



food
is life

for over 30 years we've been serving up big, bold pan-asian flavours across the globe. our food is inspired by the vibrant dishes of asia, but always with our own **playful twists** and **fresh takes**. from open to close, our chefs are busy in our open kitchens, cooking every dish to order so it's always **hot, fresh and full of flavour**

from iconic katsu curry to aromatic thai basil chicken or sweet + sticky hot honey chicken, there's always something new to discover. pull up a bench, grab your chopsticks and **dig in**



and to finish...

always room for dessert. this time with a fresh twist + the unique flavours of asia

1406 daisuki (v) 6.9 €
matcha savoiardo with red fruit cream + yuzu soft mousse* and passion fruit

1407 matcha tiramisu (v) 6.9 €
a japanese take on a traditional tiramisu with matcha tea sponge cake*

1408 yuzu tarte (v) 6.9 €
yuzu tarte with meringue* + strawberry compote

1403 apple + cinnamon gyoza 5.9 €
fried apple-stuffed gyoza* with vanilla ice cream + cinnamon

1405 reiwa (v) 6.9 €
chocolate mousse, azuki compote*, ginger + caramel sauce

131 white chocolate + ginger cheesecake 6.7 €
a creamy cheesecake with a biscuit base and a zingy ginger twist*. drizzled with a rich toffee sauce and dusted with ginger icing sugar

142 banana katsu (v) 5.9 €
fresh banana coated in crispy panko breadcrumbs served with caramel ice cream and drizzled with a rich toffee sauce



142

ice cream

1401 black sesame ice cream (v) 4.7 €
three scoops of black sesame ice cream with toffee sauce

1402 yuzu sorbet 4.7 €
yuzu sorbet with strawberry + mint

1404 matcha ice cream (v) 4.7 €
three scoops of green tea ice cream with passion fruit sauce*

140 coconut reika ice cream (v) 4.6 €
three scoops of coconut ice cream served with coconut flakes + passion fruit sauce*

128 salted caramel ice cream (v) 4.6 €
three scoops of salted caramel ice cream drizzled with a rich toffee sauce

hot drinks

end your meal with satisfying sipping

coffee

731 espresso 1.6 €

7331 decaf coffee 1.9 €

733 americano 1.9 €

735 latte macchiato (v) 2.3 €

737 cappuccino (v) 2.1 €

739 ginseng (v) 2 €

743 barley (v) 2 €

tea 3.3 €

761 english breakfast
tea blend with a full bodied taste

776 special jasmine
green leaf jasmine tea

778 lemon + ginger
fresh and light blend of green tea with ginger and citrus fruits

779 bancha fiorito
fresh and light blend of jasmine flavoured green tea

771 green tea
free. max 2 portions / person



1406


★
wagamama


sides + sharing

steamed, wrapped, folded, skewered. enjoy our small plates. full of flavour + perfect for sharing

bao

two fluffy asian buns* with your choice of filling

1112 **new** **spicy teriyaki chicken** 7.5 € 
spicy teriyaki* chicken, red pepper and a crunchy asian slaw*. garnished with spring onion

113 **korean barbecue beef** 7.5 € 
slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw* + sriracha mayonnaise

114 **mixed mushrooms** 7.5 €
mixed mushrooms with crispy panko-coated aubergine + creamy mayonnaise. topped with coriander

115 **pork belly** 7.6 € 
slow-cooked pork belly with crispy panko-coated apple, sriracha + mayonnaise. topped with coriander

our signature gyoza

five dumplings* packed with flavour served with a dipping sauce*

108 **beef** 7.5 €
steamed gyoza*, served with korean barbecue sauce*

99 **duck** 7.5 €
fried gyoza* until crispy and served with a sweet cherry hoisin dipping sauce*


101 **yasai | vegetable** 7.5 €
steamed green gyoza*, served with a soy + sesame dipping sauce*

102 **prawn** 7.6 €
fried gyoza* until crispy and served with a citrus ponzu dipping sauce*

100 **chicken** 7.5 €
steamed gyoza*, served with a soy + sesame dipping sauce*

105 **pork** 7.5 €
fried gyoza* until crispy and served with a soy + sesame dipping sauce*


to discover


new **hot honey fried chicken** 8.9 € 
coated in hot honey and your choice of sauce*, topped with mixed pickles and served with a zesty mayo* on the side

208 **teriyaki** **207** **yuzu**


121 **bang bang prawns** 9.3 € 
crispy prawns* coated in a spicy firecracker* mayonnaise. topped with spring onion, chilli and fresh lime

the classics


960 **lollipop prawn kushiyaki** 9.3 € 
prawn skewers marinated in lemongrass + chilli*. served with a caramelised lime

107 **chilli squid** 9.3 € 
our iconic crispy fried squid*, tossed in shichimi spice. served with a chilli + coriander dipping sauce*

104 **edamame** 4.9 €
simply salted edamame*. pop them out of their pod + enjoy

103 **ebi katsu** 8.5 € 
butterflied prawns coated in crispy panko*. topped with fresh coriander + a lime wedge. served with a chilli + garlic dipping sauce*


97 **pork ribs** 8.3 €
pork ribs glazed in a korean barbecue sauce*. garnished with a sprinkle of mixed sesame seeds


110 **bang bang cauliflower** 5.9 € 
crispy cauliflower coated in our spicy firecracker sauce* with red + spring onion. topped with fresh ginger + coriander


roti

a crisp + flaky open asian wrap*, perfectly crisped on the grill, generously stuffed with bold fillings and sauces bursting with flavor

109 **beef brisket** 9.9 € 
topped with beef brisket with spicy korean bbq sauce*, on a bed of crunchy asian slaw*, fresh spinach + sriracha mayo

112 **teriyaki chicken** 9.9 € 
topped with chicken with spicy teriyaki sauce*, on a bed of crunchy asian slaw*, fresh spinach + sriracha mayo

791 **chicken katsu** 9.9 € 
topped with chicken coated in crispy panko*, on a bed of crunchy pineapple slaw*, fresh spinach + sriracha mayo


792 **yasai katsu (v)** 9.6 € 
topped with sweet potato coated in crispy panko, on a bed of crunchy pineapple slaw*, fresh spinach drizzled with sriracha mayo and sprinkled with korean red pepper powder



27

ramen

slurp the noodles. sip the broth. our hearty bowls are topped with protein + fresh vegetables


new **khao soi** 17.9 € 
udon noodles submerged in a rich + creamy coconut broth*, pickled cucumber*, red onion, crispy chilli and coriander. garnished with fried rice noodles, a sprinkling of red pepper powder and fresh lime

27 **chicken + prawn*** **28** **crispy tofu**

tantanmen

ramen noodles* submerged in an extra rich chicken broth. topped with menma, kimchee + half a tea-stained egg. garnished with spring onion, coriander

30 **beef brisket** 17.5 € **189** **chicken** 17.3 € **191** **yasai | mushroom** 16.3 €
with vegetable broth

gyoza ramen 16.7 € 
steamed gyoza*, served with a hearty vegetable broth, roasted bok choy + chilli sambal paste. topped with spring onion, coriander. served with a side of chilli, soy + sesame dipping sauce*

37 **chicken*** with ramen noodles* + half a tea-stained egg **21** **yasai | vegetable*** with udon noodles*. without egg

20 **grilled chicken** 14.7 €
marinated chicken breast + ramen noodles* served in a rich chicken broth with dashi + miso. topped with lamb's lettuce, menma + a spring onion garnish

31 **shirodashi pork belly** 15.1 €
slow-cooked pork belly drizzled with a spicy korean barbecue sauce* + ramen noodles* submerged in a rich chicken broth with dashi + miso. topped with lamb's lettuce, menma, wakame + half a tea-stained egg. garnished with spring onion

customise my broth
light chicken or vegetable
spicy chicken or vegetable with chilli*
rich reduced chicken broth with dashi + miso



74



80

donburi

a bowl full of soul. flavour-packed protein + vegetables on a bed of steaming rice

80 **new** **thai basil chicken** 15.3 € 
inspired by the aromatic thai dish, pad krapow. tender chicken stir fried with thai basil, fine beans* and peppers tossed in a sweet and savoury amai sauce*. served on a bed of rice and topped with a fried egg. finished with a sprinkle of red pepper powder and coriander

gochujang rice bowl

your choice of chicken, prawn* or silken tofu coated in a spicy gochujang sauce with bok choy, pickled cucumber*, snow onion slaw + red onion. served on a bed of sticky white rice. finished with spring onion, sliced red chilli and a sprinkle of sesame seeds + red pepper powder

55 **prawn*** 14.8 € **56** **chicken** 14.7 € **59** **tofu (v)** 13.9 €

teriyaki

your choice of beef or chicken coated in teriyaki sauce* on a bed of sticky white rice, shredded carrots, lamb's lettuce + spring onions. sprinkled with sesame seeds and served with a side of kimchee

69 **beef brisket** 15.3 € **70** **chicken** 14.7 €

60 **sweet + sour chicken** 15.3 € 
crispy chicken in a sweet + sour sauce* with red + green peppers and red onion. served with a dome of white rice with a sprinkle of red pepper powder. garnished with spring onion and ginger

customise my rice
white (vg) steamed / **sticky white** (vg) steamed

soulful bowls

a collection of bright bowls to nourish the soul

katsu salad

chicken* or aubergine coated in crispy panko breadcrumbs, tossed with dressed mixed leaves, apple slices, cucumber, edamame beans*, pickled asian slaw, lamb's lettuce, japanese pickles, red chilli + coriander. served with a side of curried salad dressing*

74 **chicken*** 12.9 € **77** **yasai | aubergine** 12.6 €

sushi bowls

a bright bowl combining your choice of protein on a bed of sushi-style rice. served with wakame seaweed salad, mooli, edamame beans*, carrot and pineapple. topped with toasted sesame seeds and mayonnaise

244 **prawn*** 15.7 € with miso mayonnaise **856** **salmon* :** 15.7 € with miso mayonnaise **858** **tofu (v)** 13.9 € with mayonnaise



65

curry

whether mild + fragrant or packing a fiery punch, our curries are full of flavour

coconut kare 17.9 € 
rich + citrussy with a hint of chilli. green veggies, fine beans* and squash next to a dome of white rice. served with asian slaw*, lamb's lettuce and a fresh zingy lime wedge

65 **marinated chicken thigh** **63** **yasai | butternut squash**

raisukaree

mild + citrussy. a fragrant coconut sauce*, mangetout, red + green peppers and red + spring onion. served with a dome of white rice, chilli, coriander, sesame seeds + a fresh zingy lime wedge

79 **prawn*** 17.8 € **75** **chicken** 17.7 € **76** **tofu** 17.7 €

firecracker

a bold + fiery favourite. served with mangetout, red + green peppers, white + spring onion and hot red chillies. topped with a dome of white rice, sesame seeds, shichimi + a fresh zingy lime wedge

93 **prawn*** 17.8 € **92** **chicken** 17.7 € **91** **tofu** 17.7 €

katsu

14.5 €
iconic japanese flavours. chicken* or vegetables coated in crispy panko breadcrumbs topped with sticky white rice + an aromatic katsu curry sauce*. served with a dressed side salad + japanese pickles

71 **chicken*** **72** **yasai**
sweet potato. aubergine
butternut squash

customise my rice
white (vg) steamed / **sticky white** (vg) steamed



45

teppanyaki

noodles sizzling from the grill. turned quickly so the noodles are soft and the vegetables stay crunchy


yaki soba
soba noodles* cooked with egg, peppers, beansprouts and white + spring onion. topped with crispy fried onions, pickled ginger + sesame seeds

40 **chicken + prawn*** 14.5 € **41** **yasai | mushroom (v)** 14.3 € **1141** **yasai | mushroom** 14.3 €
egg removed for vegan diet. choose from udon noodles* or rice noodles

pad thai

rice noodles cooked in amai sauce* with egg, beansprouts, leeks, chilli and red + spring onion. topped with fried onions, mint, coriander + a fresh lime wedge

48 **chicken + prawn*** 15.5 € **47** **yasai | tofu (v)** 14.9 € **1147** **yasai | tofu** 14.9 €
egg removed for vegan diet

45 **teriyaki steak soba** 18.9 € 
soba noodles* cooked in teriyaki sauce* and curry oil with steak, mangetout, bok choy, red + spring onion, chilli + beansprouts. topped with coriander + a sprinkle of sesame seeds

customise my noodles
soba* (v) thin, contains wheat + egg
udon* (vg) thick, contains wheat
rice noodle (vg) thin + flat

can't decide?
scan and let the photos of our dishes inspire you!





allergies + intolerances if you have a food allergy or intolerance, or need help accessing our allergen information, please let your server know before you order, every time you visit. the manager on duty will personally take and serve your order, whilst the kitchen manager will personally prepare your food as you require. this may mean that your meal may take a little longer than normal to prepare

the detailed list of allergens contained in the dishes served is available for consultation upon request, in compliance with regulation (eu) no. 1169/2011. we take every care to prevent cross-contamination, but we cannot guarantee the complete absence of allergens, as food and drinks are prepared in busy kitchens where these ingredients are present

our vegetarian and vegan dishes are prepared following vegetarian and vegan recipes, but minimal cross-contamination with animal-derived products may occur

 mild  medium  very hot **new** new

cover charge 2.5 €

(v) vegetarian  (vg) vegan  may contain shell or small bones * some products are originally frozen