



wagamama

juice bar

our range of fresh, vibrant juices are packed full of raw power. pressed, pulped + poured to boost your immunity.

\$7.5 regular | \$8.5 large (vg)



nourish-mint
apple. mint. lemon



up-beet
beets. red bell pepper. cucumber. ginger. apple



balance
mango. apple. orange



power
spinach. apple. ginger



positive
pineapple. spinach. cucumber. apple. lime



immunity booster
ginger. turmeric. apple. lemon. apple cider vinegar. black pepper
2 oz boost \$4.5
upgrade to booster + any juice +\$3

mindful drinks

asian mint limeade
calamansi juice. fresh lime juice. simple syrup. mint leaves \$9.5

asian arnold palmer
calamansi juice. cold black assam tea. simple syrup. mint leaves \$9.5

beer

bottle beers

flying ipa echigo japan \$10.5

singha thailand \$9.5

kirin ichiban japan \$9

kirin light japan \$9

hitachino white japan \$14

asahi japan \$9.5

high noon lime \$8.5

high noon watermelon \$8.5



flying ipa echigo

draft

asahi japan \$9.5

ask a server for our full selection of draft beer

wine

red

pinot noir underwood \$15.5 | \$55

mencia raul perez \$13.5 | \$44

cabernet sauvignon jax vineyards \$16.5 | \$60

white

sauvignon blanc von winning \$14.5 | \$54

chardonnay bourgogne blanc \$13 | \$49

chardonnay talley vineyards \$15.5 | \$66

rosé

zweigelt gobelsburg \$14.5 | \$55

sparkling

prosecco contessa \$14.5 | \$49

boba tea

original
original milk tea with black tapioca pearls \$8.5

papaya
fruity milk tea with black tapioca pearls \$8.5



fill the belly. warm the soul

ramen

43 | grilled duck : *
crispy duck leg. rich vegetable broth. cilantro + ponzu sauce. bok choy. chilies. scallions. half a tea-stained egg \$24

34 | chili shrimp + kimchi : *
marinated tail-on shrimp. kimchi. scallions. cilantro. spicy vegetable broth \$19.5

20 | chicken * the lighter choice
grilled chicken. seasonal greens. menma. scallions. chicken broth with dashi + miso. half a tea-stained egg \$17.5

25 | chili chicken the lighter choice
grilled chicken. spicy chicken broth. red onion. bean sprouts. scallions. chilies. cilantro \$18

23 | kare burosu (vg) vegan hero
shichimi-coated tofu. grilled mixed mushrooms. chili. udon noodles. curried vegetable broth \$17.5

22 | spicy pork szechuan
szechuan pork + teriyaki sauce. red onions. snow peas. spicy chicken broth. scallions. cilantro. half a tea-stained egg \$22

30 | tantanmen beef brisket *
korean beef brisket. half a tea-stained egg. menma. kimchi. scallions. cilantro. bok choy. chicken broth \$21.5

35 | chicken gyoza ramen
chicken gyoza. chicken stock. noodles. shichimi. bok choy. chili. scallions. sambal sauce \$19.5



43 grilled duck ramen

sweet treats

142 | banana katsu
panko-breaded banana. caramel sauce. salted caramel ice cream \$9.5

124 | matcha cheesecake
ginger ice cream \$9.5

132 | chocolate layer cake
chocolate sponge. dark chocolate parfait. hazelnut cream. vanilla ice cream \$9.5

146 | lemon tart
berry compote \$9.5

cold coffee

japanese black coffee
black coffee. brewed in japan \$9

japanese latte coffee
latte coffee. brewed in japan \$9

hot tea

loose leaf. flowering + fresh. our teas have antioxidant + anti-inflammatory properties for overall wellness

jasmine flowering \$6 **lemongrass + ginger** \$6
black assam \$6 **fresh mint** \$6

(v) | vegetarian (vg) | vegan : | may contain shell or small bones ^ | contains peanuts / | spicy
* | consuming raw or undercooked foods may increase your risk of foodborne illness. this item is cooked to order

noodles + rice

teppanyaki

yaki soba

soba noodles with egg, bell peppers, bean sprouts, onion, scallions

40 | **chicken** \$18

40 | **shrimp** \$18.5

41 | **yasai | vegetable** (v) \$17

44 | **ginger chicken udon**

udon noodles, ginger chicken, snow peas, egg, chilies, bean sprouts, red onion, cilantro, pickled ginger \$20

48 | **chicken pad thai** ^

chicken, rice noodles, egg, chili, ginger, scallions, red onion, leeks, bean sprouts, peanuts, cilantro \$19

46 | **spicy salmon teriyaki** : * 🌶️

marinated salmon, soba noodles, broccolini, asparagus, chilies, spicy miso, teriyaki sauce \$22.5

88 | **steak bulgogi** * 🌶️🌶️

marinated sirloin steak, miso-fried eggplant, soba noodles, bulgogi sauce, kimchi, half a tea-stained egg \$22.5

161 | **miso cod soba** : *

green tea soba noodles, miso-glazed cod, bok choy, snow peas, red bell peppers, scallions, ginger, chili, cilantro \$23

rice dishes

158 | **nama spicy tuna** * 🌶️

lightly seared + marinated tuna, sticky white rice, tomatoes, cucumber, edamame, radish, spicy mayo, seaweed, miso dressing \$19

70 | **chicken teriyaki donburi** *

grilled chicken, teriyaki sauce, sticky white rice, seasonal greens, carrots, scallions, kimchi, sesame seeds \$19.5 add an egg for \$1

69 | **spicy beef brisket + red onion donburi** * 🌶️🌶️

beef brisket, spicy teriyaki sauce, sticky white rice, seasonal greens, carrots, scallions, kimchi, sesame seeds \$20 add an egg for \$1

90 | **avant gard'n** (vg) vegan hero

bbq glazed seitan, coconut + sriracha vegan 'egg', sticky white rice, vegetables \$19

made in collaboration with gaz oakley



46 spicy salmon teriyaki



158 nama spicy tuna

sake

ochoko set

a 4 oz pour in a traditional sake set

kunizakari nigori

plush, velvety, unfiltered sake \$15

suigei junmai

gentle rice notes, perfect acidity \$13

mio sparkling

gentle sweetness, refreshing acidity \$13

soto super premium junmai daiginjo

cucumber, melon, light lemon zest (300ml) serves 2 \$45

sake flight

a selection of our favorite sakes, served in 2 oz cups, nigori, junmai + mio sparkling sake \$17

sake in a cup

funaguchi cup

full-bodied + a best seller in japan \$15

soto junmai

light, flavors of apples, soft rice, cashews \$15.5

japanese whisky

akashi

akashi ume

iwai tradition

iwai sakura

suntory toki

cocktails

asian-inspired

yuzu

citrus vodka, yuzu sake, pear syrup, fresh lemon juice, sparkling sake, matcha sugar rim \$14

matcha mule

citrus yuzu, ginger, SOTO junmai sake, matcha \$12.5

vietnamese espresso martini

coffee, coffee liqueur, SOTO junmai sake, condensed milk \$14

passion fruit paloma

grapefruit, passion fruit, turmeric, SOTO junmai sake, tequila \$13.5

blossom

lychee, plum sake, fresh lime juice, maraschino liqueur, creole bitters \$13

thai chili margarita

tequila, chili liqueur, coconut syrup, fresh lime juice, japanese chili + lime bitters, cayenne + cinnamon salt rim \$15

southside tokyo

gin, fresh mint syrup, aloe vera liqueur, fresh lemon, mint \$14.5

kabira bay

gin, orange + plum soju, cherry liqueur, pineapple juice, fresh lime juice, angostura bitters, mint \$14.5

smoke + pear

smoky lapsang souchong tea-infused rum, gosling's rum, pear syrup, fresh lime juice, angostura bitters \$13

classics

whisky smash

japanese whisky, muddled ginger, st elizabeth allspice dram, fresh lemon juice, candied ginger \$11.5

japanese highball

japanese whisky, plum + orange soju, spiced orange ginger ale, angostura bitters mist \$12.5

manhattan

whisky, dolin sweet vermouth, angostura bitters \$13

old fashioned

whisky, angostura bitters, simple syrup, expressed orange peel \$14.5



thai chili margarita



old fashioned

shareables

bao

two fluffy baos

115 | pork belly + panko apple \$10

116 | korean fried chicken \$10.5

121 | miso sweet potato (vg) \$9.5

122 | chili hoisin duck 🌶️ \$13

120 | karaage chicken \$10.5

114 | mixed mushroom + panko eggplant (vg) \$9.5



122 chili hoisin duck

gyoza

five tasty dumplings

steamed

100 | chicken \$9.5

105 | pork \$9.5

104 | edamame (vg)

steamed edamame. chili garlic salt \$8.5

107 | chili calamari 🌶️

fried squid. shichimi spice. chili + cilantro dipping sauce \$13

110 | bang bang cauliflower 🌶️🌶️ (vg)

crispy cauliflower. firecracker sauce. red onions. scallions. fresh ginger. cilantro \$10

91 | tuna tataki * 🌶️

thinly sliced + lightly seared tuna. citrus ponzu. japanese mayonnaise \$13.5

118 | crispy rice ahi 🌶️

ahi tuna. crispy rice. avocado. chili. spicy mayonnaise + ponzu sauce \$11.5



110 bang bang cauliflower

117 | tokyo fries

wagamama's scratch sweet potato fries. korean barbecue beef. sriracha. japanese mayo. cilantro \$13.5

125 | ahi tuna nachos 🌶️

ahi. wonton chips. bell peppers. onion. scallion. cilantro. sesame cream. chili mayo. furikake \$19

nourish yourself

salads

160 | chicken mandarin salad

bbq chicken breast. mandarins. cherry tomatoes. snow peas. edamame. red onion. mandarin dressing. shallots \$17

159 | wagamama salad

tomatoes. cucumber. asparagus. radish. seaweed. pickled ginger. pickled carrots. citrus ponzu. miso dressing. noodle crunch \$15.5

chicken +\$3.5

salmon : * +\$6.5

steak +\$8

tofu +\$2

curry

katsu curry

panko-breaded chicken or vegetables. sticky white rice. side salad. japanese pickles

71 | chicken \$19.5

72 | yasai | vegetable (vg) \$18

92 | chicken firecracker 🌶️🌶️🌶️

bold + fiery. chicken. snow peas. bell peppers. onions. chilies. scallions. sesame seeds. white rice \$20.5



92 chicken firecracker

(v) | vegetarian (vg) | vegan 🍄 | may contain shell or small bones ^ | contains peanuts 🌶️ | spicy
* | consuming raw or undercooked foods may increase your risk of foodborne illness. this item is cooked to order

allergies and intolerances

while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. before placing your order, please inform your server if a person in your party has a food allergy