



shareables

104 | **edamame** (vg) \$4.95

steamed soybeans tossed in
vegan butter, crushed red chili +
garlic salt

100 | **gyoza** \$9.50

five dumplings, steamed. your
choice of chicken or pork

110 | **bang bang cauliflower** \$10 (vg)

crispy cauliflower tossed with red
onions in our firecracker sauce
+ topped with ginger + cilantro 🌶️🌶️

125 | **ahi tuna nachos** \$19

ahi tuna* tossed in teriyaki on
crispy wonton chips with sesame
cream, chili mayo, bell pepper,
red onion + cilantro 🌶️

107 | **chili calamari** \$13

crispy fried squid dusted with
shichimi spice, served with a chili
+ cilantro dipping sauce 🌶️

91 | **tuna tataki** \$13.50

lightly seared + sliced sesame-
crusted tuna*, finished with citrus
ponzu + japanese mayo 🌶️

118 | **crispy rice ahi** \$11.50

crispy rice bites topped with ahi
tuna*, avocado, chili, spicy mayo +
ponzu sauce 🌶️

117 | **tokyo fries** \$13.50

wagamama's scratch shoestring
sweet potato fries loaded with
korean bbq beef brisket, sriracha +
japanese mayo 🌶️



bao two fluffy baos

115 | **pork belly + panko apple** \$10

116 | **korean fried chicken** \$10.50

122 | **chili hoisin duck** \$13 🌶️🔪

114 | **mixed mushroom +
panko eggplant** \$9.50 (v)



teppanyaki

48 | **chicken pad thai** \$19 🌶️🥥

rice noodles wok-fried with
chicken, egg + vegetables topped
with roasted peanuts + fresh lime

yaki soba

40 | **chicken** \$18 | 40 | **shrimp*** \$18.50

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

soba noodles stir-fried with egg,
bell peppers, bean sprouts + onion
in a rich, savory soy glaze

46 | **spicy salmon teriyaki** \$22.50

marinated salmon* with soba
noodles, seasonal greens +
chilies, finished with a spicy
teriyaki glaze 🌶️🔪

44 | **ginger chicken udon** \$20

thick udon noodles tossed with
ginger-marinated chicken, crisp
vegetables + a warming soy-
based sauce, finished with pickled
ginger

88 | **steak bulgogi** \$22.50

tender sirloin steak* glazed in
bulgogi sauce with soba noodles,
fried eggplant, kimchi + half a tea-
stained egg* 🌶️🌶️

161 | **miso cod soba** \$23

★ wagamama fan favorite
miso-glazed cod* served over
green tea soba noodles with
vegetables + gentle chili heat 🔪



rice dishes

158 | **nama spicy tuna** \$19

lightly seared, marinated tuna* over
sticky white rice with fresh vegetables,
seaweed + sriracha mayo 🌶️

70 | **chicken teriyaki donburi** \$19.50

grilled chicken* glazed in teriyaki,
served over sticky rice with seasonal
greens, kimchi + sesame. add an egg*
for \$1

69 | **spicy beef brisket +
red onion donburi** \$20

slow-cooked beef brisket in a spicy
teriyaki sauce over sticky rice
with seasonal greens, kimchi +
sesame. add an egg* for \$1 🌶️🌶️

90 | **avant gard'n** \$19 (vg)

bbq-glazed seitan with a coconut
+ sriracha vegan 'egg', served
with sticky white rice + seasonal
vegetables 🌶️
★ made in collaboration with gaz
oakley



curry

92 | **chicken firecracker curry** \$20.50

bold + fiery curry with chicken, snow peas, bell peppers + chilies, finished with
sesame seeds + steamed white rice 🌶️🌶️🌶️

72 | **yasai vegetable katsu curry** \$18 (v)

crispy panko-breaded vegetables served with rich curry sauce,
sticky white rice, japanese pickles + a side salad

71 | **chicken katsu curry** \$19.50

crispy panko-breaded chicken* served with rich curry sauce,
sticky white rice, japanese pickles + a side salad



true nourishment from bowl to soul

freshly cooked food. made to order.
served the moment it's ready



signature ramens

20 | **chicken ramen** \$17.50

grilled chicken in chicken broth with
dashi + miso, served with seasonal
greens, menma, scallions + half a
tea-stained egg*

25 | **chili chicken ramen** \$18

grilled chicken in a spicy chicken
broth with noodles, red onion, bean
sprouts, scallions, chili + cilantro 🌶️

35 | **chicken gyoza ramen** \$19.50

chicken gyoza in a chicken broth
with noodles, bok choy, shichimi +
sambal 🌶️🌶️

30 | **tantanmen beef brisket** \$21.50

korean-style beef brisket in a rich
chicken broth with noodles, kimchi,
menma, bok choy, cilantro + half a
tea-stained egg* 🌶️🌶️

43 | **grilled duck ramen** \$24

★ wagamama fan favorite
crispy duck leg in a savory broth
with bok choy, chilies, citrus ponzu
+ half a tea-stained egg* 🔪

22 | **spicy pork szechuan** \$22

szechuan-spiced pork with noodles
in a spicy chicken broth, snow peas,
green onions + half a tea-stained
egg* 🌶️🌶️🔪

23 | **kare burosu** (vg) \$17.50

shichimi-spiced tofu + grilled
mushrooms, carrots + spinach in a
curried vegetable broth with udon
noodles 🌶️



salads

159 | **wagamama salad** \$15.50

a mix of tomatoes, cucumber,
asparagus + radish with seaweed,
pickled ginger + carrots, finished
with citrus ponzu, miso dressing +
noodle crunch

160 | **chicken mandarin salad** \$17

bbq chicken breast with
mandarins, cherry tomatoes,
snow peas, edamame + red onion,
tossed in a mandarin dressing
with crispy shallots



sweet treats \$9.50 each

142 | **banana katsu**

panko-crusted banana with warm
caramel + salted caramel ice
cream

146 | **lemon tart**

lemon tart with berry compote

132 | **chocolate cake**

rich chocolate cake served with
vanilla ice cream



bar menu

available at the bar + dining room

roti canai (v) \$7.95

two malaysian flatbreads served
warm with our spicy curry dipping
sauce

korean bbq chicken wings \$8.95

half dozen. served with yuzu mint
yogurt dipping sauce

yuzu caesar salad \$5.95

romaine lettuce + japanese rice
crackers tossed in yuzu dressing,
topped with shaved parmesan +
lemon slice



wagyumama beef sliders \$6.95 each

korean fire

snake river farms wagyu beef
patty* glazed with korean bbq
sauce, lettuce, kimchi slaw + chili
garlic mayo

backyard

snake river farms wagyu beef
patty* with american cheese,
lettuce, tomato, pickle + mayo

juice bar

\$7.50 regular \$8.50 large (vg)

nourish-mint

apple. mint. lemon

power

spinach. apple. ginger

up-beet

beets. red bell pepper. cucumber.
ginger. apple

positive

pineapple. spinach. cucumber.
apple. lime

balance

mango. apple. orange

immunity booster

ginger. turmeric. apple. lemon.
apple cider vinegar. black pepper

**immunity booster - 2 oz. boost
add \$4.50**

**immunity booster - upgrade to
booster + any juice add \$3**

mindful drinks

\$9.50

asian mint limeade

calamansi juice. fresh lime juice.
simple syrup. mint leaves

asian arnold palmer

calamansi juice. cold black
assam tea. simple syrup. mint
leaves

sake

kunizakari nigori \$15

plush. velvety. unfiltered sake

suigei junmai \$13

gentle rice notes. perfect acidity

mio sparkling \$13

gentle sweetness. refreshing
acidity

funaguchi cup \$15

full-bodied + a best seller in japan

soro junmai \$15.50

light. flavors of apples. soft rice.
cashews

soro super premium

junmai daiginjo \$45

cucumber. melon. light lemon zest.
serves 2

sake flight \$17

a selection of our favorite sakes.
served in 2 oz cups. nigori. junmai
+ mio sparkling sake

cocktails

yuzu \$14

citrus vodka. yuzu sake. pear
syrup. fresh lemon juice.
sparkling sake. matcha sugar rim

southside tokyo \$14.50

gin. fresh mint syrup. aloe vera
liqueur. fresh lemon. mint

manhattan \$13

whisky. dolin sweet vermouth.
angostura bitters

classic old fashioned \$14.50

whisky. angostura bitters. simple
syrup. expressed orange peel

japanese whisky

hibiki harmony
iwai tradition

nikka
suntory toki

tenjaku blended

wine

sparkling / rosé

contessa prosecco
gobelsburg zweigelt

veneto, italy
kamptal, austria

\$14.50 glass | \$49 bottle
\$14.50 glass | \$55 bottle

white

von winning sauvignon blanc
bourgogne blanc chardonnay
kloof street chenin blanc
talley vineyards chardonnay

pfalz, germany
burgandy, france
swartland, south africa
arroyo grande valley

\$14.50 glass | \$54 bottle
\$13 glass | \$49 bottle
\$16.50 glass | \$62 bottle
\$15.50 glass | \$66 bottle

red

jax vineyards cab sauvignon
lioco pinot noir
raul perez mencia

napa valley, california
sonoma, u.s.a.
bierzo, spain

\$16.50 glass | \$60 bottle
\$16.50 glass | \$62 bottle
\$13.50 glass | \$44 bottle



delicious + nutritious

enjoy our fresh and delicious made-
to-order drinks, juices, cocktails,
and immunity boosters

coffee & tea

cold coffee \$9

japanese black coffee

black coffee. brewed in japan

japanese latte coffee

latte coffee. brewed in japan

hot tea \$6

jasmine flowering

black assam

lemongrass + ginger

fresh mint



bar menu

pitchers

\$37.50 each (serves 6)

thai chili margarita

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

lychee + blood orange red sangria

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

wagatinis

\$9.95 each

martini classics

classic | dirty

tito's vodka | tanqueray gin. dry
vermouth. 3 blue cheese olives

espresso martini

tito's vodka. coffee. espresso liqueur

asian-inspired martinis

ube espresso martini

tito's vodka. ube syrup. coconut milk
espresso liqueur

lychee martini

tito's vodka. lychee syrup.
elderflower syrup. coconut milk.
fresh lemon juice

asian-inspired cocktails

thai chili margarita \$9.95

el jimador tequila. chili liqueur.
coconut syrup. fresh lime juice.
japanese chili + lime bitters
cayenne + cinnamon salt rim

shichimi old fashioned \$9.95

maker's mark bourbon. smoked
syrup. fresh lemon juice. shichimi
bitters

spicy korean mary \$9.95

el jimador tequila. cucumber syrup.
gochujang. fresh lime juice. agave.
shichimi-salt. chili + cilantro

beer

bottles + cans

flying ipa echigo

japan

\$10.50

singha

thailand

\$9.50

kirin ichiban

japan

\$9.00

kirin light

japan

\$9.00

hitachino white

japan

\$14.00

asahi

japan

\$9.50

high noon lime

\$8.50

high noon watermelon

\$8.50

asahi super dry 0.00%

\$9.00

draft beers

ask a server for our full selection of draft beer