

 **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 and 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

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 \$15 glass | \$49 bottle
contessa, veneto, italy

zweigelt \$15 glass | \$57 bottle
gobelsburg, kamptal, austria

white

sauvignon blanc \$15 glass | \$65 bottle
von winning, pfalz, germany

chenin blanc \$17 glass | \$62 bottle
kloof street, swartland, south africa

bourgogne blanc \$15 glass | \$55 bottle
les belles roches, burgundy, france

chardonnay \$17 glass | \$66 bottle
talley vineyards, arroyo grande valley, california

red

pinot noir \$17 glass | \$62 bottle
lioco, mendocino, california

mencia \$15 glass | \$49 bottle
raul perez, Bierzo, spain

cabernet sauvignon \$17 glass | \$62 bottle
jax vineyards, napa valley, california

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

manhattan \$14
whisky, dolin sweet vermouth + angostura bitters

classic old fashioned \$16
whisky, angostura bitters, simple syrup + expressed orange peel

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