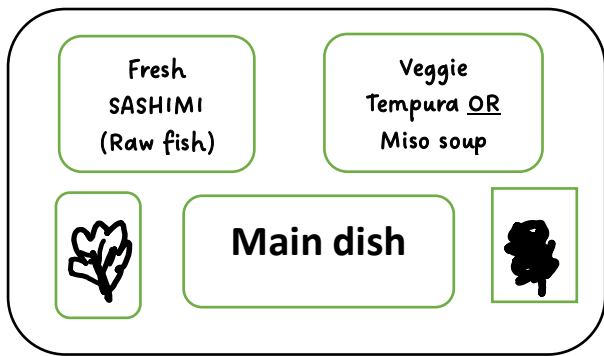




BENTO

Goma-ae GREENS
 Spicy WAKAME SALAD
 (No spicy wakame on request)

1. Choose ONE MAIN dish from the followings.

- Sushi (Nigiri of 2 Raw salmons, Aburi-salmon, tuna, prawn) 28.00
- Salmon Sushi (3pcs Raw salmon, 2pcs Aburi-salmon) 27.50
- Grilled Salmon Sushi w Wasabi Mayo 27.50
- Teriyaki Tofu on rice (Organic) 25.00
- Teriyaki Chicken on rice (grilled) 26.50
- Teriyaki Salmon on rice (grilled) 27.50
- Karaage Chicken on rice, (Deep-fried) w Mayo 26.50
- Chicken Katsu on rice (Panko crumbed & deep-fried) w Katsu sauce 27.50

2. Choose from, Veggie Tempura OR Miso soup



PLANT-BASED (Vegan) BENTO

Comes with Goma-ae GREENS, Spicy WAKAME SALAD (No spicy wakame on request)

Teriyaki Tofu (organic) 25.00/ Miso-Dengaku Tofu (organic) 25.00

Choose 2 from, Veggie Tempura, Miso soup,

Seasonal side dishes OR desserts

ALL dishes are free from gluten & dairy

This marked dish is plant base for matching Vegan diet.

WAFU Curry

Japanese style HEALTHY Curry w Rice and a little bit salad

NOTE: Our curry sauce is made from variety of seasonal vegetables with minimum salt.
When you like Japanese curry using packaged curry, please think twice before ordering.

🍃 With Organic Tofu 21.00 🍃 with Seasonal vegetables 21.50

With Steamed Chicken(breast) 21.50

With Karaage Chicken 23.50

with Katsu (Panko crumbed & deep-fried) Chicken 26.00

with Grilled salmon 24.50

Teriyaki Rice Bowl

Served with rice and crunch salad.

🍃 Tofu (organic) 17.50

Grilled Chicken 20.50 Grilled salmon 21.00

CRUNCH SALAD

Japanese style raw cabbage & accent of other veggies salad in
shop-made soy-Tamari dressing

🍃 Tofu (organic) 17.00 *Grilled Chicken 20.50

*Grilled salmon 21.00 Cooked Tuna mayo 20.50

ALL dishes are free from gluten & dairy

🍃 This marked dish is plant base for matching Vegan diet.

RAMEN noodle soup

Some ramen comes with
spicy wakame seaweed,
please confirm it
at ordering time.

🍃 TOFU Miso ramen 豆腐味噌らーめん 25.80

(SPICY OR NON-spicy)

Miso flavored vegetable soup, tofu, eggplant in miso sauce & veggies

🍃 Seasonal Veggies ramen 旬野菜らーめん 25.80

(SPICY OR NON-spicy) Plant based soup and matching a lot of veggies

- SALMON Miso ramen 鮭味噌らーめん 27.80

(SPICY OR NON-spicy) Miso flavored salmon broth, grilled Salmon, Egg & Veggies.

- Chicken SHIO ramen 鶏の塩らーめん 26.80

Creamy thick chicken broth, Natural Sea salt flavored, Chicken Chashu, Egg & Veggies.

- TOKYO chicken ramen 東京チキンらーめん 26.80

Wafu kitchen's Signature ramen Tokyo Ramen classic,

Clear thin chicken broth, Tamari soy flavored, seared Chicken Chashu, Egg & Veggies.

- Chicken MISO ramen 鶏の味噌らーめん 26.80

Red miso flavored chicken broth, Chicken Chashu, Egg & Veggies

EXTRA RAMEN TOPPING

extra chill powder free

4pcs Chicken Chashu 9.80 1/2 egg (fee range) 3.30

🍃 Spicy Wakame 3.30 🍃 bean sprout 2.50 🍃 shallots 2.50

ALL dishes are free from gluten & dairy

🍃 This marked dish is plant base for matching Vegan diet.

MASE (ABURA) *SOBA

SOUPLESS NO-SOUPY style RAMEN *NO BACKWEHAT noodle

NON SPICY Version available upon request

🍃 TOFU *Spicy miso men 豆腐まぜそば 24.50

Tofu in spicy red miso sauce, and seasonal veggies on noodles

🍃 Veggie & Tofu Goma-dare men 特製和風まぜそば 24.50

Tofu & veggies in sesame sauce, and seasonal veggies on noodles

- SALMON *Spicy miso men 鮭まぜそば 24.50

Salmon in spicy red miso sauce, and seasonal veggies on noodles

- Chicken *Spicy miso men 鶏まぜそば 24.50

Chicken in spicy red miso sauce, and seasonal veggies on noodles

UDON

NAGOYA-style "KISHIMEN" UDON noodle soup,

ALL OF UDON SOUP broths are made from KASTUO BONITO FISH flake and KOMBU kelp as traditional Japanese DASHI.

🍃 NOTE WELL: PLEASE REQUEST YUKAKO WHEN YOU LIKE PLANT-BASE DASHI

Plain UDON soup (fresh shallot and plain wakame seaweeds) 17.50

- with Veggie tempura 22.50

- with Grilled Chicken 23.50

- with Prawn tempura 25.50

ALL dishes are free from gluten & dairy



This marked dish is plant base for matching Vegan diet.

SASHIMI

SMALL SASHIMI (Tuna & Salmon) 6pcs 12.00 SALMON only is available upon request

Large SASHIMI (Tuna & Salmon) 18pcs 27.00 SALMON only is available upon request

SUSHI



Mini roll 8peices/serving

🌿 Avocado 7.00 / 🌿 Cucumber 7.00

Salmon(raw) 8.00 / Tuna (raw) 8.50 / cooked Tuna in mayo 8.50

Medium roll 8peices/serving



🌿 Avocado & Cucumber 8.50

Avocado Salmon (raw) 9.00 / Avocado Tuna (raw) 9.50 / Spicy Tuna (raw) 9.50

Large roll 4peices/serving



Teriyaki Chicken & avocado 13.00
Grilled Salmon & cucumber 13.00
Cooked tuna mayo & avocado 13.00
Chicken Katsu (8peices/serving) 25.50

- Assorted NIGIRI Sushi (2 salmons, Aburi-salmon, tuna, prawn) 18.50/5pcs

- SALMON NIGIRI Sushi (3 raw salmon, 2 Aburi-salmon) 17.50/5pcs



- Sushi Bowl (Chirashi-Kaisen-don,) 27.50

- SALMON Sushi Bowl 26.50



ALL dishes are free from gluten & dairy

🌿 This marked dish is plant base for matching Vegan diet.

SIDE DISHES

- 🍃 Veggies tempura (vegan) 5.50/pc
Prawn tempura 16.00/2pcs
Karaage chicken 9.50/5pcs
Chicken Katsu 15.50/pc
- 🍃 Goma-ae Greens 5.80
- 🍃 EDAMAME 5.80
- 🍃 Miso eggplant 5.80
- 🍃 Spicy Wakame(seaweed) salad 5.80
- 🍃 Wakame salad 5.80
- 🍃 Seasonal side dish (Check white board) 5.80/serving
- 🍃 Gari, shop-made vinegared ginger 2.50

🍃 MISO SOUP 5.80

🍃 Rice 3.80

Kid's meal recommendation: mini rolled sushi such as Avocado roll or Cucumber roll, Karaage chicken with plain rice, plain Udon noodle soup.

It is a great chance to try a variety of tastes and different ingredients while sharing your meals.

Please don't forget to tell us "No spicy" or "Spicy part onside"

BEVERAGE



Pot of tea

6.50 (for 1~2 people size)

SEN-CHA, green tea / HOJI-CHA, roasted tea

GEMMAI-CHA, green tea with roasted brown rice

KUWA no HA-CHA, mulberry leaf tea (non caffeine, green tea flavor)

Cold drink **Tell us your choice from the top of display fridge.



Cold green tea 5.50

** SABA Organic series 6.50

**Sparkling coconut water series 5.50

sparkling mineral water(250ml) 4.00 / still bottled water 3.50

🍃 SOY PUDDING 5.80

Mulberry Matcha leaf & Jam / Black Sesame & Karin Chinese quince Jam



MOCHI Bite 5.80

Black sesame / KINAKO (Toasted soy powder)

Served with Azuki red bean jam.

SORRY! We don't sale any alcohol due to NO liquor license. Wafu



kitchen accepts BYO

with NO corkage and no specific service.

We simply serve wine glass, NO ice bucket, no cooling service. No glass is used for beers which contain gluten for supporting people who need to avoid gluten strictly. Thank you for your understanding.

ALL dishes are free from gluten & dairy



This marked dish is plant base for matching Vegan diet.

All prices are included in GST