

**sides** the smaller plates that make the big dishes even better

104 | **edamame (v)** 6  
steamed edamame beans.  
served with salt or chili garlic salt

109 | **raw salad (v)** 5  
mixed leaves, red onion, daikon, baby plum tomatoes,  
edamame beans and carrots with the wagamama  
house dressing. topped with seaweed and fried shallots

108 | **tori kara age** 7  
seasoned pieces of crispy chicken thigh dressed in and served  
with a spiced sesame and soy sauce. served with lime

103 | **ebi katsu** 8  
crispy fried prawns in panko breadcrumbs. served with  
a spicy chili and garlic sauce. garnished with lime

**gyoza** five tasty dumplings, filled with goodness

**steamed**  
served grilled and with a dipping sauce  
101 | **yasai | vegetable (v)** 7  
100 | **chicken** 7  
105 | **pork and water chestnut** 7

**fried**  
served fried with a dipping sauce  
99 | **duck** 8  
102 | **prawn** 8

## salad

all our salads are vibrant and vivid. light and full of texture.  
fresh, crisp and very well dressed

**warm chili**  
stir-fried red peppers, snow peas, broccolini and red onion  
on a bed of baby gem lettuce. dressed in a sweet chili sauce,  
garnished with fresh chilies, scallions and cashew nuts  
66 | **chicken** 12  
63 | **yasai | tofu, eggplant and asparagus (v)** 11

## fold

### donburi

the original fast food. donburi rice bowls have been a favorite  
with tokyoites for centuries (and with us since 1992)

### teriyaki

chicken or beef brisket in a teriyaki sauce served with sticky  
white rice, shredded carrots, seasonal greens and scallions.  
garnished with sesame seeds and a side of kimchi  
70 | **chicken** 12  
69 | **beef brisket + red onion** 14

### teppanyaki

#### make it your own

our noodles are always cooked fresh. you can choose  
whichever noodles you want in your teppanyaki:  
**soba/ramen noodles** | thin, wheat and egg noodles  
**udon noodles** | thick, white noodles without egg  
**rice noodles** | flat, thin noodles without egg or wheat

### yaki soba

soba noodles with egg, peppers, bean sprouts,  
white onion and scallions. garnished with fried  
shallots, pickled ginger and sesame seeds  
40 | **chicken and prawn** 12  
41 | **yasai | mushroom and vegetable (v)** 11

44 | **ginger chicken udon** 13  
udon noodles with ginger chicken, snow peas, egg,  
chilies, bean sprouts and red onion. topped with  
pickled ginger and cilantro

### pad thai

rice noodles in a tamarind sauce with egg, bean sprouts,  
leeks, chilies and red onion. garnished with fried shallots,  
peanuts, fresh herbs and lime  
48 | **chicken and prawn** 13  
47 | **yasai | tofu and vegetable (v)** 11

## fold

## fold

### ramen

ramen for the body. soft nourishing noodles swim in a hot, healthful,  
filling broth. every brimming bowl, topped with generous flavors

#### make it your own

noodles are the heart of a ramen but the soul of the bowl is the  
broth. if you'd like to change your broth, choose from:  
**spicy** | a light chicken or vegetable broth infused with chili  
**light** | a light chicken or vegetable broth  
**rich** | a reduced chicken broth with dashi and miso

25 | **chili chicken** 14  
sliced grilled chicken on top of noodles in a spicy chicken  
broth. finished with red onion, scallions, bean sprouts,  
chilies, cilantro and fresh lime

20 | **chicken \*** 13  
sliced grilled chicken on top of noodles in a rich chicken  
broth with dashi and miso. topped with seasonal greens,  
menma, scallions and half a tea-stained egg

87 | **short rib beef †** 18  
tender short rib beef served on the bone on top of noodles  
in a light chicken broth. finished with carrots, snow peas,  
red onion, sweet potato and seasonal greens

31 | **shirodashi pork \*** 14  
slow cooked pork belly marinated in bulgogi sauce served  
with noodles in a rich chicken broth with dashi and miso.  
topped with seasonal greens, scallions, wakame,  
menma and half a tea-stained egg

21 | **wagamama \*** 15  
sliced grilled chicken, barbecue pork, chikuwa, shell-on  
prawns and mussels on top of noodles in a rich chicken  
broth with dashi and miso. topped with scallions, wakame,  
menma, seasonal greens and half a tea-stained egg

28 | **yasai (v)** 12  
traditional japanese omelette, crispy fried silken tofu,  
seasonal greens, shichimi and mixed mushrooms  
on top of noodles in a light vegetable broth

**for allergy and intolerance information  
please see reverse of menu**

## fold

## fold

### curry

variety. it's a wonderful thing. it gives life all its color and flavor.  
the same applies to our curries

#### raisukaree

a mild coconut and citrus curry with snow peas, peppers,  
red onion and scallions. served with white rice, a sprinkle  
of mixed sesame seeds, red chilies, cilantro and fresh lime  
75 | **chicken** 14  
79 | **prawn** 15

#### katsu curry

chicken or vegetables coated in crispy panko  
breadcrumbs, covered in an aromatic curry sauce  
served with sticky white rice and a side salad  
71 | **chicken** 14  
72 | **yasai | sweet potato, eggplant  
and butternut squash (v)** 12

#### firecracker

a fiery mix of snow peas, red and green peppers,  
onions and hot red chilies. served with white rice,  
sesame seeds, shichimi, scallions and fresh lime  
92 | **chicken** 14  
93 | **prawn** 15

#### itame

rice noodles in a spicy green coconut and lemongrass  
broth topped with stir-fried bean sprouts, red onion,  
scallions, bok choy, peppers, mushrooms and chilies.  
garnished with cilantro and lime  
37 | **chicken** 14  
39 | **prawn** 15  
38 | **yasai | tofu and vegetable (v)** 12

**extras** make your meal even better

300 | **rice (v)** 2  
301 | **noodles (v)** 2

† | **may contain shell or small bones  
(v) | vegetarian**

\* | **consuming raw or undercooked foods  
may increase your risk of food borne illness**

## fold

---

## wagamama take-out

---

from bowl to soul. welcome to wagamama. asian food inspired by the flavors of japan. cooking only the freshest of ingredients, to make food that satisfies senses and soul. which you can enjoy wherever, whenever

to order wagamama take-out, either call the restaurant or order online. our food is made fresh to order, so check the wait time when ordering

---

## to order

---

phone | 212 920 6233  
wagamama.us

wagamama nomad / flatiron  
210 fifth ave (at 26th st.)  
nyc, 10010

---

wagamama

join us   

fold

---

## please note

whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain

consuming raw or undercooked foods may increase your risk of food borne illnesses

---

## allergies and intolerances

---

if you have a food allergy, intolerance or sensitivity, please let your server know before you order your food. they will be able to suggest the best dishes for you

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients

please note there are some occasions in which our recipes change so it is always best to check with your server before ordering

NYCTKO17-1

---

fold

fold

---

## fresh juices

 squeezed, pulped and poured fresh for you

---

### regular 5 large 6

01 | **raw**  
carrot, cucumber, tomato, orange and apple

02 | **fruit**  
apple, orange and watermelon

03 | **orange**  
orange juice. pure and simple

04 | **carrot**  
carrot with a hint of fresh ginger

06 | **super green**  
apple, mint, celery and lime

07 | **clean green**  
kiwi, avocado and apple

08 | **tropical**  
mango, apple and orange

10 | **blueberry spice**  
blueberry, apple and carrot with a touch of ginger

11 | **positive**  
pineapple, lime, spinach, cucumber and apple

14 | **power**  
spinach, apple and ginger

---

fold

fold



wagamama

take-out  
flatiron / nomad

---

phone | 212 920 6233 | wagamama.us

fold