



appetizers

bang bang cauliflower (for 2) (vg) \$10
crispy cauliflower, red onions, firecracker sauce, topped with ginger + cilantro 🌶️🌶️

crispy rice ahi tuna (for 2) \$13
six crispy rice bites topped with ahi tuna*, yuzu ponzu, avocado mousse, chili mayo, yuzu zest + green onions 🌶️

salt + pepper calamari (for 2) \$14.95
crispy rings + tentacles with red chili, green onions, crispy garlic, salt, szechuan pepper + ginger plum sauce

ahi tuna nachos (for 3) \$19
ahi tuna* tossed in teriyaki on crispy wonton chips with sesame cream, chili mayo, bell peppers, red onions + cilantro

korean bbq meatballs (for 2) \$14.95
six snake river farms wagyu beef meatballs, korean bbq sauce, sesame seeds + green onions over crispy rice vermicelli with spicy mayo

roti canai (for 2) (v) \$7.95
two malaysian flatbreads served warm with our spicy curry dipping sauce

potstickers (for 2) \$9.50
six dumplings, pan-fried, your choice of chicken or pork

edamame (vg) \$6.50
steamed soybeans tossed in vegan butter, crushed red chili + garlic salt

korean bbq wings (for 2) \$9.95
six chicken wings, with yuzu mint yogurt dipping sauce 🌶️

bao bun tacos

mix + match your favorite(s)
\$6.75 (1) | \$12.50 (2) | \$18 (3)

chili hoisin duck
duck with hoisin sauce, fresh chili, cabbage + scallions

fire pork belly
chashu with toaji kogi kui sauce, chili mayo + korean cucumber salad

korean fried chicken
crispy chicken with korean bbq sauce, sesame seeds + green onions

add togarashi french fries for \$4
shoestring french fries tossed in togarashi seasoning

short rib
short rib with chili mayo, celery slaw + radish

mushroom + panko eggplant (v)
mix of mushrooms + panko eggplant with potsticker sauce, mayo + cilantro

thai chili shrimp
shrimp, vietnamese pickled vegetables, nuoc cham mayo + cilantro

wagyumama® beef sliders

made from snake river farms wagyu beef, pick your favorite(s)
\$7 (1) | \$13 (2) | \$19 (3)

korean fire
wagyu beef patty* glazed with korean bbq sauce, lettuce, kimchi slaw + chili garlic mayo

wagamama bbq
wagyu beef patty* with hoisin bbq sauce, lettuce, crispy onions + spicy mayo

add togarashi french fries for \$4
shoestring french fries tossed in togarashi seasoning

backyard
wagyu beef patty* with american cheese, lettuce, tomato, pickle + mayo

teriyaki
wagyu beef patty* topped with teriyaki, swiss cheese, panko apple, red onions + pickled ginger mayo



signature ramens

our signature ramens use handcrafted, artisan noodles by sun noodle

duck \$24
duck leg in shoyu broth with temomi noodles, menma, mushrooms + green onions

chicken potsticker \$20
six chicken dumplings in chicken broth with temomi noodles, sambal, snap peas, chili + cilantro 🌶️🌶️

tantanmen \$22
short rib in spicy sesame shoyu broth with temomi noodles, sweet corn, snap peas, green onions + chili oil 🌶️

shiitake miso (vg) \$20
shiitake mushrooms in a miso broth with temomi noodles, menma, goma + snap peas

chicken \$19
chicken in a chicken broth with temomi noodles, red onions, pea shoots + green onions

chili chicken \$19
chicken in a sweet + spicy chicken broth with temomi noodles, red onions, pea shoots + green onions 🌶️

spicy pork szechuan \$22
pork in a spicy miso broth with temomi noodles, mushrooms, snap peas + sweet corn 🌶️🌶️

tonkotsu \$22
pork belly in pork broth with temomi noodles, menma, goma, mushrooms + fried garlic

add-ons exclusively for your ramen:

eggs \$2 each
tea-stained egg*
fried egg*

toppings \$1 each
bean sprouts
kimchi
wakame salad
garlic chips
fried shallots

vegetables \$2 each
snap peas
bok choy
goma seaweed
fresh red chili
wood ear mushrooms
mushroom mix



curry

chicken katsu curry \$20
panko chicken served with rich curry sauce, sticky white rice, side salad + japanese pickles

vegetable katsu curry (vg) \$20
panko vegetables served with rich curry sauce, sticky white rice, side salad + japanese pickles

chicken firecracker curry \$21
bold + fiery curry with chicken, snap peas, bell peppers + chilies, finished with sesame seeds + steamed white rice 🌶️🌶️🌶️



sweet treats

banana egg rolls (for 2) \$9
fried banana spring rolls with powdered sugar, served with two dipping sauces - yuzu caramel + chocolate

chocolate trilogy cake (for 2) \$10
dark chocolate, milk chocolate + white chocolate mousse cake with miso caramel sauce

apple pie + cinnamon potstickers (for 2) \$9
apple pie + cinnamon dumplings, served with a yuzu creme anglaise

ice cream \$6
three scoops of any one flavor: coconut with toasted coconut flakes, mango with caramel, red bean with raw cane sugar



from the teppanyaki grill

miso cod soba \$23
miso-glazed cod* served over green tea soba noodles with vegetables + gentle chili heat 🌶️🌶️

yaki soba
chicken \$18 | vegetable (v) \$18
soba noodles stir-fried with egg, bell peppers, bean sprouts + onions in a rich, savory soy glaze

chicken pad thai \$19
rice noodles wok-fried with chicken, egg + vegetables topped with roasted peanuts + fresh lime 🌶️🌶️

spicy salmon teriyaki \$23
marinated salmon* with soba noodles, seasonal greens, chilies + spicy teriyaki glaze 🌶️🌶️

steak bulgogi \$23
tender flat iron steak* glazed in bulgogi sauce with soba noodles, fried eggplant + kimchi. add a tea-stained egg* for \$2 🌶️🌶️



bowls

ahi tuna poke \$18
soy-marinated ahi*, calrose rice, ogo, onions, green onions, cucumbers, wakame, furikake + sesame seeds

chicken teriyaki \$20
chicken glazed in teriyaki, sticky rice, seasonal greens, kimchi + sesame seeds. add an egg* for \$2

tokyo fries \$17
scratch matchstick sweet potato fries, korean bbq short rib, sriracha, mayo + cilantro. add an egg* for \$2 🌶️

thai chili shrimp poke \$17
thai chili shrimp with calrose rice, furikake, cucumbers + wakame salad

avant gard'n (vg) \$19
bbq-glazed seitan, sticky white rice + seasonal vegetables 🌶️



salads

mandarin salad (vg) \$15
mixed greens, mandarins, tomatoes, edamame, red onions, crispy shallots, wonton strips + rosemary soy ginger vinaigrette

yuzu caesar salad \$13
romaine, sourdough croutons, yuzu dressing + shaved parmesan

wagamama thai chicken salad \$18
shaved chicken, mixed greens, wonton strips, snap peas, carrots, cilantro, fresno chili, peanuts + thai peanut vinaigrette 🌶️🌶️

before placing your order, please inform your server if a person in your party has a food allergy
*these items may be served raw or undercooked, and may increase your risk of foodborne illness | (v) vegetarian | (vg) vegan | 🌶️ spicy | 🍖 may contain shell or small bones | 🥜 contains peanuts

juice bar (vg) \$8.50 each

freshly pressed and deliciously made-to-order

nourish-mint
apple, mint + lemon

balance
mango, apple + orange

positive
pineapple, spinach, cucumbers,
apple + lime

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

mindful drinks \$9.50 each

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

coconut drift
pineapple, coconut, lime +
club soda

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

citrus ember
grapefruit, ginger, honey +
club soda

sake

explore the textures, aromas + heritage of japan

glass | bottle

konteki “tears of dawn” | aromatic + silky
soft tropical notes with a graceful, velvety finish +
inspired by morning dew over kyoto’s eastern hills \$10 | \$60

fukucho “moon on the water” | fruity + polished
melon, citrus, a smooth mineral spine + crafted by
one of japan’s rare female master brewers \$10.50 | \$62

takatenjin “soul of the sensei” | bright + dry
clean, lifted, quietly powerful + a tribute to a legendary
brew master whose vision shaped a region \$11.50 | \$70

tozai “snow maiden” | creamy + textural
cloudy, luminous, gently plush + named after a koi
who lived for centuries in icy mountain waters \$9 | -

mantensei “star-filled sky” | rich + savory
full-bodied, umami resonance, depth + expressive
like a quiet night beneath a sky filled with stars \$9 | \$54

mio sparkling | fresh + joyful
bright orchard fruit, delicate bubbles + meant to
be shared \$16 | \$65

discovery flight \$15 | -
a selection of our favorite sakes, served in 2 oz
cups - konteki, fukucho + takatenjin

japanese whisky

suntory toki \$12 | hatozaki small batch \$16 | legent bourbon \$15
hibiki harmony \$26 | yamazaki (12 year) \$52

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

Michelob Ultra	american light lager	\$6.50
Miller Lite	american light lager	\$6.50
Budweiser	american lager	\$6.50
Truly Wild Berry	american hard seltzer	\$7

local

atlas brew works blood orange gose	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, sparkling sake, fresh
lemon juice + matcha sugar rim

pretty little pour \$14
vodka, lemon, aperol, pear,
elderflower + bubbles

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

lychee + blood orange red sangria \$11

cabernet sauvignon, blood
orange liqueur, lychee syrup +
fresh lime juice

classic old fashioned \$14.50
whisky angostura bitters, simple
syrup + expressed orange peel
over a gentleman’s ice cube

shichimi old fashioned \$14.50
bourbon, smoked syrup, fresh
lemon juice + shichimi bitters
over a gentleman’s ice cube

dark honey \$11
bourbon, maple syrup + black
pepper over a gentleman’s
ice cube

punch drunk \$11
flor de cana 7 yr rum, pineapple,
orange, guava + angostura bitters

wagaritas® \$11 each

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

sweet heat
ghost tequila, mango + fresh
lime juice

tropical drama
ghost tequila, passion fruit,
fresh lime juice + aperol

soft chaos
tequila, guava, fresh lime
juice + campari

pitcher (serves 6) \$40 each

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

wagatinis® \$11 each

martini classics

classic | dirty martini
tito’s vodka, dry vermouth +
3 blue cheese olives

espresso martini
vodka, la colombe cold brew +
borghetti espresso liqueur

asian-inspired martinis

ube espresso martini
vodka, ube syrup, coconut milk
+ espresso liqueur

lychee martini
vodka, lychee syrup, elderflower
syrup, coconut milk + fresh
lemon juice

wine

glass | bottle

sparkling / rose

champagne | aubert et fils, épernay, fr - | \$70
rose | whispering angel, cotes de provence, fr \$13 | \$38

white

pinot grigio | the pinot project, veneto, it \$10 | \$28
sauvignon blanc | mount riley, marlborough, nz \$11 | \$32
sancerre | le petit silex, sancerre, fr \$17 | \$52
chardonnay | elizabeth rose, napa valley, ca \$13 | \$38

red

pinot noir | decoy by duckhorn, sonoma county, ca \$13 | \$38
merlot | textbook, napa valley, ca \$16 | \$47
malbec | zuccardi serie a, mendoza, ar \$11 | \$32
cabernet sauvignon | hamilton creek, napa valley, ca \$14 | \$42

non-alcoholic beverages

iced \$4 each

tea
lemonade

fountain \$4 each

coca-cola
diet coke
sprite
ginger ale

water \$4.50 small | \$6.50 large

saratoga still
saratoga sparkling

cold coffee \$9 each

japanese black coffee
japanese latte coffee

forte tea \$4 each

jasmine green
sencha
cherry blossom
white ginger pear

hot coffee \$4

la colombe coffee