



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 2salmons, Aburi-salmon, tuna, prawn) 26.80
- Salmon Sushi (3pcs salmon, 2pcs Aburi-salmon) 26.80
- Grilled salmon Sushi w Wasabi Mayo 26.80
- Teriyaki Tofu on rice (Organic) 24.80
- Teriyaki Chicken on rice (grilled) 25.80
- Teriyaki Salmon on rice(grilled) 26.80
- Karaage Chicken on rice, (Deep-fried) w Mayo 24.80
- Chicken Katsu on rice (Panko crumbed & deep-fried) w Katsu sauce 26.80

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) 24.80/ 🌿 Miso-Dengaku Tofu(organic) 24.80

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 20.80 🍃 With Seasonal vegetables 20.80

With steamed Chicken(breast) 20.80

With Karaage Chicken 22.80

with Katsu (Panko crumbed & deep-fried) Chicken 24.80

with Grilled salmon 23.80

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) 16.80

- with Veggie tempura 21.80

- with Grilled Chicken 22.80

- with Prawn tempura 24.80

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MASE (ABURA) SOBA

SOUPLESS RAMEN *NON SPICY Version available upon request

- 🍃 **TOFU *Spicy miso men 豆腐ませそば** 22.80
Tofu in spicy red miso sauce, and seasonal veggies on noodles NO-SOUPY style
- 🍃 **Veggie & Tofu Goma-dare men 特製和風ませそば** 23.80
Tofu & veggies in sesame sauce, and seasonal veggies on noodles NO-SOUPY style
- **SALMON *Spicy miso men 鮭ませそば** 23.80
Salmon in spicy red miso sauce, and seasonal veggies on noodles NO-SOUPY style
- **Chicken *Spicy miso men 鶏ませそば** 23.80
Chicken in spicy red miso sauce, and seasonal veggies on noodles NO-SOUPY style

EXTRA RAMEN TOPPING

4pcs Chicken Chashu 9.80

1/2 egg (fee range) 3.30

🍃 Spicy Wakame 3.30

🍃 bean sprout 2.50

🍃 shallots 2.50

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RAMEN

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

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

🍃 **SPICY TOFU Miso ramen** 豆腐辛味噌らーめん 25.80

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

🍃 **Seasonal Veggies ramen** 旬野菜らーめん 25.80

Plant based soup of matching vegetables, a lot of seasonal veggies in sesame sauce & more veggies

- **SALMON Miso ramen** 鮭味噌らーめん 26.80

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

- **SALMON SPICY Miso ramen** 鮭辛味噌らーめん 26.80

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

- **Chicken SHIO ramen** 鶏の塩らーめん 25.80

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

- **TOKYO chicken ramen** 東京チキンらーめん 25.80

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 25.80

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

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SASHIMI

SMALL SASHIMI (Tuna & Salmon) 6pcs 11.80 SALMON only is available upon request

Large SASHIMI (Tuna & salmon) 18pcs 26.80 SALMON only is available upon request

SUSHI



Mini roll 8peices/serving

🌿 Avocado 7.00 / 🌿 Cucumber 7.00

salmon(raw) 7.80 / Tuna (raw) 8.30 / cooked Tuna in mayo 8.30

Medium roll 8peices/serving



🌿 Avocado & Cucumber 8.50

Avocado Salmon (raw) 8.80 / Avocado Tuna (raw) 9.30 / Spicy Tuna (raw) 9.30

Large roll 4peices/serving



Teriyaki Chicken & avocado 12.80

Grilled salmon & cucumber 12.80

Cooked tuna mayo & avocado 12.80

Chicken Katsu (8peices/serving) 24.80

- Assorted NIGIRI Sushi (2 salmons, Aburi-salmon, tuna, prawn) 17.80/5pcs

- SALMON NIGIRI Sushi (3 raw salmon, 2 Aburi-salmon) 16.80/5pcs



- Sushi Bowl (Chirashi-Kaisen-don,) 26.80

- SALMON Sushi Bowl 25.80



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CRUNCH SALAD

🌿 Tofu (organic)	16.50	*Grilled Chicken	19.80
*Grilled salmon	20.30	Cooked Tuna mayo	19.80

Teriyaki Rice Bowl

🌿 Tofu (organic)	16.50		
Grilled Chicken	19.80	Grilled salmon	20.30

SIDE DISHES

- 🌿 Veggies tempura (vegan) 5.30/pc
- Prawn tempura 15.80/2pcs
- Karaage chicken 9.30/5pcs
- Chicken Katsu 14.80/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

6.20 (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 options from the top of display fridge.**



**** SABA Organic series 6.20**

****Sparkling coconut water series 5.20**

Mineral sparkling water(250ml) 4.00 / still bottled water 3.80

🍃 SOY PUDDING 5.80

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



MOCHI Bite 5.80

Served with Azuki red bean jam. Please ask our staff to find out about today's flavor.



Something special



On lucky days, you will find some special treats using seasonal crops from local farmers.



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.

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