## main dishes

## curry

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

#### new coconut kare

rich + citrussy with a hint of chilli. tenderstem broccoli, fine beans and squash next to a dome of white rice. served with asian slaw, pea shoots and a fresh zingy lime wedge

80 chicken \$ 14.5 81 cod \$ 15.5

82 butternut squash 13.5

#### 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 \$ 13.8

72 yasai I sweet potato. aubergine. squash 12.9

666 hot chicken \$ 13.8 667 hot yasai 12.9

#### 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 \$ 14.5 79 prawn \$ 15.0 73 tofu 12.6

#### 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





## ramen

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

## tantanmen beef brisket \$\frac{15.4}{28}

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 \$ 15.9

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 \$ 12.9

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 13.9

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





## donburi

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

## 35 japanese grilled salmon \$ 17.8

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 \$ 15.9

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 \$ 13.1

76 beef + red onion \$ 14.5

#### 91 teriyaki chicken raisu 🕻 13.4

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

#### 49 chicken sweet + sour \$ 13.5

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



## 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 \$ 13.0

yasai I mushroom (v) 12.4

1141 yasai l mushroom 12.4 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 \$ 13.5

45 yasai l tofu (v) 12.4

1145 yasai l tofu 12.4 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 \$ 14.0

90 steak \$ 19.2

92 salmon \$ 17.8

customise my noodles

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

## sushi

#### uramaki

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

173 california roll 4pcs 4.6 8pcs 8.1

japanese mayonnaise. red amaranth

176 spicy tuna \$ 4pcs 5.5 8pcs 10.6 tuna. cream cheese. cucumber. mango mayo. teriyaki

glaze. wasabi mixed sesame seeds. chives

171 spicy ebi \$ 4pcs 4.9 8pcs 9.2 crispy panko prawn. chives. chilli garlic sauce. chopped chillies. tartare sauce

177 asparagus, avocado, 4pcs 4.6 8pcs 8.2

cucumber

asparagus. avocado. cucumber

## 170 chicken katsu roll \$ spcs 10.2

chicken katsu. cucumber. blanched carro coriander cress. japanese mayonnaise. fried breadcrumbs

#### 178 caterpillar \$ spcs 12.5

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

#### 192 tempura volcano roll 8pcs 11.7

spicy mayonnaise. teriyaki glaze

191 philadelphia maki roll \$\ 8pcs 10.5

179 crab crunchy kani spcs 9.7

breaded crabsticks. japanese mayonna sesame seeds. shredded crab kani

## royal california

155 tempura california roll \$ 8pcs 9.5

mango mayo. fried shallots

green california roll \$ spcs 9.8 crab sticks, avocado, cucumber, orange tobiko.

157 golden california roll \$ 8pcs 10.2

crab sticks. avocado. cucumber. orange tobiko. green tobiko. japanese mayo. furikake seto mix

156 tokyo california roll \$\circ\$ spcs 10.5 crab sticks. avocado. cucumber. furikake seto mix. black tobiko. mango mayo

## signature rolls

black tobiko. mango mayo

## 172 samurai roll \$\frac{1}{2}\$ spcs 12.6

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

## 143 ichiban maki roll \$\frac{1}{2}\$ spcs 12.4

prawns. salmon and tuna sashimi. cucumber. cream cheese. teriyaki glaze. mango mayo. red pepper. red pepper powder + black tobiko

## 145 lion maki \$ spcs 12.9

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

## 190 dragon roll \$\ spcs 13.0

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

## rainbow roll \$ spcs 12.9

salmon. avocado. japanese mayonnaise. tuna. goma seaweed salad. sesame seeds

## 185 salmon signature roll \$ spcs 12.9

non tartare, salmon sashimi, avocado, red masago, mixed sesame seeds. spicy mayonnaise. chives

## prawn popcorn roll \$\ \text{spcs} 12.5

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

## 141 tiger roll \$\frac{1}{2}\$ spcs 13.0

tempura prawns. salmon. avocado. cream cheese. cucumber, unagi sauce, spicy mayonna



## 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 8.5

151 tuna \$ 5pcs 8.5

#### hosomaki

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

166 cucumber spcs 4.2

167 avocado spcs 4.7

164 salmon \$ spcs 6.8 165 tuna ? spcs 6.9



## platters

## 147 osaka platter \$ 28pcs 24.5

eight samurai roll. eight salmon hosomaki. eight cucumber hosomaki. two salmon nigiri.

# 180 mixed maki rolls ? 10pcs 11.0

two philadelphia maki. two spicy ebi. two asparagus, avocado + cucumber. two california, two spicy tuna

142 geisha platter 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 22.7

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

gurando miyuki platter copcs 67.0 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 \$ 12pcs 18.0 fine raw salmon. fine raw tuna. daikon radish

183 nigiri platter \$\ \mathbf{spcs} 13.8 four salmon nigiri. two tuna nigiri. two ebi nigiri. unagi sauce. slice of lime

+ coriander cress, slice of lime

# **extras** tasty additions to your meal

345 plain duck pancakes 2.0 miso soup + japanese pickles 4.5

338 roti flatbread 2.0 334 kimchee (v) 1.9 300 sticky white rice 3.2

302 steamed white rice 3.2 301 soba noodles (v) 3.6 308 udon noodles 3.6

303 freshly cut chillies 1.5 304 japanese pickles 1.8

305 katsu curry sauce 2.7 321 hot katsu curry sauce 2.7

306 teriyaki sauce 1.8 307 amai sauce 1.8 310 bao bun 1.5

## 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 your antew 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

🕆 may contain shell or small bones 🔀 refreshed (v) vegetarian

prices include all legal surcharges

barbecue sauce, sriracha, coriander and spring onion. garnished with fresh chillies + mixed sesame seeds crispy shredded duck + shiitake tempura with korean crispy duck + shiitake ? 7.9

crispy panko-coated chicken with a crunchy asian slaw, fried shallots, yakitori sauce + spicy mayonnaise. 113 chicken katsu + asian slaw ? 7.8

+ mayo. topped with coriander mixed mushrooms with crispy panko-coated aubergine 7.7 (v) emoondeum bexim att

onion, freshly pickled asian slaw + sriracha mayonnaise slow-cooked, tender barbecue beef brisket with red

115 korean barbecue beef \$ 7.8

+ Japanese mayonnaise. garnished with fresh chilli + tempura prawns with cucumber, black pepper sauce 112 tempura prawn: 7.8

salad. garnished with mixed sesame seeds + spring onion korean bbq chicken in a teriyaki glaze with asian slaw 110 korean bbq chicken \$ 7.9

two fluffy asian buns with your choice of filling

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

100 chicken: 7.7

101  $\,$  yasai ı yegetable (v) 7.6 steamed green gyoza, served with a spiced vinegar dipping sauce

fried until crispy and served with a sweet cherry hoisin dipping sauce 99 **qnck :** 7.9

steamed and served with a spiced black vinegar dipping sauce

102 pulled pork: 7.7

five dumplings packed with flavour. served with a dipping sauce onr signature gyoza 28 crispy prawns coated in a spicy firecracker mayonnaise. topped with spring onion, chilli and fresh lime 132 paud paud brawns platter: 21.5

## sparing platters

crispy prawns coated in a spicy firecracker ma topped with spring onion, chilli and fresh lime paud paud blawns : 8.0

asian pancakes and cherry hoisin sauce ck served with cucumber + spring onions. III qnck wraps: 7.9

to discover

wings cooked in a sticky + sweet korean barbecue sauce. topped with spring onions + mixed sesame seeds

108 korean bbq chicken wings ? 7.4

red + spring onion. topped with fresh ginger + coriander 100 paud paud canfillower 5.8

fresh coriander + a lime wedge. served with a chilli

103 ebi katsu 🕻 7.9

T14 chilli squid 7.8 our iconic crispy fried squid, tossed in shichimi spice. served with a chilli + conander dipping sauce

simply salt / chilli + garlic salt 104 eqamame, your way 5.2

+ chilli. served with a caramelised lime three grilled prawn skewers, marinated in zesty lemongrass 117 new lollipop prawn kushiyaki: 8.0

## the classics

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

sapis

kice powie, noodles and so, much, more ou asian tood, curry not as you know it, wagamama is a fresh and unique take







garnished with fried shallots

e2 salmon : 13.0

κολο ροмι

62 cod 13,3

e1 salmon 13.3

new thai salad

garnished with mixed sesame seeds

and avocado. served with a sweet soy vinaigrette + wasabi. rresn mixed salad with beansprouts, diced salmon sashimi 64 sashimi salmon + avocado salad 7 13.0

cashew nuts. served with an orange + sesame dressing. mangetout, caramelised red onions, spring onions and

marinated chicken with mixed leaves, orange, coriander,

and a creamy write miso + mustard dressing on the side

red chilli + miso sauce. served on a bed of mixed leaves,

topped with crunchy sunflower seed brittle, coriander cress

a bright bowl combining your choice of protein with a sticky

beetroot, carrot, cucumber, mooli, red radish + edamame beans.

63 chicken + caramelised onion 7 12.5

sunflower seeds, chilli and turmeric dressing

soulful bowls

red radish and edamame beans, topped with crushed

chets to leave you feeling rejuvenated

upliffing bowls lovingly prepared by our

mixed leaves in a zesty yuzu sauce, asian slaw, beetroot,

orange + sesame chicken salad : 12.8



# 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 2.6 75cl 4.6

700 souroti sparkling water lemon 25cl 2.0

705 soft drinks 33cl 2.0

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

# refreshing juices sact

squeezed, pulped, poured fresh

02 fruit 4.1 orange 4.0

04 carrot 4.1

positive 4.1 pineapple. lime. spinach. cucumber. apple

of super green 4.1 apple. mint. celery. lime

power 4.1 spinach. apple. fresh ginger 10 blueberry spice 4.1

07 high five 4.1



## mindful drinks 47cl

737 new watermelon lemonade 4.2

738 new red fruits skinny lemonade 4.2

739 new peach basil lemonade 4.2

729 lychee + dragon fruit lemonade 4.4

733 blue raspberry lemonade 4.2

735 blueberry lemonade 4.2

725 cloudy lemonade 4.1

727 strawberry lemonade 4.1

781 passion fruit lemonade 4.2

## bubble teas 47cl 4.4

713 mango bubblebery

714 strawberry lemon crash

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

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

prices are inclusive of vat





