

wagamama

sides + sharing

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



117

bao

two fluffy asian buns with your choice of filling

113 korean barbecue beef : 7.8

slow-cooked, tender barbecue beef brisket with red onion + japanese mayonnaise

116 mixed mushrooms (v) 7.2

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

117 chicken katsu + crunchy asian slaw : 7.5

crispy chicken coated in panko breadcrumbs, served with crunchy asian slaw, spicy mayo, yakitori sauce + coriander

112 crispy ebi : 7.6

tempura + panko-breaded prawn, kimchee cabbage, cucumber, spicy mayo, mixed sesame seeds

115 new korean bbq chicken 7.3

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



96

the classics

96 lollipop prawn kushiyaki : 7.7

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

104 edamame your way 5.5

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

105 bang bang cauliflower (v) 5.8

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

98 vegetable spring rolls 6.2

three vegetable spring rolls served with a sweet chili lime sauce

103 ebi katsu : 7.9

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

111 duck wraps : 7.9

shredded crispy duck thigh fillet, served with cucumber, fresh spring onion, pancakes + spicy cherry hoisin sauce

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

99 duck : 7.9

pan-fried until crisp, served with a spicy cherry hoisin dipping sauce

101 yasai | vegetable 7.4

steamed green gyoza, served with a chilli, soy + sesame dipping sauce

100 chicken : 7.7

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



99

to discover

new hot honey fried chicken :

coated in hot honey and your choice of sauce. topped with mixed pickles and served with a zesty mayo on the side

134 firecracker 7 135 teriyaki 7.2 131 yuzu 6.9

129 bang bang prawns : 8.2

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



131

sharing platters

133 sake platter : 12.2

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

181 new duck wraps platter : 18.5

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



73



71

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

73

chicken + prawn

14.5

76

beef

14.9

75

crispy tofu

14

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

15.9

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

20

grilled chicken

12.9

marinated chicken breast + ramen noodles served in a rich chicken broth. topped with seasonal greens, menma + a spring onion garnish

25

chilli chicken

13.9

marinated chicken breast + ramen noodles submerged in a spicy chicken broth. topped with red + spring onion, beansprouts, coriander, chilli + a fresh lime wedge

customise my broth

light vegetable (vg) or chicken

spicy vegetable (vg) or chicken with chilli

rich reduced chicken broth with dashi + miso

soulful bowls

a collection of bright bowls to nourish the soul

60

orange chicken salad

12.8

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

67

sashimi salmon + avocado salad

13.5

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

274

chicken katsu salad

13.0

chicken coated in crispy panko breadcrumbs, tossed with dressed mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, japanese pickles, red chilli. served with a side of curried salad dressing

84

thai beef salad

14.0

tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce, asian slaw, beetroot, red radish and edamame beans. topped with crushed sunflower seeds, chilli and turmeric dressing

curry

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

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

13.5

666

hot chicken

13.9

make your katsu hot

chicken + spicy curry sauce

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

15.0

79

prawn

15.3

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

92

chicken

14.0

93

prawn

14.5

56

tofu

13.5

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 + a fresh zingy lime wedge

65

chicken

14.5

66

squash

13.8

customise my rice

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



92



84



68

donburi

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

68

new

thai basil chicken 14.2

inspired by the aromatic thai dish, pad krapow. tender chicken with aromatic thai basil, peppers and fine beans with amai + fish sauce. served on thai rice and topped with fried egg. garnished with korean pepper powder + coriander

teriyaki

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

69

beef + red onion 14.9

70

chicken 13.1

87

grilled duck 15.9

shredded duck in 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

47

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, mixed 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. garnished with asparagus, coriander cress + mixed sesame seeds

97

sweet + sour chicken 14.0

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



45

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, red + green peppers, beansprouts, white + spring onion. topped with crispy fried onions, pickled ginger + sesame seeds

40

chicken + prawn 14.2

41

yasai l mushroom (v) 12.8

1141

yasai l mushroom 12.8

remove egg + choose udon or rice noodles to make vegan

pad thai

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

54

chicken + prawn 14.0

55

yasai l tofu (v) 12.8

remove fish sauce to make vegetarian

1155

yasai l tofu 12.8

remove egg + fish sauce to make vegan

teriyaki soba

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

45

tenderloin fillet steak 18.6

46

salmon 17.8

52

chicken 14.2

customise my noodles

soba (v) thin, contains wheat + egg

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat

extras

301

soba noodles 4

300

sticky white rice 3

302

steamed white rice 3

308

udon noodles 4

303

japanese pickles 1

304

freshly cut chillies 1

305

katsu curry sauce 1.8

306

teriyaki sauce 1

307

amai sauce 1

311

plain duck pancakes 1.9

326

kimchee 1.5

310

bao bun 1pc 1.3

312

hot katsu curry 1.8

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 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 production line which allergenic ingredients are present, so, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where the ingredients are present

to ensure consistent quality and great taste, some of our dishes are prepared using carefully selected frozen ingredients. desserts, seafood, goma salad and red masago are frozen and defrosted. meat preparations, fish preparations, noodles, sandwich buns, pancakes, duck + beef are frozen and pre-cooked. ginger, edamame, dumplings and spring rolls are frozen. all of the above products are frozen, preserving their freshness until the moment they reach your plate

prices are inclusive of service charge and vat

all prices are in euro €

we use sunflower oil in all our fried and stir-fry dishes.

market inspection manager: konstantinos ntoumis



nigiri

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

160 salmon 2pc 5

162 tuna 2pc 5.2

163 ebi 2pc 4.9

hosomaki

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

166 cucumber 4.5

167 avocado 4.9

164 salmon 6.8

165 tuna 7.0



sashimi

five slices of raw fish garnished with seaweed
salad, wasabi paste + pickled ginger

150 salmon 8.6

151 tuna 8.9



uramaki

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

171 new tempura california roll 8pcs 9.6
crab sticks. avocado. cucumber. fig glaze. mango mayo.
fried shallots

178 caterpillar 8pc 12.5
tuna tartare marinated in spicy sauce. avocado.
salmon. ikura. japanese mayonnaise. chives

173 california roll 4pc 4.6 8pc 9
surimi. avocado. cucumber. japanese
mayonnaise. kimchi sesame

176 spicy tuna 4pc 5.5 8pc 10.6
tuna, red pepper, sriracha, black sesame, tenkasu bites,
spring onion

179 philadelphia maki roll 4pc 5.6 8pc 11
salmon, cucumber, asparagus, cream cheese, fried
onion, coriander, sesame, teriyaki glaze

172 crab crunchy kani 8pc 9.7
surimi marinated in panko. japanese mayonnaise.
pieces of marinated surimi. mixed sesame seeds

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

signature rolls

195 new salmon signature roll 8pcs 12.5
salmon tartare. salmon sashimi. avocado. red masago.
mixed sesame seeds. spicy mayonnaise. chives

170 new kyoto roll 8pcs 13.0
salmon, tuna, cucumbers + gochujang mayo topped with avocado,
mango honey mayo, ikura caviar, teriyaki + sriracha glaze+ micro
pack choi

174 rainbow roll 8pc 12.9
salmon. avocado. lime mustard. tuna.
goma seaweed salad. sesame seeds

193 prawn popcorn roll 8pc 12.6
tempura prawns. avocado. red peppers. popcorn prawns.
ponzu mayo. mixed sesame seeds. physalis. wasabi mayo

190 tiger roll 8pc 13.1
panko breaded prawn. kimchee mayo. red masago.
avocado. teriyaki glaze

194 refreshed dragon roll 8pc 13.0
tempura prawns. asparagus. avocado. cucumber.
sweet chilli sauce. sriracha mayo. unagi sauce.
spicy mayonnaise. caviar. masago

platters

180 mixed maki rolls 10pc 11.3
two philadelphia maki rolls. two tiger maki rolls.
two mango, avocado + cucumber uramaki.
two california maki rolls. two spicy tuna maki rolls

184 hosomaki, uramaki, sashimi 20pc 21.0
four salmon hosomaki. four avocado hosomaki.
four california maki rolls. four philadelphia maki
rolls. four salmon sashimi. goma seaweed salad.
mixed sesame seeds

186 salmon and tuna selection 11pc 15.7
two philadelphia uramaki. two salmon hosomaki. two
tuna hosomaki. three salmon nigiri and two tuna nigiri

153 sashimi platter 8pc 17.2
fine raw salmon. fine raw tuna. daikon radish
+ coriander cress. slice of lime

182 miyuki selection 22.5
eight salmon + cucumber hosomaki.
eight california rolls. eight rainbow
maki rolls. goma seaweed salad. chives.
mixed sesame seeds

185 nigiri platter 13.9
four salmon nigiri. two tuna nigiri.
two ebi nigiri. 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) 5.9
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) 5.2
fresh banana coated in crispy panko breadcrumbs. served with
salted caramel ice cream and drizzled with a rich toffee sauce

14 bao nut + ice cream (v) 5.5
fried + sugar coated bao bun filled with salted caramel ice cream.
drizzled with a toffee caramel sauce and garnished with fresh mint

30 mix it up mochi (v) 6.5
three mochi balls with smooth ice cream centre, served
with chocolate sauce and garnished with mint,
mix + match to find your flavor

mango / vanilla / chocolate / coconut / yuzu



30

ice cream + sorbet

three scoops of any of the following flavours.
served with fresh mint
three scoops **6.0**

121 strawberry (v)

125 chocolate (v)

128 salted caramel (v)

127 vanilla (v)

123 lemon sorbet (v)

122 mango sorbet



127

hot drinks

end your meal with satisfying sipping

tea

816 earl grey 3.5

813 black tea and ginger 3.5

806 jasmine blossom 3.5

820 peppermint 3.5

815 chamomile 3.5

777 flowering jasmine tea 3.7
flowering lily and jasmine green tea.
each bulb will blossom on infusion



777

coffee

801 espresso 2.5

802 double espresso 3.0

803 cappuccino 3.2

807 café latte 3.2



19