

# Wabi House

1802 Greenville Ave #100 75206-7437 · +14699495121 · Updated: Jan 14, 2026

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## CRAFT COCKTAILS 11

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<b>Cucumber Martini</b>	<b>\$12.00</b>
vodka or gin, lemon juice, ginger simple, nigori sake, cucumber	
<b>Kuroi Mojito</b>	<b>\$11.00</b>
white rum, black berries, lime juice, mint simple, soda	
<b>Geisha</b>	<b>\$10.00</b>
vodka or gin, watermelon puree, lemon juice, mint simple	
<b>Spiced Mule</b>	<b>\$10.00</b>
vodka, ginger simple, lime juice, ancho reyes liqueur, ginger beer	
<b>Crazy 88</b>	<b>\$11.00</b>
vodka or gin, lemon, ginger, crème de violet, bubbles	
<b>JP Old Fashioned</b>	<b>\$13.00</b>
japanese whiskey, maple syrup, bitters, Luxardo cherry	
<b>Kogo Sour</b>	<b>\$13.00</b>
Empress Gin, egg white, Canton Ginger liqueur, elderflower liqueur, yuzu juice	
<b>Tokyo Sour</b>	<b>\$13.00</b>
whiskey, egg white, lemon, ginger, bitters, malbec float	
<b>Paloma</b>	<b>\$12.00</b>
tequila or mezcal, ancho reyes, grapefruit liqueur, lime	
<b>Lichi Li</b>	<b>\$10.00</b>
lychee liqueur, elderflower liqueur, lemon juice, prosecco	
<b>Kohi Martini</b>	<b>\$13.00</b>
Van Gogh Double Espresso vodka, hazelnut liqueur, Godiva white chocolate liqueur, coffee	

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## CARAFE - SAKE 3

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<b>Hot Sake</b>	<b>\$8.00</b>
<b>Sho Chiku Bai Nigori</b>	<b>\$11.00</b>
<b>Kikumasamune Nigori "White Silk"</b>	<b>\$18.00</b>

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## BOTTLE - SAKE 7

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<b>Hakutsuru Superior</b>	<b>\$17.00</b>
junmai ginjo	
<b>Kikumasamune Nigori "White Silk"</b>	<b>\$34.00</b>
junmai nigori	
<b>Rihaku Wandering Poet</b>	<b>\$31.00</b>
junmai ginjo	
<b>Suigei "Drunken Whale"</b>	<b>\$29.00</b>
tokubetsu Junmai	
<b>Dassai 45</b>	<b>\$31.00</b>
Junmai daiginjo	
<b>Tamajiman</b>	<b>\$27.00</b>
junmai daiginjo	
<b>Born Gold</b>	<b>\$70.00</b>
muroka junmai daiginjo	

## **BOTTLE** 11

<b>Dos Equis</b>	<b>\$4.00</b>
<b>Lonestar</b>	<b>\$4.00</b>
<b>Mosaic IPA</b>	<b>\$7.00</b>
<b>Kirin Light</b>	<b>\$6.00</b>
<b>Kirin Ichiban</b>	<b>\$9.00</b>
<b>Asahi Super Dry</b>	<b>\$6.00</b>
<b>Sapporo</b>	<b>\$6.00</b>
<b>Hitachino White</b>	<b>\$9.00</b>
<b>Hitachino Red Rice</b>	<b>\$9.00</b>
<b>Hitachino Seasonal</b>	<b>\$9.00</b>
<b>Kyoto Seasonal</b>	<b>\$9.00</b>

## **SPARKLING & ROSÉ** 3

<b>Zonin Prosecco, Tuscany, Italy</b>	<b>\$9.00</b>
<b>Maschio Sparkling Rose, Veneto, Italy</b>	<b>\$9.00</b>

**Whispering Angel Rosé, Provence, France**

**AVAILABLE OPTIONS**

Gl: \$12.00

Btl: \$44.00

**WHITES** 6

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**Canyon Road Chardonnay, California**

**AVAILABLE OPTIONS**

Gl: \$9.00

Btl: \$32.00

**Sonoma-Cutrer Chardonnay, Sonoma Coast, California**

**AVAILABLE OPTIONS**

Gl: \$15.00

Btl: \$56.00

**Wente Sauvignon Blanc, Livermore, California**

**AVAILABLE OPTIONS**

Gl: \$9.00

Btl: \$28.00

**Danzante Pinot Grigio, Italy**

**AVAILABLE OPTIONS**

Gl: \$9.00

Btl: \$32.00

**Dr Loosen Riesling, Washington State**

**AVAILABLE OPTIONS**

Gl: \$11.00

Btl: \$40.00

**Hakutsuru Plum Wine, Kobe, Japan**

**AVAILABLE OPTIONS**

Gl: \$11.00

Btl: \$40.00

**REDS** 6

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**Canyon Road Cabernet Sauvignon, California**

**AVAILABLE OPTIONS**

Gl: \$8.00

Btl: \$28.00

**Seven Falls Cabernet, Waluke Slope, Washington**

**AVAILABLE OPTIONS**

Gl: \$13.00

Btl: \$48.00

**Meiomi Pinot Noir, California**

**AVAILABLE OPTIONS**

Gl: \$13.00

Btl: \$48.00

**Larkspur Pinot Noir, California**

**AVAILABLE OPTIONS**

Gl: \$12.00

Btl: \$44.00

**The Dreaming Tree Crush Red Blend, California**

**AVAILABLE OPTIONS**

Gl: \$9.00

Btl: \$32.00

Gl: \$9.00

Btl: \$32.00

**SMALL PLATES** 16**Edamame**

## AVAILABLE OPTIONS

\$3.00

Add Spice: \$1.00

**House Salad****\$5.50**

kale, arugula, cherry tomatoes, onion, bubu abare, yuzu vinaigrette

**Hama Rayu\*****\$15.00**

hamachi, mustard vinaigrette, rayu, sesame, microcilantro

**Garlic Albacore\*****\$14.00**

albacore tuna, soy, ponzu, garlic chips, fresh herbs

**Karaage****\$7.00**

japanese fried chicken, marinated watermelon, spicy aioli

**Crispy Pork Ear****\$6.50**

tempura pork ears, furikake, garlic aioli

**Bone Marrow Shiitake****\$8.50**

fried shiitake mushrooms, bone marrow butter

**Shishito Pepper****\$7.00**

soy glaze, bonito flakes, lime juice

**Chicken Meatballs****\$7.50**

minced chicken thigh, shallot, egg yolk tare\*

**Sesame Cucumber****\$7.00**

goma, english cucumber, rayu soy glaze, chili strips

**Beets & Brussels****\$8.00**

brussels sprouts, crispy beets, cashews, dashi butter

**Sweet Corn Fritters****\$7.00**

fresh corn, sansho pepper, spicy aioli

**Seared Hotate****\$15.00**

seared U10 scallops, kizami glaze

**Takoyaki****\$6.50**

octopus, bonito flakes, ginger cream, garlic aioli, sweet soy

**Tempura Veggies****\$7.50**

green bean, shishito pepper, okra, dipping sauce

**Pork Croquette** **\$8.50**  
bechamel, shiitake mushroom, pork, squid ink sauce

## **RAMEN** 6

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**Tonkotsu** **\$14.00**

chashu, ajitama egg, wood ear mushroom, corn, scallion, mayu oil

**Spicy Miso** **\$14.00**

minced pork, poached egg\*, bamboo, scallion, spicy rayu, chili threads

**Shoyu** **\$13.50**

chashu, ajitama egg, bamboo, scallions, sesame seeds, garlic oil

**Veggie** **\$13.00**

vegan noodles, shiitake mushrooms, snap peas, bok choy, corn, scallion, bamboo, mayu oil

**Dry Garlic** **\$13.00**

dashi butter, chashu, nori, poached egg\*, cucumber scallion

**Tsukemen (Dinner Only)** **\$14.00**

chashu, applewood bacon, scallion, ajitama egg, chili strips, pork dipping broth

## **DESSERTS** 2

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**Goma Crème Brulee** **\$6.00**

**Tapioca Parfait** **\$6.00**

## **TOPPINGS** 14

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**Spicy Rayu** **\$1.00**

**Chashu** **\$3.50**

**Mince Pork** **\$2.50**

**Egg** **\$2.00**

**Bamboo** **\$1.00**

**Wood ear** **\$1.00**

**Corn** **\$1.00**

**Scallions** **\$1.00**

**Nori** **\$1.00**

**Shiitake** **\$1.00**

**Snap Peas** **\$1.00**

<b>Bok Choy</b>	<b>\$1.00</b>
<b>Noodles</b>	<b>\$3.00</b>
<b>Broth</b>	<b>\$3.00</b>