

wagamama

pan-asian restaurant + bar



appetizers

bang bang cauliflower (for 2) (vg) \$11.95
crispy cauliflower, red onions, firecracker sauce, topped with ginger + cilantro 🌶️

crispy rice ahi tuna (for 2) \$15
six crispy rice bites topped with ahi tuna*, yuzu ponzu, avocado mousse, chili mayo, yuzu zest + green onions 🌶️

salt + pepper calamari (for 2) \$16.95
crispy rings + tentacles with red chili, green onions, crispy garlic, salt, szechuan pepper + ginger plum sauce

ahi tuna nachos (for 3) \$21
ahi tuna* tossed in teriyaki on crispy wonton chips with sesame cream, chili mayo, bell peppers, red onions + cilantro

korean bbq meatballs (for 2) \$16.95
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) \$9.95
two malaysian flatbreads served warm with our spicy curry dipping sauce

potstickers (for 2) \$11.50
six dumplings, pan-fried, your choice of chicken or pork

edamame (for 2) (vg) \$8.50
steamed soybeans tossed in vegan butter, crushed red chili + garlic salt

korean bbq wings (for 2) \$11.95
six chicken wings, with yuzu mint yogurt dipping sauce 🌶️

bao bun tacos

mix + match your favorites
\$7.25 (1) | \$13.50 (2) | \$19.75 (3)

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

fire pork belly
chashu with toeji 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 \$6
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 favorites
\$7.50 (1) | \$14.50 (2) | \$21.75 (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 \$6
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 \$26
duck leg in shoyu broth with temomi noodles, menma, mushrooms + green onions 🌶️

chicken potsticker \$22
six chicken dumplings in chicken broth with temomi noodles, sambal, snap peas, chili + cilantro 🌶️

tantanmen \$24
short rib in spicy sesame shoyu broth with temomi noodles, sweet corn, snap peas, green onions + chili oil 🌶️

shiitake mushroom miso (vg) \$22
shiitake mushrooms in a miso broth with temomi noodles, menma, goma + snap peas

chicken \$21
chicken in a chicken broth with temomi noodles, red onions, pea shoots + green onions

chili chicken \$21
chicken in a sweet + spicy chicken broth with temomi noodles, red onions, pea shoots + green onions 🌶️

spicy pork szechuan \$24
pork in a spicy miso broth with temomi noodles, mushrooms, snap peas + sweet corn 🌶️

tonkotsu \$24
pork belly in pork broth with temomi noodles, menma, goma, mushrooms + fried garlic

add-ons exclusively for your ramen:

eggs \$3 each

tea-stained egg*
fried egg*

toppings \$1.50 each

bean sprouts
kimchi
wakame salad
garlic chips
fried shallots

vegetables \$3 each

snap peas
bok choy
goma seaweed
fresh red chili
wood ear mushrooms
mushroom mix



curry

chicken katsu curry \$22
panko chicken served with rich curry sauce, sticky white rice, side salad + japanese pickles

vegetable katsu curry (vg) \$22
panko vegetables served with rich curry sauce, sticky white rice, side salad + japanese pickles

chicken firecracker curry \$23
bold + fiery curry with chicken, snap peas, bell peppers + chilies, finished with sesame seeds + steamed white rice 🌶️🌶️



sweet treats

banana egg rolls (for 2) \$11
fried banana spring rolls with powdered sugar, served with two dipping sauces - yuzu caramel + chocolate

chocolate trilogy cake (for 2) \$12
dark chocolate, milk chocolate + white chocolate mousse cake with miso caramel sauce



from the teppanyaki grill

miso cod soba \$25
miso-glazed cod* served over green tea soba noodles with vegetables + gentle chili heat 🌶️

yaki soba
chicken \$20 | vegetable (v) \$20
soba noodles stir-fried with egg, bell peppers, bean sprouts + onions in a rich, savory soy glaze



bowls

ahi tuna poke \$20
soy-marinated ahi tuna*, calrose rice, go, onions, green onions, cucumbers, wakame, furikake + sesame seeds

chicken teriyaki \$22
chicken glazed in teriyaki, sticky rice, seasonal greens, kimchi + sesame seeds. add an egg* for \$3

chicken pad thai \$21
rice noodles wok-fried with chicken, egg + vegetables topped with roasted peanuts + fresh lime 🌶️

spicy salmon teriyaki \$25
marinated salmon* with soba noodles, seasonal greens, chilies + spicy teriyaki glaze 🌶️

steak bulgogi \$25
tender flat iron steak* glazed in bulgogi sauce with soba noodles, fried eggplant + kimchi. add a tea-stained egg* for \$3 🌶️



salads

mandarin salad (vg) \$17
mixed greens, mandarins, tomatoes, edamame, red onions, crispy shallots, wonton strips + rosemary soy ginger vinaigrette

yuzu caesar salad \$15
romaine, sourdough croutons, yuzu dressing + shaved parmesan

wagamama thai chicken salad \$20
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

linh nguyen, general manager

210 5th avenue, new york, ny
for reservations, visit us on [opentable.com](https://www.opentable.com) or call 212-920-6233

jose velasquez, executive chef

juice bar (vg) \$9.50 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 \$5.50

2 oz boost of ginger, turmeric, apple, lemon + apple cider vinegar

mindful drinks \$11 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 \$12 | \$68

fukucho “moon on the water” | fruity + polished
melon, citrus, a smooth mineral spine + crafted by
one of japan’s rare female master brewers \$12.50 | \$70

takatenjin “soul of the sensei” | bright + dry
clean, lifted, quietly powerful + a tribute to a legendary
brew master whose vision shaped a region \$13.50 | \$78

tozai “snow maiden” | creamy + textural
cloudy, luminous, gently plush + named after a koi
who lived for centuries in icy mountain waters \$11 | -

mantensei “star-filled sky” | rich + savory
full-bodied, umami resonance, depth + expressive
like a quiet night beneath a sky filled with stars \$11 | \$62

mio sparkling | fresh + joyful
bright orchard fruit, delicate bubbles + meant to
be shared \$18 | \$74

discovery flight
a selection of our favorite sakes, served in 2 oz
cups - konteki, fukucho + takatenjin \$17 | -

japanese whisky

suntory toki \$14 | hatozaki small batch \$20 | legent bourbon \$18

hibiki harmony \$32 | yamazaki (12 year) \$64

beer + seltzer

asian

sapporo premium japanese rice lager \$11.50

kirin ichiban japanese pale lager \$11

singha thai pale lager \$11.50

asahi super dry 0.0% na japanese lager \$10.50

domestic

michelob ultra american light lager \$8.50

miller lite american light lager \$8.50

budweiser american lager \$8.50

truly wild berry american hard seltzer \$9

local

threes brewing vliet pilsner \$10.50

threes brewing smorgasbeer pilsner \$10.50

talea fresh coast ipa \$10.50

cocktails

yuzu \$16
citrus vodka, yuzu sake, pear
syrup, sparkling sake, fresh
lemon juice + matcha sugar rim

pretty little pour \$16
vodka, lemon, aperol, pear,
elderflower + bubbles

southside tokyo \$16.50
gin, fresh mint syrup, aloe vera
liqueur, fresh lemon + mint

**lychee + blood orange red
sangria** \$13

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

classic old fashioned \$16.50
whisky angostura bitters, simple
syrup + expressed orange peel
over a gentleman’s ice cube

shichimi old fashioned \$16.50
bourbon, smoked syrup, fresh
lemon juice + shichimi bitters
over a gentleman’s ice cube

dark honey \$13
bourbon, maple syrup + black
pepper over a gentleman’s
ice cube

punch drunk \$13
flor de cana 7 yr rum, pineapple,
orange, guava + angostura bitters

wagaritas® \$13 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 + aperol

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

soft chaos
tequila, guava, fresh lime
juice + campari

pitcher (serves 6) \$50 each

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

wagatinis® \$13 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 - | \$80

rose | whispering angel, cotes de provence, fr \$16 | \$47

white

pinot grigio | the pinot project, veneto, it \$12 | \$32

sauvignon blanc | mount riley, marlborough, nz \$13 | \$36

sancerre | le petit silex, sancerre, fr \$19 | \$60

chardonnay | elizabeth rose, napa valley, ca \$15 | \$46

red

pinot noir | decoy by duckhorn, sonoma county, ca \$15 | \$46

merlot | textbook, napa valley, ca \$18 | \$50

malbec | zuccardi serie a, mendoza, ar \$13 | \$40

cabernet sauvignon | hamilton creek, napa valley, ca \$16 | \$50

non-alcoholic beverages

fountain \$5 each

coca-cola

diet coke

sprite

ginger ale

tea forté \$5 each

jasmine green

sencha

cherry blossom

white ginger pear

cold coffee \$10 each

japanese black coffee

black coffee. brewed in japan

japanese latte coffee

latte coffee. brewed in japan

water \$5.50 small | \$7.50 large

saratoga still

saratoga sparkling