

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)
\$5 pp

coke, diet coke, sprite
\$3 pp

water still / sparkling
(bottled)
\$3 pp

sides

ebi katsu

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 with a dipping sauce

yasai | vegetable (v)

chicken

pork and water chestnut

fried

served fried with a dipping sauce

duck

bao buns

two fluffy bao buns served with japanese mayonnaise and cilantro

pork belly and panko apple

korean barbecue beef and red onion

mixed mushroom and panko eggplant (v)

chili squid

crispy fried squid dusted with shichimi. served with a chili cilantro dipping sauce

(v) vegetarian

🦪 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

salads

duck salad

warm shredded duck with quinoa, carrots, cucumber, daikon, red onion, snowpeas mixed together with fresh leaves and a coconut and horseradish dressing. finished with chili and cilantro

raw salad (v) (add chicken)

mixed leaves, red onion, daikon, baby plum tomatoes, edamame beans and carrot with the wagamama house dressing. topped with seaweed and fried shallots

pad thai salad :

ginger chicken and prawns on a bed of mixed leaves, snow peas, baby plum tomatoes, carrot and red onion, garnished with fried shallots and served with a side of peanuts and a nuoc cham dressing

mains

curry

firecracker

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

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

chicken

yasai | sweet potato, eggplant and 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

chicken

beef brisket + red onion

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

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

ginger chicken udon

udon noodles with ginger chicken, snow peas, egg, chillies, bean sprouts and red onion. topped with pickled ginger and cilantro

pad thai

rice noodles in a tamarind sauce with egg, bean sprouts, leeks, chillies and red onion. garnished with fried shallots, peanuts, fresh herbs and lime

chicken and prawn

yasai | tofu and vegetable **(v)**

yaki soba

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

chicken and prawn

yasai | mushroom and 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

boston seaport

100 northern avenue | 617 933 9304

4. enjoy

good food from bowl to soul

add a little extra

add additional items to your package. priced per person;

main

\$16 pp

salad

\$15 pp

side

\$9 pp

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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catering