

Wabi Nori

hand roll bar

RESTAURANT WEEK

THREE COURSE DINNER FOR \$45 PER PERSON

-Starter- Pick One

KARAAGE

Crispy Japanese fried chicken with yuzu ponzu

KOROKKE

Japanese croquette filled with creamy potato and beef

ROCK SHRIMP

Lightly fried shrimp with house sauce

SOFT SHELL CRAB

Tempura soft shell crab with avocado spicy mayo

-Main-

5 HAND ROLL SET

Spicy Tuna, Salmon, Yellowtail, Bay Scallop, Enoki Mushroom

ADD 1 SPECIALTY HANDROLL FOR ADDITIONAL \$10

Miso Cod, Chutoro, Otoro

-Dessert- Pick One

GOCCIA TIRAMISU

RICOTINNA CON PISTACCHIO (GF)

STRAWBERRY COPPA MASCARPONE

HOMEMADE CHEESECAKE

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RESTAURANT WEEK

Two course lunch menu \$30

-Starter- Pick One

MISO SOUP

Classic miso broth with tofu and scallions

KOROKKE

Japanese croquette filled with creamy potato and beef

SHISHITO PEPPERS

Blistered peppers with mustard soy

KARAAGE

Crispy Japanese fried chicken with yuzu mayo

-Main- Pick One

EGG SANDO WITH SWEET POTATO FRIES/NORI EDAMAME

Rich & buttery egg filling, tobiko, and ikura between sweet milk bread

CHICKEN KATSU SANDO W/ SWEET POTATO FRIES/NORI EDAMAME

Fried chicken cutlet with sweet and savory tonkatsu sauce

PORK KATSU SANDO W/ SWEET POTATO FRIES/NORI EDAMAME

Fried pork cutlet with sweet and savory tonkatsu sauce

BRUNCH HANDROLL SET

Tamago, Avocado & Cucumber, Enoki Mushroom, and Salmon

SALMON TOAST WITH SWEET POTATO FRIES/NORI EDAMAME

Salmon, Ikura, apple, capers and crème fraiche

KARAAGE AND GREEN TEA MOCHI WAFFLE

Strawberries, blueberries, green tea flavored whip cream and syrup