



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

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

new 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 \$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



from the teppanyaki grill

miso cod soba \$25.50
miso-glazed cod* served over green tea soba noodles with vegetables + gentle chili heat 🌶️🔪

yaki soba
chicken \$21 | **vegetable (v)** \$21
nihon soba noodles stir-fried with egg, bell peppers, bean sprouts + onions in a rich, savory soy glaze

chicken pad thai \$22
rice noodles wok-fried with chicken, egg + vegetables topped with roasted peanuts + fresh lime 🍋

spicy salmon teriyaki \$25.50
marinated salmon* with nihon soba noodles, seasonal greens, chilies + spicy teriyaki glaze 🌶️🔪

steak bulgogi \$26
tender flat iron steak* glazed in bulgogi sauce with nihon soba noodles, fried eggplant + kimchi. add a tea-stained egg* for \$3 🌶️



bowls

new ahi tuna poke \$21
soy-marinated ahi tuna*, calrose rice, ogo, onions, green onions, cucumbers, wakame, furikake + sesame seeds

chicken teriyaki \$22.50
chicken glazed in teriyaki, sticky rice, seasonal greens, kimchi + sesame seeds. add a fried egg* for \$3

tokyo fries \$20
scratch matchstick sweet potato fries, korean bbq short rib, sriracha, mayo + cilantro. add a fried egg* for \$3 🌶️

new thai chili shrimp poke \$20
thai chili shrimp with calrose rice, furikake, cucumbers + wakame salad 🌶️

avant gard'n (vg) \$22
bbq-glazed seitan, sticky white rice + seasonal vegetables



salads

hand chopped in-house

new mandarin salad (vg) \$18
mixed greens, mandarins, tomatoes, edamame, red onions, crispy shallots, wonton strips + rosemary soy ginger vinaigrette

new yuzu caesar salad \$17
romaine, sourdough croutons, yuzu dressing + shaved parmesan

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

new customize your salad
grilled chicken \$9
grilled shrimp \$9



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
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	shichimi old fashioned \$17 bourbon, smoked syrup, fresh lemon juice + shichimi bitters over a gentleman’s ice cube
pretty little pour \$17 vodka, lemon, aperol, pear, elderflower + bubbles	classic old fashioned \$17 whisky angostura bitters, simple syrup + expressed orange peel over a gentleman’s ice cube
southside tokyo \$17 gin, fresh mint syrup, aloe vera liqueur, fresh lemon + mint	dark honey \$17 bourbon, maple syrup + black pepper over a gentleman’s ice cube
lychee + blood orange red sangria \$17 cabernet sauvignon, blood orange liqueur, lychee syrup + fresh lime juice	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	tropical drama ghost tequila, passion fruit, fresh lime juice + aperol
sweet heat ghost tequila, mango, 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	asian-inspired martinis
classic dirty martini tito’s vodka, dry vermouth + 3 blue cheese olives	ube espresso martini vodka, ube syrup, coconut milk + espresso liqueur
espresso martini vodka, la colombe cold brew + borghetti espresso liqueur	lychee martini vodka, lychee syrup, elderflower syrup, coconut milk + fresh lemon juice

wine

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	cold coffee \$11 each
iced tea	japanese black coffee
lemonade	black coffee. brewed in japan
fountain \$6 each	japanese latte coffee
coca-cola	latte coffee. brewed in japan
diet coke	hot la colombe coffee \$6 each
sprite	tea forté \$6 each
ginger ale	jasmine green
water \$6.50 small \$8.50 large	sencha
saratoga still	cherry blossom
saratoga sparkling	white ginger pear