



appetizers

bang bang

cauliflower (for 2) (vg) \$13
crispy cauliflower, red onions, firecracker sauce, topped with ginger + cilantro 🌶️🌶️

crispy rice ahi tuna (for 2)

\$16
six crispy rice bites topped with ahi tuna*, yuzu ponzu, avocado mousse, chili mayo, yuzu zest + green onions

new

salt + pepper

calamari (for 2)

\$18
crispy rings + tentacles with red chili, green onions, crispy garlic, salt, szechuan pepper + ginger plum sauce

ahi tuna nachos (for 3)

\$22
ahi tuna* tossed in teriyaki on crispy wonton chips with sesame cream, chili mayo, bell peppers, red onions + cilantro

new

korean bbq

meatballs (for 2)

\$18
six snake river farms wagyu beef meatballs, korean bbq sauce, sesame seeds + green onions over crispy rice vermicelli with spicy mayo 🌶️

new

roti canai (for 2) (v)

\$12
two malaysian flatbreads served warm with our spicy curry dipping sauce

potstickers (for 2)

\$13
six dumplings, pan-fried, your choice of chicken or pork

edamame (for 2) (vg)

\$10.50
steamed soybeans tossed in vegan butter, crushed red chili + garlic salt

new

korean bbq wings (for 2)

\$14
six chicken wings, with yuzu mint yogurt dipping sauce 🌶️🔪

bao bun tacos

mix + match your favorites
\$7.75 (1) | \$14.50 (2) | \$21.25 (3)

chili hoisin duck

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

new

fire pork belly

pork belly with spicy pork bbq sauce, chili mayo + korean cucumber salad 🌶️

korean fried chicken

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

new

short rib

short rib with chili mayo, celery slaw + radish

mushroom + panko eggplant (v)

mix of mushrooms + panko eggplant with potsticker sauce, mayo + cilantro

new

thai chili shrimp

shrimp, vietnamese pickled vegetables, nuoc cham mayo + cilantro 🌶️

new

add togarashi french fries for \$8

shoestring french fries tossed in togarashi seasoning

wagyumama® beef sliders

made from snake river farms wagyu beef, pick your favorites

\$8.25 (1) | \$15.50 (2) | \$22.75 (3)

new

korean fire

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

new

wagamama bbq

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

new

add togarashi french fries for \$8

shoestring french fries tossed in togarashi seasoning



signature ramens

our signature ramens use handcrafted, artisan noodles by sun noodle

duck \$27

duck leg in shoyu broth with temomi noodles, menma, mushrooms + green onions 🔪

chicken potsticker \$22.50

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

tantanmen \$25

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

new

shiitake mushroom miso (vg)

\$22.50
shiitake mushrooms in miso broth with temomi noodles, menma, goma + snap peas

new

tonkotsu \$25

pork belly in pork broth with temomi noodles, menma, goma, mushrooms + fried garlic

spicy pork szechuan \$24.50

pork in spicy miso broth with temomi noodles, mushrooms, snap peas + sweet corn 🌶️🌶️

chicken \$22.50

chicken breast in chicken broth with temomi noodles, red onions, pea shoots + green onions

chili chicken \$22.50

chicken breast in sweet + spicy chicken broth with temomi noodles, red onions, pea shoots + green onions 🌶️

new

customize your ramen — your ramen, your way

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 \$23

crispy panko chicken served with rich curry sauce, sticky white rice, side salad + japanese pickles

vegetable katsu curry (vg) \$23

crispy panko vegetables served with rich curry sauce, sticky white rice, side salad + japanese pickles

chicken firecracker curry \$24

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



sweet treats

new

banana egg rolls (for 2)

\$12
fried banana egg rolls with powdered sugar, served with two dipping sauces - yuzu caramel + chocolate

new

chocolate trilogy

cake (for 2)

\$13
dark chocolate, milk chocolate + white chocolate mousse cake with miso caramel sauce

new

apple pie + cinnamon

potstickers (for 2)

\$12
apple pie + cinnamon dumplings, served with a yuzu creme anglaise

new

ice cream \$9

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) \$11 each

freshly pressed and deliciously made-to-order

nourish-mint apple, mint + lemon	positive pineapple, spinach, cucumbers, apple + lime
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balance
mango, apple + orange

immunity booster \$5.50
2 oz boost of ginger, turmeric, apple, lemon + apple cider vinegar

mindful drinks \$11.50 each

asian mint limeade calamansi juice, fresh lime juice, simple syrup + mint leaves	citrus ember grapefruit, ginger, honey + club soda
coconut drift pineapple, coconut, lime + club soda	asian arnold palmer calamansi juice, cold black assam tea, simple syrup + mint leaves

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	\$14 \$84
fukucho “moon on the water” fruity + polished melon, citrus, a smooth mineral spine + crafted by one of japan’s rare female master brewers	\$15 \$90
takatenjin “soul of the sensei” bright + dry clean, lifted, quietly powerful + a tribute to a legendary brew master whose vision shaped a region	\$16 \$96
tozai “snow maiden” creamy + textural cloudy, luminous, gently plush + named after a koi who lived for centuries in icy mountain waters	\$12 -
mantensei “star-filled sky” rich + savory full-bodied, umami resonance, depth + expressive like a quiet night beneath a sky filled with stars	\$13 \$78
mio sparkling fresh + joyful bright orchard fruit, delicate bubbles + meant to be shared	\$18 \$108
discovery flight a selection of our favorite sakes, served in 2 oz cups - konteki, fukucho + takatenjin	\$17 -

japanese whisky

suntory toki \$16 | **hatozaki small batch** \$21 | **legent bourbon** \$20
hibiki harmony \$34 | **yamazaki (12 year)** \$66

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%	japanese lager	\$10.50
domestic		
michelob ultra	american light lager	\$9
miller lite	american light lager	\$9
budweiser	american lager	\$9
truly wild berry	american hard seltzer	\$9.50
local		
threes brewing vliet	pilsner	\$10.50
threes brewing smorgasbeer	pilsner	\$10.50
talea fresh coast	ipa	\$10.50



did you know we cater for your office or home?



cocktails

yuzu \$17
citrus vodka, yuzu sake, pear syrup, sparkling sake, fresh lemon juice + matcha sugar rim

pretty little pour \$17
vodka, lemon, aperol, pear, elderflower + bubbles

southside tokyo \$17
gin, fresh mint syrup, aloe vera liqueur, fresh lemon + mint

lychee + blood orange red sangria \$17
cabernet sauvignon, blood orange liqueur, lychee syrup + fresh lime juice

shichimi old fashioned \$17
bourbon, smoked syrup, fresh lemon juice + shichimi bitters over a gentleman’s ice cube

classic old fashioned \$17
whisky angostura bitters, simple syrup + expressed orange peel over a gentleman’s ice cube

dark honey \$17
bourbon, maple syrup + black pepper over a gentleman’s ice cube

punch drunk \$17
flor de cana 7 yr rum, pineapple, orange, guava + angostura bitters

wagaritas® \$17 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) \$68 each

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

wagatinis® \$18 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 - | \$85
rose | whispering angel, cotes de provence, fr \$18 | \$72

white

pinot grigio | the pinot project, veneto, it \$16 | \$64
sauvignon blanc | mount riley, marlborough, nz \$17 | \$68
sancerre | le petit silex, sancerre, fr \$19 | \$76
chardonnay | elizabeth rose, napa valley, ca \$19 | \$76

red

pinot noir | decoy by duckhorn, sonoma county, ca \$18 | \$72
merlot | textbook, napa valley, ca \$18 | \$72
malbec | zuccardi serie a, mendoza, ar \$17 | \$68
cabernet sauvignon | hamilton creek, napa valley, ca \$19 | \$76

non-alcoholic beverages

freshly made \$6 each
iced tea
lemonade

fountain \$6 each
coca-cola
diet coke
sprite
ginger ale

water \$6.50 **small** | \$8.50 **large**
saratoga still
saratoga sparkling

cold coffee \$11 each
japanese black coffee
black coffee. brewed in japan
japanese latte coffee
latte coffee. brewed in japan

hot la colombe coffee \$6 each
tea forté \$6 each
jasmine green
sencha
cherry blossom
white ginger pear