



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, queenland 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 **5.65 €**
banana in panko breadcrumbs.
salted caramel ice cream + caramel sauce

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

11133 | new | coconut-bounty cake 80 g **7.65 €**
coconut milk, dark 60% chocolate coconut flour, dates.
sour cherries, organic agave syrup, sunflower seeds.
organic rice milk, shredded coconut, organic raw cocoa

11152 | passion fruit - orange tart (* 6) 80 g **7.35 €**
gluten-free cookie, tofu, passion fruit puree,
coconut milk, apricot jam, chia seeds

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

139 | 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 | mochi strawberry cheesecake

1246 | 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 **4.35 €**
caramelised sesame, chilli caramel + ginger sauce, salt

140 | coconut reika ice cream (v) (* 7) 150 ml **4.35 €**
passion fruit sauce, coconut flakes

141 | vanilla ice cream (v) (* 7, 10) 150 ml **4.35 €**
dark chocolate and wasabi sauce

bubble teas

fun, fruity and refreshing homemade iced teas!
craft your own combination

0,30 l **5.95 €**

new | teas

994 | jasmin china (green tea)

995 | forest fruit (fruit tea)

996 | lemongrass + pomegranate (herbal tea)

new | bubbles

997 | mango

998 | strawberry

999 | lychee

signature + classic cocktails



594



595



600

694 | new | tokyo sling 0,20 l **9.95 €**
beefeater, gallia melon, cardamom, jasmine.
apple juice, lemon, lime, soda water

695 | new | jasmine 0,20 l **9.95 €**
havana especial, pineapple, lemongrass.
lemon, lime, soda water

600 | ruby 0,20 l **9.95 €**
absolutely vodka, pomegranate.
agave syrup, lemon, lime + soda water

mindful drinks

soft drinks with our twist

lemonades

0,50 l 1,50 l
216 | 217 | mango 6.25 € 16.95 €

+ kumquat

mango + kumquat syrup, lime.
thai basil + soda water

206 | 207 | strawberry 5.95 € 16.25 €
+ rhubarb

strawberry, rhubarb, lime, housemade
sakura syrup, lemongrass + soda water

202 | 203 | kiwi + pineapple 6.25 € 16.95 €
kiwi, pineapple, lime, housemade
pineapple syrup + soda water

218 | 219 | melon + jasmine 5.95 € 16.25 €
watermelon, jasmine, lemon.
lemon thyme, soda water

signature mocktails

795 | new | raspberry + mint 0,20 l **5.95 €**
raspberry puree, fresh mint.
lemon, lime, soda water

769 | new | apple + elderflower 0,20 l **5.95 €**
fresh apple juice, elderflower syrup.
lemongrass, lime, soda water

797 | new | mango + thai basil 0,20 l **5.95 €**
mango puree, simple syrup.
thai basil, lime, soda water

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 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 **17.55 €**

11163 yasai mushroom + aubergine (* 1, 6, 10, 11) 330 g **14.95 €**

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

steamed

served grilled with dipping sauce

11101 yasai | vegetable (* 1, 6, 9, 11) 100 g **6.25 €**

100 chicken (* 1, 6, 11) 100 g **6.45 €**

fried

served with dipping sauce

99 duck (* 1, 6, 11) 100 g **6.95 €**



165



123



96

the classics

11302 miso soup (* 1, 6, 12) 150 ml **2.45 €**
traditional japanese soup with pickled cucumbers + radish. tofu. spring onions. wakame

11104 edamame (* 6) 190 g **4.75 €**
soyabeans with salt or chilli garlic salt

11106 wok fried greens (* 6) 140 g **4.95 €**
tenderstem broccoli. fine beans. mangetout. garlic + soy sauce

107 chilli squid (* 11, 14) 180 g **9.95 €**
crispy fried squid. shichimi spice vinegar dressing with chilli + coriander

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

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 €**

to discover

96 new lollipop prawn kushiyaki (* 2, 6) 150 g **11.95 €**
three grilled prawn skewers marinated in lemongrass + chilli. served with a caramelised lime

123 new chicken yakitori (* 1, 6, 11) 130 g **6.95 €**
marinated chicken skewers. spicy teriyaki sauce. shichimi. spring onions



173

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 + coconut flakes

175 beef (* 1, 6, 8, 11, 12) 350 g **16.35 €**

176 prawn (* 2, 6, 8, 11, 12) 350 g **15.35 €**

177 chicken (* 6, 8, 11, 12) 350 g **14.95 €**

11179 yasai | tofu (* 6, 8, 11, 12) 340 g **14.95 €**

koyo bowl

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

172 salmon (* 4, 6, 10) 380 g **17.95 €**

173 chicken + caramelized onion (* 6, 10) 380 g **13.45 €**

11174 yasai | aubergine + caramelized onion (* 1, 6, 10) 370 g **9.95 €**

51 naked katsu (* 1, 6) 400 g **12.95 €**

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 **16.75 €**

shichimi-coated tuna. sticky white rice. edamame beans. pickled carrot. mochi. cucumber. half a tea-stained egg. coriander. teriyaki sauce + sriracha mayonnaise

donburi

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

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 **12.95 €**

180 chicken (* 1, 6, 10, 11, 12) 450 g **11.95 €**

11181 tofu (* 1, 6, 10, 11, 12) 450 g **11.25 €**

89 grilled duck (* 1, 3, 6, 11) 630 g **17.95 €**

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 **17.45 €**

70 chicken (* 1, 6, 11) 550 g **13.95 €**

customise my rice

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



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 **16.95 €**
crispy pork belly

158 chicken (* 1, 3, 6, 11, 12) 420 g **15.95 €**
chicken in ginger marinade

159 yasai | 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 **16.35 €**

47 yasai | tofu + vegetables (v) (* 1, 3, 6) 470 g **14.45 €**

1147 yasai | tofu + vegetables (* 1, 6,) 470 g **14.45 €**
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 **19.95 €**

46 salmon (* 1, 3, 4, 6, 11) 480 g **19.95 €**

yaki soba

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

41 yasai | mushrooms + vegetables (v) (* 1, 3, 6, 11) 400 g **10.95 €**
soba noodles

1141 yasai | mushrooms + vegetables (* 1, 6, 11) 400 g **10.95 €**
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



152

ramen + hot pots

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

tantanmen ramen *

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 **15.65 €**
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 | 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 **13.85 €**

marinated chicken. baby spinach. pickled bamboo. spring onion. chicken broth with dashi + miso sauce

gyoza ramen

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 | vegetable (* 1, 6, 9, 11) 750 g **14.25 €**
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

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 **17.95 €**

154 chicken (* 1, 6, 9) 350 g **12.95 €**

11155 tofu (* 1, 6, 9) 420 g **10.95 €**



71

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 **14.95 €**

75 chicken (* 1, 6, 11) 700 g **14.25 €**

katsu

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

71 chicken (* 1, 6) 630 g **13.85 €**

1172 yasai | sweet potato + aubergine + butternut squash (* 1, 6) 630 g **10.45 €**

new coconut kare

rich + warming with a hint of chilli. crunchy tenderstem, fine beans and squash. served with a dome of white rice + fresh asian slaw. topped with pea shoots + a lime wedge

155 hoki fish (* 2, 11) 520 g **14.95 €**

156 marinated chicken thigh (* 1, 4, 6, 10, 12) 490 g **11.55 €**

11158 roasted butternut squash (* 1, 6, 10, 12) 490 g **10.95 €**

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



156

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 (* 3, 6) 1 ks **1.35 €**

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



sashimi

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

- 810 tuna** ♀ (* 4, 10, 11) 100 g **11.35 €**
- 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 **3.75 €**
- 820 salmon** ♀ (* 4, 10) 70 g **3.55 €**
- 827 smoked salmon** ♀ (* 4, 10) 70 g **3.55 €**
- 822 avocado** (* 10) 70 g **2.85 €**



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 2.35 € | 150 g 4.35 € |
| 836 8360 | avocado (* 10) | 80 g 2.85 € | 150 g 5.35 € |
| 834 8340 | mango (* 10) | 80 g 2.85 € | 150 g 5.35 € |



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 7.45 € | 300 g 13.75 € |
| | tuna. cucumber. asparagus. vegan mayonnaise | | |
| 851 8510 | salmon | 150 g 7.15 € | 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 : (* 4, 10, 11)	160 g 5.75 €	290 g 10.65 €
salmon. cucumber. avocado. vegan mayonnaise + sesame		
846 8460 tuna roll : (* 1, 4, 6, 10, 11)	220 g 9.55 €	430 g 17.75 €
tuna. asparagus. mangetout. mix of japanese mushrooms. gyoza sauce + vegan poppy seed mayonnaise		
841 8410 salmon roll : (* 4, 10)	200 g 8.35 €	380 g 15.45 €
salmon. mango. cucumber. carrot. vegan curry mayonnaise + micro herbs		
849 8490 smoked salmon roll : (* 4, 7, 10)	200 g 8.35 €	380 g 15.45 €
smoked salmon. avocado. cucumber. carrot. philadelphia + pumpkin seeds		
845 8450 vegan roll (* 1, 10)	180 g 5.35 €	340 g 9.95 €
cucumber. avocado. asparagus. carrot. vegan wasabi mayonnaise + crispy fried shallots		



846

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 14.95 €
+ 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 11.35 €
+ 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



694

593 sunny margarita

0,12 l 9,95 €

olmeca reposado, mango, coconut, agave syrup, himalayan salt, dried lime



695

577 thai basil smash

0,20 l 9,95 €

beefeater, thai basil, lime, simple syrup, green tea infusion, dried lime



600

600 ruby

0,20 l 9,95 €

absolutely vodka, pomegranate, agave syrup, lemon, lime + soda water

694 new tokyo sling

0,20 l 9,95 €

beefeater, galia melon, cardamom, jasmine, apple juice, lemon, lime, soda water

695 new jasmine

0,20 l 9,95 €

havana especial, pineapple, lemongrass, lemon, lime, soda water

580 mojito

0,10 l 9,95 €

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 9,95 €

beefeater, tonic, lemongrass, grapefruit, pink peppercorns

signature mocktails

795 new raspberry + mint

0,20 l 5,95 €

raspberry puree, fresh mint, lemon, lime, soda water

796 new apple + elderflower

0,20 l 5,95 €

fresh apple juice, elderflower syrup, lemongrass, lime, soda water

797 new mango + thai basil

0,20 l 5,95 €

mango puree, simple syrup, thai basil, lime, soda water

coffee mocktails

798 new espresso + tonic

0,16 l 4,95 €

espresso, tonic water, orange peel

799 new espresso + mango + kumquat

0,16 l 4,95 €

espresso, mango, kumquat, soda water

soft drinks

7051 | 705 coca-cola zero | coca-cola

0,33 l 3,85 €

707 fanta orange

0,33 l 3,85 €

708 sprite

0,33 l 3,85 €

709 kinley tonic water

0,25 l 3,85 €

747 kinley pink berry

0,25 l 3,85 €

711 kinley ginger ale

0,25 l 3,85 €

7120 | 712 vinea white | red

0,25 l 3,85 €

780 römerquelle lemongrass sparkling

0,33 l 3,85 €



08 | 8080



11 | 1011



2001 | 2002

bubble teas

fun, fruity and refreshing homemade iced teas! craft your own combination

0,30 l 5,95 €

new teas**994 jasmin china** (green tea)**995 forest fruit** (fruit tea)**996 lemongrass + pomegranate** (herbal tea)**new bubbles****997 mango****998 strawberry****999 lychee**

997

fresh juices

freshly pressed and poured for you

0,30 l 6,35 € | 0,50 l 9,95 €

2007 | 2008 new passion

passionfruit, watermelon, orange, lemongrass

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

2009 | 2010 new vitality

kiwi, apple, thai basil

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	3.25 €
7310	espresso	8 g	3.25 €
7311	lungo	8 g	3.25 €
732	espresso doppio	16 g	4.65 €
739	macchiato (* 7)	8 g	3.25 €
737	cappuccino (* 7)	8 g	4.25 €
735	café latte (* 7)	8 g	4.25 €
736	flat white (* 7)	16 g	5.25 €

loose leaf teas

discover the world of flavours and aromas with
our carefully selected loose leaf teas + fresh teas

743	forest fruit	10 g	4.45 €
loose leaf fruit tea with raspberries + blackberries			
754	sweet strawberry	10 g	4.45 €
loose leaf fruit tea with strawberries + vanilla			
748	lemongrass + pomegranate	10 g	4.45 €
loose leaf herbal tea with lemongrass + pomegranate			
740	jasmin china	10 g	4.45 €
loose leaf green tea with flowers			
734	sakura	10 g	4.45 €
loose leaf green tea with sour cherries + rose flowers			
749	pai mu tan china	10 g	4.45 €
loose leaf white tea			
753	ceylon ruhuna	10 g	4.45 €
loose leaf black tea			

fresh teas

724	ginger	15 g	4.45 €
fresh ginger tea			
725	mint	15 g	4.45 €
fresh mint tea			
742	mint + ginger	20 g	4.45 €
fresh mint + ginger tea			
771	green tea	upon request	0,10 l free

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	3.95 €
still sparkling			
703 704	römerquelle	0,75 l	7.95 €
still sparkling			

mindful drinks

soft drinks with our twist

lemonades

	0,50 l	1,50 l
216 217	mango	6.25 € 16.95 €
+ kumquat		
mango + kumquat syrup, lime, thai basil + soda water		
206 207	strawberry + rhubarb	5.95 € 16.25 €
strawberry, rhubarb, lime, housemade sakura syrup, lemongrass + soda water		
202 203	kiwi + pineapple	6.25 € 16.95 €
kiwi, pineapple, lime, housemade pineapple syrup + soda water		
218 219	melon + jasmine	5.95 € 16.25 €
watermelon, jasmine, lemon, lemon thyme, 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		

wine

prosecco + sparkling

	0,10 l	0,75 l
4416 416	gran cuveé	4.45 € 31.95 €
gran cuveé extra dry (spumante)		
white, veneto, serena 1881, italy		
4417 417	prosecco rosé brut (spumante)	5.55 € 39.95 €
pink, doc, veneto, serena 1881, italy		

white

	0,10 l	0,75 l
4210 421	rizling rýnsky	4.45 € 31.95 €
dry, világi winery, južnoslovenská oblasť, slovakia		
4520 452	sauvignon blanc private bin villa maria	4.85 € 34.95 €
dry, marlborough, villa maria, new zealand		
4240 424	chardonnay santa digna reserva	4.75 € 33.95 €
suché, miguel torres, central valley, chile		

rosé

	0,10 l	0,75 l
4720 472	cabernet sauvignon rosé	3.95 € 27.95 €
semi-dry, világi winery, južnoslovenská oblasť, slovakia		
4730 473	pinot noir rosé	4.15 € 29.95 €
dry, villa wolf, pfalz, germany		

red

	0,10 l	0,75 l
4920 492	frankovka modrá	4.15 € 29.95 €
dry, karpatská perla, malokarpatská oblasť, slovakia		
4930 493	primitivo moi	4.15 € 29.95 €
dry, varvagine, igp, puglia, italy		

fruit

	0,10 l	0,75 l
505 5050	umeshu japanese wine	4.65 € 32.95 €
wine made from the original japanese ume plum, sweet and sour flavour, fruity aroma		

cognac | brandy

575	ararat 10 y.o. akhtamar	0,04 l	5.95 €
572	martell v.s. single distillery	0,04 l	6.25 €
573	martell v.s.o.p. aged in red barrels	0,04 l	8.75 €

bitters

555	becherovka original	0,04 l	5.25 €
556	jägermeister	0,04 l	5.55 €
557	aperol	0,08 l	5.95 €
558	campari	0,08 l	6.15 €

vermouths

574	lillet blanc	0,08 l	5.95 €
5740	lillet rose	0,08 l	5.95 €

spirits

561	borovička domovina 45%	0,04 l	5.95 €
562	slivovica domovina 52%	0,04 l	5.95 €
563	hruškovica domovina 42%	0,04 l	5.95 €
564	marhuľovica domovina 42%	0,04 l	5.95 €

vodka

521	absolut vodka	0,04 l	5.45 €
522	absolut elyx	0,04 l	7.55 €
511	grey goose	0,04 l	8.55 €

gin

529	beefeater	0,03 l	5.55 €
542	beefeater pink	0,03 l	5.65 €
517	hendrick's	0,03 l	7.25 €
544	jinzu gin	0,03 l	8.65 €

tequila

549	olmeca blanco	0,03 l	5.75 €
550	olmeca reposado	0,03 l	5.75 €

rum

551	havana club añejo 3 años	0,04 l	5.55 €
552	havana club añejo especial	0,04 l	5.75 €
553	havana club añejo 7 años	0,04 l	6.65 €
526	diplomático reserva exclusiva	0,04 l	8.95 €
527	zacapa centenario 23 años	0,04 l	9.95 €

single malt whisky pot still

571	glenfiddich 12 y.o.	0,04 l	7.25 €
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whisky | whiskey | bourbon

530	jameson	0,04 l	5.55 €
531	chivas regal 12	0,04 l	6.45 €
532	jack daniel's old no.7 whiskey	0,04 l	5.95 €
569	four roses	0,04 l	5.95 €

beer

draught beer		0,30 l	0,50 l
620	621 zlatý bažant '73	3.15 €	4.15 €
617	618 zlatý bažant 0,0%	3.15 €	4.15 €

bottled beer		0,33 l	
601	asahi japan	4.25 €	
623	zlatý bažant radler 0,0 % lemon	3.95 €	

sake

traditional japanese sake		0,1 l	0,75 l
5060	506 choya sake	4.15 €	29.95 €
traditional japanese sake, delicate herbal taste, a hint of cherry + apricot			

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 **6.75 €**
grilled chicken breast. baby spinach.
carrot. sweetcorn. chicken broth

927 mini yasai ramen (v) (* 1, 3, 6, 9) 500 g **5.45 €**
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 **5.25 €**

978 yasai l fried tofu (v)
(* 1, 3, 6) 250 g **5.25 €**

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 **7.65 €**

973 grilled
(* 1, 6, 12) 300 g **7.65 €**

972 mini yasai katsu curry (v) (* 1, 6) 290 g **5.55 €**
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 **5.45 €**

941 yasai l tofu + vegetables (v)
(* 1, 3, 6) 200 g **5.35 €**

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

981 chicken
(* 1, 3, 6, 12) 260 g **6.95 €**

something sweet

990 mini ice cream (v) (* 7, 10) 50 ml **1.95 €**
with sweet passion fruit sauce. choose from coconut.
caramel or vanilla ice cream

katsu combo 12.95 €

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