

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) 26.80
- 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,

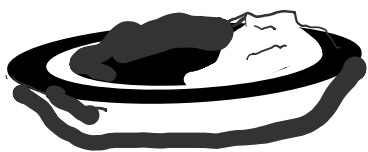
🍃 Veggie Tempura OR 🍃 Miso soup

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

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

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.

🍃 Plain 15.80 🍃 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.

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

Plain UDON soup 15.80

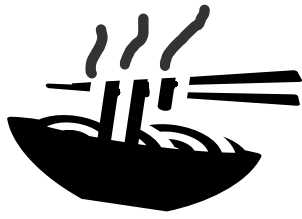
with Veggie tempura 20.80

- 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 (fee 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

🌱 Tofu (organic)	13.80	*Grilled Chicken	18.80
*Grilled salmon	19.80	Cooked Tuna mayo	18.80

Teriyaki Rice Bowl

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

- 🌱 Veggies tempura (vegan) 4.80/pc Prawn tempura 14.80/2pcs
- Karaage chicken 8.80/5pcs Chicken Katsu 13.80/pc
- 🌱 Goma-de Greens 5.80 🌱 EDAMAME 5.80
- 🌱 Miso eggplant 5.80
- 🌱 Spicy Wakame salad 5.80 🌱 Wakame (seaweed) salad 5.80
- 🌱 Daily choice of seasonal side dish 5.80/serving
- 🌱 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 1~2 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 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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