

Vegetables

オーガニック枝豆



EDAMAME 3.95
Organic edamame with
Hawaiian sea salt

ピリ辛きゅうり



CHILI CUCUMBERS 4.50
Chili spiced Japanese
cucumbers

さっぱり!大根と水菜のサラダ



DAIKON SALAD 8.95
Daikon and mizuna salad
with a house-made shiso leaf
vinaigrette

冷奴ランチ〜



COLD TOFU CRUNCH 6.75
Cold soft tofu with wakame, negi,
and chili tempura crunch

揚げ出し豆腐



AGEDASHI TOFU 5.95
Fried tofu in dashi with grated
daikon, ginger, and green onion.

ポテトもち



POTATO MOCHI 5.25
Potato tossed in a sweet shoyu
butter glaze, wrapped in nori.

つぶつぶコーンの天ぷら



CORN TEMPURA 7.95
Deep fried corn kernel fritters
served with Hawaiian sea salt

KOSHIHIKARI RICE 2.25

MINI CHAR SIU RICE BOWL 4.75

Vegetarian
ベジタリアン

Vegetarian options (ask servers)
ベジタリアン可

Seafood

イカの磯辺揚げ



CALAMARI ISOBEAGE 8.50
Tender Japanese squid in aonori
tempura served with a shoyu aioli

ししゃもの天ぷら



SHISHAMO TEMPURA 7.25
Deep fried smelt fish in aonori
tempura served with a shichimi aioli

海老たっぷり春巻き



EBI HARUMAKI 7.95
Plump shrimp in a light and crisp
spring roll

Meat

自家製餃子 (揚げ又は焼き)



HOUSE MADE GYOZA 5.95
Japanese style pork, cabbage and
chive gyoza. Fresh never frozen.
(Pan-fried or deep-fried)

炙り牛タン



ネギ塩ソース
BEEF TONGUE* 9.50
Seared thin sliced beef tongue with
green onion and garlic sauce

鳥の唐揚げ



南蛮ソース添え
CHICKEN KARAAGE 9.50
Seasoned fried chicken served with
tangy green onion dipping sauce

手羽唐揚げ



PEPPER TEBA 6.95
Fried chicken wings tossed in a
peppered garlic shoyu sauce

Spicy
ピリ辛

Please allow time to prepare
少々お時間をいただく場合があります

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WAGAYA

Tonkotsu Broth

Organic chicken and pork bones are stewed for several days producing a collagenous broth full of umami. Our specialty broth.

わがやラーメン (白)



WAGAYA RAMEN (SHIRO) 12.50

Our classic tonkotsu broth. Pure comfort.

Toppings: 2pc char siu, soft-boiled egg*, choy sum, kikurage, sesame, nori, green onion

博多風わがやラーメン



HAKATA STYLE WAGAYA RAMEN 12.95

Thin firm noodles are paired with tangy beni shoga ginger

Toppings: 2pc char siu, soft-boiled egg*, choy sum, kikurage, sesame, nori, green onion, beni shoga

わがやラーメン (黒)



GARLIC WAGAYA RAMEN (KURO) 13.25

Our classic tonkotsu broth is kicked up a notch with garlic

Toppings: 2pc char siu, soft-boiled egg*, choy sum, kikurage, sesame, nori, green onion, fried garlic

とんこつ担々麺



🔥 TAN TAN MEN 14.25

Rich sesame broth is perfectly balanced with **mild spice** and miso ground pork

Toppings: Ground pork miso, 2pc char siu, half soft-boiled egg*, choy sum, sesame, nori, shredded chili

スペアリブ担々麺



🔥 SPARERIB TAN TAN MEN 17.95

Tangy braised sparerib perfectly complements the richness of the **mild spice** tan tan sesame soup

Toppings: Tangy sparerib, ground pork miso, 2pc char siu, half soft-boiled egg*, choy sum, sesame, nori, shredded chili

わがやつけ麺



WAGAYA TSUKEMEN 13.25

Bold, tangy flavors, with a hint of fish broth are a perfect complement to our **thick** chilled dipping noodles

Toppings: Diced char siu, soft-boiled egg*, choy sum, chili bamboo, green onion, sesame, nori

わがやつけ麺 (黒)



GARLIC TSUKEMEN 13.95

A flavor explosion with the smoky addition of garlic to our bold and tangy tsukemen broth. Served with our **thick** chilled dipping noodles.

Toppings: Diced char siu, soft-boiled egg*, choy sum, chili bamboo, green onion, sesame, nori, fried garlic

Shoyu Broth

A clear chicken, fish, and konbu triple broth, gently flavored with shoyu.

魚出汁醤油ラーメン

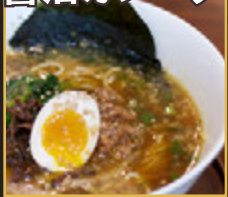


GYODASHI SHOYU RAMEN 12.50

Our take on the classic shoyu ramen, served with our **thin** noodles

Toppings: 2pc char siu, half soft-boiled egg*, choy sum, chili bamboo, kikurage, sesame, nori, iwanori, green onion

醤油カレーラーメン



SHOYU CURRY RAMEN 12.50

A hint of curry livens up our shoyu broth

Toppings: Ground pork miso, 2pc char siu, half soft-boiled egg*, choy sum, kikurage, sesame, nori, green onion

Vegetarian

A gentle vegetable broth is complemented with rich flavors of miso and sesame.

ベジタリアンラーメン



VEGETARIAN RAMEN 12.95

A gentle vegetable broth is given depth and flavor with **miso and sesame**

Toppings: Soft-boiled egg*, miso cabbage, corn, choy sum, kikurage, sesame, nori, green onion, fried garlic

冷やしベジタリアンラーメン



VEGETARIAN HIYASHI 12.50

A cold version of our vegetarian ramen, **mild spice**

Toppings: Shredded cabbage, corn, half soft-boiled egg*, choy sum, kikurage, wakame, chili tempura flakes, garlic chili oil, sesame dressing

Cold Noodles

Same great flavors of our tan tan served chilled with a variety of textures from our flavorful toppings.

冷やし担々麺



HIYASHI TAN TAN MEN 12.50

A cold version of our popular tonkotsu tan tan men, **mild spice**

Toppings: Ground pork miso, half soft-boiled egg*, choy sum, kikurage, wakame, chili tempura flakes, garlic chili oil, sesame dressing

Vegetarian
ベジタリアン

Spicy
ピリ辛

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WAGAYA 

Sake



ゆず酒 YUZU SAKE

Kitakata, Japan. (-72.0) Glass 6.50 720ml 39
Bright, sweet and citrusy junmai blend. Easy drinking.



にごり酒 NIGORI SAKE

California. (-20.0) 375ml 12
Milky, sweet, with a hint of banana.



瀬祭45 DASSAI 45 DAIGINJO

Yamaguchi, Japan. (+3.0) 300ml 22
Creamy, semi-dry, bright and lively



一品 IPPIN JUNMAI

Ibaraki, Japan. (+4.0) 300ml 13
Creamy texture is balanced with acidity



男山 OTOKOYAMA TOKUBETSU JUNMAI

Hokkaido, Japan. (+10.0) 300ml 22 720ml 45
Dry and crisp with a balanced acidity, subtle earthiness



熱燗 HOUSE HOT SAKE

Small (150ml) 6 Large (300ml) 9

Wine

白ワイン SEAN MINOR CHARDONNAY "FOUR BEARS"

Central Coast, California Glass 8 Bottle 30
Ripe apple, pear and citrus flavors are framed by a touch of creamy French oak.

赤ワイン GREYSON CELLARS CABERNET SAUVIGNON

California Glass 8 Bottle 36
Rich black cherry, currant, cassis, and blackberry flavors are backed by hints of vanilla and mocha.

Soda

Sprite	2.50
Coke	2.50
Diet Coke	2.50
Green Tea	2.50
Oolong Tea	2.50
Sparkling Water	3.50
Orange Juice	3.50

Beer

生ビール ORION DRAFT

Glass 5.95 Pitcher 22

瓶ビール BOTTLED BEER

Coors Light 12oz 4.75
Sapporo 20oz 7

Shochu

いいちこ IICHIKO

Barley Shochu
Oita, Japan.
Glass 6 Bottle 39

黒霧島 KUROKIRISHIMA

Sweet Potato Shochu
Miyazaki, Japan.
Glass 6 Bottle 39

Whiskey

季 SUNTORY TOKI

Blended Whiskey, Japan 8
Neat, rocks, high-ball



WAGAYA

Extras/Sides

麺 NOODLES

大盛り Extra Noodles 2.00

替え玉 Kaedama 2.00

太春雨 Sweet Potato Noodle 1.50

スープ SOUP

スープ Extra Soup 3.50

魚粉 Fish Dashi 0.50

肉 PROTEIN

味付け卵 Soft Boiled Egg 1.75

チャーシュー Char siu Slices (3p) 2.75

スペアリブ Spareribs 4.75

辛 SPICY TOPPINGS

🌶️ キムチ Kimchi 2.95

🌶️ ピリ辛メンマ Chili Bamboo 2.95

野菜 VEGETABLES

菜の花 Choi Sum 1.50

ネギ Green Onion 1.00

ニラ Chives 1.00

コーン Corn 1.00

紅生姜 Beni Shoga 0.50

岩のり Iwanori 2.00

のり Nori 5pc 1.50

揚げニンニク Fried Garlic 1.25

自家製マー油 Garlic Oil 1.00

Substitutions are welcome at an additional charge.

Customize

お客様のお好みに合わせてお作りいたします
お気軽に申し付け下さい。

Feel free to specify your preferences for the following options:

麺の硬さ

硬め

ふつう

柔らかめ

NOODLE FIRMNESS

FIRM

STANDARD

SOFT

麺の太さ

細麺

ふつう

太麺

NOODLE THICKNESS

THIN

STANDARD

THICK

麺の量

小盛り

中盛り

大盛り

NOODLE SERVING

SMALL

STANDARD

LARGE (+\$2.00)

タレの量

濃いめ

ふつう

薄め

SOUP FLAVORING

SALTIER

STANDARD

LESS SALTY

辛さ

ふつう

ピリ辛

中辛

大辛

激辛

爆辛

SOUP SPICYNESS

STANDARD (Non Spicy)

🌶️ LEVEL 1 (Mild)

🌶️🌶️ LEVEL 2 (Medium)

🌶️🌶️🌶️ LEVEL 3 (Hot)

🌶️🌶️🌶️🌶️ LEVEL 4 (Thai) + 0.50

🌶️🌶️🌶️🌶️🌶️ LEVEL 5 (Ghost) + 1.00

🕒 Eggs can be hard boiled upon request.

Without request, everything will be served "standard" unless specified differently on the menu.

WAGAYA DESSERTS

MOCHI ICE CREAM

信玄餅アイス \$4.⁵⁰

Vanilla ice cream topped with green tea and kinako warabi mochi, kinako, and kuromitsu.

ALMOND PUDDING

杏仁豆腐 \$4.²⁵

Similar to a panna cotta with the texture of fresh tofu. Topped with organic house made strawberry sauce.

KONA COFFEE JELLY

コナコーヒーゼリー \$3.⁵⁰

Caffinated jello, served with mac nut cream and mac nuts (A la Mode +\$1.⁵⁰)

MAC NUT SUNDAE

マカデミアナッツサンデー \$4.⁵⁰

Vanilla ice cream topped with fresh whipped cream, chocolate, crushed mac nuts

YUZU SORBET

柚子シャーベット \$4.⁵⁰

A refreshing Japanese citrus. (Dairy free)

Available during lunch: 11:30am-1:30pm daily

WAGAYA LUNCH COMBOS \$4.⁵⁰*

A SET

ミニチャーシュー丼
Mini Char Siu Don

餃子

3pc Gyoza



B SET

ミニ唐揚げ丼
Mini Karaage Don

餃子

3pc Gyoza



C SET

ミニ大根サラダ
Mini Daikon Salad

餃子

3pc Gyoza



*When combined with any ramen.
A la carte orders \$8.95