagyu  | \$ 95 |
| Salmon | \$ 85 |
| Chūtoro | \$ 110 |
| Hamachi | \$ 95 |
| Unagi | \$ 85 |
| 5 Piece Set  | \$ 395 |

DESSERTS





| | |
|--|--------|
| Coconut Sponge  | \$ 160 |
| Mango Sticky Rice | \$ 160 |
| Mochi | \$ 70 |
| Kurogoma Azuki Strawberry Mango Chocolate Matcha | |
| Dulce de Leche Gooney Cake + Hojicha Ice Cream | \$ 160 |
| Ice Cream | \$ 90 |
| Matcha Lychee | |

WABI SPECIALS

| | |
|---|--------|
| Ishikare Nabe (soup + salmon + tofu + udon + yuzu) \$ 340  | |
| 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) | \$ 150 |
| Negi Hamachi (scallion + yellowtail) | \$ 130 |
| Soft Shell Crab (yuzu - kosho mayo) | \$ 115 |
| Shrimp Tempura | \$ 95 |
| Salmon Skin + Sriracha  | \$ 70 |
| Korean Spicy Tuna | \$ 135 |
| Korean Spicy Salmon | \$ 115 |
| Scallop (masago + scallion + onion + mayo)  | \$ 115 |
| Wagyu + Foie Gras  | \$ 160 |
| Wagyu + Ōtoro  | \$ 175 |
| Wagyu + Uni (sea urchin) | \$ 185 |
| 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 + chrysanthemum

Includes - udon or gohan


Sauces - sesame, yuzu - kosho y ume miso

MAKI (ROLL)




| | |
|---|--------|
| Crispy Roll (shrimo karage Sweet & Spicy)  | \$ 250 |
| Rainbow Maki (tuna + kampachi + salmon + shrimp) | \$ 270 |
| Spicy Tuna & Unagi Tempura Maki | \$ 270 |
| Toro Ginza (otoro + takuan + shiitake)  | \$ 290 |
| Korean Spicy Tuna (masago + avo + cucumber) | \$ 260 |
| Korean Spicy Salmon | \$ 220 |
| Wagyu Maki  | \$ 290 |
| Kampachi Shiso (ume + asparagus) | \$ 210 |
| Unagi (avocado + masago) | \$ 210 |
| Aburi Salmon Roll | \$ 280 |
| Atún Camarón Tempura (pepino + spicy) | \$ 260 |
| Vegan (apple + shiitake + japanese pickles) V | \$ 190 |
| Soft Shell Crab Maki | \$ 240 |
| Shrimp Tempura Maki | \$ 195 |

SASHIMI

* 75 grs

| | |
|--|--------|
| Atún Akami | \$ 220 |
| Atún Chūtoro | \$ 270 |
| Atún Ōtoro | \$ 340 |
| Salmón | \$ 210 |
| Kampachi | \$ 205 |
| Hamachi | \$ 235 |
| Ika / Uni * (organic egg + ponzu) | \$ 230 |
| Moriawase (mixed) *150 grs  | \$ 430 |

MINI BOWLS / BOWLS

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|--|--|
| Maguro Truffle (otoro + chutoro + akami) | \$ 295 |
| Soft Shell Crab Tempura (spicy + ikura + scallion) | \$ 225  |
| Kampachi Spicy (shiitake + onion + garlic + egg) | \$ 275 (large) |
| Kampachi Mantecquilla (ginger + seaweed)  | \$ 180 |
| Korean Spicy Salmon | \$ 180 |
| Teriyaki Salmon (mushroom) | \$ 295 (large) |
| Wagyu + Shishito Peppers + Sriracha  | \$ 290 (large) |
| Wagyu (gomadare + quail egg) | \$ 215 |
| Chirashi Moriwase (akami + salmon + kampachi) | \$ 205 |
| Scallop + Kewpie + Masago | \$ 180 |

 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