sic	es I perfect with a meal or great for sharing	
104	edamame v steamed green soya-beans with either salt or chilli and garlic salt	22.00
106	wok-fried greens v tender stem broccoli and bok choi, stir-fried in garlic and soy sauce	24.00
109	raw salad v mixed leaves, red onions, mooli and carrot. garnished with fried shallots and served with the wagamama house dressing	20.00
98	chicken yakitori skewers of grilled chicken and spring onions, coated in yakitori sauce	28.00
96	lollipop prawn kushiyaki ♥ skewers of grilled prawns marinated in lemongrass, lime and chilli. glazed with a sweet, sour and hot sauce and served with a caramelised lime	31.00
107	chilli squid ♥ deep-fried squid seasoned with salt and shichimi. served with a chilli and coriander dipping sauce	28.00
108	tori kara age deep-fried chicken pieces. served with a chilli, garlic, sesame and soy sauce	27.00
103	ebi katsu deep-fried king prawns in panko breadcrumbs. served with a spicy chilli garlic sauce. garnished with lime	36.00
gyo	oza I tasty parcels of goodness	
100	3 pieces 5 pie chicken gyoza ♥ 20.00 deep-fried or steamed and grilled chicken dumplings. served with a chilli, garlic, sesame and soy sauce	27.00
101	yasai gyoza v ♥ 20.00 deep-fried or steamed and grilled vegetable dumplings. served with a black vinegar, chilli and coriander sauce	26.00
99	duck gyoza21.00deep-fried duck dumplings.served with a spicy cherry hoi sin sauce	29.00
102	ebi gyoza21.00deep-fried prawn and vegetable dumplings.served with a citrus ponzu sauce	29.00
rar	nen I big bowls of soup filled with noodles, vegetables and m	eat
20	chicken ramen noodles in a chicken soup topped with grilled chicken breast, seasonal greens. garnished with menma and spring onions	39.00
28	yasai ramen new traditional japanese omelette, crispy fried silken tofu and mixed mushrooms in a vegetable noodle soup	39.00
21	wagamama seafood ramen ? ramen noodles in a vegetable dashi soup topped with grilled white fish and salmon, marinated grilled prawns, grilled squid, seasonal greens and wakame. garnished with menma, spring onions and a wedge of lime	49.00
	chilli ramen noodles in a spicy chicken soup, beef steak or chicken, red and spring onions, beansprouts, chillies, coriander and lime	
25 24	chicken beef	42.00 50.00
27	saien soba v whole wheat noodles in vegetable soup, fried tofu,	39.00

9.00 42 whole wheat noodles in vegetable soup, fried tofu, teppan-fried udon noodles in curry oil with beansprouts, courgettes, asparagus, red onions, chicken, prawns, chikuwa, egg, beansprouts, leek, leek, mushrooms, mangetout, garlic, sesame oil

	dressed mixed leaves and japanese pickles	
73	grilled chicken katsu curry grilled chicken breast, served with a curry sauce and brown rice. garnished with dressed mixed leaves and japanese pickles	43.00
72	yasai katsu curry v sweet potato, aubergine and butternut squash deep-fried in panko breadcrumbs, served with a curry sauce and sticky white rice. garnished with dressed mixed leaves and japanese pickles	35.00
75	raisukaree ♥ tender marinated chicken breast or prawns stir-fried in a coconut and lime curry sauce with mangetout, peppers, red and spring onions, ginger and garlic. served with rice and garnished with mixed sesame seeds, chillies, coriander and lime	42.00
79		52.00
	surendra's curry new a rich, spicy green curry made with jalapeño peppers, onion and ginger. topped with sweet potato straws and served with steamed rice yasai v chicken mahi mahi ?	34.00 42.00 45.00
8(8 ⁻		39.00 42.00
k	areraisu stir-fried beef, chicken or prawns with fine green beans and chillies in a spicy red curry sauce. served with japanese-style rice and garnished with coriander	
	 beef chicken i'm back! prawns i'm back! 	50.00 42.00 52.00

cur	\mathbf{ry} ; fresh, tasty curries. some with rice. some with noodles		sa	ads I tasty plates of salad. some cold. some warm	
71	chicken katsu curry chicken breast deep-fried in panko breadcrumbs, served with a curry sauce and sticky white rice. garnished with dressed mixed leaves and japanese pickles	43.00	14	grilled tuna with stir-fried vegetables * new seared tuna steak on a bed of stir-fried sweet potatoes, edamame beans, red onions, red and green peppers and mangetout with an avocado, wasabi and nouc cham dressing garnished with a tea-stained egg and coriander cress	45 .00 g.
73	grilled chicken katsu curry grilled chicken breast, served with a curry sauce and brown rice. garnished with dressed mixed leaves and japanese pickles	43.00	15	apple and coriander beef salad slices of seared beef fillet served with mixed leaves and coriander, apple, carrots and chilli with a coriander and apple dressing. garnished with lime	49.00
72	yasai katsu curry v sweet potato, aubergine and butternut squash deep-fried in panko breadcrumbs, served with a curry sauce and sticky white rice. garnished with dressed mixed leaves and japanese pickles	35.00	16	warm chilli chicken salad rew stir-fried chicken with red peppers, mangetout, tender stem broccoli and red onion on a bed of baby gem lettuce. dressed in a sweet chilli sauce. garnished with chillies, spring onions and cashew nuts	42.00
	raisukaree ♥ tender marinated chicken breast or prawns stir-fried in a coconut and lime curry sauce with mangetout, peppers, red and spring onions, ginger and garlic. served with rice and garnished with mixed sesame seeds, chillies, coriander and lime		17	warm tofu chilli salad v new stir-fried tofu, aubergines, red peppers, mangetout, asparagus, tender stem broccoli and red onion on a bed of baby gem lettuce.dressed in sweet chilli sauce. garnished with cashew nuts	36.00
75 79	chicken prawns	42.00 52.00			
15	pidwila	52.00			
	surendra's curry new a rich, spicy green curry made with jalapeño		do	nburi I big bowls of rice with meat and vegetables	
52 521	peppers, onion and ginger. topped with sweet potato straws and served with steamed rice yasai v chicken	34.00 42.00	77	cha han stir-fried rice with chicken and prawns, egg, mangetout, mushrooms, sweetcorn and spring onions. served with a side portion of miso soup and japanese pickles	38.00
522	mahi mahi ♥ kare lomen ♥ ramen noodles in a spicy coconut and lemongrass soup topped with grilled chicken or prawns, cucumber and beansprouts. garnished with coriander and lime	45.00	78	yasai cha han v stir-fried brown rice with fried tofu, egg, mangetout, mushrooms, sweetcorn and spring onions. served with a side portion of miso soup and japanese pickles teriyaki donburi •	34.00
80 81	chicken prawns	39.00 42.00		grilled chicken or beef brisket in teriyaki sauce, shredded carrots, pea shoots and spring onions with varitari squap and sosame soade on a bod of	
karo	raisu			with yakitori sauce and sesame seeds on a bed of sticky white rice. served with a side of spicy kimchee	
	stir-fried beef, chicken or prawns with fine green beans and chillies in a spicy red curry sauce. served with japanese-style rice and garnished with coriander		70 69	chicken beef new	42.00 49.00
53 531	beef chicken i'm back	50.00 42.00			
532	prawns i'm back	52.00			

chilli dishes I fresh, spicy chilli dishes

marinated chicken breast or prawns stir-fried

with mangetout, red hot chillies, red and green peppers, spring and white onions, fiery sweet and hot sauce, steamed white rice, shichimi, sesame seeds and lime

firecracker

chicken

prawns

92

93

teppanyaki I noodles cooked on a hot, flat griddle					
40	yaki soba teppan-fried soba noodles with chicken, prawns, egg, beansprouts, peppers, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds	37.00			
41	yasai yaki soba v teppan-fried whole wheat noodles with egg, beansprouts, peppers, white and spring onions, mushrooms and garlic. garnished with fried shallots, pickled ginger, sesame seeds and coriander vinegar	35.00			
	teriyaki soba grilled teriyaki beef, duck or salmon on a bed of teppan-fried soba noodles with curry oil, mangetout, red and spring onions, beansprouts, bok choi and chillies with yakitori and teriyaki sauce. garnished with coriander and sesame seeds				
46	salmon 🎖	53.00			
45	beef	54.00			
43	duck i'm back	59.00			
42	yaki udon	38.00			

ext	ras I make your meal even tastier	
302	miso soup v	11.00
304	japanese pickles v	5.00
303	chillies v	5.00
300	steamed white rice v	11.00
301	noodles v	13.00
306	katsu curry sauce	9.00
305	a tea-stained egg new	5.00

and spring onions

29

teriyaki salmon ramen 🖁 new noodles in spicy miso and chicken soup topped with grilled teriyaki salmon, a tea-stained egg, salmon chikuwa, wakame and hijiki. garnished with menma and spring onions

coconut seafood broth **?** new 22

53.00

50.00

48

47

prawns, salmon, squid, scallops and mussels poached in a coconut and vegetable noodle soup with tender stem broccoli. garnished with chillies, spring onions and coriander cress

you can swap your soup for vegetable soup in any ramen. just ask

mushrooms and peppers. garnished with fried shallots, pickled ginger and sesame seeds

44 ginger chicken udon

teppan-fried udon noodles with chicken, egg, beansprouts, red and spring onions, mangetout and chilli. garnished with pickled ginger and coriander

wagamama pad-thai 🌹

teppan-fried rice noodles in a sweet tamarind sauce with chicken and prawns or fried tofu, egg, beansprouts, leek, red and spring onions, chinese chives, garlic, ginger and chillies. garnished with coriander cress, fried shallots, peanuts, mint and lime 45.00

chicken and prawns yasai v

307 kimchee

40.00

42.00

your noodle, your choice we make lots of different noodles; with most dishes you can choose whichever noodles you want. ask your server for full details

soba / ramen noodles | thin, wheat egg noodles whole wheat noodles I thin, whole wheat egg noodles udon noodles I thick, white noodles without egg rice noodles I flat, thin noodles without egg or wheat

eating well I if you have a food allergy, intolerance or sensitivity please let your server know before you order your food and they'll be able to suggest the best dishes for you

please note I our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients

- we love this dish Ψ
- V vegetarian

•

- may contain shell or small bones
 - contains nuts

42.00

55.00



ememepew

	exactly what it is	simple as that	
	pecanze tµat,z	b.awus.	
	rice-o-cury	:idə	
	bronoced		
	raisukaree:	with other goodies	
bobnrar in korea		typically mixed	
bickled vegetables	inzuod	stir-fried rice,	
kim chee:	a nice word too,	cya yau:	
	jabauese sance:		
or fried	it's a citrus-based	cookeq nutil crispy	
this means grilled	:nzuod	ju bauko and	
λακι:		meat or veg coated	
	tebbauλaki	katsu:	
vegetarian-friendly	grill for cooking		
qispes are usually	a tlat metal	preadcrumbs	D
vegetables. yasai	tebbau:	cı.nucµλ jabaueze	ա
jabauese tor		bauko:	D
λαεαι:	aunce		ա
	sopa) in a shicy	their pods	a
əntxim	(mporempeat or	steamed in	6
jabaueze zbice	səjpoou	soya beans	a
a traditional	chilli men:	өд-аш-аіш-өр.	M
:imidoida		blonoced	
	sdnos	eqawawe:	Я
remongrass soup	base for lots of		a
spicy coconut and	a paste. it's the	wagamama	ə
a cnuì paseq ou a	soya beans in	to eating at	d
kare:	:osim	our guide	S

fresh juices I at wagamama we think raw juice is the most nutritious way to enjoy fruit and vegetables. our natural juices are freshly made just for you

	regular	large		regular	large		regular	large
1/111 raw juice • carrot, cucumber, tomato, orange and apple	22.00	29.00	4/114 carrot juice carrot with a dash of fresh ginger root	21.00	28.00	7/117 <mark>clean green juice new</mark> kiwi, avocado, apple	21.00	28.00
2/112 fruit juice apple, orange and passion fruit	21.00	28.00	5/115 core juice apple and orange	21.00	28.00	8/118 tropical juice new mango, apple and orange	21.00	28.00
orange juice orange juice. pure and simple	21.00	28.00	6/116 super green juice • apple, mint, celery and lime	21.00	28.00	9/119 raspberry rush juice raspberry and apple	21.00	28.00
soft drinks	small	large	beers I selected to go perfectly with our food.			wine		
705/1705 Coke	13.00	18.00	bottled			white wine		
06/1706 diet coke	13.00	18.00	600 singha		36.00	410 sauvignon blanc antares a refreshing and floral wine with tropical	150ml glas 250ml glas	
vo8/1708 diet sprite	13.00 13.00	18.00 18.00	603 chang		34.00	fruit flavours	750ml bottl	le 139.00
09/1709 lime soda	13.00	18.00	604 asahi draught		39.00	415 pinot grigio I argento	150ml glas	
710/1710 fanta	13.00	18.00	kirin ichiban			so why is pinot grigio so popular? just one sip and you will soon find out	250ml glas 750ml bottl	
r11/1711 iced lemon tea	13.00	18.00	605 1/2 pint		25.00	420 chenin blanc I fish hoek	150ml glas	ss 34.00
800/801 still water	8.00	14.00	606 pint		43.00	south africa's favourite white grape and it's	250ml glas 750ml bottle	ss 57.00
703/704 sparklina water	13.00	24.00				not hard to see why, full of lovely ripe fruit		

hot drinks

900	espresso
901	double espresso
902	american coffee
903	cappuccino
904	café latte
905	selection of tea
906	iced coffee
715	green tea

sake | japanese rice wine

	dry sake medium sweet, with a smooth balanced flavour,	
	served warm	
501	150ml small flask for 1 person	42.00
502	250ml large flask for 2 to share	56.00

sweet sake

14.00 18.00

14.00

18.00

18.00

14.00

20.00

3.00

	premium sake, refreshing and smooth, served cold	
503	150ml small flask for 1 person	42.00
504	250ml large flask for 2 to share	56.00

not hard to see why. Idit of tovery hpe halt

425 **catarrato | ca'di ponti** the cataratto has natural acidity. a zesty and tropical white 150ml glass 36.00 250ml glass 59.00 750ml bottle 166.00

red wine

- 430 **malbec | argento** blackberry and blackcurrant flavours, soft and easy to drink
- 435 **shiraz** | **antares** a great chilean example of a full bodied shiraz

150ml glass32.00250ml glass51.00750ml bottle144.00

150ml glass32.00250ml glass49.00750ml bottle139.00

rosé wine

with elegant fruit

450 **rose** I **antares** medium bodied, full of lively red fruits

455 **cuvee speciale rose** | **barton et guestier** a simple and approachable wine

150 ml glass	35.00
250 ml glass	55.00
750ml bottle	149.00
150ml glass 250ml glass 750ml bottle	39.00 69.00 179.00