

Welcome

At Wabi we aim at using sustainable, local suppliers of fresh produce such as Welton's brewery (Wabi Sabi beer) and Nama Yasai (growers of Japanese produce in Lewes)

Each of our creations is prepared with a family style sharing concept in mind and we encourage you to taste your way through several small courses

Our sommeliers are here to help and guide you with wine, sake and tea suggestions that pair perfectly with the varied tastes and textures of our menu.

Please let us know if you have any special dietary requirements, allergies or requests

We do not serve blue fin tuna

Osusume/ Specials

Yellowtail Collar Grilled with Sea Salt Served with Ponzu	7.80
Avocado "Sashimi" with Hot Smoked Salmon, Sushi Rice, Kizami Wasabi Dressing and Grapes	8.50
Sweet Shrimps Seared with Hot Sesame Oil and Topped with Sesame Seeds, Ginger and Chives. Served with Yuzu Soy	7.50

Otsumami/ Snacks

Edamame with Maldon Sea Salt	2.50
Shishito Peppers Grilled with Miso Sauce and Sesame Seeds	3.50
Home Made Pork Scratchings with Creamy Mentaiko Dip	3.25

Zensai/ Smaller Dishes

Miso Soup with Wakame and Tofu	3.00
Clear Chicken Soup with Chicken and Shiitake Dumpling	3.50
Yellowtail Sashimi with Kizami Wasabi and Citrus Soy	10.50
Beef Fillet Tataki with Onion Ponzu and Garlic Chips	12.50
Oshinko Fresh Home Made Pickles	4.50
Organic Green Salad with Tofu Lemon Truffle Dressing	4.50
Oshitashi Dressed with Sesame Soy	5.00
Chicken Salad with Kimchee and Goma Ponzu	8.50
Scallop and Salmon Kobu Jime with Spicy Shiso Ponzu	9.75

Agemono/ Something Crunchy

Lobster Tempura with Creamy Kimchee Dressing and Kimchee	14.50
Mixed Seafood Kaki-Age with Amazu Ponzu Sauce	6.50
Crispy Squid Kara-Age with Yuzu Kosho Salt and Green Chili Dipping Sauce	8.50
Curried Mushroom "Chopsticks" with Smoked Bacon Mayonnaise and Ponzu	7.25
Seasonal Vegetable Tempura with Mushroom Dashi Soy	6.00
Creamy Crab and Corn Croquette with Brown Crab Aioli	7.50
Classic Prawn Tempura	8.25

A discretionary service charge of 12.5 % will be added to your bill

Robata Grill

Chicken Wings Grilled with Wabi Hot Sauce	7.50
Slow Cooked Pork Belly Grilled with Korean Miso and Apple	13.00
Black Cod Grilled with Spicy Moro Miso	18.00
Whole Poussin Grilled with Spicy Moro Miso	14.50
Miso Grilled Chicken Skewers	8.50

Oozara/ Larger Dishes

Marbou Nasu Braised Pork, Aubergine and Tofu Hot Pot Served with Rice and Lettuce Cups	9.50
Steamed Soy Chicken Breast with Mushrooms and Ginger	14.00
Pan Fried Skate with Spicy Shiso Ponzu	14.00
Braised Duck Leg Nabe with Soba and Sweet Daikon	12.75
Seabass Steamed with Sake, Soy, Butter and Truffle Oil	13.50
Pan Fried Squid with Garlic, Black Shichimi and Mushrooms	9.50
Chilean Seabass Grilled on Hoba Leaf with Moro Miso	17.00
Sweet Miso Grilled Foie Gras with Rice/Soba Crisps, Kinome Miso and Myoga Pickle	9.50
Spicy Beef Fillet Toban-Yaki Served Sizzling with Onion, Gochujang and Soy	17.50
Takikomi Gohan Rice Hot Pot with Mushroom and Soba	10.50
with Unagi, Edamame, Mushrooms and Omelette	13.50

Sushi

	Maki	Temaki
Salmon and Avocado	6.25	6.25
Spicy Tuna	6.50	6.50
Unagi Kabayaki and Foie Gras with Yamagobo, Shiso and Sweet Kyoto Sansho Sauce	6.50	6.50
Crunchy Soft Shell Crab with Fresh Kimchee, Avocado and Tobiko	7.50	7.50
California Style with King Crab, Cucumber, Avocado and Spicy Mayonnaise	6.50	6.50
Vegetarian with Kampyo, Avocado, Yamagobo, Cucumber and Kimchee	4.75	4.75
Spicy Scallop with Gochujang Sauce and Crunchy Tempura Crumbs	6.75	6.75
Salmon "Gravad Lax" with Pickled Cucumber and Dill	6.25	
Dragon Roll Grilled Unagi and Avocado	7.00	
	Nigiri	Sashimi
Salmon	3.25	3.25
Yellowfin Tuna	4.00	4.00
Seabass	3.75	3.75
Diver Scallop	3.75	3.75
Unagi Kabayaki	3.25	3.25
Anago	3.00	3.00
Sweet Shrimp	3.50	3.50
Prawn	3.25	3.25
Ikura	3.75	3.75
Hamachi	3.75	3.75
Mackerel	3.00	3.00
King Crab	4.00	4.00

Squid	3.25	3.25
Tamago	3.00	3.00