

## let us feed your soul

### feed your body

8-10 people  
1 side  
1 salad  
2 mains  
**\$247.00**

### feed your heart

18-20 people  
3 sides  
2 salads  
3 mains  
**\$462.00**

### feed your soul

28-30 people  
5 sides  
3 salads  
4 mains  
**\$677.00**

### drinks

**juices** (reg only)  
\$6.5pp

**coke, diet coke, sprite**  
\$4pp

**water**  
still / sparkling  
(bottled)  
\$4pp

## sides

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

### gyoza

tasty dumplings, filled with goodness

### steamed

served grilled with a dipping sauce

101 | **yasai** | **vegetable (vg)**

100 | **chicken**

105 | **pork**

### fried

served fried with a dipping sauce

99 | **duck**

### bao buns

bao buns served with japanese mayonnaise + cilantro. choose from:

115 | **pork belly + panko apple**

113 | **korean barbecue beef + red onion**

114 | **mixed mushroom + panko eggplant (v)**

97 | **panko chicken**

### 107 | chili squid

crispy fried squid dusted with shichimi.

served with a chili cilantro dipping sauce

## salads

109 | **raw salad (vg)**  
mixed leaves, red onion, daikon, baby plum tomatoes, edamame beans and carrot with the wagamama house dressing. topped with seaweed and fried shallots  
**option: add chicken**

### 65 | pad thai salad :

ginger chicken and shrimp on a bed of mixed leaves, wakame, edamame beans, baby plum tomatoes, shredded pickled carrot, daikon and red onion. garnished with fried shallots and served with a side of peanuts and nuoc cham

## mains

### curry

#### firecracker

a fiery mix of snow peas, red and green peppers, onions and hot red chilies. served with white rice, sesame seeds, scallions shichimi and fresh lime

80 | **chicken + shrimp**

#### 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**

72 | **yasai** | **sweet potato, eggplant + butternut squash (v)**

### donburi

#### 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**

69 | **beef brisket + red onion \***

#### 89 | **grilled duck :** \*

tender shredded duck leg in a spicy teriyaki sauce. served with carrots, snow peas, sweet potato and red onion on a bed of sticky white rice. finished with a crispy fried egg, shredded cucumber, scallions and a side of kimchi

### teppanyaki

#### 88 | **steak bulgogi \***

marinated sirloin steak and miso-fried baby eggplant, served on a bed of soba noodles, dressed in a sesame and bulgogi sauce. finished with scallions, kimchi and half a tea-stained egg

#### 44 | **ginger chicken udon**

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 + shrimp**

47 | **yasai** | **tofu + vegetable (v)**

#### yaki soba

soba noodles with egg, peppers, bean sprouts, white onion and scallions. garnished with fried shallots, pickled ginger and sesame seeds

40 | **chicken + shrimp**

41 | **yasai** | **mushroom + vegetable (v)**

## how to order

### 1. choose

the right package for your party

### 2. decide

your dishes

### 3. phone or visit

the restaurant to place your order:

nyc murray hill  
605 3rd avenue | +1 646 813 3396

### 4. enjoy

good food from bowl to soul

## add a little extra

add additional items to your package. priced per person:

### main

\$16pp

### salad

\$15pp

### side

\$9pp

(v) | vegetarian (vg) | vegan 🍤 | may contain shell or small bones

\* | consuming raw or undercooked foods may increase your risk of food borne illness. this item is cooked to order

### allergies and intolerances

while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk

### 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 our juices are prepared fresh and are perishable. keep refrigerated at 41°F or less. stir gently before consumption

at wagamama, we believe in eating well. that means feeding your body and your soul. that's why we do things differently here. we look to japanese tradition in everything from our street-food inspired cooking to our uncompromising culture. we sweat the details, pursue perfection and believe that the little things make a big difference. knowing that fresh and delicious, hearty and satisfying can also mean fast. we ask our guests to do things a little differently too. to eat our food as soon as it is cooked and enjoy it at its best. to pull up a chair at a communal table so everyone gets a place quickly. to share a meal and maybe a few ideas, because eating well is about more than filling your belly

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wagamama  
catering

