



## bao two fluffy baos

115 | pork belly + panko apple \$11.50    122 | chili hoisin duck \$14.50 ↗  
 116 | korean fried chicken \$11.50    114 | mixed mushroom + panko eggplant \$11.00 (vg)



## teppanyaki

48 | chicken pad thai \$20.50  
 rice noodles wok-fried with chicken, egg + vegetables topped with roasted peanuts, mint + fresh lime ↗  
 yaki soba  
 40 | chicken \$20  
 41 | yasai vegetable (vg) \$17.50  
 soba noodles stir-fried with egg, bell peppers, bean sprouts + onion in a rich, savory soy glaze  
 46 | spicy salmon teriyaki \$24  
 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 \$24.50  
 tender flat iron steak\* glazed in bulgogi sauce with soba noodles, fried eggplant, kimchi + half a tea-stained egg\* ↗  
 161 | miso cod soba \$24  
 wagamama fan favorite miso-glazed cod\* served over green tea soba noodles with vegetables + gentle chili heat ↗



## rice bowls

158 | nama spicy tuna \$21  
 lightly seared, marinated tuna\* over sticky white rice with fresh vegetables, seaweed + sriracha mayo ↗  
 70 | chicken teriyaki \$20  
 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 \$21  
 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 \$20 (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 \$21  
 bold + fiery curry with chicken, snow peas, bell peppers + chilies, finished with sesame seeds + steamed white rice ↗  
 72 | yasai vegetable katsu curry \$18.50 (vg)  
 crispy panko-breaded vegetables served with rich curry sauce, sticky white rice, japanese pickles + a side salad  
 71 | chicken katsu curry \$20  
 crispy panko-breaded chicken served with rich curry sauce, sticky white rice, japanese pickles + a side salad



## shareables

104 | edamame (vg) \$4.95  
 steamed soybeans tossed in vegan butter, crushed red chili + garlic salt  
 100 | potstickers \$11.50  
 six dumplings, pan-fried. your choice of chicken or pork  
 110 | bang bang cauliflower \$11 (vg)  
 crispy cauliflower tossed with red onions in our firecracker sauce + topped with ginger + cilantro ↗  
 125 | ahi tuna nachos \$20  
 ahi tuna\* tossed in teriyaki on crispy wonton chips with sesame cream, chili mayo, bell pepper, red onion + cilantro  
 107 | chili calamari \$14  
 crispy fried squid dusted with shichimi spice, served with a chili + cilantro dipping sauce ↗

91 | tuna tataki \$14.50  
 lightly seared + sliced sesame-crusted tuna\*, finished with citrus ponzu + japanese mayo ↗  
 118 | crispy rice ahi \$12  
 six crispy rice bites topped with ahi tuna\*, avocado, chili, spicy mayo + ponzu sauce ↗  
 117 | tokyo fries \$15  
 wagamama's scratch shoestring sweet potato fries loaded with korean bbq beef brisket, sriracha, japanese mayo + cilantro. add an egg\* for \$2 ↗

## true nourishment from bowl to soul

freshly cooked food. made to order.  
 served the moment it's ready



## signature ramens

20 | chicken ramen \$19  
 grilled chicken in chicken broth with noodles, dashi + miso, served with seasonal greens, menma, scallions + half a tea-stained egg\* ↗  
 25 | chili chicken ramen \$19.50  
 grilled chicken in a spicy chicken broth with noodles, red onion, bean sprouts, scallions, chili + cilantro ↗  
 35 | chicken potsticker ramen \$21  
 chicken potstickers in a chicken broth with noodles, bok choy, shichimi + sambal ↗  
 30 | tantanmen beef brisket \$23.50  
 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 (vg) \$16  
 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 \$19  
 bbq chicken breast with mandarins, cherry tomatoes, snow peas, edamame, red onion + mixed greens, tossed in a mandarin dressing with crispy shallots



## sweet treats \$10 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



## 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



(vg) 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	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 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 \$15.50 citrus vodka. yuzu sake. pear syrup. fresh lemon juice. sparkling sake. matcha sugar rim	manhattan \$14 whisky. dolin sweet vermouth. angostura bitters
southside tokyo \$15 gin. fresh mint syrup. aloe vera liqueur. fresh lemon. mint	classic old fashioned \$16 whisky. angostura bitters. simple syrup. expressed orange peel

## japanese whisky

akashi akashi ume	iwai iwai sakura	nobushi suntory toki
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## wine

### sparkling / rose

prosecco contessa, veneto, italy	\$15 glass   \$49 bottle
zweigelt gobelsberg, kamptal, austria	\$15 glass   \$57 bottle

### white

sauvignon blanc von winning, pfalz, germany	\$15 glass   \$65 bottle
chardonnay bourgogne blanc, burgundy, france	\$15 glass   \$55 bottle
chenin blanc kloof street, swartland, south africa	\$17 glass   \$62 bottle
chardonnay talley vineyards, arroyo grande valley	\$17 glass   \$66 bottle

### red

cabernet sauvignon jax vineyards, napa valley, california	\$17 glass   \$62 bottle
pinot noir lioco, mendocino county, california	\$17 glass   \$62 bottle
mencia raul perez, bierzo, spain	\$15 glass   \$49 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
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## bar menu

available at the bar + dining room

## pitchers \$39.95 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

classic   dirty tito's vodka   tanqueray gin. dry vermouth. 3 blue cheese olives
espresso martini tito's vodka. coffee. espresso liqueur

### asian-inspired martinis

ube espresso martini tito's vodka. ube syrup. coconut milk 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

## beer + seltzer

### bottles + cans

flying ipa echigo japan	\$11
singha thailand	\$9.50
kirin ichiban japan	\$9.50
kirin light japan	\$9.50
hitachino white japan	\$15
the crisp six point new york	\$9.50
asahi japan	\$9.50
asahi super dry 0.00% japan	\$9
high noon lime high noon watermelon	\$9.50

### draft beers

ask a server for our full selection of draft beer