



shareables

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

100 | potstickers \$9.50
six dumplings, pan-fried. 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



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, mint + fresh lime

yaki soba

40 | chicken \$18

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 flat iron 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 bowls

158 | nama spicy tuna \$19
lightly seared, marinated tuna* over sticky white rice with fresh vegetables, seaweed + sriracha mayo

70 | chicken teriyaki \$19.50
grilled chicken glazed in teriyaki, served over sticky rice with seasonal greens, kimchi + sesame. add an egg* for \$2

69 | spicy beef brisket + red onion \$20
slow-cooked beef brisket in a spicy teriyaki sauce over sticky rice with seasonal greens, kimchi + sesame. add an egg* for \$2

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



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 noodles, 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 potsticker ramen \$19.50
chicken potstickers 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*



salads

159 | wagamama salad (v) \$15.50
a mix of tomatoes, cucumber, asparagus + radish with seaweed, pickled ginger + carrots over mixed greens, 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 + mixed greens, 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

yuzu caesar salad \$5.95
romaine lettuce + japanese rice crackers tossed in yuzu dressing, topped with shaved parmesan + lemon slice

korean bbq chicken wings \$8.95
half dozen. served with yuzu mint yogurt dipping sauce



wagymama 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

(v) vegetarian | (vg) vegan | ♪ spicy | ↗ may contain shell or small bones | ♫ contains peanuts

* consuming raw or undercooked poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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

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

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 cup \$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 / rose

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

white

sauvignon blanc \$9.50 glass | \$33 bottle
grounded wine co., california
chardonnay \$9.50 glass | \$35 bottle
the fableist, paso robles, california

red

cabernet sauvignon \$9.50 glass | \$36 bottle
grounded wine co., california
pinot noir \$9.50 glass | \$34 bottle
the pinot project, california

bar menu

available at the bar + dining room

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

local

sam adams boston lager \$8.50
harpoon ipa \$8
blue moon belgian white \$8

imported

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

wine I 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 + seltzer

bottles + cans

flying ipa echigo japan	singha thailand	kirin ichiban japan	kirin light japan	hitachino white japan	asahi japan	asahi super dry 0.0% japan	truly wild berry \$9	truly strawberry lemonade \$9
\$10.50	\$9.50	\$9	\$9	\$14	\$9.50	\$9	\$9	\$9

draft beers

ask a server for our full selection of draft beer