



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 ponzo + japanese mayo

118 | crispy rice ahi \$11.50

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

117 | tokyo fries \$13.50

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

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 ponzo + 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



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 (vg)



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 (vg) \$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 | nana 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 (vg)

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



salads

159 | wagamama salad \$15.50

a mix of tomatoes, cucumber, asparagus + radish with seaweed, pickled ginger + carrots, finished with citrus ponzo, 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 (vg) \$7.95

two malaysian flatbreads served warm with our spicy curry 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	balance
apple. mint. lemon	mango. apple. orange
power	
spinach. apple. ginger	
up-beet	
beets. red bell pepper. cucumber. ginger. apple	ginger. turmeric. apple. lemon. apple cider vinegar. black pepper
positive	
pineapple. spinach. cucumber. apple. lime	immunity booster - 2 oz. boost add \$4.50 immunity booster - upgrade to booster + any juice add \$3

mindful drinks \$9.50

asian mint limeade	asian arnold palmer
calamansi juice. fresh lime juice. simple syrup. mint leaves	calamansi juice. cold black assam tea. simple syrup. mint leaves

sake

kunizakari nigori \$15	soto junmai \$15.50
plush. velvety. unfiltered sake	light. flavors of apples. soft rice. cashews
suigai junmai \$13	soto super premium
gentle rice notes. perfect acidity	junmai daiginjo \$45
mio sparkling \$13	cucumber. melon. light lemon zest. serves 2
gentle sweetness. refreshing acidity	sake flight \$17
funaguchi cup \$15	a selection of our favorite sakes. served in 2 oz cups. nigori. junmai + mio sparkling sake
full-bodied + a best seller in japan	

cocktails

yuzu \$14	manhattan \$13
citrus vodka. yuzu sake. pear syrup. fresh lemon juice. sparkling sake. matcha sugar rim	whisky. dolin sweet vermouth. angostura bitters
southside tokyo \$14.50	classic old fashioned \$14.50
gin. fresh mint syrup. aloe vera liqueur. fresh lemon. mint	whisky. angostura bitters. simple syrup. expressed orange peel

japanese whisky

hibiki harmony iwai tradition	nikka suntory toki	tenjaku blended
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wine

sparkling / rosé

contessa prosecco gobelsburg zweigelt	veneto, italy	\$14.50 glass \$49 bottle
	kamptal, austria	\$14.50 glass \$55 bottle

white

von winning sauvignon blanc	pfalz, germany	\$14.50 glass \$54 bottle
bourgogne blanc chardonnay	burgundy, france	\$13 glass \$49 bottle
kloof street chenin blanc	swartland, south africa	\$16.50 glass \$60 bottle
talley vineyards chardonnay	arroyo grande valley	\$15.50 glass \$66 bottle

red

jax vineyards cab sauvignon	napa valley, california	\$16.50 glass \$60 bottle
lioco pinot noir	sonoma, u.s.a.	\$16.50 glass \$62 bottle
raul perez mencia	bierzo, spain	\$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	lychee + blood orange red sangria
tequila. chili liqueur. coconut syrup. fresh lime juice. japanese chili + lime bitters. cayenne + cinnamon salt rim	cabernet sauvignon. blood orange liqueur. lychee syrup. fresh lime juice

wagatinis \$9.95 each

martini classics	asian-inspired martinis
classic i dirty	ube espresso martini
tito's vodka tanqueray gin. dry vermouth. 3 blue cheese olives	tito's vodka. ube syrup. coconut milk espresso liqueur
espresso martini	lychee martini
tito's vodka. coffee. espresso liqueur	tito's vodka. lychee syrup. elderflower syrup. coconut milk. fresh lemon juice

asian-inspired cocktails

thai chili margarita \$9.95	shichimi old fashioned \$9.95
el jimador tequila. chili liqueur. coconut syrup. fresh lime juice. japanese chili + lime bitters cayenne + cinnamon salt rim	maker's mark bourbon. smoked syrup. fresh lemon juice. shichimi bitters
spicy korean mary \$9.95	shichimi salt \$9.95
el jimador tequila. cucumber syrup. gochujang. fresh lime juice. agave. shichimi-salt. chili + cilantro	shichimi salt

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 0.0%		\$9.00

draft beers

ask a server for our full selection of draft beer