



appetizers

- 110 | bang bang cauliflower (vg) \$10**
crispy cauliflower tossed with red onions in our firecracker sauce + topped with ginger + cilantro 🌶️🌶️
- 100 | potstickers \$9.50**
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 \$19**
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 \$13.50**
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 \$13 🌶️**
- 116 | korean fried chicken \$10.50**
- 115 | pork belly + panko apple \$10**
- 114 | mixed mushroom + panko eggplant \$9.50 (v)**



from the teppanyaki grill

- 48 | chicken pad thai \$19**
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 \$18**
- 41 | yasai vegetable (v) \$17**
- 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 🌶️🌶️
- 46 | spicy salmon teriyaki \$22.50**
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 \$19.50**
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 \$19**
bbq-glazed seitan served with sticky white rice + seasonal vegetables 🌶️



curry

- 71 | chicken katsu curry \$19.50**
crispy panko-breaded chicken served with rich curry sauce, sticky white rice, japanese pickles + a side salad
- 72 | yasai vegetable katsu curry (vg) \$18**
crispy panko-breaded vegetables served with rich curry sauce, sticky white rice, japanese pickles + a side salad
- 92 | chicken firecracker curry \$20.50**
bold + fiery curry with chicken, snow peas, bell peppers + chilies, finished with sesame seeds + steamed white rice 🌶️🌶️🌶️



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* add chili oil for \$0.50
- 35 | chicken potsticker ramen \$19.50**
chicken dumplings 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* 🌶️🌶️
- 43 | grilled duck ramen \$24**
★ 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 \$22**
szechuan-spiced pork with noodles in a spicy chicken broth, snow peas, green onions + 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**
shaved chicken with mandarins, cherry tomatoes, edamame, red onion, crispy shallots, wonton strips + mixed greens, tossed in a rosemary, soy + ginger vinaigrette
- 165 | yuzu caesar salad \$12.95**
romaine lettuce + japanese rice crackers tossed in yuzu dressing, topped with shaved parmesan + lemon slice



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 \$9.50 each

- 130 | banana eggrolls \$9.50**
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

balance
mango, apple + orange

positive
pineapple, spinach, cucumber,
apple + lime

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

sake

suigei “drunken whale” tokubetsu junmai \$13 glass | \$65 bottle
zesty yuzu, firm coastal structure

kunizakari nigori \$15 glass | \$75 bottle
cloudlike texture, ripe mango sweetness

mio sparkling \$13 glass | \$65 bottle
gentle effervescence, peach blossom lift

funaguchi honjozo nama genshu cup \$15 cup
savory intensity, electric freshness

soto junmai cup \$15.50 cup
crisp honeydew, refined mineral edge

soto junmai daiginjo \$45 bottle
ethereal pear, polished satin finish, 300 ml bottle

sake flight \$17
a selection of our favorite sakes, served in 2 oz cups - suigei, kunizakari + mio sparkling sake

wine

sparkling / rosé

prosecco \$14.50 glass | \$49 bottle
contessa, veneto, italy

zweigelt \$14.50 glass | \$55 bottle
gobelsburg, kamptal, austria

white

sauvignon blanc \$9.50 glass | \$33 bottle
grounded, santa barbara, california

chardonnay \$9.50 glass | \$35 bottle
the fableist, central coast, california

red

pinot noir \$9.50 glass | \$34 bottle
the pinot project, central coast, california

cabernet sauvignon \$9.50 glass | \$36 bottle
grounded, santa barbara, california

beer + seltzer

asian

sapporo premium	japanese rice lager	\$10.50
kirin ichiban	japanese pale lager	\$10
singha	thai pale lager	\$10.50
asahi super dry 0.0%	na japanese lager	\$9.50

domestic

michelob ultra	american light lager	\$7
miller lite	american light lager	\$7
budweiser	american lager	\$7
truly wild berry	american hard seltzer	\$8

local

night shift nite lite	american light lager	\$9
night shift whirlpool	hazy pale ipa	\$9.50
night shift santilli	american ipa	\$9.50

cocktails

yuzu \$14
citrus vodka, yuzu sake, pear syrup, fresh lemon juice, sparkling sake + matcha sugar rim

matcha mule \$12.50
citrus yuzu, ginger, soto junmai sake + matcha sugar rim

vietnamese espresso martini \$14
coffee, coffee liqueur, soto junmai sake + condensed milk

passion fruit paloma \$13.50
grapefruit, passionfruit, turmeric, soto junmai sake + ghost tequila

blossom \$13
lychee, plum sake, fresh lime juice, maraschino liqueur + creole bitters

smoke + pear \$13
smoky lapsang souchong tea infused rum, goslings rum, pear syrup, fresh lime juice + angostura bitters

train to manhattan \$13
lairds applejack, apricot liqueur, dolin sweet vermouth, st elizabeths allspice dram + angostura bitters



bar menu

available in all seating areas

pitchers \$37.50 each (serves 6)

thai chili margarita
ghost 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

asian-inspired cocktails \$9.95 each

spicy korean mary
ghost tequila, cucumber syrup, gochujang, fresh lime juice, agave, shichimi-salt, chili + cilantro

thai chili margarita
ghost tequila. chili liqueur. coconut syrup. fresh lime juice. japanese chili + lime bitters. cayenne + cinnamon salt rim

beer

sam adams boston lager	german-style lager	\$8
harpoon ipa	american ipa	\$8
blue moon belgian white	american lager	\$8
sapporo light	light japanese rice lager	\$8.50

wine

cabernet sauvignon grounded wine co.	\$9.50 glass
pinot noir the pinot project	\$9.50 glass
sauvignon blanc grounded wine co.	\$9.50 glass
chardonnay the fableist	\$9.50 glass

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

fountain \$4
coca-cola
diet coke
sprite
ginger ale

cold coffee \$9
japanese black coffee
black coffee. brewed in japan
japanese latte coffee
latte coffee. brewed in japan

water \$4 | \$6
saratoga still
saratoga sparkling