main dishes



hot pot

the ultimate bowl of comfort. a steaming pot of warming broth packed with crunchy vegvegetables + the popular korean street food, tteokbokki

new hot pot

a korean inspired broth with soft + silky tteokbokki, butt ernut squash, mangetout, bok choi, kimchee + red onion. topped with coriander cress, red chilli + spring onion. finished with a drizzle of chilli oil

81 beef brisket \$ 14.0 80 chicken \$ 13.3 82 tofu 13.0

curry

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

katsu curry

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 \$ 13.5

72 yasai I sweet potato. aubergine. squash 12.4

666 hot chicken \$ 13.5 667 hot yasai 12.4

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

74 chicken \$ 14.3 79 prawn \$ 14.9 73 tofu 12.1

firecracker

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

52 chicken \$ 13.5 53 prawns \$ 14.4 56 tofu 12.1



donburi

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

35 japanese grilled salmon \$ 17.4

grilled salmon fillet drizzled with yakitori sauce. served on a bed of white steamed rice with wok tossed vegetables in teriyaki sauce. garnished with asparagus, coriander cress + mixed sesame seeds

87 grilled duck \$ 15.4

shredded duck in a sweet + spicy teriyaki sauce on a bed of sticky white rice. served with shredded carrots, mangetout, sweet potato, cucumber and red + spring onion. topped with a fried egg. served with a side of kimchee

teriyaki

your choice of beef or chicken coated in teriyaki sauce on a bed of sticky white rice, shredded carrots, spring onion. sprinkled with sesame seeds. topped with a fried egg + yakitori sauce. served with a side of kimchee

75 chicken \$ 12.6

76 beef + red onion \$ 14.2

91 teriyaki chicken raisu \$ 12.7

tender marinated chicken and red onions stir-fried in a terivaki sauce. served with sticky white rice and garnished with seasonal greens, red pickles and mixed sesame seeds

49 chicken sweet + sour \$ 13.3

crispy chicken in a sweet + sour sauce with red + green peppers. red onion. sticky white rice with a sprinkle of red pepper. lotus root. spring onion. ginger



ramen

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

new gyoza ramen

choice of gyoza, served with a hearty chricken or vegetable broth, ramen or udon noodles. roasted bok choi + chilli sambal paste. topped with spring onion, half a tea-stained egg, coriander + chilli oil. served with a side of chilli, soy + sesame dipping sauce

22 chicken \$ 13.5 25 duck 13.9 27 pork \$ 13.5

yasai I vegetable (v) 13.7

tantanmen beef brisket \$ 15.1

slow-cooked korean barbecue beef brisket + ramen noodles submerged in an extra rich chicken broth. topped with menma, kimchee + half a tea-stained egg. garnished with spring onion, coriander + chilli oil

23 coconut seafood broth \$ 15.5

coconut + vegetable soup with rice noodles, prawns, salmon, squid, mussels and tender stem broccoli, garnished with fresh chillies, spring onion and coriander cress

20 chicken ramen \$ 12.5

marinated chicken breast + ramen noodles served in a rich chicken broth with dashi + miso. topped with pea shoots, menma + a spring onion garnish

21 kare burosu ramen 13.6

shichimi-coated silken tofu + udon noodles submerged in a curried vegetable broth. topped with wok-fried mixed mushrooms, shredded carrots and a chilli + coriander garnish

customise my broth

light vegetable (vg) or chicken spicy vegetable (vg) or chicken with chilli rich reduced chicken broth with dashi + miso

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 \$ 12.4 yasai l mushroom (v) 11.8

1141 yasai I mushroom 11.8 remove egg + choose udon noodles to make vegan

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

42 chicken + prawn \$ 13.4 45 yasai l tofu (v) 11.8

1145 yasail tofu 11.8 remove egg + fish sauce to make vegan

teriyaki soba

soba noodles cooked in teriyaki sauce and curry oil with mangetout, bok choi, red + spring onion, chilli + beansprouts. topped with coriander + a sprinkle of sesame seeds

88 chicken \$ 13.7 90 steak \$ 18.7 92 salmon \$ 17.3

customise my noodles

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

extras tasty additions to your meal

345 plain duck pancakes 1.8 miso soup + japanese pickles 3.8 338 roti flatbread 2.0

334 kimchee (v) 1.9 300 sticky white rice 3.0

302 steamed white rice 3.0 301 soba noodles (v) 3.5

308 udon noodles 3.5 303 freshly cut chillies 1.3 304 japanese pickles 1.6

305 katsu curry sauce 2.5 321 hot katsu curry sauce 2.5

306 teriyaki sauce 1.7 307 amai sauce 1.6

310 bao bun 1.4

sushi

uramaki

four or eight pieces of medium inside-out sushi rolls with wasabi paste + pickled ginger

173 california roll 4pcs 4.4 8pcs 7.9

surimi. avocado. cucumber

japanese mayonnaise. red amaranth

176 refreshed spicy tuna \$ 4pcs 5.3 spcs 10.4 tuna. cream cheese. cucumber. mango mayo. teriyaki glaze. wasabi mixed sesame seeds. chives

171 spicy ebi \$ 4pcs 4.7 8pcs 8.9 crispy panko prawn. chives. chilli garlio

sauce. chopped chillies. tartare sauce

asparagus, avocado, 4pcs 4.4 8pcs 7.9 cucumber

asparagus. avocado. cucumber

170 chicken katsu roll \$ spcs 9.8

chicken katsu. cucumber. blanched carrots. coriander cress. japanese mayonnaise. fried

178 caterpillar \$ spcs 12.1

prawns. avocado. mango. chives. japanese mayonnaise. salmon sashimi. black tobiko. ikura. mango philadelphia sauce. unagi sauce

192 tempura volcano roll 8pcs 11.3

spicy mayonnaise. teriyaki glaze

191 philadelphia maki roll \$\ spcs 10.2

179 crab crunchy kani spcs 9.3 eaded crabsticks. japanese mayon

sesame seeds. shredded crab kani signature rolls

172 new samurai roll \$ spcs 12.4

oked salmon. salmon tartare. cucumber. cream cheese. teriyaki glaze. red breadcrumbs. red masago. chives

143 new ichiban maki roll \$ spcs 12.3

cheese. teriyaki glaze. mango mayo. red pepper. red

145 new lion maki \$ spcs 12.6

crab mix salad. salmon and avocado sashimi. cucumber. red pepper. wasabi mixed sesame seeds. teriyaki glaze. spicy mayonnaise + red masago

190 dragon roll \$\ spcs 12.6

tempura prawns. asparagus. avocado. cucumber. sweet chilli sauce. sriracha mayo. unagi sauce. spicy mayonnaise. caviar. tobiko

174 rainbow roll \$ spcs 12.8 salmon. avocado. japanese mayonnaise. tuna. goma seaweed salad. sesame seeds

185 salmon signature roll \$\ \text{spcs} 12.5 salmon tartare. salmon sashimi. avocado. red masago mixed sesame seeds. spicy mayonnaise. chives

prawn popcorn roll \$ spcs 12.3

tempura prawns. avocado. red peppers. popcorn prawns. ponzu mayo. mixed sesame seeds. physalis

141 tiger roll \$\frac{1}{2}\$ spcs 12.9 tempura prawns. salmon. avocado. cream cheese cucumber. unagi sauce. spicy mayonnaise

175 alaska roll \$\frac{1}{2}\$ spcs 12.5

tempura salmon. asparagus. avocado. smoked salmon. red pepper. black pepper mayo

140 squid maki roll spcs 12.3 squid. bread crumbs. avocado. mayonnaise. sesame dressing. ponzu mayo. tartare sauce. chives

nigiri

two pieces of salmon, tuna or ebi on a pillow of rice. garnished with wasabi paste + pickled ginger

160 salmon \$ 2pcs 4.2

163 ebi \$ 2pcs 4.2

162 tuna ? 2pcs 4.7

sashimi

five slices of raw fish garnished with wasabi paste, pickled ginger + a slice of lime

150 salmon \$ 5pcs 8.0

151 tuna \$ 5pcs 8.2

hosomaki

eight pieces of single filling sushi rolls with wasabi paste + pickled ginger

166 cucumber spcs 3.9

167 avocado spcs 4.3 164 salmon \$ spcs 6.5

165 tuna \$ spcs 6.8

platters

147 new osaka platter \$ 28pcs 24.5 eight samurai roll. eight salmon hosomaki. eight cucumber hosomaki. two salmon nigiri.

180 mixed maki rolls ? 10pcs 10.5

two philadelphia maki. two spicy ebi. tw

asparagus, avocado + cucumber. two california. two spicy tuna

142 geisha platter \$\frac{1}{2} 24pcs 28.5

eight tiger maki rolls. four california rolls. four spicy ebi rolls. two salmon sashimi. two salmon nigiri. two tuna sashimi. two tuna nigiri. goma seaweed salad

188 miyuki selection \$ 24pcs 22.4

eight salmon + cucumber hosomaleight california rolls. eight rainbow maki rolls. goma seaweed salad. chives. mixed sesame seeds

181 gurando miyuki platter \$ 60pcs 64.9

eight salmon hosomaki. eight cucumber hosomaki. eight california rolls. eight rainbow maki rolls. eight chicken katsu rolls. eight salmon signature rolls. four salmon sashimi. four tuna sashimi. two tuna nigiri. two salmon nigiri. goma seaweed salad. mixed sesame seeds

153 sashimi platter \$\frac{1}{2} pcs 17.9

fine raw salmon. fine raw tuna. daikon radish + coriander cress. slice of lime

183 nigiri platter \$ spcs 13.7

four salmon nigiri. two tuna nigiri. two ebi nigiri. unagi sauce. slice of lime



sushi sandos

traditionally known as 'onigiriazu, sando is packed with tasty fillings wrapped in sushi rice

155 salmon tartare \$ 1pc 9.2 onigirazu coated in crispy panko breadcrumbs filled with salmon tartare, sriracha mayonnaise and sushi rice. served with a soy dipping sauce

156 tuna tartare \$ 1pc 8.9

onigirazu coated in crispy panko breadcrumbs filled with tuna tartare, chives, mixed pickle vegetables and sushi rice. served with a seafood dipping sauce

157 chicken katsu \$ 1pc 8.4 onigirazu coated in crispy panko breadcrumbs filled with chicken katsu, mixed leaves, japanese pickles and sushi rice, served with an aromatic katsu curry dipping sauce

182 sando selection \$\frac{1}{2}\$ spcs 19.8 chicken katsu, salmon tartare + tuna tartare



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, whilst we take every care to prevent cross-contamination, we cannot a guarantee that your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur, our menu descriptions do not include all ingredients

please note

our dishes are prepared in a production line where allergenic ingredients are present we cannot guarantee dishes are 100% free from these ingredients due to the preparation process and possible cross contamination in the suppliers' production line

(v) vegetarian

prices include all legal surcharges

🕆 may contain shell or small bones 🔀 refreshed





soulful bowls

uplifting bowls lovingly prepared by our chefs to leave you feeling rejuvenated

kovo bowl

a bright bowl combining your choice of protein with a sticky red chilli + miso sauce. served on a bed of mixed leaves, beetroot, carrot, cucumber, mooli, red radish + edamame beans. topped with crunchy sunflower seed brittle, coriander cress and a creamy white miso + mustard dressing on the side

63 chicken + caramelised onion \$\frac{1}{2}.3 65 salmon \$ 13.0

orange + sesame chicken salad \$ 12.4

marinated chicken with mixed leaves, orange, coriander mangetout, caramelised red onions, spring onions and cashew nuts. served with an orange + sesame dressing. garnished with mixed sesame seeds

64 sashimi salmon + avocado salad \$ 12.8 fresh mixed salad with beansprouts, diced salmon sashimi and avocado. served with a sweet soy vinaigrette + wasabi. garnished with fried shallots





kids menu



mini mains

920 mini chicken ramen \$ 5.9

noodles. vegetable soup. grilled chicken breast. seasonal greens. carrot. sweetcorn

940 mini chicken yaki soba 🕻 6.2

soba noodles. chicken. egg. sweetcorn. mangetout. peppers. amai sauce

mini grilled noodle

soba noodles. grilled chicken or salmon. carrot. sweetcorn, cucumber, amai sauce

988 chicken \$ 6.4 982 salmon \$ 7.0

971 mini chicken katsu \$ 6.3

chicken coated in crispy panko breadcrumbs. topped with sticky white rice, carrot, cucumber, sweetcorn + katsu curry or amai sauce

977 mini chicken cha-han \$ 5.7 white steamed rice, chicken egg, sweetcorn.

carrot, mangetout, amai sauce

978 mini yasai cha han (v) 5.5

white steamed rice. fried tofu. egg. sweetcorn. carrot. mangetout. amai sauce

refreshments

701 still water 50cl 1.4 100cl 2.0

703 perrier sparkling water 33cl 2.2 75cl 4.0

700 souroti sparkling water lemon 25cl 2.0

705 soft drinks 33cl 1.9

coca cola, coca cola light, zero / sprite, light / fanta / tonic

refreshing juices 330ml

squeezed, pulped, poured fresh

02 fruit 4.0 orange 3.9 04 carrot 4.0

positive 4.0 pineapple. lime. spinach. cucumber. apple

super green 4.0 08 power 4.0

10 blueberry spice 4.0

07 high five 4.0 orange, mango



mindful drinks

new lychee + dragon fruit lemonade 728 33cl 3.3 729 47cl 4.3

blue raspberry lemonade 732 33cl 3.2 733 47cl 4.1

new blueberry lemonade 734 33cl 3.2 735 47cl 4.1

new mandarin lemonade 736 33cl 3.2 737 47cl 4.1

hugo lemonade 738 33cl 3.2 739 47cl 4.2 cloudy lemonade

724 33cl 3.1 725 47cl 4.0 strawberry lemonade 726 33cl 3.1 727 47cl 4.0 passion fruit lemonade

730 33cl 3.2 731 47cl 4.2

bubble teas 47cl 4.3

711 new mango bubblebery

712 new strawberry lemon crash

712 new apple on the peach

711 berrylicious bubble tea 712 fruity fusion bubble tea

great at dining in but we're also fantastic for taking out! nicosia : themistokli dervi • mall of cyprus • limassol • paphos • larnaca • ayia napa

give us a gyoza and enjoy wagamama at home! we're

visit | www.wagamama.cy/take-out delivery 7777 7078

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

the classics

104 edamame, your way 5.1 simply salt / chilli + garlic salt

114 chilli squid 7.6

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

wagamama is a fresh and unique take on asian food. curry not as you know it, rice bowls, noodles and so. much. more

103 ebi katsu: 7.7

butterflied prawns coated in crispy panko. topped with fresh coriander + a lime wedge. served with a chilli

109 bang bang cauliflower 5.6

crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander

108 korean bbq chicken wings ? 7.2 wings cooked in a sticky + sweet korean barbecutopped with spring onions + mixed sesame seeds

to discover

new duck wraps : 7.8

crispy shredded duck served with cucumber + spring onions. asian pancakes and cherry hoisin sauce

117 roti + raisukatsu 5.9

crisp + flaky asian flatbread warmed on the grill. served alongside our new raisukatsu sauce, bringing together the spice of our classic katsu + raisukaree flavours. topped with coriander cress + a drizzle of chilli oil

107 bang bang prawns \$ 8.0 crispy prawns coated in a spicy firecracker mayonnaise. topped with spring onion, chilli and fresh lime

sharing platters

bang bang prawns platter: 25.0

28 crispy prawns coated in a spicy firecracker mayonnaise. topped with spring onion, chilli and fresh lime

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce



102 pulled pork ? 7.5 steamed and served with a spiced black vinegar dipping sauce

99 duck : 7.7

fried until crispy and served with a sweet cherry hoisin dipping sauce

101 yasai | vegetable (v) 7.3

ed green gyoza, served with a spiced vinegar dipping sauce

100 **chicken :** 7.5

med and served with a chilli, soy + sesame dipping sauce



two fluffy asian buns with your choice of filling

korean bbq chicken ? 7.8 korean bbq chicken in a teriyaki glaze with asian slaw salad. garnished with mixed sesame seeds + spring onion

112 tempura prawn : 7.7

tempura prawns with cucumber, black pepper sauce + japanese mayonnaise. garnished with fresh chilli +

korean barbecue beef ? 7.7 slow-cooked, tender barbecue beef brisket with red

mixed mushrooms (v) 7.3

onion, freshly pickled asian slaw + sriracha mayonnaise

mixed mushrooms with crispy panko-coated aubergine + japanese mayo. topped with coriander

113 chicken katsu + asian slaw : 7.5 crispy panko-coated chicken with a crunchy asian slaw, fried shallots, yakitori sauce + spicy mayonnaise.

119 crispy duck + shiitake : 7.8

topped with coriander

crispy shredded duck + shiitake tempura with korean barbecue sauce, sriracha, coriander and spring onion. garnished with fresh chillies + mixed sesame seeds



