

wabi | 侘寂 | sabi

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Cold Appetisers

- Edamame 4
- Spicy Edamame 4.5
- Wasabi Peas 4
- Wakame Seaweed Salad 6
- Tuna Tartare 12
- Diced tuna served with salmon-roe and wasabi dressing
- Beef Tataki 12
- Sirloin carpaccio with a garlic soy and chilli dressing
- Ponzu Salmon 12
- Seared spicy salmon with ponzu dressing
- Tako-Wasabi 7
- Octopus tartare marinated in wasabi sauce

Hot Appetisers

- Agedashi Tofu 8
- Chicken Gyoza (5 pcs) 8
- Vegetables Gyoza (5 pcs) 7
- Prawn Gyoza (5 pcs) 8.5
- Crispy & Spicy Chicken Wing (3 pcs) 7.5
- Fried chicken wings with a spicy coating and sesame seed
- Takoyaki 7
- Octopus balls with okonomiyaki sauce, mayonnaise and bonito flakes
- Chicken Yakitori (3 pcs) 7
- Grilled teriyaki chicken skewers
- Chicken Karaage (5 pcs) 7
- Bite-sized fried chicken with sweet chilli sauce and a side salad
- Ika Karaage 8
- Crispy squid topped with garlic chips, served with sweet chilli sauce

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Poppy seed-crusted Tuna Sashimi 12

Torched tuna served with wakame, miso and mustard sauce

Dirty fries 7

Topped with okonomiyaki sauce, mayonnaise and crispy shallots

Tofu Teriyaki 7

Nasu Dengaku 8

Grilled aubergine brushed with sweet miso glaze

Pumpkin Korokke 7

Fried breaded pumpkin croquettes with a side salad

Salads

Soft Shell Crab Salad 14

Avocado Edamame Salad 13

Tempura

Vegetables 9

Prawn 10

Mixed Prawn, Vegetable and Seabass 12

Whole Soft Shell Crab 11

Chefs Signature

Amai Duck 20

Pan-seared tender duck breast with raspberry teriyaki sauce, grilled pineapple and rice

Gin Dara 25

Grilled black cod marinated in a sweet and spicy miso sauce, served with rice

Sirloin Steak 23

Japanese-style grilled sirloin served with vegetables and rice

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Donburi

Meaning 'rice bowl', these dishes offer a warm hearty meal with your choice of topping served over a bed of rice

Teriyaki Eel Box 19

Teriyaki Chicken Don 14

Salmon Teriyaki Don 15

Beef Gyudon 15

Stir-fried sliced teriyaki beef with spring onions and ginger

Salmon Sashimi Tobiko Don 16

Salmon sashimi topped with flying-fish roe

Chirashi Sushi Don 18

Seabass, Tuna and Salmon Sashimi, Japanese omelette and Flying-Fish roe

Yasai Don 14

Vegetable tempura with teriyaki sauce and nori seaweed

Curry

Rich and flavourful japanese curry, comes with your choice of topping and served with rice and pickled vegetables

Chicken Katsu 14

King Prawn Katsu 15

Crispy Tofu 14

Pumpkin Korokke Katsu 14

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Noodle Soup

Tonkotsu Ramen 14

A rich and creamy pork broth topped with pork chashu, a seasoned egg, spring onion, beansprouts, kikurage mushrooms, seaweed, bamboo and kamaboko fish cake

Shoyu Chicken Katsu Ramen 14

A clear soy sauce based broth topped with Crispy fried Chicken coated in breadcrumbs, a seasoned egg, spring onion, beansprouts, bamboo, seaweed, kikurage mushrooms and kamaboko fish cake

Tomyum Prawn Ramen 15

Spicy and rich, this pork broth is flavoured with tradition Thai tomyum flavours, and is topped with Prawn, a seasoned egg, spring onion, beansprouts, bamboo, mushroom, seaweed, kamaboko fish cakes, shredded chilli and chilli oil

Noodles

Stir fried noodles, with your choice of udon or soba noodles. Comes with vegetables and topped with nori seaweed

Chicken 13

Beef 14

Vegetable 12

Prawn 15

Side dishes

Steamed rice 4

Garlic fried rice 5

Miso soup 4

Kimchi 5

Japanese Pickles 5

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侘寂

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Sashimi (5 pcs)

Otoro (Fatty Tuna) 19	Amaebi (Sweet Prawn) 9
Chutoro (Blue Fin Tuna) 15	Hotate (Scallop) 10
Maguro (Tuna) 11	Unagi (Eel) 13
Sake (Salmon) 10	Hokkigai (Surf Clam) 9
Hamachi (Yellowtail) 13	Ikura (Salmon Roe) 10
Saba (Mackerel) 9	Eel Box 19
Ika (Squid) 9	Sashimi trio (9pcs) 18
Tako (Octopus) 9	salmon, tuna, seabass
Suzuki (Seabass) 9	

Nigiri (2 pcs)

Maguro (Tuna) 7	Ikura (Salmon Roe) 8
Sake (Salmon) 7	Tobiko (Flying-Fish Roe) 7
Saba (Mackerel) 5	Inari (Tofu Pouch) 6
Tamago (Sweet Omelette) 5	Wakame (Green Seaweed) 6
Ebi (Cooked prawn) 6	Seared Miso Salmon 7
Hamachi (Yellowtail) 7	Tako (Octopus) 6
Suzuki (Seabass) 6	Roasted Duck 8
Amaebi (Sweet Prawn) 6	Chef's Nigiri Selection (8pcs) 24
Hotate (Scallop) 8	salmon, tuna, yellowtail, seabass,
Unagi (Eel) 8	teriyaki eel, prawn, fluffy egg, tobiko
Ika (Squid) 6	

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Uramaki  (8 pcs)

California Roll 9

Prawns, avocado, cucumber, mayonnaise, tobiko

Spicy Tuna Roll 10

Tuna, spring onions, spicy mayonnaise, sesame seeds

Spicy Salmon Roll 9

Salmon, spring onions, spicy mayonnaise, sesame seeds

Salmon Avocado Roll 10

Salmon, avocado, tobiko

Tuna Avocado Roll 10

Tuna, avocado, tobiko

Chicken Katsu Roll 9

Chicken katsu, cream cheese, sesame seeds, teriyaki sauce

Creamy Salmon Roll 9

Salmon, cream cheese, tobiko

Creamy Tuna 10

Tuna, cream cheese, tobiko

Creamy Prawn 10

Prawn, cream cheese, tobiko

Prawn Tempura Roll 10

Tempura prawns, avocado and teriyaki sauce

Vegetarian Roll 8

Avocado, cucumber, carrots and sesame seeds

Pumpkin Korokke Roll 8

Pumpkin korokke, sesame, tonkatsu sauce

Enoki Roll 8

Enoki mushroom tempura, tonkatsu and teriyaki sauce

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侘寂

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Temaki Hand Roll



Spider Temaki 8

Soft-shell crab, cucumber, spicy mayonnaise, tobiko

Prawn Tempura Temaki 7

Tempura prawn, avocado, tobiko

Spicy Tuna Temaki 8

Tuna, spring onions, spicy mayonnaise, sesame seeds

Spicy Salmon Temaki 7

Salmon, spring onions, spicy mayonnaise, sesame seeds

California Temaki 7

Prawns, avocado, cucumber, mayonnaise, sesame seeds

Salmon Avocado Temaki 7

Salmon, avocado, mayonnaise

Vegan Temaki 6

Avocado, cucumber, carrots, sesame seeds

w/s

侘寂

Chef's Special Rolls

Wabi Roll (8pcs) 16

Seared salmon, spring onion and cucumber, topped with tuna, salmon and seabass sashimi, a sweet and savoury sauce with crispy tempura flakes

Sirloin Beef Roll (6pcs) 15

Asparagus, avocado and cucumber, topped with a lightly seared marinated beef sirloin and a miso foam

Hoisin Duck Roll (6pcs) 15

Spring onion, carrot and cucumber, topped with seared roasted duck, sweet and savoury hoisin, mayonnaise sauce and crispy onions

Spider Futomaki Roll (6pcs) 13

Soft-shell crab tempura, cucumber, spicy mayonnaise, tobiko

Dragon Volcano Roll (6pcs) 12

Prawn tempura, avocado, cucumber, mayonnaise, tobiko

Dragon Unagi Roll (8pcs) 14

Eel, prawn tempura, cucumber, avocado, teriyaki sauce, tobiko

Rainbow Roll (8pcs) 15

Salmon, seabass, tuna, prawn, cucumber, avocado, tobiko

King Salmon Roll (8pcs) 13

Salmon and avocado, topped with salmon sashimi, mayonnaise, tobiko

Inari Vegetarian Futomaki (6pcs) 11

Avocado, cucumber, carrots, wrapped in a thin tofu sheet

Seared Salmon Futomaki (6pcs) 11

Seared salmon, cucumber, avocado, teriyaki

Brighton & Hove Roll (8pcs) 15

Taking inspiration from the duality of the Brighton and Hove logo; a mix of fresh and tempura prawns, cucumber and avocado rolls are topped with colourful fish-roe and spicy mayonnaise

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Sharing

Greens Platter 29

Tofu nigiri, seaweed nigiri, vegetable rolls and a pickled radish cucumber salad

Ada's Platter 52

Salmon and tuna sashimi, snow crab, sweet shrimp, eel dragon roll, prawn tempura roll, roasted duck nigiri, and tuna tartare in a taco shell

Salmon Platter 49

Salmon sashimi, Salmon nigiri, Seared Salmon Futomaki, Spicy salmon rolls, Salmon Tartare, fatty salmon and salmon-roe

The Boat 62

Our Chef's selection showcases WabiSabi at its best with 40 pieces of sushi; served with a fresh seaweed salad and best enjoyed with friends and a drink. Includes; tuna, salmon, seabass, octopus, mackerel, sweet prawns, surf clams, scallops, squid, eel, ikura and tobiko roe

Fancy something different? Try our speciality Thai-Japanese fusion - they like it hot - and you will be hooked!

Zapp 15

Fresh salmon sashimi seasoned with a spicy garlic sauce and served with fresh mint

Thai Tempest 17

Tuna, seabass, salmon sashimi in a tangy Thai-style marinade made, with fish sauce, chilli, palm sugar and cherry tomato

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侘寂

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WabiSabi Bento (served from 12pm - 3pm)

Each bento box comes with rice, japanese pickles, salad and miso soup

Chicken Set 14.95

Chicken teriyaki, chicken gyoza, salmon maki, salmon sashimi

Deluxe Tempura Set 15.95

Prawn and vegetable tempura, vegetable gyoza, salmon maki, salmon sashimi

Salmon Set 16.95

Salmon teriyaki, vegetable gyoza, salmon maki, salmon sashimi

Vegetable Tempura Set 14.95

Vegetable gyoza, vegetable tempura, avocado and cucumber maki roll

Desserts

Red Bean Dorayaki with Matcha ice cream 9

A thick japanese-style pancake with a filling and served with a Green tea ice cream

Mochi Ice Cream (3 pcs) 8

This fan favourite consists of small balls of chocolate, mango and coconut ice cream wrapped in sticky and chewy rice paper

Macaroons (3 pcs) 6

Chef's selection of flavour

Ice Cream Selection (2 scoops) 7

Matcha, Black Sesame, Yuzu

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Kids Menu 9

11 (with dessert)

Each kids set comes with a choice of appetiser and main

Gyoza (2pcs)
Chicken or Vegetable

OR

Maki (8pcs)
Avocado or Cucumber

Katsu Curry with rice
Chicken or Tofu

OR

Udon Noodles
Chicken or Vegetables

Apple Juice

OR

Orange Juice

Macaroons (2 pcs)

OR

Ice Cream (1 scp)

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侘寂

Drinks

Prosecco

Castelli Prosecco DOC / Italy - Veneto 6.5 / 26
apple - peach - floral

Champagne

Bollinger Special Cuvée Brut NV 102
Bollinger Rosé Brut NV 125
Dom Pérignon 365

Cocktails

LYCHEE MARTINI

Haku Vodka, Cherry Blossom Vermouth, Kwai-Feh Lychee Liqueur, Lime
exotic - tart - herbal
13

MATCHA-TINI

Matcha, Absolut Vanilla Vodka, White Chocolate Liqueur, Matcha Liqueur,
Crém
creamy - nutty - sweet
11

* TOKYO MULE *

Shochu, Ginger, Lime, Soda, Angostura
boozy - refreshing - fiery
10

MIDORI SOUR

Midori, Tanqueray Gin, Yuzu, Egg
sour - musky - vibrant
12

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Cocktails / contd.

YUZU WHISKY SOUR

Suntory Toki, Yuzu, Sugar, Angostura, Egg
smoky - molasses - tart

13

AHESHI OLD FASHIONED

Akashi Whiskey, Demerara, Angostura
boozy - caramel - peaty

14

* LEMON SAWA *

Sochu, Lemoncello, Lemon, Lime, Soda
light - sour - refreshing

10

* UMESHU CAIPIRINHA *

Umeshu Wine, Cachaca, Lime, Demerara
plummy - citrus - bright

11

* ROKU COLLINS *

Roku Gin, Lemon, Grapefruit, Lemon, Soda
floral - herbal - fizzy

12

HANAMI

Haku Vodka, Sakura, Cranberry, Lime, Egg
smooth - silky - tangy

13

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Cocktails / contd.

* GREEN TEA COOLER *

Ozeki Sake, Green Tea, Apple, Cucumber, Lemon
refreshing - dry - tart

11

UMAI COLADA

Coconut Rum, Bacardi White Rum, Pineapple, Orange, Mango,
Coconut, Lime
sweet - tropical - fruity

11

PASSION

Ozeki Sake, Prosecco, Passion Fruit Liqueur, Passion Fruit, Lime,
Boba

light - sour - tangy

12

HAPPY HOUR

Enjoying our drinks? Want to try something new? You can
enjoy selected cocktails for £8 Monday - Thursday until 6pm

Fancy a mocktail? Most of our cocktails can be made non-
alcoholic for £7

We are also able to make a variety of classics. Please ask our
staff for more details

w/s

侘寂

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White

Sea Change Pinot Grigio / Italy - Veneto
crisp - lemon - floral
6.5 / 8 / 25

Organic Seewinkel Grüner Veltliner / Austria - Burgenland
mineral - stone fruit - white pepper
7 / 9.5 / 27

Vincent Pinard Le Château Sancerre / France - Loire Valley
chalky - citrus - floral
59

Puligny Montrachet Louis Latour / France - Burgundy
buttery - apricot - bright
160

Rosé

Sea Change Pinot Grigio Rose / Italy - Veneto
refreshing - blossoms - summer fruits
6.5 / 8 / 25

Miranda Organic Rose / Spain - Castilla la Mancha
mineral - strawberry - rose
8.5 / 10.5 / 32

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Red

Sea Change Montepulciano D'Abruzzo / Italy - Veneto
velvety - soft - summer berries

6.5 / 8 / 25

Villa Blanche Piquepoul Noir / France - Languedoc Roussillon
silky - black fruit - light / served chilled

8 / 10 / 28

Piedra Negra Alta Coleccion Malbec / Argentina - Mendoza
smooth - plummy - peppered

7 / 9 / 26

Châteauneuf Du Pape Beauchêne / France - Rhône
smokey- jammy - spiced

55

All of our wines are available at 125ml measure on request

At WabiSabi we love being by the sea!

This is something we do not take for granted. Having a selection of Sea Change wines reflects our conscious commitment to the conservation and preservation of marine ecosystems. With every bottle bought, Sea change donates proceeds from the profit towards this important endeavour

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Sake

OZEKI KARATAMBA HONJOZO / ABV: 15.4% / RPR: 70%
smooth - rich - dry
300ml 11.5 / 720ml 25

HAKKAISAN TOKUBETSU HONJOZO / ABV: 15.5% / RPR: 55%
clean - mellow - easy drinking
300ml 13.5 / 720ml 35

OZEKI KARAKUCHI DRY / ABV: 15% / RPR: 70%
crisp - clear - dry
375ml 10.5

OZEKI JOSEN KINKAN TARUZAKE / ABV: 14.5% / RPR: 73%
cedar - light - balanced
300ml 11.5

HOUSE SAKE / ABV: 14.5% / RPR: 70%
melon - dry - light
ochoko 4 / flask 12

Premium Sake

TAMONOHKARI SHUHO JUNMAI DAIGINJO / ABV: 15% / RPR: 50%
floral - fragrant - rich
300ml 14

HIRAMATSU JUNMAI DAIGINJO IDOMU / ABV: 16% / RPR: 40%
fruity - velvety - peppery
720ml 70

w/s

侘寂

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Premium Sake / contd.

HIRAMATSU DAIGINJO 40 / ABV: 17% / RPR: 40%
bright - pineapple - herbal
720ml 70

DASSAI 23 / ABV: 16% / RPR: 23%
velvet - sweet - silky
300ml 40 720ml 80

DASSAI 39 / ABV: 16% / RPR: 39%
fruity - dry - balanced
300ml 21.5 720ml 43

DASSAI 45 / ABV: 16% / RPR: 45%
clean - soft - fruity
300ml 20 720ml 40

NABESHIMA JUNMAI GINJO YAMADANISHIKI / ABV: 16% / RPR: 50%
juicy - soft - clean
720ml 70

NABESHIMA DAIGINJO / ABV: 17.5% / RPR: 55%
velvety - peach - floral
720ml 72

NABESHIMA JUNMAI DAIGINJO CLASSIC / ABV: 16.5% / RPR: 45%
mineral - banana - bright
720ml 80

w/s

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Sparkling Sake

OZEKI HANA AWAKA / ABV: 7%
floral - sweet - refreshing
250ml 10.5

OZEKI HANA YUZU / ABV: 5%
yuzu - tart - tangy
250ml 11.5

Cloudy Sake

HAKUTSURU JYUNMAI NIGORI SAYURI / ABV: 12.5% / RPR: 70%
sweet rice - creamy - aromatic
ochoko 4 / 300ml 15

OZEKI NIGORI / ABV: 14.5% / RPR: 70%
coconut - crisp - vibrant
375ml 16

Plum Wine

TAKACHIHO MATURED PLUM LIQUEUR / ABV: 14%
ochoko 4 / 300ml 16.5

AKASHI-TAI SHIRAUME GINJO UMESHU / ABV: 14%
500ml 27.5

AKASHI-TAI SHIRAUME GINJO YUZUSHU / ABV: 10%
500ml 16

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Sake Flight

OZEKI SAKE / NIGORI SAYURI / UMESHU TAKACHIHO 10

Spirits

The following spirits and liqueurs are served at 50ml measure with 25ml available upon request

Available mixers at £2.50:

Coke, Diet Coke, Soda, Lemonade, Ginger Beer, Grapefruit Soda, Indian Tonic, Light tonic, Elderflower & Cucumber Tonic, Rosemary Tonic

Japanese selection

WHISKEY

Ahashi Blended 10
Suntory Toki 10
Hatozaki Blended 10
Hakushu Distiller's Reserve 17
Hibiki Harmony 15
Nikka Days 10.5
Nikka from Barrel 13
Nikka Coffee Grain 15
Hatozaki Pure Malt 15
Yamazaki 12 Years 35
Hakushu 12 Years 38

GIN

Roku Gin 10
Kokoro Gin 10
Ki No Bi Kyoto Dry Gin 10
135 East Hyogo Dry Gin 13

VODKA

Haku Vodka 10

w/s

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Non Japanese Spirits

Tanqueray Gin 8
Gordon's Pink Gin 8
Absolut Vodka 8
The Kraken Black Spiced Rum 10
Havana Club 7 Anejo 10
Bacardi 9
Patron Silver Tequila 13
Jose Cuervo 8.5
Olmeca Altos Reposado 10
Kyungwoul Shochu 5
Martell ***VS Cognac 10
Tia Maria Matcha 6

Beer

Kirin Ichiban Draught pint 6.5 / half 4
Asahi Super Dry 330ml 5.25
Sapporo 330ml 5.25
Kirin Ichiban 330ml 5.25
Asahi Super Dry 0% 330ml 5

Hot Drinks

Sencha Green Tea 4
Roasted Hojicha Green Tea 4
Brown Rice Genmai-cha Tea 4
Matcha Tea 4
Matcha Latte 5

w/s

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Soft Drinks

Coke 3

Coke Zero 2.5

Diet Coke 2.5

Lemonade 3

Ginger Beer 3

Ramune 4

Calpico 4

Sweet, sour, milky

Still Water 330ml 3.5 750ml 5.5

Sparkling Water 330ml 3.5 750ml 5.5

Juice 3.5

Apple, Orange, Pineapple, Cranberry, Pomegranate

Wabi Sabi Event Catering

Wabisabi also offers private event catering. Bring the Wabi Sabi menu to your next party or event. Please ask a staff member for more information

An optional and discretionary charge of 10% will be added to your bill

Wabi Sabi Hove use many different ingredients in our kitchen, and despite taking precautions, normal kitchen operations may involve some shared cooking and preparation areas, equipment, and utensils. We do use many allergens in our kitchens daily, and therefore there is always a risk that unintended “cross-contact” traces may be found in any dish we serve, and we cannot guarantee, despite our best efforts that any dish will be allergen-free.

w/s

侘寂