

# main dishes

# curry

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

#### 80 coconut kare chicken \$ 14.6

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

#### 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 \$ 14.1

72 yasai I sweet potato. aubergine. squash 13.1

666 hot chicken \$ 14.1 667 hot vasai 13.1

#### 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 \$ 14.7 79 prawn \$ 15.3

73 tofu 13.0

#### 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 \$ 14.0 53 prawns \$ 14.6 56 tofu 13.0





# donburi

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

## 14.3 new thai basil chicken \$ 14.3

inspired by the aromatic thai dish, pad kraprow. tender chicken stir fried with thai basil, peppers and fine beans 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

#### japanese grilled salmon \$ 18.0

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 \$ 16.2

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

## 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 \$ 13.5

76 beef + red onion \$ 14.7

## 91 teriyaki chicken raisu \$ 13.6

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 \$ 13.8

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

## ramen

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

#### new khao soi

udon noodles submerged in a rich + creamy coconut broth. mustard greens, red onion, crispy chilli and coriander. garnished with fried rice noodles, a sprinkling of red pepper powder and fresh lime

25 chicken + prawn \$ 14.5

27 beef \$ 15.3 26 crispy tofu 13.9

#### tantanmen beef brisket \$ 15.7

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 \$ 16.2

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 \$ 13.0

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 14.1

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

#### vaki soba

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

40 chicken + prawn \$ 13.3

vasai l mushroom (v) 12.7

1141 yasai l mushroom 12.7

remove egg + choose udon 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 \$ 13.7

45 yasai l tofu (v) 12.6

1145 yasai l tofu 12.6 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 \$ 14.1 90 steak \$ 19.4

92 salmon \$ 17.9

#### 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 2.1

341 miso soup + japanese pickles 4.9

338 roti flatbread 2.1

334 kimchee (v) 2.0

300 sticky white rice 3.3

302 steamed white rice 3.3

301 soba noodles (v) 3.7 308 udon noodles 3.7

303 freshly cut chillies 1.6

304 japanese pickles 1.9

305 katsu curry sauce 2.8

321 hot katsu curry sauce 2.8

306 teriyaki sauce 1.9 307 amai sauce 1.9

310 bao bun 1.7

## sushi

## uramaki

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

173 california roll 4pcs 4.7 spcs 8.3

surimi. avocado. cucumber. japanese mayonnaise. red amaranth

176 spicy tuna \$\frac{1}{2} 4pcs 5.6 8pcs 10.8

tuna. cream cheese. cucumber. mango mayo. teriyaki glaze. wasabi mixed sesame seeds. chives

171 spicy ebi \$ 4pcs 4.9 8pcs 9.4

crispy panko prawn. chives. chilli garlic sauce. chopped chillies. tartare sauce

asparagus, avocado, 4pcs 4.7 8pcs 8.4 cucumber

asparagus. avocado. cucumber. cornflower

170 chicken katsu roll \$ spcs 10.4

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

178 caterpillar \$ spcs 12.7

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

192 tempura volcano roll 8pcs 11.9

surimi. avocado. surimi crab salad. spicy mayonnaise. teriyaki glaze

191 philadelphia maki roll \$\ \text{spcs} 10.8

cucumbers, cream cheese, salmon

179 crab crunchy kani 8pcs 9.9

breaded crabsticks. japanese mayonnaise. sesame seeds, shredded crab kani

155 tempura california roll 8pcs 9.6

crab sticks. avocado. cucumber. fig glaze. mango mayo. fried shallots

157 golden california roll 8pcs 10.3

crab sticks, avocado, cucumber, orange tobiko, green tobiko, japanese mayo, furikake seto fumi





## chirashi bowl

a vibrant bowl combining your choice of protein with freshly prepared sushi rice. layered with cucumber, carrot, edamame, mooli + red radish. topped with unagi sauce, spicy mayo and mixed sesame seeds

153 salmon \$ 12.7

154 bang bang prawns \$ 13.0

# nigiri

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

160 salmon \$ 2pcs 4.3

163 ebi 2pcs 4.3

162 tuna \$ 2pcs 4.8

## sashimi

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

150 salmon \$ 50cs 8.7

151 tuna \$ 5pcs 8.7

add 2pcs 3.0

## signature rolls

156 new crispy torpedo roll \$ spcs 13.0

torpedo prawns. salmon and tuna sashimi. cucumber. teriyaki sriracha glaze. mango honey mayo. gochujang mayo. sweet chilli sauce. wasabi mixed sesame seeds. ikura caviar

145 new crunchy tempura roll \$ spcs 12.1

torpedo prawns. chopped prawns. avocado. cucumber. teriyaki sriracha glaze. mango honey mayo. gochujang mayo. fried breadcrumbs. baby pak choi. wasabi mixed sesame seeds

143 new kyoto roll \$ spcs 13.2

tuna. salmon. salmon sashimi. avocado. cucumber. teriyaki sriracha glaze. mango honey mayo. gochujang mayo. baby pak choi. wasabi mixed sesame seeds. ikura caviar

172 samurai roll \$ spcs 12.7

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

190 dragon roll \$ spcs 13.1

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

174 rainbow roll \$ spcs 13.0

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

185 salmon signature roll \$\frac{1}{2}\$ spcs 13.0

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

prawn popcorn roll \$\frac{1}{2}\$ spcs 12.7

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

141 tiger roll \$ 8pcs 13.1

tempura prawns. salmon. avocado. cream cheese. cucumber. unagi sauce. spicy mayonnaise

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## hosomaki

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

166 cucumber spcs 4.4

167 avocado spcs 4.8

164 salmon \$ spcs 6.9

165 tuna \$ spcs 6.9

# platters

147 osaka platter \$ 28pcs 24.7

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

180 mixed maki rolls \$ 10pcs 11.2

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

142 geisha platter \$ 24pcs 28.7

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 22.9

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

181 gurando miyuki platter \$ 60pcs 67.9

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



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#### 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, 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 refreshed

(v) vegetarian

(vg) vegan

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

# sides + sharing

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

## the classics

## 117 lollipop prawn kushiyaki \$ 8.1

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 7.9

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 5.9

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

## to discover

#### new hot honey fried chicken ?

coated in hot honey and your choice of sauce. topped with mixed pickles

121 teriyaki 7.5

120 firecracker 7.5

122 Yuzu 7.5

#### 111 duck wraps : 8.0

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

## sharing platters

#### 138 new duck platter \$ 25.5

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

#### bang bang prawns platter : 25.5

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 : 7.8

steamed and served with a spiced black vinegar dipping sauce

#### 99 duck : 7.9

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

#### 101 yasai | vegetable 7.7

steamed green gyoza, served with a spiced vinegar dipping sauce

#### 100 **chicken :** 7.8

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



115

## bao

two fluffy asian buns with your choice of filling

#### 110 korean barbecue chicken \$ 7.9

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

#### 112 tempura prawn : 7.9

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

#### korean barbecue beef ? 7.9

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

#### mixed mushrooms (v) 7.8

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

#### 113 chicken katsu + asian slaw ? 7.9

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

#### 119 crispy duck + shiitake : 8.0

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

# street food

# big bao

## 4000 korean bbq beef brisket \$ 9.2

big bao bun. beef brisket. korean bbq sauce. white spicy mayo cabbage. fried egg. kimchee. spicy mayo sauce. teriyaki glaze. mix sesame seeds. spring onion

#### 4001 chicken katsu + teriyaki \$ 8.5

big bao bun. breaded chicken breast. red spicy mayo cabbage. mix salad leaves. teriyaki glaze

#### 4002 mixed mushrooms (v) 8.3

big bao bun. panko sweet potatoes. vegan mayo. mix salad + mushrooms. gyoza sauce. fried shallots

## sando

#### 2000 chicken katsu \$ 8.5

shokupan bread, unsalted butter, katsu red pickle, savoy cabbage, katsu mayo, breaded chicken breast, katsu red mayo

#### 2001 bbq beef brisket \$ 9.5

shokupan bread, unsalted butter, asian slaw, savoy cabbage, wasabi mayo, beef brisket, korean bbq

#### 2002 ebi \$ 9.0

shokupan bread, unsalted butter, red cabbage, savoy cabbage firecracker mayo, prawns, avocado sliced

## roti

#### 1000 chicken \$ 8.5

#### katsu chicken I roasted chicken

thai roti flatbread, katsu or grilled chicken, asian slaw salad, spinach, sriracha mayo, spicy teriyaki sauce

#### 1001 beef brisket \$ 9.0

thai roti flatbread, beef brisket, asian slaw salad, spinach, spicy vinegar, sriracha mayo, korean bbq sauce

# shareable platters

#### 137 hot honey fried chicken platter \$ 23.9

four portions of k-pop fried chicken fillet coated in hot honey and your choice of sauce. topped with katsu pickles and served with zesty mayo on the side

#### with your choice of sauce

teriyaki | firecracker | yuzu



# soulful bowls

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

#### 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 12.8

65 salmon \$ 13.1

## orange + sesame chicken salad ? 12.9

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

#### sashimi salmon + avocado salad \$ 13.1

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 \$ 6.4

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

#### 940 mini chicken yaki soba \$ 6.5

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

#### 988 mini chicken grilled noodle \$ 6.7

soba noodles. grilled chicken. carrot. sweetcorn. cucumber. amai sauce

#### 971 mini chicken katsu \$ 6.7

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

#### build your own mini donburi 6.8

create a mini rice bowl. balanced with flavour-packed protein and veggies

## 🚹 start with a protein

pick one

972 chicken \$ 973 prawn \$

974 salmon \$ 975 tofu

#### 🔼 add some veggies

pick two

corn. carrots. cucumber. edamame

sauce amai sauce

# refreshments

701 still water 50cl 1.5 702 100cl 2.0

703 perrier sparkling water 33cl 2.7 715 75cl 4.6

705 soft drinks 33cl 2.0

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

## beers

614 lager craft beer 33cl 5.0

615 session ipa craft beer 33cl 5.0

616 bronze age craft beer 33cl 5.0

# refreshing juices

squeezed, pulped, poured fresh

02 fruit 4.2

apple. orange. passion fruit

03 orange 4.2 pure+ simple

04 carrot 4.2 with fresh ginger

positive 4.2 pineapple. lime. spinach. cucumber. apple

super green 4.2 apple. mint. celery. lime

08 power 4.2 spinach, apple, fresh ginger

10 blueberry spice 4.2 apple. fresh ginger

07 high five 4.2 apple, pineapple, lemon, orange. mango







# mindful drinks

#### lemonades 47Cl 4.4

735 new pomegranate

787 watermelon

738 peach basil

739 red fruit skinny

729 lychee + dragon fruit

733 blue raspberry

725 cloudy

727 strawberry

731 passion fruit

## bubble teas 47Cl 4.5

712 new pom boba

719 new exotic

713 mango bubblebery

714 strawberry lemon crash

711 berrylicious bubble tea



give us a gyoza and enjoy wagamama at home! we're great at dining in but we're also fantastic for taking out!

