

wagamama

pan-asian restaurant + bar



appetizers

bang bang cauliflower (for 2) (vg) \$10.95
crispy cauliflower, red onions, firecracker sauce, topped with ginger + cilantro 🌶️

crispy rice ahi tuna (for 2) \$14
six crispy rice bites topped with ahi tuna*, yuzu ponzu, avocado mousse, chili mayo, yuzu zest + green onions 🌶️

salt + pepper calamari (for 2) \$15.95
crispy rings + tentacles with red chili, green onions, crispy garlic, salt, szechuan pepper + ginger plum sauce

ahi tuna nachos (for 3) \$20
ahi tuna* tossed in teriyaki on crispy wonton chips with sesame cream, chili mayo, bell peppers, red onions + cilantro

korean bbq meatballs (for 2) \$15.95
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) \$8.95
two malaysian flatbreads served warm with our spicy curry dipping sauce

potstickers (for 2) \$10.50
six dumplings, pan-fried, your choice of chicken or pork

edamame (for 2) (vg) \$7.50
steamed soybeans tossed in vegan butter, crushed red chili + garlic salt

korean bbq wings (for 2) \$10.95
six chicken wings, with yuzu mint yogurt dipping sauce 🌶️

bao bun tacos

mix + match your favorites
\$6.95 (1) | \$12.95 (2) | \$18.75 (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 \$5
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
\$7.25 (1) | \$13.50 (2) | \$19.75 (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 \$5
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 \$25
duck leg in shoyu broth with temomi noodles, menma, mushrooms + green onions 🌶️

chicken potsticker \$21
six chicken dumplings in chicken broth with temomi noodles, sambal, snap peas, chili + cilantro 🌶️

tantanmen \$23
short rib in spicy sesame shoyu broth with temomi noodles, sweet corn, snap peas, green onions + chili oil 🌶️

shiitake mushroom miso (vg) \$21
shiitake mushrooms in a miso broth with temomi noodles, menma, goma + snap peas

chicken \$20
chicken in a chicken broth with temomi noodles, red onions, pea shoots + green onions

chili chicken \$20
chicken in a sweet + spicy chicken broth with temomi noodles, red onions, pea shoots + green onions 🌶️

spicy pork szechuan \$23
pork in a spicy miso broth with temomi noodles, mushrooms, snap peas + sweet corn 🌶️

tonkotsu \$23
pork belly in pork broth with temomi noodles, menma, goma, mushrooms + fried garlic

add-ons exclusively for your ramen:

eggs \$2.50 each	toppings \$1.25 each	vegetables \$2.50 each
tea-stained egg* fried egg*	bean sprouts kimchi wakame salad garlic chips fried shallots	snap peas bok choy goma seaweed fresh red chili wood ear mushrooms mushroom mix



curry

chicken katsu curry \$21
panko chicken served with rich curry sauce, sticky white rice, side salad + japanese pickles

vegetable katsu curry (vg) \$21
panko vegetables served with rich curry sauce, sticky white rice, side salad + japanese pickles

chicken firecracker curry \$22
bold + fiery curry with chicken, snap peas, bell peppers + chilies, finished with sesame seeds + steamed white rice 🌶️🌶️



from the teppanyaki grill

miso cod soba \$24
miso-glazed cod* served over green tea soba noodles with vegetables + gentle chili heat 🌶️

yaki soba
chicken \$19 | vegetable (v) \$19
soba noodles stir-fried with egg, bell peppers, bean sprouts + onions in a rich, savory soy glaze

chicken pad thai \$20
rice noodles wok-fried with chicken, egg + vegetables topped with roasted peanuts + fresh lime 🌶️

spicy salmon teriyaki \$24
marinated salmon* with soba noodles, seasonal greens, chilies + spicy teriyaki glaze 🌶️

steak bulgogi \$24
tender flat iron steak* glazed in bulgogi sauce with soba noodles, fried eggplant + kimchi. add a tea-stained egg* for \$2.50 🌶️



bowls

ahi tuna poke \$19
soy-marinated ahi tuna*, calrose rice, go, onions, green onions, cucumbers, wakame, furikake + sesame seeds

chicken teriyaki \$21
chicken glazed in teriyaki, sticky rice, seasonal greens, kimchi + sesame seeds. add an egg* for \$2.50

tokyo fries \$18
scratch matchstick sweet potato fries, korean bbq short rib, sriracha, mayo + cilantro. add an egg* for \$2.50 🌶️

thai chili shrimp poke \$18
thai chili shrimp with calrose rice, furikake, cucumbers + wakame salad

avant gard'n (vg) \$20
bbq-glazed seitan, sticky white rice + seasonal vegetables 🌶️



salads

mandarin salad (vg) \$16
mixed greens, mandarins, tomatoes, edamame, red onions, crispy shallots, wonton strips + rosemary soy ginger vinaigrette

yuzu caesar salad \$14
romaine, sourdough croutons, yuzu dressing + shaved parmesan

wagamama thai chicken salad \$19
shaved chicken, mixed greens, wonton strips, snap peas, carrots, cilantro, fresno chili, peanuts + thai peanut vinaigrette 🌶️



sweet treats

banana egg rolls (for 2) \$10
fried banana spring rolls with powdered sugar, served with two dipping sauces - yuzu caramel + chocolate

chocolate trilogy cake (for 2) \$11
dark chocolate, milk chocolate + white chocolate mousse cake with miso caramel sauce

apple pie + cinnamon potstickers (for 2) \$10
apple pie + cinnamon dumplings, served with a yuzu creme anglaise

ice cream \$7
three scoops of any one flavor: coconut with toasted coconut flakes, mango with caramel, red bean with raw cane sugar

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

amir dhungel, general manager

800 boylston street, boston, ma
for reservations, visit us on opentable.com or call 617-778-2344

carlos hernandez, executive chef

juice bar (vg) \$9 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
2 oz boost of ginger, turmeric, apple, lemon + apple cider vinegar

mindful drinks \$10 each

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

coconut drift
pineapple, coconut, lime +
club soda

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 \$11 | \$64

fukucho “moon on the water” | fruity + polished
melon, citrus, a smooth mineral spine + crafted by
one of japan’s rare female master brewers \$11.50 | \$66

takatenjin “soul of the sensei” | bright + dry
clean, lifted, quietly powerful + a tribute to a legendary
brew master whose vision shaped a region \$12.50 | \$74

tozai “snow maiden” | creamy + textural
cloudy, luminous, gently plush + named after a koi
who lived for centuries in icy mountain waters \$10 | -

mantensei “star-filled sky” | rich + savory
full-bodied, umami resonance, depth + expressive
like a quiet night beneath a sky filled with stars \$10 | \$58

mio sparkling | fresh + joyful \$17 | \$69
bright orchard fruit, delicate bubbles + meant to
be shared

discovery flight \$16 | -
a selection of our favorite sakes, served in 2 oz
cups - konteki, fukucho + takatenjin

beer + seltzer

asian

sapporo premium	japanese rice lager	\$10.50
kirin ichiban	japanese pale lager	\$10
singha	thai pale lager	\$10.50
asahi super dry 0.0%	na japanese lager	\$9.50

domestic

michelob ultra	american light lager	\$7.50
miller lite	american light lager	\$7.50
budweiser	american lager	\$7.50
truly wild berry	american hard seltzer	\$8

local

night shift nite lite	american light lager	\$9.50
night shift whirlpool	hazy pale ipa	\$9.50
night shift santilli	american ipa	\$9.50

cocktails

yuzu \$15
citrus vodka, yuzu sake, pear
syrup, sparkling sake, fresh
lemon juice + matcha sugar rim

blossom \$13
lychee, plum sake, fresh lime
juice, maraschino liqueur +
creole bitters

pretty little pour \$15
soto junmai sake, lemon, aperol,
pear, elderflower + bubbles

dark mode \$14
soto junmai sake, la colombe
cold brew + borghetti coffee
liqueur

silk + stone \$13
soto junmai sake, pear, dry
vermouth + angostura bitters over
a gentleman’s ice cube

train to manhattan \$13
lairds applejack, apricot
liqueur, dolin sweet vermouth,
st. elizabeth allspice dram +
angostura bitters

**lychee + blood orange
red sangria \$12**
cabernet sauvignon, blood
orange liqueur, lychee syrup +
fresh lime juice

spicy korean mary \$12
ghost tequila, cucumber syrup,
gochujang, fresh lime juice,
agave, shichimi salt, chili +
cilantro

wagaritas®

thai chili margarita \$12
ghost tequila, chili liqueur,
coconut syrup, fresh lime
juice, japanese chili + lime
bitters, cayenne + cinnamon
salt rim

guava yurei \$13
ghost tequila, guava, fresh lime
juice + agave

green light \$13
ghost tequila, cucumber + fresh
lime juice

pitcher (serves 6) \$45 each

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

wine

glass | bottle

sparkling / rose

champagne aubert et fils, épernay, fr	- \$75
rose whispering angel, cotes de provence, fr	\$14 \$42

white

pinot grigio the pinot project, veneto, it	\$11 \$30
sauvignon blanc mount riley, marlborough, nz	\$12 \$34
sancerre le petit silex, sancerre, fr	\$18 \$56
chardonnay elizabeth rose, napa valley, ca	\$14 \$42

red

pinot noir decoy by duckhorn, sonoma county, ca	\$14 \$42
merlot textbook, napa valley, ca	\$17 \$48
malbec zuccardi serie a, mendoza, ar	\$12 \$36
cabernet sauvignon hamilton creek, napa valley, ca	\$15 \$46

non-alcoholic beverages

fountain \$4.50 each

coca-cola
diet coke
sprite
ginger ale

tea forté \$4.50 each

jasmine green
sencha
cherry blossom
white ginger pear

cold coffee \$9.50 each

japanese black coffee
black coffee. brewed in japan
japanese latte coffee
latte coffee. brewed in japan

water \$5 small | \$7 large

saratoga still
saratoga sparkling