

COCKTAILS

- MAI TAI** 9
Rum, Apricot Brandy, lime, passion fruit, pineapple juice, Myer's Rum float
- GINGER LIME MARGARITA** 9
Sauza Hornitos, triple sec, fresh ginger, lime
- MANGO MOJITO** 9
Muddled mint, lime, mango puree, Bacardi Light Rum
- SAKE BLOODY MARY** 9
Sake, Absolut Peppar, tomato juice & spices

SAKE 'TINIS

- TSUNAMI SAKE TINI** 8
Nigori Sake, vodka, triple sec, apricot brandy, oj
- PEAR SAKE TINI** 9
Sake, Absolut Pear Vodka, pear nectar
- SAKE TINI** 9
A divine cloud of Nigori Sake, vodka & plum wine
- CHOCOLATE SAKE TINI** 9
Sake, Godiva White Chocolate Liqueur & Dark Crème de Cacao

'TINIS

- MANGO TINI** 9
Absolut Madarin Vodka, triple sec, mango puree
- KUMQUAT MARTINI** 10
Sake, vodka, cointreau, fresh kumquat syrup
- CUCUMBER MARTINI** 9
Cucumber-infused Bombay Gin martini
- LYCHEE MARTINI** 9
Grey Goose Vodka, lychee juice, Triple Sec

TOP SHELF

Bombay Sapphire
Tanqueray
No 10 Tanqueray
Hendrick's

Sauza Hornitos
Patron Silver

Belvedere
Chopin
Grey Goose
Ketel One

Jameson
Dewar's
Chivas
Glenfiddich
Glenlivet
Talisker sm 12yrs

Hennessy
Courvoisier
Crown Royal
Grand Marnier
Maker's Mark
Barcardi Light



Dinner Menu

www.wabisabicolumbiacity.com

FROM THE KITCHEN

Miso Soup	3
Warm somen noodle soup	5
Field Greens	5 v
Edamame	4 v
Tako or Ebi Sunomono	5
Kimchi cucumber Sunomono	5
Kaiso Salad	5 v
Spam Musubi	4

SALADS

Five Spice Tuna Tataki Salad +	14
Tuna seared with five spices & served over mixed greens, fried shallots, sliced white onion with ponzu dressing	
Shoyu Poke Tuna Salad***+	13
Hawaiian-style rare tuna salad with English cucumber, sweet onions & sesame shoyu dressing	
Salmon Salad	12
Broiled salmon, lettuce leaf, frisee, tobiko, kaware, cucumber, gobo, sesame seeds, sweet onions, bonito flakes & ponzu	
Ohitashi with Goma Dressing	7
Blanched spinach with sesame dressing	

APPETIZERS

Tuna Tar Tare	11
Minced sashimi grade tuna, caper, sesame oil, shallot, avocado wasabi puree & rice crackers	
Albacore Tataki	10
Seared albacore served with shredded daikon, radish sprouts & ponzu	
Sake Tataki	10.5
Fresh sockeyed salmon, sweet Walla Walla onions, capers, ponzu	
Fried Shichimi Calamari	9
Served with aioli	
Agedashi	7
Tempura tofu, grated daikon, bonito flakes & red chili relish with tempura sauce	
Yam Fries v	7
Sweet potato fries with aioli	
Soft Shell Crab Lettuce Wraps*	10
Battered softshell crab, cucumber & cilantro with a spicy chili-lime dipping sauce	
Gyoza (8)	7
Pan-fried dumplings filled with chicken & vegetables with a ginger-citrus-soy dipping sauce	
Wabi-Sabi Tempura Platter	11
Lightly tempura-battered prawns, Nama Chikuwa fish cake, kabocha, shiitake mushroom, zucchini, eggplant & broccoli	
Shrimp Tempura (5)	10
Vegetable Tempura	8

*Spicy + Contains raw fish v Vegan

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

WHITE

2008 Oyster Bay Sauvignon Blanc	7/24
Marlborough New, Zealand	
2007 Waterbrook Pinot Gris	7/24
Columbia Valley, WA	
2007 White Knight Viognier	7/24
Columbia Valley, WA	
2007 Frei Brothers Chardonnay	7/24
Sonoma, CA	
2006 Hann Chardonnay	8/28
Monterey, CA	
2008 Martedi Riesling	9/30
Yakima Valley, WA	

RED

2007 Sagelands Merlot	7/21
Columbia Valley, WA	
2006 Rodney Strong Cabernet	7.5/25
Sonoma, CA	
2006 Firesteed Pinot Noir	8/28
Oregon	

BEER

DRAFT	4.00
Kirin Ichiban, Elysian IPA, Pandan Brown Ale	
BOTTLED	
small	4.00
Kirin Light, Asahi, Corona	
Large	7.50
Asahi Extra Dry	
Special Imported Japanese Beer	
Hitachino (Small)	7.00
<i>wheat beer spiced w/ coriander & orange zest</i>	

HOT SAKE

House Sake - Gekkeikan	6/10
Premium Sake	10/15
Harushika - Light, smooth, sharp citrus flavor, very dry!	
Otokoyama - Grain-like aroma with a hint of fruity nose, sharp edge	
Bishonen - Rich, savory aroma, well balanced with long bitter and clean finish	

CHILLED SAKE

Sho Chiku Bai Nigori Sake

Bold & sweet, unfiltr sake, pair well with spicy food
Glass 8 Bottle 20

Yukikage Premium chilled Junmai Sake

Soft, light bodies with log lingering finish, pair well with sashimi or seared salmon

Glass 12 Bottle 40

"MU" Super Premium Daiginjo Sake

Glass 15 Bottle 50

Kizakura Stars Sparkling Sake

Serving bottle 10

BEVERAGES

Coke, Diet Coke, Sprite	2.00
Santa Vittoria Sparkling Mineral water	3.00
Iced Tea	2.00
Juice - OJ, Cranberry, Apple, Pineapple	2.50
Organic Lemonade	2.75
Green Tea by Cup	.75

WABI SABI Signature Sushi Roll

- Saigon Tuna Roll** +** 8
Tuna, cucumber, avocado, cilantro, pickled ginger, spicy mayo & fried jalapeno pepper, wrapped in rice paper with ponzu sauce
- TNT Roll ***+** 7
Extremely spicy tuna roll, tempura scallions & cucumber
- Columbia City Roll +** 9
Fresh tuna and mixed green salad wrapped with cucumber and ponzu sauce, naruto-style, riceless!
- Volcano roll *+** 11
Hotate, tenkatsu, avocado, cucumber, jalapeno, lemon & a dynamite spicy sauce
- Rainier roll *+** 10
Tempura scallion, cucumber & avocado, topped with fried onion & spicy tuna
- Seattle Roll +** 10
Cucumber, white onion, avocado & tobiko with thin layers of smoked salmon
- Ceviche Roll +** 11
Lime-marinated scallop, salmon, jalapeno, cilantro & cucumber topped with black tobiko & charred lime peel
- Maui Roll* +** 11
Tuna, fresh thinly sliced mango, cucumber & cilantro with a spicy mayo sauce
- Samurai Roll *+** 10
Albacore, wasabi tobiko, avocado, cucumber, cilantro, fried shallots & a spicy sauce
- Poke Maki *+** 9.50
Tuna wrapped around a rice roll filled with avocado, tempura scallion, cucumber & chili sesame sauce, topped with cilantro
- Monk Roll v** 7
Seasoned shiitake mushroom, avocado, cucumber & yellow pickled radish
- Yasai Maki v** 7
Wakame, frisee, cucumber, avocado, tempura onion
- Tofu Maki v** 7
Seasoned tofu wrapped around a rice roll filled with kampyo, oshinko & cucumber



ENTREES

- Mochiko Chicken Plate** 13
Fried chicken battered with mochi flour, salad & rice
- Saba Shioyaki** 13
Grilled Mackerel, lettuce leaf cucumber salad with a miso vinaigrette, served with grated daikon, lemon & ponzu dressing
- Sukiyaki Beef** 15
Traditional Japanese hot pot with thinly sliced beef, tofu, Japanese cabbage, shiitake mushrooms, fish cake, glass noodles, onion, in savory broth
- Grilled Kalbee Dinner** 14
Grilled marinated short ribs, lettuce leaf cucumber salad with miso vinaigrette & rice
- Spam Fried Rice** 10
Spam, egg, rice, carrots & peas
- Yakisoba**
Japanese stir fried noodles, beansprouts, onions, cabbage, carrots, mushroom, red ginger & seaweed flakes
Beef 13 Chicken 12 Vegetables 10
- Gyudon - Beef Donburi** 12
Thinly sliced beef & sliced sweet onions over a rice bowl
- Katsu Curry Don** 12
Breaded pork cutlet with panko topped with Japanese curry sauce & savory vegetables over a rice bowl

Brown Rice \$1.00 Extra

UDON

- Shrimp or Vegetable Tempura Udon** 12/10
Choice of shrimp or vegetable tempura udon noodles, udon broth, fish cake, green onion
- Niku Udon** 12
Thinly sliced sukiyaki beef, udon noodles, udon broth, fish cake & green onion
- Nabeyaki Udon** 14
"Udon hot-pot" shrimp tempura, vegetables, fish cake, green onion & egg
- Kid's Udon** 6
Udon noodles, udon broth, fish cake with a choice of beef, chicken or plain

BENTO BOXES

Served with miso soup

- Tokyo Bento+** 25
Grilled salmon, sunomono, tempura shrimp, 6pcs of maguro, hamachi & suzuki sashimi & tekka maki, fruit & Japanese tsukemono
- Sake Bento** 16
Grilled salmon, sunomono, tempura shiitake mushroom & eggplant, California roll, fruit, miso soup & rice
- Tori or Niku Bento** 13/15
Chicken or Beef teriyaki, tempura shiitake mushroom & zucchini, sunomono, California roll, fruit & rice
- Sakura Bento v** 12
Sauteed broccoli, zucchini, shiitake mushroom & carrots, sunomono, deep fried tofu with ginger & lemon, kampyo roll, fruit & rice
- Okosama Bento - Kid's Bento** 7
Grilled teriyaki chicken, fruit & rice
(For 10 and under)

NIGIRI

(2 pieces per order)

Maguro+ - tuna	5.5
Hotate+ - scallop	5
Tai+ - Red Snapper	5.5
Unagi - freshwater eel	4
Sake+ - salmon	4.5
Hamachi+ - yellowtail	5.5
Suzuki/Shiromi+ - Stripped Bass	4
Shiro Maguro+ - albacore tuna	4
Tako - octopus	4
Ikura+ - salmon roe	7
Tobiko+ - flying fish roe	4
Saba+ - mackerel	3.5
Crab & Tobiko	5
Ebi - shrimp	3
Ama Ebi+ - sweet shrimp	4.5
Hotate & Tobiko+	4.5
Spicy Tuna Poke+	5
Uni+ - Sea urchin	7
Fatty Tuna+ - Toro	12
Ika+ - squid	3.5
Tamago - egg	3
Hokkigai+ - surf clam	3.5
Inari v - Tofu Pockets	3

SUSHI DINNERS

served with miso soup

Tuna & Avocado+	22
Sashimi-grade cubed tuna with fresh avocado, served over rice	
Tekadon+	22
Tuna sashimi over sushi rice	
Chirashi *+	24
Assorted sashimi served over rice	
Sashimi Plate+	25
15 pieces of sashimi (5 types of fish)	

SUSHI COMBOS

Chef's choice of fresh nigiri served with miso soup

Ume Combo+	22
7 pieces of nigiri sushi with tekka maki	
Matsu Combo+	25
10 pieces of nigiri sushi with Negihama	

CARPACCIO

Suzuki Carpaccio	16
with yuzu citrus	
Five spice-seared tuna carpaccio	16
with ponzu and fried shallots	

DESSERT

Green Tea, or Red Bean Ice cream	4
Mochi Ice cream (2)	4
Kona coffee & strawberry	

TRADITIONAL MAKI

Sushi Roll

California Roll	6
Imitation crabmeat, mayo, tobiko, cucumber, avocado & sesame seeds	
Spider Roll	8
Softshell crab, cucumber, radish sprouts, avocado, tobiko & house sauce	
Shrimp Tempura Roll	6
Tempura shrimp, cucumber, avocado & Japanese mayonnaise	
Unagi Maki	5.5
Broiled eel, cucumber, shiso & avocado	
Spicy Tuna Roll*+	6.5
Tuna, jalapeno peppers, sriracha spicy sauce, cucumber & avocado	
Spicy Scallop Roll*+	6
Scallop, cucumber, radish sprouts, avocado, tobiko & spicy sauce	
Rainbow Roll +	13
Avocado, cucumber, tobiko with an assortment of fresh fish layered on top	
Dragon Roll	12
Broiled eel, tempura shrimp, avocado & cucumber	
Baked Scallop Roll	11
Cucumber, avocado & asparagus, topped with creamy scallops & smelt roe baked au gratin style!	
Kani Maki - Crab Roll	9
Snow crab, tobiko, mayo, avocado & cucumber	
Futomaki	5
Tamago, sweet squash, pickled radish & yamagobo	
Salmon Skin Roll	4.5
Salmon skin, cucumber, radish sprouts, massago, yamagobo & bonito flakes	
Hosomaki Style - Small Style	
Spicy Tuna Tempura Roll *+	5
Tempura style spicy tuna & eel sauce	
Negihama+	4
Yellowtail & scallion roll	
Sake Maki+	3.75
Smoked salmon roll	
Tekka Maki+	4
Tuna Roll	
Ika Shiso Maki +	4
Squid, salted plum & shiso	
Oshinko v	3
Pickled radish	
Kampyo Roll v	3
Sweet squash	
Kappa Maki v	3
Cucumber Roll	
Ume Shiso Maki v	3
Salted plum shiso roll	

*Spicy + Contains raw fish v Vegan

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