



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

juice bar \$7.50 regular \$8.50 large (vg)

nourish-mint apple. mint. lemon	balance mango. apple. orange
power spinach. apple. ginger	
up-beet beets. red bell pepper. cucumber. ginger. apple	immunity booster 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 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 cup \$15.50 light. flavors of apples. soft rice. cashews
suigei junmai \$13 gentle rice notes. perfect acidity	soto super premium junmai daiginjo \$45 cucumber. melon. light lemon zest. serves 2
mio sparkling \$13 gentle sweetness. refreshing acidity	sake flight \$17 a selection of our favorite sakes. served in 2 oz cups. nigori. junmai + mio sparkling sake
funaguchi cup \$15 full-bodied + a best seller in japan	

cocktails

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

japanese whisky

hibiki harmony iway tradition	nikka suntory toki	tenjaku blended
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wine

sparkling / rose

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

white

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

red

cabernet sauvignon jax vineyards, napa valley, california	\$16.50 glass \$60 bottle
pinot noir lioco, mendocino county, california	\$16.50 glass \$62 bottle
mencia raul perez, 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

japanese black coffee black coffee. brewed in japan
japanese latte coffee latte coffee. brewed in japan

hot tea

jasmine flowering
black assam
lemongrass + ginger
fresh mint



bar menu

available at the bar + dining room

pitchers \$37.50 each (serves 6)

thai chili margarita el jimador 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
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wagatinis \$9.95 each

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

asian-inspired cocktails \$9.95 each

shichimi old fashioned maker's mark bourbon. smoked syrup. fresh lemon juice. shichimi bitters	spicy korean mary el jimador tequila. cucumber syrup. gochujang. fresh lime juice. agave. shichimi-salt. chili + cilantro
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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 0.0%	japan	\$9
high noon lime		\$8.50
high noon watermelon		\$8.50

draft beers

ask a server for our full selection of draft beer