

BENTO

BENTO COMES WITH Fresh SASHIMI (Raw fish),

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

1. Choose ONE MAIN dish from the followings,

- **Sushi** (Nigiri of salmon, Aburi-salmon, tuna, Today's fish, prawn) **26.50**
* salmon only is available upon request (3pcs salmon, 2pcs Aburi-salmon)
- **Grilled Salmon Sushi** w Wasabi Mayo **25.50**
- **Teriyaki, (grilled)** Chicken **23.50** / salmon **25.50**
- **Karaage Chicken, (Deep-fried)** **23.50**
- **Chicken Katsu (Panko crumbed & deep-fried) w Katsu sauce** **24.50**
24.50
- 🌿 **Teriyaki Tofu (organic)** **23.00**

< When you like to create 🌿 PLANT-BASE (vegan) BENTO,

Please ask us the option instead of sashimi.>

2. Choose from,

🌿 Veggie Tempura OR 🌿 Miso soup

ALL dishes are free from gluten & dairy

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



Curry

Japanese style healthy Curry & Rice

- 🌿 Plain 15.00 🌿 with Organic Tofu 19.50
- With Karaage Chicken 20.50
- with Katsu (Panko crumbed & deep-fried) Chicken 21.50
- with Grilled Salmon 21.50

UDON



NAGOYA-style "KISHIMEN" UDON noodle soup

- 🌿 Plain UDON soup 15.50
- 🌿 with Veggie tempura 20.50
- with Grilled Chicken 21.50
- with Prawn tempura 23.50

ALL dishes are free from gluten & dairy

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



RAMEN

🍃 **TOFU Goma-Miso ramen** 豆腐胡麻味噌らーめん 23.00

Miso flavored vegetable soup, tofu, Veggies in sesame-miso sauce & more veggies

Additional egg(s) is available for vegetarian diet.

- **SALMON Miso ramen** 鮭味噌らーめん 25.50

Miso flavored salmon broth, grilled Salmon, Egg & Veggies.

- **Chicken SHIO ramen** 鶏の塩らーめん 23.50

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

- **TOKYO chicken ramen** 東京チキンらーめん 23.50

Wafu kitchen's Signature ramen Tokyo Ramen classic,

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

🍃 **TOFU Spicy miso men** 豆腐ジャージャー麺 20.00



Tofu in spicy red-miso sauce, and seasonal veggies on noodles * NO-SOUPY style

Additional egg(s) is available for vegetarian diet.

- **SALMON Spicy miso men** 鮭ジャージャー麺 22.00

Salmon in spicy red-miso sauce, and seasonal veggies on noodles * NO-SOUPY style

Extra toppings: 4 pcs Seared Chicken Chashu 7.50 1/2 egg (fee range) 2.50

🍃 spicy Wakame 2.00 🍃 bean sprout 1.50 🍃 shallots 1.50

ALL dishes are free from gluten & dairy

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

SASHIMI

SMALL SASHIMI(assorted) 6pcs 11.50 * SALMON only is available upon request

Large SASHIMI(assorted) 16pcs 25.50 * SALMON only is available upon request

SUSHI



Mini roll 8peices/serving

Choose from :  Avocado /  Cucumber 7.00

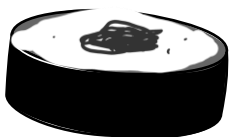
Salmon(raw) / Tuna (raw) / cooked Tuna in mayo 7.50

Inside out roll 8peices/serving



Choose from:  Avocado & Cucumber 8.00

Avocado Salmon (raw) / Avocado Tuna (raw) / Spicy Tuna (raw) 8.50



Large roll 4peices/serving

Teriyaki Chicken & avocado 10.50

Grilled Salmon & cucumber 11.50

Cooked tuna mayo & avocado 11.50



- Assorted NIGIRI Sushi 15.50 / 5pcs

(salmon, Aburi-salmon, tuna, today's fish, prawn) salmon only is available upon request.

- Sushi Bowl (Kaisen-don, Chirashi) 24.50



salmon only is available upon request.

ALL dishes are free from gluten & dairy

 This marked dish is plant base for matching Vegan diet.

CRUNCH SALAD

Shredded fresh veggies with Tamari Soy dressing.

*We also can change to rice & teriyaki sauce instead of salad.

🍃 Tofu (organic)	13.50	*Grilled Chicken	17.50
*Grilled Salmon	17.50	Cooked Tuna mayo	17.50

SIDE DISHES

- 🍃 Veggies tempura (vegan) 4.50/pc
- 🍃 Prawn tempura 13.50/2pcs
- 🍃 Karaage chicken 7.50/5pcs
- 🍃 Chicken Katsu 12.50/pc
- 🍃 Goma-de Greens 5.50
- 🍃 Miso eggplant 5.50
- 🍃 Spicy Wakame salad 5.50
- 🍃 Wakame (seaweed) salad 5.50
- 🍃 EDAMAME 5.50
- 🍃 Daily choice of seasonal side dish 5.50/serving

🍃 MISO SOUP 5.00 🍃 Rice 3.50

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"

ALL dishes are free from gluten & dairy

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

BEVERAGE



Pot of tea

5.80 (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)



Cold drink

**Please check the top of our display fridge.

** SABA Organic series 5.80

** sparkling coconut water series 4.80

Mineral sparkling water 3.80

still bottled water 3.00

🍃 SOY PUDDING 4.50 / jar

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

🍰 Something special



On lucky days, find some special treats such as MOCHI, plant-based cake, brownies using seasonal crops from local farmers. Pre-order recommended.



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.