



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. unroasted 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)**
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

- 509 sakura** 0.30 l **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



113

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** (* 1, 6, 10, 11) 95 g **6.65 €**
+ aubergine
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 €**

11163 **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

11902 **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 €**



153

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 choi. 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 €**



157

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 choi. 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)**



152

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 choi. 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

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

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 €**

176 **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 choi cabbage. pickled cucumber. red + white + spring onion. sesame seeds. chilli + 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

(v) vegetarian

(vg) vegan

new new

refreshed refreshed

♀ may contain shell or small bones



sashimi

four slices of fresh raw fish garnished with wakame seaweed salad, wasabi paste and ginger

- 810** tuna 🍣 (* 4, 10, 11) 100 g **9.95 €**
- 811** salmon 🍣 (* 4, 10, 11) 100 g **9.95 €**
- 812** smoked salmon 🍣 (* 4, 10, 11) 100 g **9.95 €**
- 815** avocado 🍣 (* 10, 11) 100 g **7.95 €**



815

nigiri

one piece on a pillow of rice, garnished with wasabi paste + ginger

- 821** tuna 🍣 (* 4, 10) 70 g **3.55 €**
- 820** salmon 🍣 (* 4, 10) 70 g **3.35 €**
- 827** smoked salmon 🍣 (* 4, 10) 70 g **3.35 €**
- 822** avocado 🍣 (* 10) 70 g **2.65 €**



820

hosomaki

four or eight pieces of single filling sushi rolls wrapped in seaweed, garnished with wasabi paste + ginger

- | | | | |
|--------------------------|-------------------------------|--------------------|---------------------|
| | | 4 pc | 8 pc |
| 830 8300 | tuna 🍣 (* 4, 10) | 80 g 4.25 € | 150 g 7.95 € |
| 831 8310 | salmon | 80 g 4.25 € | 150 g 7.95 € |
| | + chives 🍣 (* 4, 10) | | |
| 839 8390 | smoked salmon | 80 g 4.25 € | 150 g 7.95 € |
| | + philadelphia 🍣 (* 4, 7, 10) | | |
| 832 8320 | cucumber 🍣 (* 10) | 80 g 2.25 € | 150 g 3.95 € |
| 836 8360 | avocado 🍣 (* 10) | 80 g 2.65 € | 150 g 4.95 € |
| 834 8340 | mango 🍣 (* 10) | 80 g 2.65 € | 150 g 4.95 € |



8320

futomaki

five or ten pieces of large sushi rolls, garnished with wasabi paste and pickled ginger

- | | | | |
|--------------------------|---|---------------------|----------------------|
| | | 5 pc | 10 pc |
| 850 8500 | tuna 🍣 (* 4, 10) | 150 g 6.95 € | 300 g 13.75 € |
| | tuna. cucumber. asparagus. vegan mayonnaise | | |
| 851 8510 | salmon | 150 g 6.75 € | 300 g 13.25 € |
| | + philadelphia 🍣 (* 4, 7, 10, 11) | | |
| | salmon. avocado. philadelphia. wakame salad | | |



8510

(v) vegetarian ■ (vg) vegan new new
refreshed refreshed 🍣 may contain shell or small bones



8410

uramaki

four or eight pieces of medium inside out sushi rolls, garnished with wasabi paste and pickled ginger

		4 pc	8 pc
840 8400	california roll :	160 g	290 g
	(* 4, 10, 11)	5.35 €	9.95 €
salmon. cucumber. avocado. vegan mayonnaise + sesame			

846 8460	tuna roll :	220 g	430 g
	(* 1, 4, 6, 10, 11)	9.25 €	17.45 €
tuna. asparagus. mangetout. mix of japanese mushrooms. gyoza sauce + vegan poppy seed mayonnaise			

841 8410	salmon roll :	200 g	380 g
	(* 4, 10)	7.95 €	14.95 €
salmon. mango. cucumber. carrot. vegan curry mayonnaise + micro herbs			

849 8490	smoked salmon roll :	200 g	380 g
	(* 4, 7, 10)	7.45 €	14.15 €
smoked salmon. avocado. cucumber. carrot. philadelphia + pumpkin seeds			

845 8450	vegan roll	180 g	340 g
	(* 1, 10)	4.85 €	8.95 €
cucumber. avocado. asparagus. carrot. vegan wasabi mayonnaise + crispy fried shallots			



845

sushi bowls

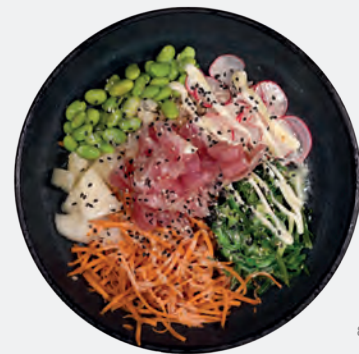
bowl of sushi rice + ponzu, garnished with wakame seaweed salad, radish, edamame, carrot + yellow melon

855	sushi bowl with tuna	(* 1, 4, 6, 11, 12)	280 g	14.95 €
+ vegan honey mayonnaise :				

856	sushi bowl with salmon	(* 1, 4, 6, 11, 12)	280 g	14.25 €
+ vegan curry mayonnaise :				

857	sushi bowl with shrimps	(* 1, 2, 6, 11, 12)	280 g	14.95 €
+ vegan teriyaki mayonnaise :				

858	sushi bowl with fried tofu	(* 1, 6, 11, 12)	280 g	10.95 €
+ vegan poppy seed mayonnaise				



855

allergens

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



allergies + intolerances if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver 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

please note, in some cases our recipes change so even if you are a regular guest we always recommend that you check first. we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present

please note, whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain

our staff receive 100% of tips

menus available at wagamama for everyone. we like to offer choice and variety. we have a vegan menu, non-gluten meals and a children's menu for our little noodlers

signature + classic cocktails



590

593 sunny margarita0,12 l **10,65 €**
olmeca reposado, mango, coconut,
agave syrup, himalayan salt, dried lime

577

577 thai basil smash0,20 l **10,65 €**
beefeater, thai basil, lime, simple syrup,
green tea infusion, dried lime

600

600 ruby0,20 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

cherry syrup, sakura tea, fresh lime, lemon

5,45 €

889 mango + mantrawhite tea, mango puree,
vanilla syrup, lemon, lime

5,45 €

910 acaiwhite tea with strawberries, acai,
pomegranate, lemon, lime

5,45 €

beer

draught beer

0,30 l 0,50 l

620 | 621 zlatý bažant '73 3,05 € 4,15 €**617 | 618 zlatý bažant 0,0%** 3,35 € 4,35 €

bottled beer

0,33 l

613 singha | thailand

4,95 €

601 asahi | japan

4,95 €

623 zlatý bažant radler 0,0 % lemon

3,95 €

sake

traditional japanese sake

0,1 l 0,75 l

5060 | 506 choya sake 5,25 € 37,45 €traditional japanese sake, delicate
herbal taste, a hint of cherry + apricot

wine

prosecco + sparkling

0,10 l 0,75 l

4416 | 416 prosecco gran cuveé spumantedry, white, veneto,
serena 1881, italy

5,05 € 34,95 €

4417 | 417 prosecco rosé brut (vino spumante)dry, pink, doc, veneto,
serena 1881, italy

5,95 € 42,35 €

white

0,10 l 0,75 l

4210 | 421 rizling rýnskydry, világi winery,
južnoslovenská oblasť, slovakia

4,55 € 31,85 €

4520 | 452 sauvignon blanc private bin villa mariadry, marlborough,
villa maria, new zealand

5,55 € 38,95 €

4240 | 424 chardonnay santa digna reservasuché, miguel torres,
central valley, chile

5,25 € 36,45 €

rosé

0,10 l 0,75 l

4720 | 472 cabernet sauvignon rosésemi-dry, világi winery,
južnoslovenská oblasť, slovakia

4,25 € 29,75 €

4730 | 473 pinot noir rosé

dry, villa wolf, pfalz, germany

4,65 € 31,95 €

red

0,10 l 0,75 l

4920 | 492 frankovka modrá 4,55 € 31,85 €dry, karpatská perla,
malokarpatská oblasť, slovakia**4930 | 493 primitivo moi**dry, varvaglione, igp,
puglia, italy

4,75 € 32,65 €

fruit

0,10 l 0,75 l

505 | 5050 umeshu japanese winewine made from the original
japanese ume plum, sweet
and sour flavour, fruity aroma

4,95 € 35,15 €

fresh juices

freshly pressed and poured for you

0,30 l 5,95 € | 0,50 l 9,75 €

02 | 2020 fruit
apple, orange, passionfruit

03 | 3030 orange
orange juice plain

2003 | 2004 apple
pure apple juice

06 | 6060 super green (* 9)
apple, mint, celery, lime

08 | 8080 tropical
mango, apple, orange

2005 | 2006 harmony
pomegranate, pineapple, apple

11 | 1011 positive
pineapple, lime, spinach, cucumber, apple

2001 | 2002 detox
orange, grapefruit, ginger



08 | 8080

11 | 1011

2001 | 2002

table + mineral waters

table water

899 sparkling	0,10 l	0,65 €
655 sparkling	0,50 l	2,55 €
656 657 with lemon mint	0,50 l	2,55 €
650 still	0,50 l	2,55 €
651 652 with lemon mint	0,50 l	2,55 €

mineral water

701 702 natura	0,30 l	3,65 €
still, sparkling		
700 natura	0,30 l	3,65 €
slightly sparkling		
717 718 römerquelle	0,33 l	3,85 €
still, sparkling		
703 704 römerquelle	0,75 l	8,35 €
still, sparkling		

hot drinks

coffee

wagamama blend

arabica 70 %
myanmar moe htet estate 40 %
india plantation aa 15%
indonesia sumatra 15 %

robusta 30 %
indonesia ek1 extra 30 %

taste: milk chocolate,
pecan nuts, cardamom

bitterness: mild

aroma: green tea

roasting style: full city

acidity: mild

731 ristretto	8 g	3,05 €
7310 espresso	8 g	3,05 €
7311 lungo	8 g	3,05 €
732 espresso doppio	16 g	4,55 €
739 macchiato (* 7)	8 g	3,25 €
737 cappuccino (* 7)	8 g	4,05 €
735 caffè latte (* 7)	8 g	4,05 €
736 flat white (* 7)	16 g	5,15 €

loose leaf teas

discover the world of flavors and aromas with ours
carefully selected loose leaf teas + fresh teas

743 new forest fruit	10 g	4,35 €
loose leaf fruit tea with raspberries + blackberries		
754 new sweet strawberry	10 g	4,35 €
loose leaf fruit tea with strawberries + vanilla		
748 new lemongrass + pomegranate	10 g	4,35 €
loose leaf herbal tea with lemongrass + pomegranate		
740 jasmin china	10 g	4,35 €
loose leaf green tea with flowers		
734 sakura	10 g	4,35 €
loose leaf green tea with sour cherries + rose flowers		
749 pai mu tan china	10 g	4,35 €
loose leaf white tea		
753 new ceylon ruhuna	10 g	4,15 €
loose leaf black tea		

fresh teas

724 ginger	15 g	4,35 €
fresh ginger tea		
725 mint	15 g	4,35 €
fresh mint tea		
742 mint + ginger	20 g	4,35 €
fresh mint and ginger tea		
771 green tea upon request	0,10 l	free

soft drinks

7051 705 coca-cola zero.	0,33 l	3,75 €
coca-cola		
707 fanta orange	0,33 l	3,75 €
708 sprite	0,33 l	3,75 €
709 kinley tonic water	0,25 l	3,75 €
747 kinley pink berry	0,25 l	3,75 €
711 kinley ginger ale	0,25 l	3,75 €
7120 712 vinea white, red	0,25 l	3,75 €
780 römerquelle lemongrass sparkling	0,33 l	4,15 €

cognac | brandy

572 martell v.s. single distillery	0,04 l	6.15 €
573 martell v.s.o.p. aged in red barrels	0,04 l	10.25 €
575 ararat 10 y.o. akhtamar	0,04 l	6.15 €

bitters

555 becherovka original	0,04 l	5.45 €
556 jägermeister	0,04 l	5.75 €
557 aperol	0,08 l	6.05 €
558 campari	0,08 l	6.35 €

vermouths

574 lillet blanc	0,08 l	6.15 €
5740 lillet rose	0,08 l	6.15 €

spirits

561 borovička domovina 45%	0,04 l	7.55 €
562 slivovica domovina 52%	0,04 l	7.55 €
563 hruškovica domovina 42%	0,04 l	7.55 €
564 marhuľovica domovina 42%	0,04 l	7.55 €

vodka

521 absolut vodka	0,04 l	5.75 €
522 absolut elyx	0,04 l	8.95 €
511 grey goose	0,04 l	10.95 €

gin

529 beefeater	0,04 l	5.75 €
542 beefeater pink	0,04 l	5.95 €
517 hendrick's	0,04 l	7.65 €
544 jinzu gin	0,04 l	10.15 €

tequila

549 olmeca blanco	0,04 l	5.95 €
550 olmeca reposado	0,04 l	5.95 €

rum

551 havana club añejo 3 años	0,04 l	5.95 €
552 havana club añejo especial	0,04 l	6.35 €
553 havana club añejo 7 años	0,04 l	7.85 €
526 diplomático reserva exclusiva	0,04 l	10.85 €
527 zacapa centenario 23 años	0,04 l	11.85 €

single malt whisky pot still

571 glenfiddich 12 y.o.	0,04 l	9.55 €
--------------------------------	--------	--------

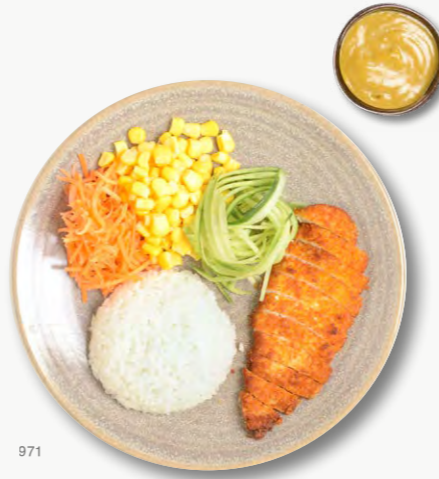
whisky | whiskey | bourbon

530 jameson	0,04 l	5.95 €
531 chivas regal 12	0,04 l	7.25 €
532 jack daniel's old no.7 whiskey	0,04 l	6.75 €
569 four roses	0,04 l	6.45 €

the noodlers club

welcome to the menu for noodlers

it's packed full of fresh, exciting flavours to discover.
get your chopsticks ready, and let's have some fun



971



920

discover our delicious yasai dishes
did you know 'yasai' means 'vegetable'

ramen

920 mini ramen (* 1, 3, 6, 12) 530 g **6.45 €**

grilled chicken breast. baby spinach.
carrot. sweetcorn. chicken broth

927 mini yasai ramen (v) (* 1, 3, 6, 9) 500 g **5.15 €**

fried tofu. baby spinach. carrot. sweetcorn. vegetable broth

rice dishes

mini cha han

white steamed rice bowl. amai sauce.
egg. sweetcorn. carrot. mangetout

977 chicken
(* 1, 3, 6, 12) 260 g **4.95 €**

978 yasai | fried tofu (v)
(* 1, 3, 6) 250 g **4.95 €**

mini chicken katsu

chicken breast in panko breadcrumbs. sticky white rice.
curry or amai sauce. carrot. cucumber. sweetcorn

971 katsu
(* 1, 3, 6) 300 g **7.45 €**

973 grilled
(* 1, 6, 12) 300 g **7.45 €**

972 mini yasai katsu curry (v) (* 1, 6) 290 g **4.25 €**
sweet potato + butternut squash in panko breadcrumbs.
sticky white rice. curry or amai sauce. carrot. cucumber. sweetcorn

noodles

mini yaki soba

soba noodles. amai sauce. egg.
sweetcorn. mangetout. pepper

940 chicken
(* 1, 3, 6, 12) 200 g **5.15 €**

941 yasai | tofu + vegetables (v)
(* 1, 3, 6) 200 g **5.15 €**

mini grilled noodles

soba noodles. amai sauce. carrot. cucumber. sweetcorn

981 chicken
(* 1, 3, 6, 12) 260 g **6.45 €**

something sweet

990 mini ice cream (v) (* 7, 10) 50 ml **1.85 €**
with sweet passion fruit sauce. choose from coconut.
caramel or vanilla ice cream

katsu combo 12.55 €

tick your choice of katsu main + sauce. choose your juice and enjoy a scoop of vanilla ice cream to finish

main

mini chicken katsu fried

katsu curry
 amai sauce

or

mini chicken katsu grilled

katsu curry
 amai sauce

juice 0.3 l

orange fresh

or

apple fresh

to finish

scoop of vanilla ice cream (v)

toffee topping

or

passion fruit topping

please let the team know if you or your little noodler have any allergies or intolerances before ordering, so your server can share all the available options with you

(v) vegetarian

■ vegan

⚠ may contain shell or small bones

allergies • intolerances if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver 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. please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present

2024-10

wagamama