

 **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

(v) 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 \$8.50 (vg)

freshly pressed and deliciously made-to-order

<b>nourish-mint</b> apple, mint + lemon	<b>positive</b> pineapple, spinach, cucumber, apple + lime
<b>balance</b> mango, apple + orange	

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

## sake

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

## wine

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

## beer + seltzer

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

## cocktails

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

## japanese whisky

<b>suntory toki \$13</b> iwai \$12 nobushi \$15	<b>iwai tradition haru \$14</b> akashi white oak blended \$15	<b>matsui sakura cask single malt \$23</b> akashi ume \$11
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## bar menu

available in all seating areas

### pitchers \$39.95 each (serves 6)

<b>thai chili margarita</b> el jimador tequila, chili liqueur, coconut syrup, fresh lime juice, japanese chili + lime bitters, cayenne + cinnamon salt rim	<b>lychee + blood orange red sangria</b> cabernet sauvignon, blood orange liqueur, lychee syrup + fresh lime juice
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### wagatinis \$9.95 each

<b>martini classics</b> <b>classic   dirty</b> tito's vodka   tanqueray gin, dry vermouth + 3 blue cheese olives <b>espresso martini</b> tito's vodka, coffee, espresso liqueur	<b>asian-inspired martinis</b> <b>ube espresso martini</b> tito's vodka, ube syrup + coconut milk espresso liqueur <b>lychee martini</b> tito's vodka, lychee syrup, elderflower syrup, coconut milk + fresh lemon juice
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### asian-inspired cocktails \$9.95 each

<b>shichimi old fashioned</b> maker's mark bourbon, smoked syrup, fresh lemon juice + shichimi bitters	<b>spicy korean mary</b> el jimador tequila, cucumber syrup, gochujang, fresh lime juice, agave, shichimi-salt, chili + cilantro
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## mindful drinks \$9.50

<b>asian mint limeade</b> calamansi juice, fresh lime juice, simple syrup + mint leaves	<b>asian arnold palmer</b> calamansi juice, cold black assam tea, simple syrup + mint leaves
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## non-alcoholic beverages

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