

uramaki

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

**173** **california roll** 4pcs 4.6    spcs 8.1  
surimi. avocado. cucumber.  
japanese mayonnaise. red amaranth

**176** **spicy tuna** 4pcs 5.5    spcs 10.6  
tuna. cream cheese. cucumber. mango mayo. teriyaki  
glaze. wasabi mixed sesame seeds. chives

**171** **spicy ebi** 4pcs 4.9    spcs 9.2  
crispy panko prawn. chives. chilli garlic  
sauce. chopped chillies. tartare sauce

**177** **asparagus, avocado, cucumber** 4pcs 4.6    spcs 8.2  
asparagus. avocado. cucumber. cornflower

**170** **chicken katsu roll** 4pcs 10.2  
chicken katsu. cucumber. blanched carrots.  
coriander cress. japanese mayonnaise. fried  
breadcrumbs

**178** **caterpillar** 4pcs 12.5  
prawns. avocado. mango. chives. japanese  
mayonnaise. salmon sashimi. black tobiko. ikura.  
mango philadelphia sauce. unagi sauce

**192** **tempura volcano roll** 4pcs 11.7  
surimi. avocado. surimi crab salad.  
spicy mayonnaise. teriyaki glaze

**191** **philadelphia maki roll** 4pcs 10.5  
cucumber. cream cheese. salmon

**179** **crab crunchy kani** 4pcs 9.7  
breaded crabsticks. japanese mayonnaise.  
sesame seeds. shredded crab kani

**new** **royal california**

**155** **tempura california roll** 4pcs 9.5  
crab sticks. avocado. cucumber. fig glaze. mango mayo.  
fried shallots

**140** **green california roll** 4pcs 9.8  
crab sticks. avocado. cucumber. orange tobiko. black  
tobiko. mango mayo

**157** **golden california roll** 4pcs 10.2  
crab sticks. avocado. cucumber. orange tobiko. green  
tobiko. japanese mayo. furikake seto fumi

**156** **tokyo california roll** 4pcs 10.5  
crab sticks. avocado. cucumber. furikake seto fumi.  
black tobiko. mango mayo

signature rolls

**172** **samurai roll** 4pcs 12.6  
smoked salmon. salmon tartare. cucumber. cream cheese.  
teriyaki glaze. red breadcrumbs. red masago. chives

**143** **ichiban maki roll** 4pcs 12.4  
prawns. salmon and tuna sashimi. cucumber.  
cream cheese. teriyaki glaze. mango mayo. red  
pepper. red pepper powder + black tobiko

**145** **lion maki** 4pcs 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** 4pcs 13.0  
tempura prawns. asparagus. avocado. cucumber.  
sweet chilli sauce. sriracha mayo. unagi sauce.  
spicy mayonnaise. caviar. tobiko

**174** **rainbow roll** 4pcs 12.9  
salmon. avocado. japanese mayonnaise. tuna.  
goma seaweed salad. sesame seeds

**185** **salmon signature roll** 4pcs 12.9  
salmon tartare. salmon sashimi. avocado. red masago.  
mixed sesame seeds. spicy mayonnaise. chives

**189** **prawn popcorn roll** 4pcs 12.5  
tempura prawns. avocado. red peppers. popcorn  
prawns. ponzu mayo. mixed sesame seeds. physalis

**141** **tiger roll** 4pcs 13.0  
tempura prawns. salmon. avocado. cream cheese.  
cucumber. unagi sauce. spicy mayonnaise



141

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

hosomaki

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

**166** **cucumber** 8pcs 4.2

**167** **avocado** 8pcs 4.7

**164** **salmon** 8pcs 6.8

**165** **tuna** 8pcs 6.9

sashimi

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

**150** **salmon** 8pcs 8.5

**151** **tuna** 8pcs 8.5



155

platters

**147** **osaka platter** 28pcs 24.5  
eight samurai roll. eight salmon hosomaki.  
eight cucumber hosomaki. two salmon nigiri.  
two ebi 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** 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

**181** **gurando miyuki platter** 60pcs 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  
+ coriander cress. slice of lime

**183** **nigiri platter** 8pcs 13.8  
four salmon nigiri. two tuna nigiri.  
two ebi nigiri. unagi sauce. slice of lime

and to finish...

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

**15** **white chocolate + ginger cheesecake** (v) 5.7  
a creamy cheesecake with a biscuit base and a zingy ginger twist.  
drizzled with a rich toffee sauce and dusted with ginger icing sugar

**19** **banana katsu** (v) 5.7  
fresh banana coated in crispy panko breadcrumbs. served with  
salted caramel ice cream and drizzled with a rich toffee sauce

**17** **chocolate layer cake** (v) 5.7  
layers of chocolate sponge, dark chocolate parfait and  
hazelnut cream. served with vanilla ice cream + fresh mint

**18** **mix it up mochi** (v) 6.5  
three mochi balls with a smooth ice cream centre. served  
with chocolate sauce and garnished with mint.  
mix + match to find your flavour

mango / vanilla / chocolate / coconut / tropical

**mochi milkshake** (v) 5.5  
milkshake with mochi ice cream of your choice:

**30** **strawberry**

**31** **vanilla**

**32** **chocolate**



18

ice cream + sorbet

two or three scoops of any of the following  
mövenpick flavours. served with fresh mint

**two scoop** 5.9

**three scoop** 7.5

**16** **swiss chocolate** (v)

**11** **pistachio** (v)

**12** **lemon + lime sorbet**

**21** **vanilla dream** (v)

**13** **strawberry** (v)



13

hot drinks

end your meal with satisfying sipping

tea

**813** **oriental sencha** 3.4  
a light green tea with the fruity aroma  
of mango and papaya

**814** **green sencha** 3.4  
delicately steamed green tea, with a  
sweet aroma and rich flavour

**815** **chamomile** 3.5  
fragrant and floral with honey notes

**816** **earl grey** 3.5  
a tea blend with a distinctive  
citrus flavour + aroma

**817** **jasmine princess** 3.5  
a unique and subtly fragrant green tea

**818** **kan-junga** 3.5  
light black tea with a sweet and floral flavour

**819** **strawberry + mango** 3.5  
an irresistible infusion of exotic mango  
+ sweet strawberry

**820** **peppermint** 3.5  
minty + refreshing. naturally caffeine-free

**806** **flowering jasmine tea** 3.5  
flowering lily and jasmine green tea.  
each bulb will blossom on infusion

coffee

**801** **espresso** 2.4

**802** **double espresso** 3.3

**803** **cappuccino** 3.5

**807** **café latte** 3.5

**812** **nescafé** 2.6

**808** **iced latte** 3.5

**809** **americano** 3.3



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

110 korean bbq chicken 7.9

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

112 tempura prawn 7.8

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

115 korean barbecue beef 7.8

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

116 mixed mushrooms (v) 7.7

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

113 chicken katsu + asian slaw 7.8

crispy panko-coated chicken with a crunchy asian slaw, fried shallots, yakitori sauce + spicy mayonnaise. topped with coriander

119 crispy duck + shiitake 7.9

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

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

102 pulled pork 7.7

steamed and served with a spiced black vinegar dipping sauce

99 duck 7.9

fried until crispy and served with a cherry hoisin dipping sauce

101 yasai | vegetable (v) 7.6

steamed green gyoza, served with a spiced black vinegar dipping sauce

100 chicken 7.7

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

sharing platters

135 new bang bang prawns platter 21.5

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

132 sake platter 10.9

five crispy duck gyoza, one roti flatbread and one portion of edamame beans with chilli garlic salt, served with hoisin + raisukatsu sauce

138 kyoto platter 23.9

build your own 8 piece bao bun platter. choose a 4 portion combination of any bao filling

the classics

117 new lollipop prawn kushiyaki 8.0

three grilled prawn skewers, marinated in zesty lemongrass + chilli. served with a caramelised lime

104 edamame, your way 5.2

pop them out of their pod + enjoy simply salt / chilli + garlic salt

114 chilli squid 7.8

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

103 ebi katsu 7.9

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

109 bang bang cauliflower 5.8

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

108 korean bbq chicken wings 7.4

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

to discover

111 duck wraps 7.9

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

107 bang bang prawns 8.0

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



curry

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

new coconut kare

rich + citrusy 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

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 12.9  
sweet potato, aubergine + butternut squash

make your katsu hot

666 hot chicken 13.8

667 hot yasai 12.9

raisukaree

mild + citrusy. 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 15.0 74 chicken 14.5 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

52 chicken 13.8 53 prawn 14.5 56 tofu 12.7

customise my rice

white (vg) steamed / sticky white (vg) steamed



donburi

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

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

76 beef + red onion 14.5

75 chicken 13.1

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, yakitori sauce and red + spring onion. topped with a fried egg. served with a side of kimchee

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

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

49 chicken sweet + sour 13.5

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 lotus root, 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

new thai salad

mixed leaves in a zesty yuzu sauce, asian slaw, beetroot, red radish and edamame beans. topped with crushed sunflower seeds, chilli and turmeric dressing

61 salmon 13.3 62 cod 13.3

koyo 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 12.5

65 salmon 13.0

60 orange + sesame chicken salad 12.8

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 13.0

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



ramen

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

28 tantanmen beef brisket 15.4

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 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



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

41 yasai | mushroom (v) 12.4

1141 yasai | mushroom 12.4

remove egg + choose udon or rice noodles to make vegan

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

42 chicken + prawn 13.5

45 yasai | tofu (v) 12.4

1145 yasai | tofu 12.4

remove egg + fish sauce to make vegan

teriyaki soba

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

90 steak 19.2 92 salmon 17.8 88 chicken 14.0

customise my noodles

soba (v) thin, contains wheat + egg

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat

extras

345 plain duck pancakes 2.0

308 udon noodles 3.6

341 miso soup +

japanese pickles 4.5

303 freshly cut chillies 1.5

304 japanese pickles 1.8

338 roti flatbread 2.0

305 katsu curry sauce 2.7

334 kimchee (v) 1.9

321 hot katsu curry sauce 2.7

300 sticky white rice 3.2

306 teriyaki sauce 1.8

302 steamed white rice 3.2

307 amai sauce 1.8

301 soba noodles (v) 3.6

310 bao bun 1.5

(v) vegetarian

(vg) vegan

new new

refreshed refreshed

may contain shell or small bones