

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



Lunch 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 +	12
Tuna seared with five spices & served over mixed greens, fried shallots, sliced white onion with ponzu dressing	
Shoyu Poke Tuna Salad****+	12
Hawaiian-style rare tuna salad with English cucumber, sweet onions & sesame shoyu dressing	
Salmon Salad	10.5
Broiled salmon, lettuce leaf, frisee, tobiko, kaware, cucumber, gobo, sesame seeds, sweet onions, bonito flakes & ponzu dressing	
Ohitashi with Goma Dressing	7
Blanched spinach with sesame dressing	

APPETIZERS

Tuna Tar Tare	10
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	8
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	
Gyoza (8)	7
Pan-fried dumpling filled with chicken & vegetables with ginger-citrus-soy dipping sauce	
Wabi-Sabi Tempura Platter	10
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

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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	
<i>Bold & sweet, unfiltr sake, pair well with spicy food</i>	
Glass 8	Bottle 20
Yukikage Premium chilled Junmai Sake	
<i>Soft, light bodies with log lingering finish, pair well with sashimi or seared salmon</i>	
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

Teriyaki Chicken Donburi	8
Grilled teriyaki chicken over rice bowl	
Katsu Curry Don	9
Breaded pork cutlet with panko topped with Japanese curry sauce & savory vegetables over a rice bowl	
Gyudon - Beef Donburi	10.5
Thinly sliced beef, sliced sweet onions over a rice bowl	
Yakisoba	
Japanese stir fried noodles, beansprouts, onions, zucchini, red ginger, seaweed flakes Beef 10 Chicken 8 Vegetables 8	
Saba Shioyaki	8
Grilled Mackerel, lettuce leaf cucumber salad with miso vinaigrette, served with grated daikon, lemon & ponzu sauce	
Mochiko Chicken Plate	9
Fried chicken battered with mochi flour, salad & rice	
Grilled Kalbee Dinner	10.5
Grilled marinated short ribs, lettuce leaf cucumber salad with a miso vinaigrette & rice	
Sukiyaki Beef	12
Traditional Japanese hot pot with thinly sliced beef, tofu, Japanese cabbage, shiitake mushrooms, fish cake, glass noodles, onion, in savory broth	
Spam Fried Rice	9
Spam, egg, rice, carrots & peas	

Brown Rice \$1.00 Extra

UDON

Shrimp Tempura Udon	12
Shrimp tempura, udon noodles, udon broth, fish cake & green onions	
Vegtable Tempura Udon	10
Shiitake mushroom, green beans & broccoli tempura, udon noodles, dashi broth, fish cake & green onions	
Niku Udon	12
Thinly sliced sukiyaki beef, udon noodles, udon broth, fish cake & green onions	
Kid's Udon	6
Udon noodles, udon broth & fish cake. choice of beef, chicken or plain	

BENTO BOXES

Served with miso soup

Sake Bento	13
Grilled salmon, sunomono, tempura shiitake mushroom & eggplant, California roll & fruit	
Tori or Niku Bento	11/13
Teriyaki chicken or beef, tempura shiitake mushroom & eggplant, sunomono, California roll & fruit	
Sakura Bento v	10
Sauteed broccoli, zucchini, shiitake mushroom & carrots, sunomono, deep fried tofu with ginger & lemon, kampyo roll & fruit	
Okosama Bento - Kid's Bento	7
Grilled teriyaki chicken, fruits & rice (For 10 and under)	

CARPACCIO SUSHI

Suzuki carpaccio 16
with yuzu citrus +

Five spice-seared tuna carpaccio 16
with crispy shallots +

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 LUNCHES

served with miso soup

Tuna & Avocado+ 16

Sashimi-grade cubed tuna with fresh avocado, served over rice

Tekadon+ 16

Tuna sashimi over sushi rice

Chirashi *+ 18

Assorted sashimi served over rice

SUSHI COMBOS

Ume Combo+ 15

Chef's choice of 5 pieces of fresh nigiri sushi with tekka maki

Sashimi Plate+ 18

9 pieces of sashimi (3 types of fish)

DESSERT

Green Tea, or Red bean Ice cream 4

Mochi Ice cream (2) 4

Strawberry & Kona Coffee

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

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