

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 🌿

- 128 | wagyumama meatballs** \$14.95
snake river farms wagyu beef meatballs, korean bbq sauce, sesame seeds + green onions over crispy rice vermicelli with spicy mayo
- 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

made from snake river farms wagyu beef, pick your favorites
\$6.95 for 1 | \$13 for 2 | \$19 for 3

- korean fire**
wagyu beef patty* glazed with korean bbq sauce, lettuce, kimchi slaw + chili garlic mayo
- hoisin bbq**
wagyu beef patty* with hoisin bbq sauce, lettuce, crispy onions + spicy mayo
- backyard**
wagyu beef patty* with american cheese, lettuce, tomato, pickle + mayo
- teriyaki**
wagyu beef patty* topped with teriyaki, swiss cheese, pineapple, red onion + pickled ginger 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
montelvini, veneto, italy

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

white

sauvignon blanc \$14.50 glass | \$54 bottle
von winning, pfalz, germany

bourgogne blanc \$13.00 glass | \$49 bottle
les belles roches, burgundy, france

chardonnay \$15.50 glass | \$66 bottle
talley vineyards, arroyo grande valley, california

red

pinot noir \$15.50 glass | \$55 bottle
underwood, sonoma, california

mencia \$13.50 glass | \$44 bottle
raul perez, bierzo, spain

cabernet sauvignon \$16.50 glass | \$60 bottle
jax vineyards, napa valley, california

beer + seltzer

asian

sapporo premium	japanese rice lager	\$9.50
kirin ichiban	japanese pale lager	\$9
singha	thai pale lager	\$9.50
asahi super dry 0.0%	na japanese lager	\$8.50

domestic

budweiser	american lager	\$6.50
michelob ultra	american light lager	\$6.50
miller lite	american light lager	\$6.50
truly wild berry	american hard seltzer	\$7

local

cigar city jai alai	ipa	\$8.50
cigar city cosmic crown	belgian strong ale	\$8.50
cigar city guayabera	pale ale	\$8.50

cocktails

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

manhattan \$13
whisky, dolin sweet vermouth + angostura bitters

classic old fashioned \$14.50
whisky, angostura bitters, simple syrup + expressed orange peel

southside tokyo \$14.50
gin, fresh mint syrup, aloe vera liqueur, fresh lemon + mint

japanese whisky

suntory toki \$12
iwai \$11

iwai tradition \$14
akashi single malt \$21

akashi ume \$11



bar menu

available in all seating areas

pitchers \$35 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

forte tea \$4
jasmine green sencha
cherry blossom white ginger pear

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