



BENTO

BENTO COMES WITH

- Fresh SASHIMI (Raw fish),

leaf Goma-de GREENS and leaf 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) 26.80
- Salmon Sushi (3pcs salmon, 2pcs Aburi-salmon) 26.80
- Grilled Salmon Sushi w Wasabi Mayo 25.80
- Teriyaki Tofu on rice (Organic) 23.80
- Teriyaki Chicken on rice (grilled) 23.80
- Teriyaki Salmon on rice (grilled) 25.80
- Karaage Chicken on rice, (Deep-fried) w Mayo 24.80
- Chicken Katsu on rice (Panko crumbed & deep-fried) w Katsu sauce 25.80

2. Choose from,

leaf Veggie Tempura OR leaf Miso soup

- leaf PLANT-BASED (vegan) Teriyaki Tofu (organic) BENTO 23.80
- leaf PLANT-BASED (vegan) Miso-dengaku Tofu (organic) BENTO 23.80

Choose 2 dishes from Veggie Tempura, Miso soup, Seasonal side dishes OR pudding

ALL dishes are free from gluten & dairy

leaf 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.

leaf Plain 15.80 leaf with Organic Tofu 19.80

with Steamed Chicken(breast) 19.80

with Karaage Chicken 21.80

with Katsu (Panko crumbed & deep-fried) Chicken 22.80

with Grilled Salmon 22.80

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.

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

Plain UDON soup 15.80

with Veggie tempura 20.80

- with Grilled Chicken 21.80

- with Prawn tempura 23.80

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MASE (ABURA) SOBA

SOUPLESS RAMEN

☛ **TOFU Spicy miso men 豆腐ジャージャー麺** 22.80

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

- **SALMON Spicy miso men 鮭ジャージャー麺** 23.80

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

- **Chicken Spicy miso men 鶏ジャージャー麺** 23.80

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

EXTRA RAMEN TOPPING

4pcs Chicken Chashu 8.80

1/2 egg (free range) 2.80

☛ Spicy Wakame 2.50

☛ bean sprout 2.00

☛ shallots 2.00

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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 24.80

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 24.80

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

- SALMON Miso ramen 鮭味噌らーめん 25.80

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

- SALMON SPICY Miso ramen 鮭辛味噌らーめん 25.80

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

- Chicken SHIO ramen 鶏の塩らーめん 24.80

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

- TOKYO chicken ramen 東京チキンらーめん 24.80

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 24.80

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

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SASHIMI

SMALL SASHIMI(assorted) 6pcs 11.80 * SALMON only is available upon request

Large SASHIMI(assorted) 18pcs 26.80 * 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 7.80

Medium roll 8peices/serving



Choose from: Avocado & Cucumber 8.50

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

Large roll 4peices/serving



Teriyaki Chicken & avocado 11.80

Grilled Salmon & cucumber 11.80

Cooked tuna mayo & avocado 11.80

Chicken Katsu (8peices/serving) 23.80

- Assorted NIGIRI Sushi (salmon, Aburi-salmon, tuna, today's fish, prawn) 16.80/5pcs

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



- Sushi Bowl (Chirashi-Kaisen-don,) 25.80



- SALMON Sushi Bowl 25.80

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CRUNCH SALAD

leaf Tofu (organic)	13.80	*Grilled Chicken	18.80
*Grilled Salmon	19.80	Cooked Tuna mayo	18.80

Teriyaki Rice Bowl

leaf Tofu (organic)	15.80	Grilled Chicken	18.80	Grilled Salmon	19.80
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SIDE DISHES

leaf Veggies tempura (vegan)	4.80/pc	Prawn tempura	14.80/2pcs
Karaage chicken	8.80/5pcs	Chicken Katsu	13.80/pc
leaf Goma-ae Greens	5.80	leaf EDAMAME	5.80
leaf Miso eggplant	5.80		
leaf Spicy Wakame salad	5.80	leaf Wakeme <small>(seaweed)</small> salad	5.80
leaf Daily choice of seasonal side dish	5.80/serving		
leaf Gari, shop-made vinegared ginger	2.50		

MISO SOUP 5.50

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

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BEVERAGE



Pot of tea

5.80 (for 1~2people 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 caffein)



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 5.50

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



Today's MOCHI 5.50

Please ask our staff to find out about today's flavors. *It takes more than 10-15mins for prep.



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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