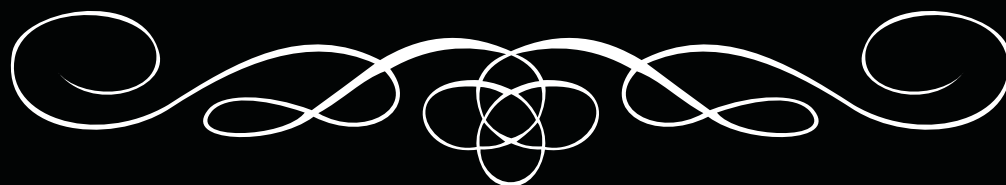


About us

Our trademarked sushi is freshly prepared, in full view, so as to maintain the highest possible quality standard.

With this in mind, please note that a slightly longer preparation time is required during peak periods.





SOMETHING TO START WITH

LIVERS 72

With or without Peri Peri

With Peri Peri - blend with Shiraz

Without Peri Peri - Pinot Noir

AVO RITZ 89

Pinot Noir

Fanned avo, prawns, pink mayo

CRISPY CALAMARI 87

Sauvignon Blanc

Salt & pepper calamari, sweet
and spicy mayo

HALOUMI 76

Semillon

Fried haloumi with mango and ginger salsa

SPRINGBOK CARPACCIO 125

Pinotage

Springbok carpaccio served with rocket,
grated Parmesan and white chocolate, with a
balsamic reduction

WINGS 82

Chardonnay/Pinot Noir blend

7 Spice, lemon, sesame seeds

LANGOUSTINE CARPACCIO

Raka Sauvignon Blanc

Mozambican langoustine carpaccio served
with a citrus vinaigrette

3 or 5 LARGE LM LANGOUSTINES SQ

3 or 5 EXTRA LARGE LM LANGOUSTINES SQ



OYSTERS

French Champagne, MCC or Sauvignon Blanc

OYSTERS	29
Live free range oysters, 6, 9 or 12	
VODKA OYSTER SHOT	52
Vodka, Minced Green Olives, Shallots, Garlic, Tabasco	
JALAPENO OYSTER SHOT	48
Jalapeno, Red Pepper, Lime	
TEQUILA OYSTER SHOT	52
Tequila, Lime, Red Bell Peppers, Shallots	



HONG KONG PEARS
Served three pears per portion

FROM CHINA

DIM SUM

GAO DUMPLINGS (4 Pieces)

Steamed translucent rice pastry with filling

Spinach & cream cheese 64

Sauvignon Blanc

Fillet & cream cheese 71

Merlot

HONG KONG PEARS (3 Pieces) 74

Sauvignon Blanc

Potato dumplings stuffed with duck,
prawn & chicken

SPRING ROLLS (2 Pieces)

Wrapped in crispy spring roll pastry
and deep fried

Duck 69

Sauvignon Blanc

Veg 58

Sauvignon Blanc

Chicken 62

Sauvignon Blanc



POKÉ BOWLS

What is POKÉ?

Traditionally made with the freshest tuna and salmon possible. Served in a bowl with a variety of ingredients.

POKÉ SALSA	148
<i>Semillon</i>	
Cubes of tuna on sushi rice, sticky homemade salsa, sour cream, taco chips and micro herbs	
PEPPER ME POKÉ	128
<i>Pinot Noir</i>	
Black pepper rubbed tuna, avo, sushi rice, cream cheese, lemon, sesame seeds	
POKÉ SALMON	RI55
<i>Sauvignon Blanc</i>	
Sliced salmon, rice, avo, toasted sesame seeds, soya and honey dressing	
HOT POKÉ	RI58
<i>Semillon</i>	
Sliced tuna, olive oil, lemon juice, red onion, sesame seeds, cayenne pepper, sushi rice	

FROM THE WOK

Served with a choice of steamed rice or noodles

BEEF STIR FRY	120
<i>Shiraz/Merlot blend</i>	
CHICKEN STIR FRY	110
<i>Wooded Chardonnay</i>	
CHICKEN CURRY	125
<i>Gewürztraminer</i>	
Chicken in a green Thai curry sauce with coconut milk	



S O U P

CHICKEN & SWEET CORN 69

S A L A D S

THE GREEK 75

Chenin Blanc

Tomato, feta, olives, cucumber, onion,
Greek village dressing

CAJUN CHICKEN 98

Chardonnay

Chicken breast, feta, tomato, red onion,
mixed lettuce

STRAWBERRY 89

Chardonnay/Pinot Noir blend

Rocket, fresh strawberries, avo, pine nuts,
honey & lemon dressing

CAESARS 92

Chardonnay

Green salad, tomato, chicken, croutons,
Parmesan shavings, crispy bacon, boiled
egg, creamy Caesar dressing

TATAKI TUNA 135

Sauvignon Blanc/Semillion/Pinot Gris blend

Seared tuna, spring onion, pickled ginger,
peanut Teriyaki sauce served on greens
with Kewpie mayo



SHELLFISH

French Champagne, MCC or Sauvignon Blanc

8 Original LM QUEEN PRAWNS	225
6 Original LM KING PRAWNS	242
3 or 5 Large LM LANGOUSTINES	SQ
3 or 5 XL LM LANGOUSTINES	SQ

** LM – Original shellfish grading originating from Lourenco Marques, Maputo, the Capital of Mozambique*



FROM THE OCEAN

Served with rice and fresh vegetables

SEARED BIG EYE TUNA 202

Sauvignon blanc

Known as "the warrior", Big Eye tuna is found in colder currents resulting in firm flesh, deep red colour and good fat content

Sesame seed crusted with soya honey sauce

Viognier

or

Black pepper crusted and flambéed with

Cognac at your table add 28

Blend with Shiraz or a spicy Bordeaux blend

SEARED SALMON SQ

French Champagne, MCC or Sauvignon Blanc

LINEFISH THERMIDOR SQ

Wooded Chardonnay

Baked, cheddar & mozzarella cheese, fresh black mushrooms, shrimps

CALAMARI 182

Sauvignon Blanc

Grilled baby calamari tubes and heads, lemon butter, parsley

BATTERED FISH & CHIPS 129

Sauvignon Blanc



POULTRY

CRUMBED BREASTS 142

Chardonnay/Pinot Noir blend

2 Chicken breasts with a choice of cheese sauce or blue cheese sauce, served with chips

BREASTS & SALAD 129

Chenin Blanc

2 Chicken breasts grilled with olive oil, lemon, black pepper and oreganum, served with a Greek salad

YAKITORI STICKS (2 Sticks) 132

Chardonnay/Pinot Noir blend

Grilled cubed chicken skewers, diced peppers, Yakitori and Fantasy sauce, served with rice and vegetable stir fry

PEKING DUCK 265

Semillon/Sauvignon Blanc blend

House specialty, traditional recipe dating since 1864, crispy duck, pancakes, carrots, spring onion and cucumber served with Plum and Hoisin sauce separate



MEAT

Served with roasted potatoes and vegetables unless otherwise specified

FILLET ON THE BONE 235

Shiraz or Shiraz blend

Black pepper, seasoning and flambéed
with Cognac at your table

WAGYU BURGER & CHIPS 152

Bordeaux blend with predominant Merlot

200g Wagyu patty, sesame seed bun,
Emmental cheese, tomato, rocket, avo,
red onion, Kewpie mayo and sticky BBQ
sauce, served with chips

SIGNATURE SIRLOIN 167

Merlot/Cabernet Sauvignon blend

Flame grilled, signature seasoning,
Maldon salt, thyme

SIGNATURE RUMP 167

Merlot/Cabernet Sauvignon blend

Flame grilled, signature seasoning,
Maldon salt, thyme

RIB RACK 195

Spicy Bordeaux blend

Pork ribs, sweet marinade, served with fries



WASABI SIGNATURE SUSHI

DRAGON ROLL (8 Pieces) <i>Semillon/Sauvignon Blanc/Chenin Blanc blend</i> Marinated Scottish salmon rainbow roll, Tempura prawn, feta, avo, Yakitori sauce	148	BERRY ROSES (4 Pieces) <i>French Champagne or Chardonnay/Pinot Noir blend</i> Salmon roses topped with thick crème fraîche, berry reduction	136
SWEET TIGER ROLL (8 Pieces) <i>Chenin Blanc/Chardonnay/Viognier blend</i> Tempura prawn rainbow roll , avo, cream cheese, Kewpie mayo, cranberry sauce, biscuit crumbs	148	SPRINGBOK ROSES (6 Pieces) <i>Pinot Noir</i> Springbok carpaccio roses, strawberries, Camembert, avo, Kewpie mayo, balsamic reduction	148
TIGER VS DRAGON (8 Pieces) <i>French Champagne, MCC or Sauvignon Blanc</i> 4 Sweet Tiger and 4 Dragon rolls	148	TEMPURA ROSES (4 Pieces) <i>French Champagne or Viognier</i> Salmon and Tempura prawn roses, Kewpie mayo, Yakitori sauce	145
NEW ERA VEGETARIAN (8 Pieces) <i>French Champagne or Viognier</i> Vegetarian California roll, rocket, red pepper, Nori, bean curd, spring onion and sweet Teriyaki sauce	128	DYNAMITE ROLL (8 Pieces) <i>Semillon</i> Crispy rice California roll, salmon, creamy jalapeño mayo, cream cheese, Tataki sauce, herbs	138
TUNA CRUNCH (8 Pieces) <i>Chardonnay/Pinot Noir blend</i> Tempura tuna California roll, cream cheese, crispy rice, Fantasy sauce	130	CREAMY ROCK SHRIMP CALIFORNIA (4 Pieces) <i>French Champagne or Semillon/Sauvignon Blanc blend</i> Spicy salmon California roll topped with Tempura prawn, Fantasy sauce, caviar	135
FOREST NIGIRI (4 Pieces) <i>Chenin Blanc/Chardonnay/Viognier blend</i> Scottish salmon, prawn and avo nigiri, Camembert infused rice, plum and Kewpie mayo	158	NACHO LIBRE (8 Pieces) <i>Semillon</i> Tear drop shaped sushi roll with salmon and cream cheese, topped with Yakitori cream, mixed peppers, red onion and crushed nachos	142
SUSHI SLIDER (3 Pieces) <i>Semillon/Sauvignon Blanc/Chenin Blanc blend</i> Crispy rice rolled with Scottish salmon, topped with peppadew, apple bean curd tartare, flamed Fantasy sauce	132		

AFRICAN PLATTER (18 Pieces) 367

Chardonnay/Pinot Noir blend

6 Springbok Roses

4 Sweet Tiger Rolls

4 Dragon Rolls

4 Dynamite Rolls



WASABI TRADITIONAL SUSHI

French Champagne, MCC or Sauvignon Blanc

MAKI ROLLS (8 Pieces)

Cucumber & Avo	54
Salmon	69
Tuna	66

CALIFORNIA ROLLS (8 Pieces)

Avo, Rocket & Cucumber	65
Salmon	88
Tuna	82
Prawn	92
Crab	72

FASHION SANDWICH (8 Pieces)

Salmon	98
Tuna	92
Stawberry & Cream Cheese	78

BEAN CURD (3 Pieces)

Crab	68
Salmon	89

RAINBOW ROLL RELOADED (8 Pieces) 130

Rainbow roll dressed with Teriyaki sauce, Kewpie mayo & caviar

SASHIMI (4 Pieces)

Salmon	92
Spicy Seared Salmon	94
Tuna	92
Spicy Seared Tuna	94

ROSES (4 Pieces)

Salmon	88
Tuna	88

NIGIRI (2 Pieces)

Salmon	48
Tuna	48
Prawn	62

HAND ROLLS (1 Piece)

Salmon	71
Tuna	69
Prawn	75
Tempura Prawn	79
Avo, Cucumber & Rocket	52



DESSERTS

Dessert wine or Adoro Mourvèdre

BAR ONE SLIDERS	72
Deep fried Bar One nuggets, caramel, strawberry sorbet	
HEAVENLY BOWL	75
Pancake layered with strawberries, biscuit crunch and sweetened green tea curd on a tennis biscuit base, finished off with whipped cream	
VANILLA ICE CREAM	56
With homemade Bar-One sauce	
SORBET	52
Lemon and strawberry homemade sorbet	
CHOCOLATE VOLCANO	72
Served with vanilla ice cream	
MALVA PUDDING	68
Traditional malva pudding served with custard	
STRAWBERRY NUTELLA PANCAKE	110
Homemade pancakes with Nutella, mascarpone and strawberries, flambéed at your table	

WASABI

SUSHI & GRILL

STORES : **WASABI CROYDON** | **WASABI MALL OF AFRICA**

PRICES INCL. VAT. CHEQUES NOT ACCEPTED. ALL MAJOR CREDIT CARDS WELCOME.

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