

drinks

fresh juices

		large	regular
1	raw juice a mixture of carrot, cucumber, tomato, orange and apple an all-round high-nutrient and high-energy drink	5.25	3.95
2	melon fruit juice a mixture of apple, orange and watermelon good for general cleansing and digestion	5.25	3.95
3	orange juice a good source of vitamin c	5.25	3.95
4	carrot juice carrot with a dash of fresh ginger root a very good source of pro vitamin a	5.25	3.95
5	apple and orange juice a simple combination of freshly squeezed apples with orange juice. a good source of vitamin c	5.25	3.95
6	apple and lime juice freshly squeezed apple juice with a refreshing twist of lime	5.25	3.95

beer

601	asahi super dry japan's number one premium beer known for its clean, crisp and refreshing taste		
	asahi super dry	12oz bottle	4.50
	asahi super dry large bottle	22oz bottle	6.95
603	kirin ichiban premium beer. the fine aroma of hops and japonica rice provides its lighter body and delicate aftertaste		
	kirin ichiban	12oz bottle	4.50
	kirin ichiban large bottle	22oz bottle	6.95
604	tiger beer a premium beer from the far east with a full flavor and refreshing taste		
	tiger beer	11.2oz bottle	4.50
	samuel adams a premium boston beer. rich with flavor		
605	samuel adams	12oz bottle	4.25
606	samuel adams light	12oz bottle	4.25
608	sam seasonal new	12oz bottle	4.25
	budweiser select low in calories, high in flavor. the exception to the rule		
609	budweiser select new	12oz bottle	3.95

sake

501	takara shochikubai medium sweet sake with a smooth, balanced flavor, served hot, flask for one	6.00
502	hakutsuru an aromatic rich sake, served cold, flask for one	6.50
503	sake2me new premium junmai sake, naturally sweetened with cane sugar and hand-crafted with all-natural flavors. choose from asian pear, green tea or ginger mango, bottle for one	7.25

coffee

740/ 741	peet's freshly brewed coffee new regular or decaffeinated	hot 2.25	iced 2.50
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soft drinks

701/703	still water	28oz bottle 5.40	12oz bottle 2.60
702/704	sparkling water	28oz bottle 5.40	12oz bottle 2.60
705	coke		2.25
706	diet coke		2.25
707	sprite		2.25
708	ginger ale		2.25
710	sparkling pomegranate pure fruit juice and sparkling water		12oz bottle 3.50
711	freshly brewed infused iced tea new ask your server for today's variety		2.25

green tea free of charge with meals on request
complimentary refills with coke, diet coke, sprite, ginger ale and iced tea

wines

		bottle	glass
401	columbia crest pinot grigio new washington. a vibrant wine with crisp flavors of pear and tropical fruit, complimented by hints of spice	28.75	8.25
402	pepperwood grove pinot grigio italy. a refreshing floral wine with lemon, apple and peach flavors	25.50	7.25
403	murphy-goode sauvignon blanc new california. a citrus, tropical flavor, bright notes of grapefruit and tangerine	29.75	8.50
404	indaba sauvignon blanc washington. classic characters of juicy peach and ripe apricot	25.50	7.25
405	chateau ste michelle riesling australia. a medium bodied wine with crisp, tropical overtones	27.75	8.00
406	oxford landing chardonnay australia. a medium bodied wine with crisp, tropical overtones	23.75	6.95
	rosé wine	bottle	glass
407	newport vineyards bellevue blush new rhode island. a crisp, fruity wine with a tropical nose and rich berry flavors	23.75	6.95
	red wine	bottle	glass
408	cono sur pinot noir chile. a delicate pinot, with rich fruit notes of cherry, plum and strawberry	26.95	7.75
409	pepperwood grove merlot new italy. dark ruby in color with aromas of raspberries and a hint of chocolate, finishing with toasty american oak	26.95	7.75
410	columbia crest two vines merlot washington. a full bodied wine with juicy black cherry fruit flavors	23.75	6.95
411	oxford landing shiraz australia. a ruby red wine with notes of berry fruits and plums on the nose	24.50	7.00
412	avalon cabernet sauvignon new california. french oak adds a touch of vanilla and nutmeg to the juicy blue and black fruit flavors	29.75	8.50
413	camelot cabernet sauvignon california. a medium bodied wine with dark fruit aromas and a full finish	26.25	7.50



starters

starters

- 99 **duck dumplings**
five crispy duck and leek dumplings served with cherry hoisin sauce 6.95
only available fried
- 100 **chicken dumplings** 🍴
five steamed and grilled chicken and vegetable dumplings. served with a chili, garlic and soy dipping sauce 6.50
- 101 **yasai dumplings** 🍴
five steamed and grilled vegetable dumplings. served with a chili, garlic and soy sauce 5.95
- 102 **ebi dumplings**
five crispy shrimp and spinach dumplings. served with a spicy citrus ponzu dipping sauce 6.50
only available fried
- 103 **ebi katsu**
deep-fried shrimp in panko breadcrumbs served with a sweet red chili and garlic sauce 6.95
- 104 **edamame** 🍴
freshly steamed green soy beans, a 'complete' protein boost 3.95
choose sprinkled with either salt or chili and garlic salt
- 105 **japanese flat bread**
yaki chicken and monterey jack cheese with scallions, sweet corn and cilantro. served with a chili dipping sauce 6.95
- 106 **sweet potato fries**
hearty and crisp, served with a chili dipping sauce 4.95
- 107 **chili calamari**
crispy squid seasoned with sea salt and shichimi. served with a sweet chili, garlic and cilantro sauce 6.95
- 108 **suribachi chicken wings**
succulent wings tossed in a gently spicy sauce 7.95
- 109 **raw salad** 🍴
mixed leaves, thin cut daikon, red onion, scallion and carrot, tossed in our signature house dressing 3.95
- 110 **miso soup and japanese style pickles** 🍴
a light soup flavored with white miso paste, wakame, tofu and thinly sliced scallion. served with traditional pickles 2.95
- 111 **wagamama glazed ribs**
delectably tender pork ribs glazed with a sweet chili hoisin sauce 8.95
- 112 **grilled asparagus** 🍴 **new**
asparagus spears grilled with chili garlic salt and glazed with a citrus yakitori sauce 6.95
- 113 **seaweed salad** 🍴 **new**
our own crisp and healthy wakame seaweed salad with a hint of spice 3.95
- 114 **chicken lettuce wraps** **new**
grilled chicken with a rich and tangy sauce, served with crisp romaine to wrap 6.95
- 115 **tomato, tofu and basil salad** 🍴 **new**
served caprese-style, with a light sherry vinegar dressing 6.95
- 116 ***teriyaki steak skewers** **new**
juicy steak in a lime marinade complemented by our sweet teriyaki sauce 8.95

new to wagamama?

before placing your order, please inform your server if a person in your party has a food allergy

at wagamama we believe food should be cooked fresh to order. this means individual selections of your side dishes and main meals may be delivered at different times. if you are rushed, please ask your server for the best selection of quick items

note that we can take some items out of dishes, however we cannot add any, unless specified on the menu. by all means ask your server if you require further assistance

consumer advisory

* these food items are served undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. for more information, please ask your server or a manager

our promise

the food and beverages we offer at wagamama should be perfect every time you visit. if they're not, let us know and we'll make it right

menu glossary

yasai : suitable for vegetarians
ebi : contains shrimp
ramen / soba noodles : no egg, thin wheat noodles
rice noodles : no egg, no gluten, medium thick flat noodles
udon noodles : no egg, thick wheat noodles
miso : japanese paste made from fermented soy beans
menma : pickled bamboo shoots
wakame : seaweed
yaki chikuwa : japanese fishcake
shichimi powder : japanese seven spices
mirin : sweet sake
galangal : thai ginger
daikon : white radish
all noodle dishes can be made with whole wheat noodles upon request

🍴 these dishes are suitable for vegetarians
🍴 available fried on request
🌰 contains nuts
🌱 can be made gluten free
🍷 wine/beer pairing

mains

positive eating

- 91 **absolute wagamama**
chicken ramen or yaki soba, three chicken dumplings and a choice of any small beer, regular fresh juice or soda 14.95
- 92 **pure wagamama** 🍴
moyashi soba or yasai yaki soba, three yasai dumplings and a choice of any small beer, regular fresh juice or soda 13.95

kare noodle : noodles in a coconut based soup

- 35/36 **kare lomen**
a spicy soup made from lemongrass, coconut milk, red chilies, fresh ginger and galangal. served with ramen noodles and topped with grilled shrimp or grilled chicken breast, bean sprouts, cucumber, cilantro and a wedge of lime **shrimp** 12.50 **chicken** 11.50
- 37 **chicken itame** 🍴
stir-fried chicken breast with bok choy, red onion, red chilies, scallion, peppers and bean sprouts. served with rice noodles in a spicy coconut and green chili soup. garnished with cilantro, mint and a wedge of lime 12.95
* try with chateau ste michelle riesling
- 38 **yasai itame** 🍴
stir-fried bok choy, fried tofu, red onion, red chilies, peppers, portabella mushroom and bean sprouts. served with rice noodles in a spicy coconut and green chili soup. garnished with cilantro, mint and a wedge of lime 10.95
* try with chateau ste michelle riesling

teppan : noodles cooked on a hot, flat griddle

- 39 **lemongrass shrimp soba** **new**
grilled shrimp on a bed of soba noodles stir-fried with minced cilantro, garlic, chilies and fresh beansprouts 13.95
* try with chateau ste michelle riesling
- 40 **yaki soba**
teppan-fried wheat noodles with egg, chicken, shrimp, red onion, scallion, bean sprouts and peppers garnished with sesame seeds, fried shallots and pickled red ginger 9.75
- 41 **yasai yaki soba** 🍴
teppan-fried whole wheat noodles with egg, red onion, scallion, garlic, button and shiitake mushroom, butternut squash, bean sprouts and peppers. garnished with sesame seeds, fried shallots, pickled red ginger and cilantro vinegar 8.50
- 42 **yaki udon**
teppan-fried udon noodles with curry oil, shiitake mushroom, egg, leek, shrimp, chicken, yaki chikuwa, bean sprouts and peppers. garnished with a spicy japanese seasoning, sesame seeds, fried shallots and pickled red ginger 10.95
- 43 **amai noodle** 🍴
teppan-fried rice noodles combined with fried tofu, shrimp, egg, leeks, red onion and bean sprouts with a tamarind sauce. topped with chopped peanuts and garnished with a wedge of lime 10.75
- 44 **ginger chicken udon**
teppan-fried udon noodles with chicken marinated in ginger, garlic and lemongrass. served with snow peas, red onion, bean sprouts, chili, egg and scallion. garnished with pickled red ginger and cilantro 10.75
* try with columbia crest pinot grigio

grilled dishes

- 201 ***japanese grilled steak**
grilled to perfection and drizzled with a sweet yakitori sauce. served with sautéed mushrooms and onions and a side of freshly steamed broccoli 14.95
* try with avalon cabernet sauvignon
- 202/203 **teriyaki soba**
grilled sliced steak or salmon on a bed of teppan-fried wheat noodles with curry oil, snow peas, chilies, red onion, scallion, ginger, bean sprouts and bok choy. garnished with cilantro and sesame seeds **steak** 13.95 **salmon** 13.50
* try with pepperwood grove merlot
- 204 **blackened chicken** **new**
a balanced and nutritious dish of shichimi-blackened, grilled chicken, brown rice and broccoli 10.95
- 205 **chicken teriyaki**
grilled, sliced chicken on sticky rice drizzled with teriyaki sauce. garnished with mixed leaves and red pickles in our house dressing 10.95
- 206 **salmon teriyaki**
grilled salmon on sticky rice drizzled with teriyaki sauce. garnished with mixed leaves and red pickles in our house dressing 13.50
- 207 **grilled swordfish** **new**
topped with homemade mango salsa and served with brown rice and broccoli. choose either blackened or simply grilled 14.95
* try with oxford landing chardonnay
- 208 **wagamama glazed ribs** **new**
a generous serving of our glazed ribs, served with sweet potato fries and either japanese coleslaw or seaweed salad 14.95

chili men : noodles in a spicy sauce

- * try any chili men with oxford landing chardonnay
- 50/49 **chili men** 🍴
stir-fried chicken or shrimp, squash, red onion, peppers, snow peas and scallion. served with wheat noodles in a sauce made from chilies, ginger, garlic, onion, lemongrass, sweet red pepper and tomato **shrimp** 12.50 **chicken** 11.50
- 51 **yasai chili men** 🍴
stir-fried shiitake and button mushrooms, fried tofu, squash, red onion, peppers, snow peas and scallion served with whole wheat noodles in a sauce made from chilies, ginger, garlic, onion, lemongrass, sweet red pepper and tomato 10.25

sides

- 300 **sticky rice** 2.50
301 **steamed white rice** 2.50
302 **plain noodles** 2.25
303 **whole wheat noodles** 2.25
304 **udon noodles** 3.25
305 **sliced fresh chilies** 1.75
306 **japanese style pickles** 1.00
307 **katsu curry sauce** 1.50
308 **side bowl fried tofu** 2.50
309 **japanese coleslaw** 3.95
311 **brown rice** 3.25
312 **steamed broccoli** 3.95

ramen : big bowls of noodles in soup

- 24/25 **chili ramen**
spicy broth and ramen noodles topped with your choice of a grilled steak or chicken breast, fresh chilies, red onion, bean sprouts, cilantro, scallion and a wedge of lime **beef** 13.75 **chicken** 11.00
- 21 **wagamama seafood ramen**
noodles in a vegetable broth filled with grilled shrimp, salmon, swordfish and marinated calamari. topped with wakame, menma, baby spinach and scallion 12.75
- 23 **salmon ramen**
noodles in a spicy miso broth topped with a grilled fillet of salmon, baby spinach, menma, scallion and carrot. garnished with sesame seeds 13.25
- 20 **chicken ramen**
noodles in a chicken broth topped with marinated, grilled chicken breast, baby spinach, menma and scallion 9.95
* try with murphy-goode sauvignon blanc
- 27 **moyashi soba** 🍴
whole wheat noodles in a vegetable broth filled with stir-fried tofu, button mushroom, squash, snow peas, leek, bean sprouts and garlic. garnished with scallion 10.00
- 26 ***miso beef ramen**
noodles in a spicy miso broth filled with stir-fried marinated beef, carrot, leek, garlic and bean sprouts garnished with wakame, menma, sesame seeds and chili oil 12.75
* try with takara shochikubai hot sake

salads

- 60 **stir-fried ata-taka chicken salad**
chicken in a spicy marinade stir-fried with bean sprouts, red onion and a tamarind ginger sauce. served on baby spinach leaves with wagamama house dressing and topped with fresh chilies 9.95
* try with hakutsuru cold sake
- 62 **marinated yasai noodle salad** 🍴
marinated and grilled eggplant, portabella mushroom and squash. combined with caramelized red onion, roasted sweet potato, asparagus, diced tomato and mixed leaves. served with whole wheat noodles and garnished with pickled red ginger and sesame seeds 8.75
- 61 ***stir-fried miso beef salad**
stir-fried marinated beef, carrot, leek, and bean sprouts. served on mixed leaves with miso dressing and garnished with sesame seeds 11.50
- 64/65 **mandarin sesame salad** **new**
lemongrass ginger shrimp or chicken grilled and served over mixed greens, grape tomatoes, thin cut daikon, mandarin segments, red onion, scallion and carrot, tossed in a light sesame dressing **shrimp** 10.50 **chicken** 9.95
- 74/94/95 **dynamite stir-fry** **new**
spicy shrimp, chicken, or tofu stir-fried with vegetables in a citrus yakitori sauce, served over white rice **shrimp** 12.95 **chicken** 11.25 **tofu** 10.25
- 75 ***mongolian beef**
stir-fried sake-marinated beef with broccoli, red onion and carrot in a sweet and savory sauce. served over white rice 13.95
* try with camelot cabernet sauvignon

rice dishes

- 71 **chicken katsu curry**
deep-fried chicken breast coated in panko breadcrumbs, served with our famous light curry sauce and sticky rice. garnished with mixed leaves tossed in our signature house dressing 11.25
* try with kirin ichiban beer
- 72 **yasai katsu curry** 🍴
deep-fried slices of panko-coated sweet potato, eggplant and butternut squash. served with our famous light curry sauce and sticky rice. garnished with mixed leaves tossed in our signature house dressing 9.95
* try with kirin ichiban beer
- 73 **grilled chicken curry** **new**
grilled chicken breast served with our famous light curry sauce and brown rice. accompanied by mixed leaves tossed in our signature house dressing 11.25
* try with kirin ichiban beer
- 77 **cha han** 🍴
stir-fried rice with egg, chicken, shrimp, snow peas, sweet corn, button mushroom and scallion. accompanied by a bowl of vegetarian miso soup and japanese style pickles 8.95

- 78 **yasai cha han** 🍴
stir-fried rice with egg, butternut squash, snow peas, sweet corn, fried tofu, button and shiitake mushroom and scallion. accompanied by a bowl of vegetarian miso soup and japanese style pickles 7.95
- 76 ***beef cha han**
stir-fried rice with shichimi-marinated beef, snow peas, carrots and leeks. accompanied by a bowl of vegetarian miso soup and japanese style pickles 10.95

wagamama is available to take-out, simply call your local wagamama or order online at

wagamama.us