

wabi-sabi

MARTINIS | SUSHI | LIVE MUSIC

OLD TOWNE PETERSBURG



GLUTEN FREE



VEGAN



DEEP-FRIED



SPICY

STARTERS

CRAB DIP \$15

Served warm salted, deep-fried pita chips.

EDAMAME \$8

Steamed soybeans finished with kosher salt.

LOADED CRAB FRIES \$18

Crispy fries topped with crab dip, scallions, bacon, house yum yum sauce, and sweet Thai chili.

SEASME SEARED TUNA \$21

Sesame-seared sushi-grade tuna served over eel sauce and spicy mayo, with house marinade on the side.

“LOLLIPOP” LAMB CHOPS (3) \$16

Grilled with Middle Eastern spices, served with a garnish of seaweed salad and kiwi purée.

TEMPURA FRIED GREEN BEANS \$12

Lightly battered and fried until crisp.

CRAB RANGOONS (5) \$10

Crispy wontons filled with sweet crab cream.

POTSTICKERS (5) \$12

Chicken and lemongrass dumplings, pan-seared or deep-fried

CALAMARI \$14

Lightly fried and tossed in lemon pepper seasoning.

TEMPURA WABI BALLS (3) \$8

Crispy togarashi-seasoned rice balls topped with spicy mayo and eel sauce

Add Spicy tuna +\$4 · Smoked salmon +\$5 · Crawfish +\$5 · Lobster +\$12

WINGS & FRIES (8) TERIYAKI OR SWEET THAI CHILLI \$16

TENDERS & FRIES (4) \$17

SEASONED FRIES \$5

VEGGIE LUMPIA ROLL (4) --- \$12

Sauce Options: Teriyaki · Sweet Thai chili · Sesame ginger · House-made remoulade

SOUPS & SALADS

Add Chicken \$6, Shrimp \$7, Steak \$10

CAESAR SALAD \$12

Crisp romaine tossed with shredded parmesan, croutons, and classic Caesar dressing.

AHI TUNA SALAD \$16

Grilled blackened ahi tuna over romaine with cherry tomatoes, onion, and cucumber.

CHARLOTTESVILLE SALAD \$19

Romaine lettuce topped with walnuts, cranberry raisins, mandarin orange, apple, and blue cheese crumbles.

SEAWEED SALAD \$9

Seaweed salad served with cherry tomatoes, cucumbers, and mandarin oranges.

MISO SOUP \$4 cup / \$6 bowl

Traditional miso broth finished with scallions and tofu.

CRAB SOUP \$7 cup / \$13 bowl

Rich crab soup topped with scallions and a touch of sriracha.

Dressings: Sesame Ginger · Ranch · Caesar · Bleu cheese · Balsamic

ENTREES

Choice of white rice, couscous, quinoa, house fried rice, sautéed vegetables or side salad.

GRILLED AHI TUNA — \$24

Fresh ahi tuna grilled and finished with your choice of blackened spice, sweet thai chili glaze, sesame seed crust, lemon pepper, or teriyaki. Choice of 2 sides.

GRILLED SALMON — \$24

Perfectly grilled salmon brushed with blackened seasoning, sweet thai chili glaze, sesame seed crust, lemon pepper, or teriyaki. Choice of 2 sides.

LAMB CHOPS — \$34

Six lollipop-style lamb chops grilled and seasoned with warm Middle Eastern spices. Choice of 2 sides.

SURF & TURF — \$26

Grilled 6 oz top sirloin paired with six shrimp, prepared tempura, blackened, Thai chili, lemon pepper, or teriyaki. Choice of 2 sides.

SHRIMP DINNER --- \$22

Nine shrimp served with your choice of tempura, blackened, Thai chili, lemon pepper, or teriyaki. Choice of 2 sides.

LAMB & SEA - \$34

Three Grilled lollipop lamb chops served with a four-ounce crab and lobster cake, topped with remoulade sauce. Choice of 2 sides.

CLOBSTER CAKE - \$28

Two four-ounce crab and lobster cakes finished with house remoulade. Choice of 2 sides.

VEGAN CHUNK STEAK --- \$36

Two four oz sauteed steaks lightly seasoned. Choice of 2 sides.

NOODLES & BOWLS

WABI LOMEIN --- \$22

Tender lo mein noodles and a fresh medley of stir-fry vegetables. Add protein Chicken, shrimp, or steak.

WABI POKE BOWL — \$16

Marinated ahi tuna with Asian slaw, ginger carrots, red cabbage, seaweed salad, and edamame, served over rice or lettuce.

BLACKENED CHICKEN ALFREDO — \$22

Cavatappi pasta in creamy Alfredo, topped with blackened chicken.

BURGERS & WRAPS

Add cheese +\$1 · Add bacon +\$1.50. All burgers and wraps served with fries.

WABI-SABI BURGER \$14

Hand-pattied beef topped with lettuce, tomato, onion, and house yum yum sauce.

SALMON BURGER \$17

Grilled salmon patty with lettuce, tomato, onion, and avocado, finished with your choice of seasoning.

PHILLY STEAK & CHEESE WRAP \$16

Shaved steak with mushroom onions, red pepper, lettuce and tomato, wrapped in a jalapeño cheddar tortilla.

CLOBSTER SANDWICH \$20

Lump crab and lobster cake topped with home-made remoulade on a toasted brioche bun.

MUSHROOM SWISS BURGER \$14

Hand-pattied beef topped with sautéed mushrooms and melted Swiss cheese.

GRILLED CHICKEN SANDWICH \$14

Grilled chicken prepared blackened, Thai chili, or lemon pepper, topped with lettuce, tomato, and onion.

NO EXCHANGES OR REFUNDS ON SUSHI

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *Indicates Raw Items*

SUSHI

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MENU

URAMAKI

Rice on the outside, seaweed inside, 8 pieces.

California Roll

Crabstick, cucumber, and avocado — \$12

Spicy Tuna Roll*

Spicy tuna and cucumbers — \$12

Bagel Roll

Smoked salmon, avocado, and cream cheese — \$10

Veggie Roll

Ginger carrots, cucumber, and avocado — \$10

Eel Roll

Cucumber and eel, topped with eel sauce — \$12

Goin' Back To Cali

Spicy California Roll — \$11

Tempura Sweet Potato Roll — \$12

Captains Catch*

Spicy Seafood & cucumber topped with tuna, kanikama, roasted red peppers, spicy mayo & Scallions — \$18

Caribbean

Tempura shrimp roll topped with avocado, coconut & eel sauce — \$16

Caterpillar

Eel roll topped with avocado — \$17

Crab Catch

Lump Crab, cream cheese & tempura soft shell crab topped with eel, avocado, chopped kanikama, scallions, masago, eel sauce & spicy mayo — \$24

Kickin' Salmon*

Spicy salmon & cucumber topped with salmon, avocado, spicy mayo, sriracha, scallions & massage — \$16

Tuna-Ma-Nator*

Spicy tuna roll with Maguro and Hamachi topped with spicy mayo and torched scallions — \$22

Spicy P'burg

Lump crab and asparagus topped with spicy seafood and masago, then torched — \$20

Salmon, Avocado, & Masago *— \$14

Philly Roll*

Lump crab, avocado, salmon, and cream cheese — \$14

Spicy Salmon*

Salmon, avocado, and cucumber with spicy mayo — \$12

Shrimp Tempura Roll

Deep-fried sushi shrimp — \$9

Captain's Catch*

Spicy seafood and cucumber topped with tuna, kanikama, roasted red peppers, and spicy mayo — \$18

Dragon Roll

Tempura shrimp and crab stick topped with avocado, eel, and tempura crunchies — \$18

Old Town Crunch*

Maguro tuna and avocado topped with tempura crunchies and spicy mayo — \$15

Spicy Seafood Roll

Chopped shrimp and crab stick mixed in spicy mayo, topped with togarashi, spicy mayo & torched— \$12

Tuna, Salmon, & Avocado *— \$12

Wabi Roll

Lump crab, avocado, cream cheese, and kanpyo topped with wasabi peas — \$14

Spicy Lobster Roll

Lobster and cucumber — \$20 Add Smoked Salmon for \$6

Mango Bliss

Salmon, lump crab & avocado topped with mango, coconut, scallions, massage & eel sauce — \$20

Mango Express

Tempura shrimp & cream cheese topped with mango, avocado, eel sauce, tempura crunchies, coconut, scallions & masago — \$18

Eliha Roll

Chicken Tender, cream cheese, and seasoned fries drizzled in teriyaki sauce. Substitute teak for \$2 — \$12

Bayou Roll*

Tempura-fried asparagus, blackened crawfish, cream cheese topped with tilapia, kanikama, lemon juice, house-made remoulade, scallions, and torched — \$24

Manhattan*

California roll topped with smoked salmon — \$17

Rainbow*

California roll topped with avocado, salmon, and tuna. shrimp, tilapia, eel sauce, and spicy mayo — \$17

Spicy P'Burg

Lump crab & tempura fried asparagus topped with spicy seafood, spicy mayo, eel sauce, scallions, masago, and then torched — \$20

SS Tuna*

Tempura shrimp roll topped with tuna, avocado, seaweed salad, eel sauce, scallions, and masago — \$18

Surf & Turf

Lump crab, tempura shrimp & cream cheese topped with steak, eel sauce, tempura crunchies, scallions & masago — \$23

T-N-T*

Tempura shrimp & cream cheese topped with spicy tuna, eel sauce, tempura crunchies, scallions & masago — \$18

Volcano*

Spicy tuna & cucumber topped with salmon, shrimp, tilapia, roasted red peppers, eel sauce, spicy mayo, scallions, and masago — \$21

Who Dat*

Crawfish & asparagus topped with tilapia, lemon juice, spicy mayo, blackening seasoning, then baked — \$20

Emporor Surf & Turf

Lobster, cream cheese, and tempura shrimp topped with steak, eel sauce, crunchies, scallions, and masago— \$30

FUTAMAKI

Thick sushi roll with rice and fillings inside seaweed, cut into 6 pieces.

Spider Roll

Lump crab, soft shell crab, avocado, eel sauce, scallions, and masago — \$17

King California

Lump crab, avocado, and cucumber — \$15

Sabi Roll*

Yellowtail, lump crab, and cream cheese, deep-fried and topped with eel sauce — \$17

Tempura Spicy Tuna*

Spicy tuna, lump crab, cream cheese, and avocado, deep-fried and topped with spicy mayo — \$17

Cajun Night Crawler

Spicy crawfish, tempura fried asparagus, and eel sauce topped with seasoned steak and cajun spices — \$17

NIGIRI & SASHIMI

Nigiri: Fish over rice (2 pieces)
Sashimi: Sliced raw fish, no rice (3 pieces)

Avocado—\$8

Cucumber —\$7

Hamachi Yellowtail* —\$10

Tekka (Tuna)* —\$9

Spicy Yellowtail*— \$11

Sake (Salmon)*—\$10

Lump Crab —\$10

Lobster Roll—\$14

Spicy Lump Crab — \$11

Smoked Salmon— \$10

Spicy Shrimp*— \$10

HOSOMAKI

Thin roll with rice inside seaweed, 8 pieces.
Add ingredients to make it an uramaki.

Hamachi (Yellowtail)*—\$9

Maguro (Tuna)* — \$9

Sake (Salmon)* — \$8

Smoked Salmon — \$9

Tilapia* — \$8

Ebi (Shrimp) — \$8

Kani (Lump Crab) — \$9

Kanikama (Crabstick) — \$7

Unagi (Broiled Eel) — \$9

Octopus (Nigiri only) — \$11

SUSHI PLATTERS

VEGGIE ROLL PLATTER \$42

Cucumber Roll · Avocado Roll · Vegetable Roll · Seaweed Salad

SPICY SPECIAL \$70

Kickin' Salmon · Spicy Lobster · Cajun Night Crawler · Bayou Roll

TROPICAL DELIGHT ROLL PLATTER \$75

Mango Express · Mango Bliss · Caribbean Roll · Rainbow Roll

OG ROLL PLATTER \$75

Rainbow Roll · Volcano Roll · Dragon Roll · TNT Roll

WABI ELITE ROLL PLATTER \$95

Tun-ma-nator · Emperor Surf & Turf · Crab Catch · Spider Roll

NIGIRI & SASHIMI SELECTION \$55

Ebi (Shrimp) · Smoked Salmon · Kanikama · Maguro (Tuna) · Sake (Salmon) · Hamachi (Yellowtail)