

wagamama

sides + sharing

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



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

115 korean barbecue beef 7.9

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

116 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

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 cherry hoisin dipping sauce

101 yasai | vegetable 7.7

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

100 chicken 7.8

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

sharing platters

138 new duck platter 21.9

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

131 bang bang prawns platter 21.9

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

132 sake platter 11.5

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



117

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 7.8

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



121

to discover

new hot honey fried chicken 7

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



25



81

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 27 beef 15.3 26 crispy tofu 13.9 + prawn 14.5

28 tantanmen beef brisket 15.6

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 16.1

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 14.0

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



65

donburi

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

81 new thai basil chicken 14.2

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

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 14.6

75 chicken 13.3

87 grilled duck 16.1

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 13.5

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 17.9

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 sweet + sour chicken 13.6

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

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 12.6

65 salmon 13.1

60 refreshed 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

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



80

curry

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

80 coconut kare chicken 14.6

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

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 13.9

72 yasai 13.0

sweet potato, aubergine + butternut squash

make your katsu hot

666 hot chicken 13.9

667 hot yasai 13.0

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

74 chicken 14.6

79 prawn 15.2

73 tofu 12.9

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 13.9

53 prawn 14.6

56 tofu 12.9

customise my rice

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



90

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 13.2

41 yasai | mushroom (v) 12.6

1141 yasai | mushroom 12.6

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 13.6

45 yasai | tofu (v) 12.5

1145 yasai | tofu 12.5

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 19.3

92 salmon 17.9

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 2.1

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

(v) vegetarian

(vg) vegan

new new

refreshed refreshed

may contain shell or small bones

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

prices include all legal surcharges
all prices are in euro €

uramaki

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

173 **california roll** 4pcs 4.7 8pcs 8.2
surimi. avocado. cucumber.
japanese mayonnaise. red amaranth

176 **spicy tuna** 4pcs 5.6 8pcs 10.7
tuna. cream cheese. cucumber. mango mayo. teriyaki glaze.
wasabi mixed sesame seeds. chives

171 **spicy ebi** 4pcs 4.9 8pcs 9.3
crispy panko prawn. chives. chilli garlic
sauce. chopped chillies. tartare sauce

177 **asparagus, avocado, cucumber** 4pcs 4.7 8pcs 8.4
asparagus. avocado. cucumber. cornflower

170 **chicken katsu roll** 8pcs 10.3
chicken katsu. cucumber. blanched carrots.
coriander cress. japanese mayonnaise. fried
breadcrumbs

178 **caterpillar** 8pcs 12.6
prawns. avocado. mango. chives. japanese
mayonnaise. salmon sashimi. black tobiko. ikura.
mango philadelphia sauce. unagi sauce

192 **tempura volcano roll** 8pcs 11.8
surimi. avocado. surimi crab salad.
spicy mayonnaise. teriyaki glaze

191 **philadelphia maki roll** 8pcs 10.7
cucumber. cream cheese. salmon

179 **crab crunchy kani** 8pcs 9.8
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



signature rolls

156 **new** **crispy torpedo roll** 8pcs 12.9
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** 8pcs 11.9
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** 8pcs 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** 8pcs 12.7
smoked salmon. salmon tartare. cucumber. cream cheese.
teriyaki glaze. red breadcrumbs. red masago. chives

190 **dragon roll** 8pcs 13.0
tempura prawns. asparagus. avocado. cucumber.
sweet chilli sauce. sriracha mayo. unagi sauce.
spicy mayonnaise. caviar. tobiko

174 **rainbow roll** 8pcs 13.0
salmon. avocado. japanese mayonnaise. tuna.
goma seaweed salad. sesame seeds

185 **salmon signature roll** 8pcs 12.9
salmon tartare. salmon sashimi. avocado. red masago.
mixed sesame seeds. spicy mayonnaise. chives

189 **prawn popcorn roll** 8pcs 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



new 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** 12.5 **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** 5pcs 8.7

151 **tuna** 5pcs 8.7

add 2pcs 3.0

hosomaki

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

166 **cucumber** 8pcs 4.4

167 **avocado** 8pcs 4.8

164 **salmon** 8pcs 6.9

165 **tuna** 8pcs 6.9

platters

147 **osaka platter** 28pcs 24.6
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 28.6
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 22.8
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

183 **nigiri platter** 8pcs 13.9
four salmon nigiri. two tuna nigiri. two ebi nigiri.
unagi sauce. slice of lime





15

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) 6.7
three mochi balls with a smooth ice cream centre. served
with chocolate sauce and garnished with mint.
mix + match to find your flavour

caramel / vanilla / chocolate / lemon / matcha

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 passion fruit + mango**
- 12 lemon + lime sorbet**
- 21 vanilla dream (v)**
- 13 strawberry (v)**

hot drinks

end your meal with satisfying sipping

tea

813 oriental sencha 3.5
a light green tea with the fruity aroma
of mango and papaya

814 green sencha 3.5
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 2.5

802 double espresso 3.3

803 cappuccino 3.5

807 café latte 3.5

812 nescafé 2.7

808 iced latte 3.5

809 americano 3.4



13