

Wabi Nori

Queens

RESTAURANT WEEK

THREE COURSE DINNER FOR \$45 PER PERSON

-Starter- Pick One

KARAAGE

Crispy Japanese fried chicken with yuzu ponzu

HOMEMADE PORK GYOZA

Pan-seared dumplings with savory pork filling

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

Wabi Nori

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RESTAURANT WEEK

Two course lunch menu \$30

-Starter- Pick One

MISO SOUP

Classic miso broth with tofu and scallions

HOMEMADE PORK GYOZA

Pan-seared dumplings with savory pork filling

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