

wagamama

pan-asian restaurant + bar

bar menu | food

small plates

edamame (vg)

garlic, crushed red chili, salt \$4.95

yuzu caesar salad

romaine lettuce, shaved parmesan, japanese rice crackers,
yuzu dressing \$5.95

roti canai (v)

served with a spicy curry dipping sauce \$7.95

korean bbq chicken wings

half dozen, served with yuzu mint yogurt dipping sauce \$8.95

wagyu-mama beef sliders \$6.95

korean fire

wagyu beef patty, korean bbq sauce, lettuce, kimchi slaw,
chili garlic mayo

backyard

wagyu beef patty, american cheese, mayo, lettuce, tomato, pickle

(vg) | vegan (v) | vegetarian



wagamama

pan-asian restaurant + bar

bar menu | cocktails

pitchers \$39.95 (serves 6)

thai chili margarita

ghost tequila. ancho reyes chili liqueur. coconut syrup. fresh lime juice.
japanese chili + bitters. cayenne + cinnamon salt rim

lychee + blood orange sangria

cabernet sauvignon. blood orange liqueur. lychee syrup. fresh lime juice

asian-inspired cocktails \$9.95 each

spicy korean mary

ghost tequila. cucumber syrup. gochujang. fresh lime juice. agave.
shichimi-salt rim. chili + cilantro

thai chili margarita

ghost tequila. ancho reyes chili liqueur. coconut syrup. fresh lime juice.
japanese chili + bitters. cayenne + cinnamon salt rim

lychee + blood orange sangria

cabernet sauvignon. blood orange liqueur. lychee syrup. fresh lime juice

beer

local

sam adams boston lager \$8.50
harpoon ipa \$8.00
blue moon belgian white \$8.00

imported

asahi (japan) \$9.50
singha (thailand) \$9.50
sapporo (japan) \$8.50

wine | by the glass \$9.50 each

cabernet sauvignon grounded wine co.

pinot noir the pinot project

sauvignon blanc grounded wine co.

chardonnay the fableist 2023