



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 🌶️



bao two fluffy baos

115 | pork belly + panko apple \$11.50

116 | korean fried chicken \$11.50

91 | tuna tataki \$14.50
lightly seared + sliced
sesame-crust ed 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 🌶️



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 (v) \$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



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 (v) \$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-crust ed 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 \$15.50

citrus vodka. yuzu sake. pear
syrup. fresh lemon juice.
sparkling sake. matcha sugar
rim

southside tokyo \$15

gin. fresh mint syrup. aloe
vera liqueur. fresh lemon.
mint

manhattan \$14

whisky. dolin sweet
vermouth. angostura bitters

classic old fashioned \$16

whisky. angostura bitters.
simple syrup. expressed
orange peel

japanese whisky

akashi

akashi ume

iwai

iwai sakura

nobushi

suntory toki

wine

sparkling / rose

prosecco

contessa, veneto, italy

zweigelt

gobelsberg, kamptal, austria

\$15 glass | \$49 bottle

\$15 glass | \$57 bottle

white

sauvignon blanc

von winning, pfalz, germany

chardonnay

bourgogne blanc, burgandy, france

chenin blanc

kloof street, swartland, south africa

chardonnay

talley vineyards, arroyo grande valley

\$15 glass | \$65 bottle

\$15 glass | \$55 bottle

\$17 glass | \$62 bottle

\$17 glass | \$66 bottle

red

cabernet sauvignon

jax vineyards, napa valley, california

pinot noir

lioco, mendocino county, california

mencia

raul perez, bierzo, spain

\$17 glass | \$62 bottle

\$17 glass | \$62 bottle

\$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



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

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

\$9.50

high noon watermelon

\$9.50

draft beers

ask a server for our full selection of draft beer