



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

asahi super dry 0.00% \$9

draft

ask a server for our full selection of draft beer



flying ipa echigo

wine

red

pinot noir lioco \$16.5 | \$62

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

chenin blanc kloof street \$16.5 | \$60

chardonnay talley vineyards \$15.5 | \$66

rosé

zweigelt gobelsburg \$14.5 | \$55

sparkling

prosecco contessa \$14.5 | \$49

fill the belly. warm the soul

ramen

35 | chicken gyoza ramen 🍢

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

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

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

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

30 | tantanmen beef brisket 🍢

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

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 cake

served with vanilla ice cream \$9.5

146 | lemon tart

berry compote \$9.5



25 chili chicken ramen

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

black assam \$6

lemongrass + ginger \$6

fresh mint \$6

(v) | vegetarian (vg) | vegan 🍢 | may contain shell or small bones 🌰 | contains peanuts 🌶️ | spicy
* | consuming raw or undercooked poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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

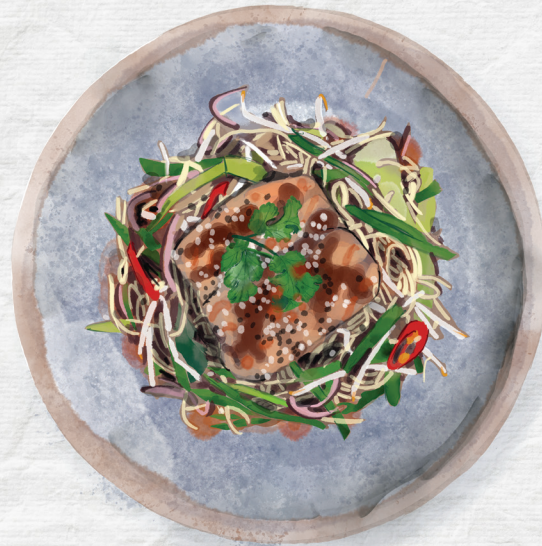
69 | spicy beef brisket + red onion donburi * 🌶🌶

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

iwai tradition

tenjaku blended

nikka

suntory toki

hibiki harmony



thai chili margarita

cocktails

asian-inspired

yuzu

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

thai chili margarita

tequila, chili liqueur, coconut syrup, fresh lime juice, japanese chili + lime bitters, cayenne + cinnamon salt rim \$15 glass | \$37.5 pitcher (serves 6)

southside tokyo

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

classics

manhattan

whisky, dolin sweet vermouth, angostura bitters \$13

old fashioned

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



old fashioned

shareables

bao

two fluffy baos

115 | pork belly + panko apple \$10

116 | korean fried chicken \$10.5

121 | miso sweet potato (v) \$9.5

122 | chili hoisin duck 🌶️ \$13

114 | mixed mushroom + panko eggplant (v) \$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

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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