

 **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**  
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

**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

**joto “the blue one” nigori** \$15 glass | \$75 bottle  
silken coconut, lush stonefruit depth

**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, joto + 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** \$14.50 glass | \$54 bottle  
von winning, pfalz, germany

**chenin blanc** \$16.50 glass | \$60 bottle  
kloof street, swartland, south africa

**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** \$16.50 glass | \$62 bottle  
lioco, mendocino, 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

**atlas brew works blood orange** gose \$8.50

**atlas brew works bullpen** pilsner \$8.50

**atlas brew works dance of days** ipa \$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

**hibiki harmony** \$25

**tenjaku blended** \$12

**taketsuru pure malt** \$23



## 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

**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**