

okazu a side, a starter, or something to share. there are no rules. they're the smaller plates that make the big dishes even better

104 | **edamame** (vg) steamed edamame beans. served with salt or chili garlic salt. \$6.50

109 | **raw salad** (vg) mixed leaves, red onion, daikon, baby plum tomatoes, edamame beansand carrot with the wagamama house dressing. topped with seaweed and fried shallots. \$6

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

107 | **chili squid** crispy fried squid dusted with shichimi. served with a chili cilantro dipping sauce. \$9

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

103 | **bang bang cauliflower** (v) crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red onions and scallions. garnished with fresh ginger and cilantro. \$8

111 | **vegetable tempura** (vg) new vegan hero broccolini, asparagus, red pepper and sweet potato in a light tempura batter with wakame and sweet and sour sauce. \$7

91 | **tuna tataki** new lightly seared, marinated tuna, thinly sliced and served chilled. dressed with citrus ponzu and japanese mayonnaise. garnished with pickled daikon, chili and cilantro. \$8

<p>bao two fluffy bao buns served with japanese mayonnaise and cilantro. \$8</p>
<p>115 pork belly, panko apple</p>
<p>113 korean barbecue beef + red onion</p>
<p>114 mixed mushroom + panko eggplant (v)</p>
<p>97 panko chicken new</p>

<p>gyoza five tasty dumplings, filled with goodness</p>

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

fried
served fried with a dipping sauce. \$8
99 | **duck**

<p>salads good food should satisfy all senses and we believe people eat first with their eyes. all our salads are vibrant and vivid, light and full of texture. fresh, crisp and very well dressed</p>
<p>harusame glass noodle salad new glass noodles mixed with kale, edamame, adzuki beans, snow peas, spinach and blackened carrots, with a spicy vinegar and finished with shredded mint and crispy shallots 61 yasai tofu (vg) \$14 62 ginger + lemongrass chicken \$14.50</p>
<p>64 duck salad ⚡ * warm shredded duck with quinoa, carrots, cucumber, daikon, red onion, snow peas mixed together with fresh leaves and a coconut and horseradish dressing. finished with chili and cilantro. \$15</p>
<p>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 scallions and served with a side of peanuts and nuoc cham. \$14</p>

ramen our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes

make it your own
feel free to change your broth and make it spicier or richer. just ask a server. change it up, it's what makes life fun!

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

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

33 | **tofu** (vg) new
crispy silken tofu, shiitake mushrooms, asparagus, wakame, scallions and menma. in a spicy vegetable broth served on a bed of noodles. \$14

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

31 | **shirodashi pork**
slow cooked pork belly marinated in bulgogi sauce served on top of noodles in a chicken broth with dashi and miso. topped with seasonal greens, scallions, wakame, menma and half a tea-stained egg. \$15

21 | **wagamama** ⚡ *
sliced grilled chicken, barbecue pork, chikuwa, shell-on prawns and mussels on top of noodles in a chicken broth with dashi and miso. topped with scallions, wakame, menma, seasonal greens and half a tea-stained egg. \$15.50

23 | **kare burosu** (vg) new vegan hero
shichimi-coated silken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with spinach, carrot, chili and cilantro. \$14

<p>teppanyaki teppanyaki is a big plate of sizzling noodles, stir-fried by quickly turning them on a flat griddle. this means you get soft noodles and crunchy vegetables</p>

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 egg noodles
udon noodles | thick, white noodles without egg
rice noodles | thin, flat noodles without egg or wheat

teriyaki soba
soba noodles cooked in curry oil with snow peas, bok choy, red onion, chilies and beansprouts in a teriyaki sauce. garnished with cilantro and sesame seeds
46 | **salmon** ⚡ \$16
45 | **sirloin steak** ⚡ \$17

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, cilantro and half a tea-stained egg. \$17

pad thai
rice noodles in a tamarind sauce with egg, beansprouts, leeks, chilies and red onion. garnished with fried shallots, peanuts, fresh herbs and lime
48 | **chicken and shrimp** \$13.50
47 | **yasai** | **tofu and vegetable** (v) \$12.50

44 | **ginger chicken udon**
udon noodles with ginger chicken, snow peas, egg, chilies, beansprouts and red onion. topped with pickled ginger and cilantro. \$13.50

yaki soba
soba noodles with egg, peppers, beansprouts, white onion and scallions. garnished with fried shallots, pickled ginger and sesame seeds
40 | **chicken + prawn** \$13
41 | **yasai** | **mushroom and vegetable** (v) \$12.50

donburi the original rice bowls have been a favourite with tokyoites for centuries. it shows that good things are better working together. donburi comes alive when mixed with chopsticks

make it your own
drizzle a little soy, add a little chili kick, shake our shichimi to your liking. everything you need is within reach. make it your own

89 | **grilled duck** ⚡ *
tender shredded duck 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 kimchi. \$16

70 | **chicken teriyaki**
grilled chicken in a teriyaki sauce served with sticky white rice, shredded carrots, seasonal green, scallions and kimchi. garnished with sesame seeds. \$12 *(add an egg for \$1)*

69 | **spicy beef brisket and red onion** ⚡ *
beef brisket in a spicy teriyaki sauce served with sticky white rice, shredded carrots, seasonal green, scallions and kimchi. garnished with sesame seeds. \$14 *(add an egg for \$1)*

curry we believe a good curry should fill the belly and warm the soul. so whichever you choose, that's what all of ours do

make it your own
try something new. swap your white rice to brown rice for a slightly nuttier flavour

81 | **chicken + shrimp raisukaree**
chicken and shrimp in 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. \$16

katsu curry
chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a dressed side salad
71 | **chicken** \$14.50
72 | **yasai** | **sweet potato, eggplant + butternut squash** (v) \$13

chicken + shrimp firecracker
chicken and shrimp in 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. \$16

samla curry new
a fragrant, spicy lemongrass and coconut curry with peppers, shiitake mushrooms and baby plum tomatoes. served with white rice and garnished with scallions, chili and cilantro
56 | **chicken** \$15.50
57 | **yasai** | **tofu** (vg) vegan hero \$15

<p>dessert</p>
<p>132 chocolate layer cake drizzled with a chocolate and wasabi sauce. served with a scoop of coconut ice cream. \$8</p>
<p>139 lemon and almond tart served with a scoop of lime cream. garnished with fresh mint. \$8</p>
<p>134 mango mousse cake garnished with a golden gooseberry and served with a scoop of lemon sorbet. \$8</p>
<p>133 vanilla cheesecake baked cheesecake topped with a berry and ginger compote. \$8</p>
<p>142 banana katsu (v) banana in panko breadcrumbs with a scoop of salted caramel ice cream. drizzled with caramel sauce. \$7</p>
<p>140 coconut reika (v) coconut ice cream topped with a passion fruit sauce and coconut flakes. \$7</p>

kids

920 | **mini ramen**
noodles in a chicken soup topped with grilled chicken breast, seasonal greens, carrots and sweet corn. \$7

927 | **mini yasai ramen** (v)
noodles in a vegetable soup topped with fried tofu, seasonal greens, carrots and sweet corn. \$6.50

mini yaki soba
teppan-fried soba noodles with chicken or fried tofu, egg, sweet corn, snow peas, peppers and sweet amai sauce
940 | **chicken** \$7
941 | **yasai** (v) \$6.50

mini grilled noodles
soba noodles with grilled chicken or yellowfin sole with carrot, sweet corn, cucumber and sweet amai sauce
981 | **chicken** \$7
982 | **fish** ⚡ \$7

mini cha han
stir-fried white rice with chicken or fried tofu, egg, sweet corn, carrots, snow peas and sweet amai sauce
977 | **chicken** \$6
978 | **yasai** (v) \$5.50

mini chicken katsu
chicken breast coated in crispy panko breadcrumbs or grilled, served with sticky white rice, carrots, cucumber and sweet corn. served with your choice of either katsu curry or sweet amai sauce
971 | **katsu** | **crispy panko breadcrumbs** \$7
973 | **grilled** \$7

972 | **mini yasai katsu curry** (v)
sweet potato and butternut squash coated in crispy panko breadcrumbs served with sticky white rice, carrots, cucumber and sweet corn. served with your choice of either katsu curry or sweet amai sauce. \$6

<p>wagamama</p>
<p>(v) vegetarian</p>
<p>(vg) vegan</p>
<p>⚡ may contain shell or small bones</p>
<p>* consuming raw or undercooked foods may increase your risk of food borne illness</p>
<p>for allergy and intolerance information please see reverse of menu</p>

<p>follow us f t @</p>

fresh juices

squeezed, pulped and poured fresh for you

- 01 | raw** **regular \$5 large \$7**
carrot, cucumber, tomato, orange and apple
- 02 | fruit**
orange, apple and watermelon
- 06 | super green (vg)**
apple, mint, celery and lime
- 07 | clean green (vg)**
kiwi, avocado and apple
- 08 | tropical**
mango, apple and orange
- 10 | blueberry spice (vg)**
blueberry, apple and carrot with a touch of ginger
- 11 | positive (vg)**
pineapple, lime, spinach, cucumber and apple
- 14 | power**
spinach, apple and ginger
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soft drinks

- 697 | **still water** *regular \$3 large \$5*
- 698 | **sparkling water** *regular \$3 large \$5*
- 705 | **coke / diet coke** \$3
- 708 | **sprite** \$3
- 709 | **tonic** \$3
- 718 | **ginger ale** \$3
- 719 | **cloudy lemonade** \$4
- 715 | **ginger beer** \$4
- 552 | **iced mint + lime** \$3
peppermint tea with fresh lime, mint and simple syrup
- 553 | **iced ginger** \$3
english breakfast tea mixed with ginger beer, fresh lime and simple syrup
- 03 | **orange juice** *regular \$5 large \$7*
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kid's drinks

- 910 | **mini fresh juice**
orange juice, apple juice or a combination of both. \$2
- 911 | **glass of milk** \$2
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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

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 use

take-out



to order

nomad / flatiron
phone | 212 920 6233

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

east village
phone | 917 636 6030

wagamama east village
55 3rd avenue
ny, 10003

follow us   

**to find other locations or order
online go to wagamama.us**
