



## 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** (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
- 122 |

**chili hoisin duck**

\$13
- 116 |

**korean fried chicken**

\$10.50
- 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
- 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** (vg)

\$19

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

### soto junmai \$15.50

light. flavors of apples. soft rice.  
cashews

### soto 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

### matcha mule \$12.50

citrus yuzu. ginger. soto junmai  
sake.matcha

### vietnamese espresso martini \$14

coffee. coffee liqueur. soto  
junmai sake. condensed milk

### passion fruit paloma \$13.50

grapefruit. passion fruit. turmeric.  
soto junmai sake. ghost tequila

### blossom \$13

lychee. plum sake. fresh lime  
juice.maraschino liqueur. creole  
bitters

### smoke + pear \$13

smoky lapsang souchong tea-  
infused rum. gosling's rum. pear  
syrup. fresh lime juice. angostura  
bitters

### train to manhattan \$13

laird's applejack. apricot  
liqueur. dolin sweet vermouth.  
st. elizabeth allspice dram.  
angostura bitters

## wine

### sparkling / rosé

### contessa prosecco

veneto, italy

\$14.50 glass | \$49 bottle

### gobelsburg zweigelt

kamptal, austria

\$14.50 glass | \$55 bottle

### white

**grounded wine co. sauv blanc**  
**the fableist chardonnay**

california

\$9.50 glass | \$33 bottle

paso robles, california \$9.50 glass | \$35 bottle

### red

**grounded wine co. cab sauvignon**  
**the pinot project pinot noir**

california

\$9.50 glass | \$36 bottle

california

\$9.50 glass | \$34 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 \$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

## 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 fableist 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 0.00%

\$9.00

### draft beers

ask a server for our full selection of draft beer