

# wagamama

pan-asian restaurant + bar



## 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 (for 2) (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 favorites  
\$6.75 (1) | \$12.50 (2) | \$18 (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 \$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 favorites  
\$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 mushroom 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 🌶️🌶️



## 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



## bowls

### ahi tuna poke \$18

soy-marinated ahi tuna\*, calrose rice, go, 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

### 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 🌶️



## 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 🌶️



## 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

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 \$18 | legent bourbon \$16

hibiki harmony \$30 | yamazaki (12 year) \$62

## beer + seltzer

### asian

sapporo premium \$9.50  
japanese rice lager

kirin ichiban \$9  
japanese pale lager

singha \$9.50  
thai pale lager

asahi super dry 0.0% \$8.50  
na japanese lager

### domestic

michelob ultra \$6.50  
american light lager

miller lite \$6.50  
american light lager

budweiser \$6.50  
american lager

truly wild berry \$7  
american hard seltzer

### local

cigar city jai alai \$8.50  
ipa

cigar city cosmic crown \$8.50  
belgian strong ale

cigar city guayabera \$8.50  
pale ale

## 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  
whiskey 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 + aperol

**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

### fountain \$4 each

coca-cola

diet coke

sprite

ginger ale

### tea forté \$4 each

jasmine green

sencha

cherry blossom

white ginger pear

### cold coffee \$9 each

**japanese black coffee**

black coffee. brewed in japan

**japanese latte coffee**

latte coffee. brewed in japan

### water \$4.50 small | \$6.50 large

saratoga still

saratoga sparkling