



shareables

104 | edamame (vg) \$4.95
steamed soybeans tossed in vegan butter, crushed red chili + garlic salt

100 | gyoza \$9.50
five dumplings, steamed. e 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*



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 apple. mint. lemon	balance mango. apple. orange
power spinach. apple. ginger	immunity booster ginger. turmeric. apple. lemon. apple cider vinegar. black pepper
up-beet beets. red bell pepper. cucumber. ginger. apple	immunity booster - 2 oz. boost add \$4.50
positive pineapple. spinach. cucumber. apple. lime	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
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sake

kunizakari nigori \$15 plush. velvety. unfiltered sake	soto junmai \$15.50 light. flavors of apples. soft rice. cashews
suigei junmai \$13 gentle rice notes. perfect acidity	soto super premium
mio sparkling \$13 gentle sweetness. refreshing acidity	junmai daiginjo \$45 cucumber. melon. light lemon zest. serves 2
funaguchi cup \$15 full-bodied + a best seller in japan	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	blossom \$13 lychee. plum sake. fresh lime juice. maraschino liqueur. creole bitters
matcha mule \$12.50 citrus yuzu. ginger. soto junmai sake. matcha	smoke + pear \$13 smoky lapsang souchong tea- infused rum. gosling's rum. pear syrup. fresh lime juice. angostura bitters
vietnamese espresso martini \$14 coffee. coffee liqueur. soto junmai sake. condensed milk	train to manhattan \$13 laird's applejack. apricot liqueur. dolin sweet vermouth. st. elizabeth allspice dram. angostura bitters
passion fruit paloma \$13.50 grapefruit. passion fruit. turmeric. soto junmai sake. ghost tequila	

wine

sparkling / rosé

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

grounded wine co. sauv blanc the fablelist chardonnay	california paso robles, california	\$9.50 glass \$33 bottle \$9.50 glass \$35 bottle
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red

grounded wine co. cab sauvignon the pinot project pinot noir	california california	\$9.50 glass \$36 bottle \$9.50 glass \$34 bottle
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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 \$39.95 each (serves 6)

thai chili margarita ghost tequila. ancho reyes 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
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asian-inspired cocktails \$9.95 each

thai chili margarita ghost tequila. ancho reyes chili liqueur. coconut syrup. fresh lime juice. japanese chili + lime bitters cayenne + cinnamon salt rim	spicy korean mary el jimador tequila. cucumber syrup. gochujang. fresh lime juice. agave. shichimi-salt. chili + cilantro
lychee + blood orange red 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

red

cabernet sauvignon grounded wine co.
pinot noir the pinot project

white

sauvignon blanc grounded wine co.
chardonnay the fablelist 2023

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
truly wild berry	\$9.00
truly strawberry lemonade	\$9.00
asahi super dry 0.0%	\$9.00

draft beers

ask a server for our full selection of draft beer