



## 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 🌶️

**91 | tuna tataki** \$13.50  
lightly seared + sliced sesame-  
crusted tuna\*, finished with  
citrus ponzu + japanese  
mayo 🌶️

**118 | crispy rice ahi** \$11.50  
six 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 + cilantro. add an egg\*  
for \$2 🌶️



## 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\* 🌶️🌶️

**43 | grilled duck ramen** \$24  
★ wagamama fan favorite  
crispy duck leg in a savory  
broth with noodles, 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 (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

**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 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  
teainfused 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

contessa, veneto, italy

#### zweigelt

gobelsberg, kamptal, austria

\$14.50 glass | \$49 bottle

\$14.50 glass | \$55 bottle

### white

#### sauvignon blanc

grounded wine co., california

#### chardonnay

the fableist, paso robles, california

\$9.50 glass | \$33 bottle

\$9.50 glass | \$35 bottle

### red

#### cabernet sauvignon

grounded wine co., california

#### pinot noir

the pinot project, california

\$9.50 glass | \$36 bottle

\$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

available at the bar + dining room

## pitchers \$39.95 each (serves 6)

### thai chili margarita

ghost 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

## 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

## 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 | 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

\$10.50

#### singha

thailand

\$9.50

#### kirin ichiban

japan

\$9

#### kirin light

japan

\$9

#### hitachino white

japan

\$14

#### asahi

japan

\$9.50

#### asahi super dry 0.00%

japan

\$9

#### truly wild berry

\$9

#### truly strawberry lemonade

\$9

### draft beers

ask a server for our full selection of draft beer