



# from bowl to soul

## beer + seltzer

**kirin light** japan 8  
**flying ipa echigo** japan 9.5  
**hitachino white** japan 13  
**night shift santilli ipa** usa \$9.5  
**truly strawberry lemonade** usa 8



## cocktails

**yuzu**  
 citrus vodka, yuzu sake, pear syrup,  
 fresh lemon juice, sparkling sake,  
 matcha sugar rim 14

**passionfruit paloma**  
 grapefruit, passionfruit, turmeric, soto  
 junmai sake, ghost tequila 13.50

**thai chili margarita**  
**pitcher \$37.50 / glass \$9.95**  
 ghost tequila, chili liqueur, coconut  
 syrup, fresh lime juice, japanese chili +  
 lime bitters, cayenne + cinnamon salt rim

**lychee + blood orange red sangria**  
**pitcher \$37.50 / glass \$9.95**  
 cabernet sauvignon, blood orange  
 liqueur, lychee syrup + fresh lime juice



## mindful drinks

**asian mint limeade**  
 calamansi juice, fresh lime juice,  
 simple syrup + mint leaves 9.5

**asian arnold palmer**  
 calamansi juice, cold black assam  
 tea, simple syrup, mint leaves 9.5

## nonalcoholic

**still bottled water** 4 | 6  
**sparkling bottled water** 4 | 6  
**coke / diet coke** 4  
**sprite** 4  
**ginger ale** 4

## sake

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

**suigei junmai**  
**glass \$13 / bottle \$65**  
 zesty yuzu, firm coastal structure

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

## hot tea

loose leaf, flowering + fresh, our teas  
 have antioxidant + anti-inflammatory  
 properties for overall wellness

**fresh mint**  
 fresh mint leaves 6

**jasmine flowering**  
 flowering lily + jasmine green tea,  
 each bulb will blossom on infusion 6

## wine

**red**

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

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

**white**

**sauvignon blanc**  
**glass \$9.50 / bottle \$33**  
 grounded, sanata barbara, california

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

## juice bar

freshly pressed and deliciously  
 made-to-order 8.5 (vg)



**nourish-mint**  
 apple, mint, lemon



**balance**  
 mango, apple, orange



**positive**  
 pineapple, spinach,  
 cucumber, apple, lime



**orange**  
 orange juice

# celebrating anime

at wagamama, we've always embraced the best of the japanese culture like anime, the vibrant art of hand-drawn animation, our food is crafted with bold and unexpected flavors, vivid colors, and handmade in our open kitchens much like our anime heroes, our chefs work together to bring you food that is designed to leave you inspired and nourished, from bowl to soul

  
 pan-asian restaurant + bar



# from bowl to soul

## appetizers

**104 | edamame (vg)**  
steamed soybeans tossed in vegan butter, crushed red chili + garlic salt 4.95

**116 | korean fried chicken bao**  
two fluffy baos 10.5

**110 | bang bang cauliflower // (vg)**  
crispy cauliflower tossed with red onions in our firecracker sauce + topped with ginger + cilantro 10

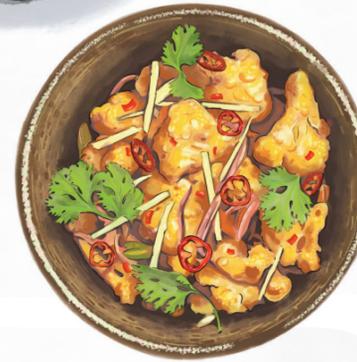
**potstickers**  
6 tasty dumplings

### pan-fried

**100 | chicken** 9.5  
**105 | pork** 9.5



104



110

## fill the belly. warm the soul

## salads

**160 | chicken mandarin salad**  
shaved chicken with mandarins, cherry tomatoes, edamame, red onion, crispy shallots, wonton strips + mixed greens, tossed in a rosemary, soy + ginger vinaigrette 17

## ramen

**20 | chicken ramen**  
grilled chicken in chicken broth with noodles, dashi + miso, served with seasonal greens, menma, scallions + half a tea-stained egg\* 17.5  
make it spicy for \$0.50

**35 | chicken potsticker ramen //**  
chicken potstickers in a chicken broth with noodles, bok choy, shichimi + sambal 19.5

**30 | tantanmen beef brisket //**  
korean-style beef brisket in a rich chicken broth with noodles, kimchi, menma, bok choy, cilantro + half a tea-stained egg\* 21.5

**43 | grilled duck ramen ✓**  
\* wagamama fan favorite crispy duck leg in a savory broth with noodles, bok choy, chilies, citrus ponzu + half a tea-stained egg\* 24

**22 | spicy pork szechuan //**  
szechuan-spiced pork with noodles in a spicy chicken broth, snow peas, green onions + half a tea-stained egg\* 22

## curry

**katsu curry**  
panko-breaded chicken or vegetables, sticky white rice, side salad, japanese pickles

**71 | chicken** 19.5

**72 | vegetable (vg)** 18

**92 | chicken firecracker ///**  
bold + fiery curry with chicken, snow peas, bell peppers + chilies, finished with sesame seeds + steamed white rice 20.50

## noodles + rice

46

### teppanyaki

**41 | vegetable yaki soba (v)**  
soba noodles stir-fried with egg, bell peppers, bean sprouts, mushrooms + onions in a rich, savory soy glaze 17

**46 | spicy salmon teriyaki \* //**  
marinated salmon\* with soba noodles, seasonal greens + chilies, finished with a spicy teriyaki glaze 22.5

**48 | chicken pad thai //**  
rice noodles wok-fried with chicken, egg + vegetables topped with roasted peanuts, mint + fresh lime 19

**88 | steak bulgogi \* //**  
tender flat iron steak\* glazed in bulgogi sauce with soba noodles, fried eggplant, kimchi + half a tea-stained egg\* 22.5



## rice bowls

**70 | chicken teriyaki**  
grilled chicken glazed in teriyaki, served over sticky rice with seasonal greens, kimchi + sesame seeds, add an egg\* for \$2 19.50

**76 | thai chili shrimp poke ✓**  
thai chili encrusted shrimp with calrose rice, furikake, cucumber + wakame salad 16.95

## sweet treats

**130 | banana eggrolls**  
fried banana spring rolls with powdered sugar, served with caramel dipping sauce 9.5

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