



from bowl to soul

since we first opened our doors in 1992, wagamama has been an eating house for the soul, serving up balanced bowls of modern asian soul food. our menu takes inspiration from across asia. from japan's ramen shops, to korea's canteens, and thailand's night markets. experimenting with flavour and texture, our bowls are flavour-packed, nutritious and satisfying. because we believe in positive eating for positive living. seeing food as nourishment. energy. the thing that punctuates your day, and what you look forward to after a long one. food is a shared moment of joy with the ones we love. and the fuel that keeps us energised and engaged in life

that's why we made it our mission to create nutritious, fresh bowls that leave you feeling rejuvenated, optimistic + restored. allowing you to nourish yourself completely. from bowl to soul



allergens

1. gluten containing cereals 2. crustaceans and crustacean products 3. eggs and egg products 4. fishes and fish products 5. peanuts and peanut products 6. soybeans and soybean products 7. milk and milk products 8. nuts such as almonds, hazelnuts, walnuts, cashew, pistachios, macadamia nuts, pecan nuts, queensland nuts, brazil nuts and products made of these 9. celery and celery products 10. mustard and mustard products 11. sesame seeds and sesame seed products 12. sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/l 13. lupin and lupin products 14. shellfishes and shellfish products

indicates the minimum weight of the prepared meal

* (* 1, 3, 7) = contains allergenic substances



desserts

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

142 | banana katsu (v) (* 1, 7) 130 g **5.35 €**
banana in panko breadcrumbs.
salted caramel ice cream + caramel sauce

11147 | dragon cake (* 8) 80 g **7.65 €**
dragon fruit. coconut. lemon. agave. coconut oil.
coconut + freeze-dried raspberries

11150 | chestnut cake (* 6, 8) 80 g **7.15 €**
dark vegan chocolate. chestnut puree. coconut + rice milk.
agave syrup. unrasted cocoa

11152 | passion fruit - orange tart (* 6) 80 g **7.15 €**
gluten-free cookie. tofu, passion fruit puree.
coconut milk. apricot jam. chia seeds

131 | white chocolate + ginger cheesecake (v) (* 1, 3, 6, 7, 12) 140 g **7.55 €**
white chocolate. caramel - ginger sauce

139 | new apple and cinnamon gyoza (v) (* 1, 2, 3, 6, 7, 9, 11) 170 g **6.25 €**
lightly dusted with cinnamon + served with a vanilla ice cream



mochi

3 pieces of traditional japanese cake
filled with ice cream

124 | mochi mix (v) (* 6, 7, 10) 90 g **7.95 €**
flavour:

1240 | mochi coconut

1241 | mochi mango

1243 | mochi cocoa

1245 | new mochi strawberry cheesecake

1246 | new mochi yuzu lemon

ice cream

ice cream something refreshing to satisfy the senses.
a selection of ice creams and sorbets to cleanse the mind

128 | salted caramel ice cream (v) (* 7, 11) 150 ml **4.25 €**
caramelised sesame. chilli caramel + ginger sauce. salt

140 | coconut reika ice cream (v) (* 7) 150 ml **4.25 €**
passion fruit sauce. coconut flakes

141 | vanilla ice cream (v) (* 7, 10) 150 ml **4.25 €**
wasabi sauce from dark chocolate

signature + classic cocktails



593 | sunny margarita 0,12 l **10.65 €**
olmeca reposado. mango. coconut.
agave syrup. himalayan salt. dried lime

577 | thai basil smash 0,20 l **10.65 €**
beefeater. thai basil. lime. simple syrup.
green tea infusion. dried lime

600 | ruby 0,20 l **10.65 €**
absolutely vodka. pomegranate.
agave syrup. lemon. lime + soda water

596 | sakura blossom 0,22 l **10.65 €**
absolut vodka. sakura. strawberry.
prickly pear. tonic. lime. mint. lemon

591 | passionashi 0,10 l **10.65 €**
havana club especial. pear nashi.
lime + passion fruit. agave syrup

580 | mojito 0,10 l **9.55 €**
havana club añejo 3 años.
lime + mint. simple syrup. soda water

581 | aperol spritz 0,12 l **9.95 €**
aperol. fresh orange. sparkling
wine + soda water

582 | gin + tonic 0,29 l **9.45 €**
beefeater. tonic. lemongrass.
grapefruit. pink peppercorns

mindful drinks

soft drinks with our twist

lemonades 0,50 l 1,50 l

216 | 217 | mango + kumquat 5.85 € 16.65 €
mango + kumquat syrup. lime.
thai basil + soda water

206 | 207 | strawberry + rhubarb 5.55 € 15.95 €
strawberry. rhubarb. lime. housemade
sakura syrup. lemongrass + soda water

202 | 203 | kiwi + pineapple 5.85 € 16.65 €
kiwi. pineapple. lime. housemade
pineapple syrup + soda water

bottled in house 0,30 l

509 | sakura 5.45 €
cherry syrup. sakura tea. fresh lime. lemon

889 | mango + mantra 5.45 €
white tea. mango puree.
vanilla syrup. lemon. lime

910 | acai 5.45 €
white tea with strawberries. acai.
pomegranate. lemon. lime

wagamama

sides + sharing

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



bao buns

two fluffy asian buns with your choice of filling

113 **korean barbecue beef** (* 1, 6, 10, 12) 100 g **6.95 €**
shredded beef. red onion. asian salad + sriracha mayonnaise

1114 **yasai l mushrooms + aubergine** (* 1, 6, 10, 11) 95 g **6.65 €**
mushroom mix. aubergine in panko breadcrumbs. mayonnaise + coriander

bao buns sharing plate

build six bao buns the way you like it. red onion. asian salad. sriracha mayo + coriander

160 **korean barbecue beef** (* 1, 6, 10, 12) 350 g **16.95 €**
1163 **new yasai mushroom + aubergine (v)** (* 1, 6, 10, 11) 330 g **14.55 €**

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

steamed

served grilled with dipping sauce

11101 **yasai l vegetable** (* 1, 6, 9, 11) 100 g **5.55 €**

100 **chicken** (* 1, 6, 11) 100 g **6.15 €**

fried

served with dipping sauce

99 **duck ♀** (* 1, 6, 11) 100 g **6.45 €**

the classics

11302 **miso soup** (* 1, 6, 12) 150 ml **2.25 €**
traditional japanese soup with pickled cucumbers + radish. tofu. spring onions. wakame

11104 **edamame** (* 6) 190 g **4.35 €**
soyabeans with salt or chilli garlic salt

11106 **new wok fried greens** (* 6) 140 g **4.65 €**
tenderstem broccoli. fine beans. mangetout. garlic + soy sauce

107 **chilli squid** (* 11, 14) 180 g **8.25 €**
crispy fried squid. shichimi spice vinegar dressing with chilli + coriander

103 **ebi katsu** (* 1, 2, 6) 80 g **9.45 €**
prawns in crispy panko breadcrumbs
coriander + chilli. lime. chilli sauce

to discover

162 **bang bang prawns** (* 1, 2, 6, 10) 170 g **11.85 €**
shrimps. firecracker mayonnaise. chilli. lime. spring onion

new **tom yum**
rice noodles. mushrooms. red + spring onion. beansprouts. coriander. mint. sweet + tangy coconut soup

165 **prawn** (* 2, 6, 9) 200 g **6.95 €**
120 **chicken** (* 6, 9) 200 g **6.75 €**
11166 **tofu** (* 6, 9) 200 g **5.95 €**



hot pots

the ultimate bowl of comfort. a steaming pot of warming broth packed with crunchy veg + the popular korean street food, tteokbokki

new **korean hot pot**
mangetout. tteokbokki. bok choy. red onion. butternut squash. kimchee. in a spicy korean-inspired broth. garnished with coriander, red chilli, spring onion and chilli oil.

153 **beef brisket** (* 1, 6, 9) 380 g **16.55 €**
154 **chicken** (* 1, 6, 9) 350 g **12.95 €**
11155 **tofu** (* 1, 6, 9) 420 g **10.55 €**

salads + soulful bowls

a collection of bright bowls to nourish the soul

mango

blanched broccoli. baby spinach. edamame beans. spring onions. pea pods. mango. black rice. white sesame. lime dressing. coriander + cashew

175 **beef** (* 1, 6, 8, 11, 12) 350 g **15.85 €**
178 **prawn** (* 2, 6, 8, 11, 12) 350 g **14.95 €**

177 **chicken** (* 6, 8, 11, 12) 350 g **14.75 €**
11179 **new yasai l tofu** (* 6, 8, 11, 12) 340 g **14.75 €**

koyo bowl

mixed salad. beets. a carrot. cucumber. white + red radish. edamame. sunflower seeds + coriander. mustard dressing

172 **salmon ♀** (* 4, 6, 10) 380 g **16.85 €**
173 **chicken + caramelized onion** (* 6, 10) 380 g **12.95 €**
11174 **yasai l aubergine + caramelized onion** (* 1, 6, 10) 370 g **9.95 €**

gochujang rice bowl

white rice. gochujang sauce. bok choy cabbage. pickled cucumber. red + white + spring onion. sesame seeds. chili + sticky miso sauce

179 **shrimps** (* 1, 2, 6, 10, 11, 12) 450 g **12.75 €**
180 **chicken** (* 1, 6, 10, 11, 12) 450 g **11.95 €**
11181 **tofu** (* 1, 6, 10, 11, 12) 450 g **10.95 €**

51 **naked katsu** (* 1, 6) 400 g **11.95 €**
grilled curried chicken. brown rice. edamame beans. shredded carrot. dressed mixed leaves. pickled radish. curry sauce

27 **spicy tuna kokoro bowl ♀** (* 1, 3, 4, 6, 10, 11, 12) 420 g **16.45 €**
shichimi-coated tuna. sticky white rice. edamame beans. pickled carrot. mooli. cucumber. half a tea-stained egg. coriander. teriyaki sauce + sriracha mayonnaise



teppanyaki

noodles sizzling from the grill. turned quickly so the noodles are soft and the vegetables stay crunchy

bulgogi *
soba noodles. miso-sesame + korean bbq sauce. spring onion. vegan kimchi. half a tea-stained egg + coriander

88 **beef** (* 1, 3, 6, 11, 12) 420 g **18.95 €**
marinated beef steak.
157 **pork** (* 1, 3, 6, 11, 12) 420 g **16.75 €**
crispy pork belly

158 **chicken** (* 1, 3, 6, 11, 12) 420 g **15.95 €**
chicken in ginger marinade
159 **yasai l aubergine (v)** (* 1, 3, 6, 11, 12) 420 g **14.75 €**
baked marinated aubergine

pad thai

rice noodles. amai sauce. egg. beansprouts. leeks. chilli peppers. red + spring onion. fried shallots. mint + coriander. lime

48 **chicken + prawn** (* 1, 2, 3, 6, 12) 510 g **15.35 €**
47 **yasai l tofu + vegetables (v)** (* 1, 3, 6) 470 g **14.35 €**
1147 **yasai l tofu + vegetables** (* 1, 6) 470 g **14.35 €**
cooked without egg. suitable for vegans

teriyaki soba

thin noodles. curry oil. mangetout. bok choy. red + spring onion. chilli. beansprouts. teriyaki sauce. coriander. sesame seeds

45 **beef** (* 1, 3, 4, 6, 11) 450 g **18.35 €**
46 **salmon ♀** (* 1, 3, 4, 6, 11) 480 g **18.25 €**

yaki soba

egg. peppers. beansprouts. white + spring onion. fried shallots. pickled ginger. sesame seeds

41 **yasai l mushrooms + vegetables (v)** (* 1, 3, 6, 11) 400 g **9.95 €**
soba noodles
1141 **yasai l mushrooms + vegetables** (* 1, 6, 11) 400 g **9.95 €**
choose udon or rice noodles. cooked without egg. suitable for vegans

customise my noodles

soba (v) (* 1, 3) thin, wheat egg noodles
udon (vg) (* 1) thick, white without egg noodles
rice (vg) thin, flat noodles without egg or wheat

donburi

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

89 **grilled duck ♀ ♀** (* 1, 3, 6, 11) 630 g **17.25 €**
shredded duck leg with spicy teriyaki + yakitori sauce. sticky white rice. carrot. mangetout. sweet potatoes. red + spring onion. fried egg. cucumber. vegan kimchee

teriyaki

teriyaki + yakitori sauce. sticky white rice. shredded carrot. baby spinach. spring onion. sesame seeds. vegan kimchee

69 **beef** (* 1, 6, 11, 12) 550 g **16.85 €**
70 **chicken** (* 1, 6, 11) 550 g **13.65 €**

customise my rice

sticky white (vg) / **brown rice (vg)** / **jasmine rice (vg)**



ramen

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

tantanmen *

ramen noodles. half an egg dyed with tea. pickled bamboo. vegan kimchi. spring onion. coriander chilli oil

32 **beef** (* 1, 3, 6, 9) 630 g **14.95 €**
pulled beef brisket. korean bbq sauce
151 **chicken** (* 1, 3, 6, 9) 700 g **14.75 €**
chicken in ginger marinade. korean bbq. extra strong chicken broth
152 **yasai l mushroom (v)** (* 1, 3, 6, 9, 10) 700 g **13.95 €**
mushroom mix. gyoza sauce. extra strong vegetarian broth

20 **grilled chicken** (* 1, 3, 6, 12) 630 g **12.95 €**
marinated chicken. baby spinach. pickled bamboo. spring onion. chicken broth with dashi + miso sauce

gyoza

five filled dumplings. ramen noodles. vegetable broth. roasted bok choy. half a tea-stained egg. chilli sambal paste. coriander. spring onions. chilli oil. gyoza sauce

36 **duck *** (* 1, 3, 6, 9, 11) 800 g **14.75 €**
43 **chicken *** (* 1, 3, 6, 9, 11) 800 g **14.45 €**
1173 **yasai l vegetable** (* 1, 6, 9, 11) 750 g **13.95 €**
with udon noodles. without egg

customise my broth

light (* 1, 6) chicken or vegetable

spicy (* 1) chicken or vegetable with chilli

rich (* 1, 4, 6) reduced chicken broth with dashi + miso



curry

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

raisukaree

mild + citrusy. coconut curry. mangetout. peppers. red + spring onion. sesame seeds. chilli. coriander. fresh lime. jasmine rice

79 **prawn** (* 1, 2, 6, 11) 700 g **14.35 €**
75 **chicken** (* 1, 6, 11) 700 g **13.95 €**

katsu

curry sauce. chicken or vegetables in crispy panko breadcrumbs. japanese pickles. salad + sticky white rice

71 **chicken** (* 1, 6) 630 g **13.25 €**
1172 **yasai l sweet potato + aubergine + butternut squash** (* 1, 6) 630 g **10.25 €**

nikko

fragrant coconut. lemongrass + turmeric soup. red peppers. spring onions. bok choy. red onions. garnished with chilli. coriander. chilli oil. served with a side of white rice or rice noodles with sesame seeds

58 **prawn** (* 2, 11) 330 g **14.95 €**
59 **chicken** (* 11) 330 g **14.75 €**
1160 **yasai l tofu** (* 6, 11) 300 g **11.95 €**

customise my rice

sticky white (vg) / **brown rice (vg)** / **jasmine rice (vg)**

extras

300 **rice** 200 g **2.45 €**

306 **vegan kimchee** 40 g **2.25 €**
spicy fermented cabbage + radish with garlic

304 **japanese pickles** (* 1, 6, 12) 30 g **0.75 €**

305 **tea-stained egg *** (v) (* 3, 6) 1 ks **0.95 €**

303 **chilli peppers** 5 g **0.65 €**

allergies + intolerances if you have a food allergy or intolerance, please inform the staff before ordering. they will help you design the best option for you. our meals are prepared in an environment in which allergenic substances are also present. in some cases, our recipes change. therefore, we cannot 100% guarantee you that there will be no traces of such foods in your food

please note however, that we care about removal small bones and shells from our meals, we cannot 100% guarantee that we will remove all of them menus available at wagamama for everyone. we like to offer choice and variety. we have a vegan menu, non-gluten meals. we also have a kid-friendly menu available which is perfect for our little noodlers

(v) vegetarian

(vg) vegan

new new

refreshed refreshed

♂ may contain shell or small bones