

## sides order one with your main dish or a few to share

104 | **edamame (v)**  
steamed edamame beans,  
served with salt or chilli garlic salt

106 | **wok-fried greens (v)**  
tender stem broccoli and bok choy,  
stir-fried in a garlic and soy sauce

109 | **raw salad (v)**  
mixed leaves, red onions, mooli and carrot garnished with  
fried shallots and served with the wagamama house dressing

112 | **stuffed tempura mushrooms**  
shiitake mushrooms stuffed with  
prawn and garlic in a light tempura

96 | **lollipop prawn kushiyaki**  
skewers of grilled prawns marinated in lemongrass,  
lime and chilli, served with a caramelised lime

108 | **tori kara age**  
seasoned, crispy chicken pieces served  
with a spiced sesame and soy sauce

107 | **chilli squid**  
crispy fried squid dusted with shichimi,  
served with a chilli coriander dipping sauce

103 | **ebi katsu**  
crispy fried prawns in panko breadcrumbs, served with  
a spicy chilli and garlic sauce, garnished with lime

26.00 111 | **duck wraps** 38.00  
shredded crispy duck served with cucumber and spring onions,  
served with asian pancakes and cherry hoisin sauce

26.00 **hirata steamed bun**  
two fluffy, asian buns served with japanese mayonnaise and coriander  
113 | **korean barbecue beef and red onion** 28.00  
114 | **mixed mushrooms and panko aubergine (v)** 26.00

### gyoza five tasty dumplings, filled with goodness

**steamed**  
served grilled and with a dipping sauce  
101 | **yasai | vegetable (v)** 30.00  
100 | **chicken** 32.00

**fried**  
served with a dipping sauce  
99 | **duck** 34.00  
102 | **prawn** 34.00



## ramen

### meet the dish

our ramen is a hearty bowl of hot broth filled  
with fresh ramen noodles, toppings and  
garnishes, all served in a traditional black bowl

### make it your own

you can swap your chicken broth for  
vegetable, you can also add extra  
chilli or miso ginger paste

### perfect with

add some crunch to the bold ramen flavours,  
pair it up with fried duck gyoza or a plate of  
chilli squid

20 | **chicken ramen**  
noodles in a chicken broth topped with grilled chicken,  
seasonal greens, menma and spring onions

**chilli ramen**  
noodles in a spicy chicken broth topped with red onions,  
spring onions, beansprouts, chillies, coriander and fresh lime  
25 | **chicken**  
24 | **sirloin steak**

21 | **wagamama ramen †**  
grilled chicken, prawns, chikuwa and mussels on top of noodles  
in a miso ginger and chicken broth, topped with seasonal greens,  
wakame, menma and half a tea stained egg

22 | **grilled duck ramen †**  
tender, boneless duck leg splashed with citrus ponzu sauce in a  
noodle and vegetable broth.

48.00 28 | **yasai ramen (v)** 52.00  
traditional japanese omelette, crispy fried silken tofu  
and mixed mushrooms on top of noodles in a vegetable broth

26 | **seafood ramen †** 62.00  
sea bream, grilled tiger prawns and breaded tilapia on top  
of noodles in a vegetable broth garnished with pea shoots,  
wakame and samphire



## curry

### meet the dish

curries, but not as you know them. we have a range of fresh curries, ranging from the mild and fragrant to spicier chilli dishes

### make it your own

want to try something different? swap your white rice for brown rice. it adds a slightly nutty flavour

### perfect with

curries are best followed by a cooling dessert such as coconut ice cream

#### raisukaree

a mild, coconut and citrus curry, with mangetout, peppers, red and spring onions. served with white rice, a sprinkle of mixed sesame seeds, red chillies, coriander and fresh lime

75 | **chicken**

79 | **prawn**

52.00

60.00

#### surendra's curry

a rich, hot and spicy green curry made with jalapeño peppers, onions and ginger, topped with sweet potato straws and served with steamed rice, garnished with mixed sesame seeds

52 | **yasai** | **vegetable (v)**

53 | **chicken**

48.00

52.00

#### firecracker

a fiery mix of mangetout, red and green peppers, onions and hot red chillies. served with steamed rice, sesame seeds, shichimi and fresh lime

92 | **chicken**

93 | **prawn**

52.00

60.00

#### kareraisu

stir fried fine green beans, aubergine and chillies in a spicy red curry sauce served with steamed white rice garnished with fried tea stained egg, coriander and chillies

37 | **chicken**

38 | **beef**

39 | **prawn**

52.00

62.00

60.00

#### katsu curry

chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice and a side salad

71 | **chicken**

72 | **yasai** | **sweet potato, aubergine and butternut squash (v)**

52.00

48.00

#### kare lomen

a rich coconut, chilli and lemongrass soup, filled with ramen noodles, topped with cucumber, beansprouts and coriander

80 | **chicken**

81 | **prawn**

48.00

56.00



53

## teppanyaki

### meet the dish

teppanyaki is a big plate of sizzling noodles, stir-fried by quickly turning them on a flat griddle. this means you get soft noodles and crunchy vegetables

### make it your own

our noodles are always cooked fresh. you can choose whichever noodles you want in your teppanyaki; from soba to udon. ask your server for the best option

### perfect with

sizzling teppanyaki goes perfectly with a fresh juice. we think the super green, tropical or raw juice work best

### know your noodle

**soba/ramen noodles** | thin, wheat egg noodles

**udon noodles** | thick, white noodles without egg

**rice noodles** | flat, thin noodles without egg or wheat



40

#### 42 | **yaki udon**

udon noodles in curry oil with chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms and peppers. garnished with fried shallots, pickled ginger and sesame seeds

48.00

#### **yaki soba**

soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds

41 | **yasai** | **mushroom and vegetable (v)**

40 | **chicken and prawn**

46.00

48.00

#### **teriyaki soba**

soba noodles in curry oil, mangetout, bok choy, red onions, chillies and beansprouts in a teriyaki sauce. garnished with sesame seeds

46 | **salmon** †

45 | **airloin steak**

43 | **duck**

62.00

60.00

68.00

#### 44 | **ginger chicken udon**

udon noodles with ginger chicken, mangetout, egg, chillies, beansprouts and red onions. topped with pickled ginger and coriander

50.00

#### **pad thai** †

rice noodles in a tamarind sauce with egg, beansprouts, leeks, chillies and red onions. garnished with fried shallots, peanuts, fresh herbs and lime

47 | **yasai** | **tofu and vegetable (v)**

48 | **chicken and prawn**

46.00

54.00

## omakase our chef's special dishes fresh from the kitchen

**82 | coconut seafood broth †**  
prawns, salmon, squid, scallops and mussels poached in a coconut and vegetable noodle soup with tender stem broccoli and rice noodles, garnished with chillies, spring onions and coriander cress

68.00

**86 | teriyaki lamb**  
grilled teriyaki lamb with mushrooms, asparagus, kale and mangelout served on a bed of soba noodles in a pea, herb and wasabi dressing

75.00

**83 | beef massaman curry**  
marinated beef with sweet potatoes, shitake mushrooms and baby aubergine in a mild, fragrant massaman curry sauce, served with a side of steamed rice

64.00

**87 | short rib ramen †**  
tender beef short rib served on the bone on top of noodles in a chicken broth, finished with carrots, mangelout, red onions, sweet potato and pea shoots

72.00

**85 | yakitori duck †**  
grilled duck leg with a shredded cucumber, mint, coriander and mooli salad, served on a bed of white rice with asian pancakes and citrus yakitori sauce

74.00



85

## donburi

### meet the dish

a traditional dish, donburi is a big bowl of steamed rice that is stir-fried with chicken, beef or prawn and mixed vegetables, served with a pickled side

### make it your own

you can swap your brown rice for white rice, or if you are feeling bold, stir your pickles or kimchee straight into your donburi. it tastes best if you mix it all together as you eat

### perfect with

donburi goes well with another classic; gyoza. complete the tradition with a cup of sake

### cha han donburi

stir-fried brown rice with egg, mushrooms, mangelout, sweetcorn and spring onions, served with a side of japanese pickles

**78 | yasai | tofu and vegetable (v)**  
**77 | chicken and prawn**

46.00  
48.00

### teriyaki donburi

chicken or beef brisket in teriyaki sauce served with sticky white rice, shredded carrots, pea shoots and onions, garnished with sesame seeds and a side of kimchee

**70 | chicken**  
**69 | beef**

50.00  
54.00



70

## salads

### warm chilli salad †

stir-fried red peppers, mangelout, tender stem broccoli and red onions on a bed of baby gem lettuce, dressed in a sweet chilli sauce, garnished with spring onions and cashew nuts

**63 | yasai | tofu and vegetable (v)**  
**66 | chicken**

46.00  
50.00

### 60 | sirloin and shitake salad † (v)

56.00

aged sirloin steak with grilled shitake mushrooms, carrots, mangelout, red onions, baby plum tomatoes and mixed leaves in a pea and herb dressing with a garnish of red amaranth

## extras

make your meal even better

300 | rice

12.00

301 | noodles

14.00

302 | miso soup and japanese pickles

14.00

303 | chillies

3.00

304 | japanese pickles

6.00

305 | a tea-stained egg

6.00

306 | kimchee

6.00

† | may contain shell or small bones    ‡ | contains nuts    (v) | vegetarian

for allergy and intolerance information please see reverse of menu

## fresh juices squeezed, pulped and poured fresh for you

regular 22.00 large 28.00

- 01 | **raw**  
carrot, cucumber, tomato, orange and apple
- 02 | **fruit**  
apple, orange and passion fruit
- 03 | **orange**  
orange juice, pure and simple
- 04 | **carrot**  
carrot with a hint of fresh ginger
- 06 | **super green**  
apple, mint, celery and lime
- 07 | **clean green**  
kiwi, avocado and apple
- 08 | **tropical**  
mango, apple and orange
- 10 | **raspberry rush**  
raspberry and apple



## soft drinks

	regular	large
701   703   <b>still water</b>	8.00	14.00
702   704   <b>sparkling water</b>	13.00	24.00
705   <b>coke / diet coke / coke zero</b>	13.00	-
708   <b>sprite</b>	13.00	-
707   <b>fanta</b>	13.00	-
711   <b>iced lemon tea</b>	13.00	18.00
710   <b>peach ice tea</b>	13.00	18.00

## tea

- 700 | **selection of tea** 14.00
- 771 | **green tea** free  
max. 2 servings / person



## coffee

	small	large
731   732   <b>espresso / double espresso</b>	8.00	14.00
733   <b>americano</b>		18.00
735   <b>latte</b>		18.00
737   <b>cappuccino</b>		18.00
740   <b>iced coffee</b>		18.00
912   <b>kids cococino</b> free <small>max. 2 servings / person</small>		

## desserts

- 131 | **white chocolate and ginger cheesecake** 31.00
- 132 | **chocolate fudge cake** 31.00
- 124 | **mochi balls** 38.00  
little balls of ice cream wrapped in a layer of sticky rice, served with sauce
- combination of three flavours**
- 140 | **coconut reika** 28.00  
coconut ice cream topped with a passion fruit sauce and coconut flakes
- 142 | **banana katsu** 29.00  
banana in panko breadcrumbs with a scoop of salted caramel ice cream



124

## kids desserts

- 913 | **vanilla pod ice cream** 8.00  
choice of chocolate or passionfruit sauce
- 141 | **natural fruit ice lollies** 11.00  
ask your server for today's flavour

all desserts are suitable for vegetarians. they contain dairy and may contain traces of nuts