



appetizers

- 110 | bang bang cauliflower (vg) \$11**
crispy cauliflower tossed with red onions in our firecracker sauce + topped with ginger + cilantro 🌶️🌶️
- 100 | potstickers \$11.50**
six dumplings, pan-fried. your choice of chicken or pork
- 126 | ahi tuna ceviche \$13.95**
ahi tuna* tossed in yuzu ponzu with lime zest, chili, red + green onions + 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

- 118 | crispy rice ahi \$13**
six crispy rice bites topped with ahi tuna*, yuzu ponzu, avocado mousse, chili mayo, yuzu zest + green onion 🌶️
- 127 | salt + pepper calamari \$14.95**
crispy rings + tentacles with red chili, green onion + crispy garlic, salt, szechuan pepper + ginger plum sauce
- 104 | edamame (vg) \$4.95**
steamed soybeans tossed in vegan butter, crushed red chili + garlic salt
- 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 🌶️



bao two fluffy baos

- 122 | chili hoisin duck \$14.50 🌶️**
- 115 | pork belly + panko apple \$11.50**
- 116 | korean fried chicken \$11.50**
- 114 | mixed mushroom + panko eggplant \$11 (v)**



from the teppanyaki grill

- 48 | chicken pad thai \$20.50**
rice noodles wok-fried with chicken, egg + vegetables topped with roasted peanuts, mint + fresh lime 🌶️🌶️
- yaki soba**
soba noodles stir-fried with egg, bell peppers, bean sprouts + onion in a rich, savory soy glaze
- 40 | chicken \$20**
- 41 | yasai vegetable (v) \$17.50**
- 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 🌶️🌶️
- 46 | spicy salmon teriyaki \$24**
marinated salmon* with soba noodles, seasonal greens + chilies, finished with a spicy teriyaki glaze 🌶️🌶️



rice bowls

- 76 | thai chili shrimp poke \$16.95**
thai chili encrusted shrimp with calrose rice, furikake, cucumber + wakame salad 🌶️
- 70 | chicken teriyaki \$20**
grilled chicken glazed in teriyaki, served over sticky rice with seasonal greens, kimchi + sesame. add an egg* for \$2
- 75 | ahi tuna poke \$17.95**
soy-marinated ahi* with calrose rice, furikake, cucumber + wakame salad
- 90 | avant gard'n \$20**
bbq-glazed seitan served with sticky white rice + seasonal vegetables 🌶️



curry

- 71 | chicken katsu curry \$20**
crispy panko-breaded chicken served with rich curry sauce, sticky white rice, japanese pickles + a side salad
- 72 | yasai vegetable katsu curry (vg) \$18.50**
crispy panko-breaded vegetables served with rich curry sauce, sticky white rice, japanese pickles + a side salad
- 92 | chicken firecracker curry \$21**
bold + fiery curry with chicken, snow peas, bell peppers + chilies, finished with sesame seeds + steamed white rice 🌶️🌶️🌶️



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* add chili oil for \$0.50
- 35 | chicken potsticker ramen \$21**
chicken dumplings 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* 🌶️🌶️
- 43 | grilled duck ramen \$25**
★ wagamama fan favorite duck leg in a savory broth with noodles, bok choy, chilies, citrus ponzu + half a tea-stained egg* 🌶️
- 22 | spicy pork szechuan \$23**
szechuan-spiced pork with noodles in a spicy chicken broth, snow peas, green onions + 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
- 165 | yuzu caesar salad \$12.95**
romaine lettuce + japanese rice crackers tossed in yuzu dressing, topped with shaved parmesan + lemon slice
- 160 | chicken mandarin salad \$17**
shaved chicken with mandarins, cherry tomatoes, edamame, red onion, crispy shallots, wonton strips + mixed greens, tossed in a rosemary, soy + ginger vinaigrette



bar menu

available in all seating areas

- 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



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



sweet treats \$10 each

- 130 | banana eggrolls**
fried banana spring rolls with powdered sugar, served with caramel dipping sauce
- 132 | chocolate cake**
rich chocolate cake served with vanilla ice cream
- 146 | lemon tart**
lemon tart with berry compote

juice bar \$8.50 (vg)

freshly pressed and deliciously made-to-order

nourish-mint apple, mint + lemon	positive pineapple, spinach, cucumber, apple + lime
balance mango, apple + orange	

immunity booster \$4.50
2 oz boost of ginger, turmeric, apple, lemon + apple cider vinegar

sake

suigei “drunken whale” tokubetsu junmai zesty yuzu, firm coastal structure	\$13 glass \$65 bottle
kunizakari nigori cloudlike texture, ripe mango sweetness	\$15 glass \$75 bottle
mio sparkling gentle effervescence, peach blossom lift	\$13 glass \$65 bottle
funaguchi honjozo nama genshu cup savory intensity, electric freshness	\$15 cup
soto junmai cup crisp honeydew, refined mineral edge	\$15.50 cup
soto junmai daiginjo ethereal pear, polished satin finish, 300 ml bottle	\$45 bottle
sake flight a selection of our favorite sakes, served in 2 oz cups - suigei, kunizakari + mio sparkling sake	\$17

wine

sparkling / rosé	
prosecco contessa, veneto, italy	\$15 glass \$49 bottle
zweigelt gobelsburg, kamptal, austria	\$15 glass \$57 bottle
white	
sauvignon blanc von winning, pfalz, germany	\$15 glass \$65 bottle
chenin blanc kloof street, swartland, south africa	\$17 glass \$62 bottle
bourgogne blanc les belles roches, burgundy, france	\$15 glass \$55 bottle
chardonnay talley vineyards, arroyo grande valley, california	\$17 glass \$66 bottle
red	
pinot noir lioco, mendocino, california	\$17 glass \$62 bottle
mencia raul perez, bierzo, spain	\$15 glass \$49 bottle
cabernet sauvignon jax vineyards, napa valley, california	\$17 glass \$62 bottle

beer + seltzer

asian	
sapporo premium	japanese rice lager \$11
kirin ichiban	japanese pale lager \$10.50
singha	thai pale lager \$11
asahi super dry 0.0%	na japanese lager \$10
domestic	
budweiser	american lager \$7.50
michelob ultra	american light lager \$7.50
miller lite	american light lager \$7.50
truly wild berry	american hard seltzer \$9
local	
threes brewing vliet	pilsner \$10.50
threes brewing smorgasbeer	pilsner \$9.50
talea fresh coast	ipa \$9.50

cocktails

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

japanese whisky

suntory toki \$13 iwai \$12 nobushi \$15	iwai tradition haru \$14 akashi white oak blended \$15	matsui sakura cask single malt \$23 akashi ume \$11
---	---	---



bar menu

available in all seating areas

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
---	--

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
---	---

non-alcoholic beverages

hot tea \$6 jasmine flowering black assam lemongrass + ginger fresh mint cold coffee \$9 japanese black coffee black coffee. brewed in japan japanese latte coffee latte coffee. brewed in japan	fountain \$4 coca-cola diet coke sprite ginger ale water \$4 \$6 saratoga still saratoga sparkling
---	---