



food
is life

for over 30 years we've been serving up big, bold pan-asian flavours across the globe. our food is inspired by the vibrant dishes of asia, but always with our own **playful twists** and **fresh takes**. from open to close, our chefs are busy in our open kitchens, cooking every dish to order so it's always **hot, fresh and full of flavour**

from iconic katsu curry to aromatic thai basil chicken or sweet + sticky hot honey chicken, there's always something new to discover. pull up a bench, grab your chopsticks and **dig in**



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 110 g **7.65 €**
raspberries, coconut milk, vegan sour cream,
agave syrup, dragon fruit powder

11133 | coconut-bounty cake (* 6) 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 | passionfruit-orange tart (* 6) 90 g **7.35 €**
gluten-free cookie, tofu, passionfruit purée,
coconut milk, apricot jam, chia seeds

131 | white chocolate + ginger cheesecake (v)
white chocolate, caramel sauce, ginger powder

139 | apple and cinnamon gyoza (v)
(* 1, 7) 180 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) 90 g **7.95 €**
flavours:

1240 | mochi coconut

1241 | mochi mango

1243 | mochi cocoa

1245 | mochi strawberry cheesecake

1246 | mochi yuzu lemon

ice cream

something refreshing to satisfy the senses.
a selection of ice creams to refresh and delight

128 | salted caramel ice cream (v) (* 7, 11) 150 ml **4.35 €**
caramel sauce + sesame

140 | coconut reika ice cream (v) (* 7) 150 ml **4.35 €**
mango sauce + coconut flakes

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

bubble teas

fun, fruity and refreshing house-made iced teas!
craft your own combination

0,30 l **5.95 €**

teas

994 | jasmin china (green tea)

995 | forest fruit (fruit tea)

996 | lemongrass + pomegranate (herbal tea)

bubbles

997 | mango

998 | strawberry

999 | lychee



lemonades

cool refreshment or warm comfort.
choose your vibe

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

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

206 | 207 | strawberry **5.95 €** **16.25 €**
+ rhubarb

strawberry, rhubarb, lime, house-made
sakura syrup, lemongrass + soda water

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

signature mocktails

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

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

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

signature cocktails



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

695 | jasmine 0,20 l **9.95 €**
havana especial, house-made
pineapple-lemongrass + jasmine syrup,
lemon, lime + soda water

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

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) 120 g **6.95 €**
shredded beef. red onion. fresh asian slaw + sriracha mayonnaise

11114 yasai l mushroom + aubergine (*1,6,11) 120 g **6.85 €**
mushroom mix. aubergine in panko breadcrumbs. vegan mayo + coriander

bao buns sharing plate
a plate of six bao buns to share – one flavour. plenty of bites

160 korean barbecue beef (*1,6) 350 g **17.55 €**
11163 yasai l mushroom + aubergine (*1,6,11) 350 g **14.95 €**

our signature gyoza

five dumplings packed with flavours.
served with a dipping sauce

steamed
11101 yasai l vegetable (*1,6,11) 100 g **6.25 €**
steamed green gyoza. served with a spiced vinegar dipping sauce

100 chicken (*1,6,11) 100 g **6.45 €**
steamed chicken gyoza. served with chilli. soy + sesame dipping sauce

fried
99 duck ? (*1,6,11) 100 g **6.95 €**
fried until crispy. served with a sweet cherry hoisin dipping sauce



the classics

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

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

11106 wok fried greens (*6) 130 g **4.95 €**
tenderstem broccoli. fine beans. mangetout. garlic + soy sauce

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

tom yum
rice noodles. mushrooms. red + spring onion. bean sprouts. coriander. mint. sweet + tangy coconut soup

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

to discover

96 lollipop prawn kushiyaki (*2,6) 130 g **9.95 €**
three grilled prawn skewers marinated in lemongrass + chilli. served with a caramelised lime

123 chicken yakitori (*1,6,11) 135 g **6.95 €**
skewers of marinated chicken thigh. spicy teriyaki sauce. shichimi. spring onions

new hot honey fried chicken
crispy chicken thigh bites with honey + chilli. choice of sauce. mixed pickles. zesty vegan mayo

127 yuzu (*1,6,12) 220 g **9.95 €**
129 firecracker (*1,6,12) 220 g **8.95 €**



donburi

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

167 new thai basil chicken (*1,3,4,6) 330 g **11.55 €**
tender chicken stir-fried with thai basil. peppers. sweet + savoury sauce. thai rice. fried egg. red pepper powder. coriander

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 brisket (*1,6,11) 580 g **17.45 €**
70 chicken (*1,6,11) 550 g **13.95 €**

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

donburi set deal for only 19.85 €

69 donburi teriyaki beef brisket
11106 wok fried greens

soulful bowls

a collection of bright bowls to nourish the soul

koyo bowl
mixed salad. beets. 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 l aubergine + caramelized onion (*6,10) 370 g **9.95 €**

27 spicy tuna kokoro bowl ? (*1,3,4,6,11) 420 g **16.75 €**
shichimi-coated marinated tuna. sticky white rice. edamame. pickled carrot. mooli. cucumber. half a tea-stained egg. coriander. teriyaki sauce + sriracha mayonnaise

extras

300 rice 200 g **2.45 €**
306 vegan kimchee 40 g **2.25 €**
spicy fermented cabbage + radish with garlic
304 pickled vegetables (*1,6,12) 30 g **0.75 €**
305 tea-stained egg (v) (*3,6) 1 ks **1.35 €**
303 chilli peppers 5 g **0.65 €**



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 kimchee. 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 l aubergine (v) (*1,3,6,11,12) 420 g **14.75 €**
baked marinated aubergine

pad thai
rice noodles. amai sauce. egg. bean sprouts. leeks. chilli. red + spring onion. fried shallots. mint + coriander. lime

48 chicken + prawn (*1,2,3,6) 580 g **16.35 €**
47 yasai l tofu + vegetables (v) (*1,3,6) 550 g **14.45 €**
1147 yasai l tofu + vegetables (*1,6) 530 g **14.45 €**
cooked without egg. suitable for vegans

teriyaki soba
soba noodles. curry oil. mangetout. bok choy. red + spring onion. chilli. bean sprouts. teriyaki sauce. coriander. sesame seeds

45 beef (*1,6,11) 520 g **19.95 €**
46 salmon ? (*1,4,6,11) 520 g **19.95 €**

yaki soba
soba noodles cooked with egg. peppers. bean sprouts. white + spring onion. topped with crispy fried shallots. pickled ginger + sesame seeds

40 new chicken + prawn (*1,2,3,6,11) 550 g **16.35 €**
41 yasai l mushrooms + vegetables (v) (*1,3,6,11) 500 g **10.95 €**
1141 yasai l mushrooms + vegetables (*1,6,11) 500 g **10.95 €**
rice noodles, cooked without egg. suitable for vegans

customise my noodles
soba (v) (*1) thin. buckwheat noodles without egg
udon (vg) (*1) thick. wheat noodles without egg
rice (vg) thin. flat noodles without egg or wheat

bulgogi set deal for only 19.75 €

158 teppanyaki bulgogi chicken
99 fried duck gyoza



ramen

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

tantanmen
ramen noodles. half a tea-stained egg. pickled bamboo. vegan kimchee. spring onion. coriander. chilli oil
32 beef (*1,3,6) 700 g **15.65 €**
pulled beef brisket. korean bbq sauce. extra strong chicken broth
151 chicken (*1,3,6) 700 g **14.75 €**
chicken in ginger marinade. korean bbq sauce. extra strong chicken broth
152 yasai l mushroom (v) (*1,3,6) 700 g **13.95 €**
mushroom mix. gyoza sauce. extra strong vegetarian broth

20 grilled chicken (*1,6) 630 g **13.85 €**
ramen noodles. 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 (*1,3,6,11) 780 g **14.75 €**
43 chicken (*1,3,6,11) 780 g **14.45 €**
1173 yasai l vegetable (*1,6,11) 750 g **14.25 €**
with udon noodles. without egg

customise my broth
light chicken (*1,6) or vegetable
spicy chicken (*1,6) or vegetable with chilli
rich (*1,4,6) reduced chicken broth with dashi + miso

ramen set deal for only 18.55 €

20 grilled chicken ramen
11114 yasai l mushrooms + aubergine bao buns

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

the listed weight indicates the minimum weight of the prepared meal

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



curry

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

raisukaree
mild + citrusy. coconut curry. mangetout. red + green peppers. red + spring onion. sesame seeds. chilli. coriander. 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 l sweet potato + aubergine + butternut squash (*1,6) 630 g **10.45 €**

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 ? (*4) 500 g **14.95 €**
156 marinated chicken thigh (*6) 490 g **11.55 €**
11156 roasted butternut squash 470 g **10.95 €**

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

curry set deal for only 18.75 €

71 curry katsu chicken
165 tom yum prawn



allergies + intolerances

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please note that while we take care to remove small bones and shells from our meals, we cannot guarantee that all of them will be removed.

menus are available at wagamama for everyone. we like to offer choice and variety. we have a range of vegan options + non-gluten meals. we also offer a children's menu, 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, served with wakame seaweed salad, wasabi paste (*6, 10) + pickled ginger

- 810** tuna * (*4, 11) 100 g **11.35 €**
- 811** salmon * (*4, 11) 100 g **9.95 €**
- 812** smoked salmon * (*4, 11) 100 g **9.95 €**
- 815** avocado (*11) 100 g **7.95 €**



815

nigiri

on a pillow of rice, served with wasabi paste (*6, 10) + pickled ginger

- 821** tuna * (*4) 70 g **3.75 €**
- 820** salmon * (*4) 70 g **3.55 €**
- 827** smoked salmon * (*4) 70 g **3.55 €**
- 822** avocado 70 g **2.85 €**



820

hosomaki

four or eight pieces of single filling sushi rolls wrapped in seaweed, served with wasabi paste (*6, 10) + pickled ginger

- | | | | |
|--------------------------|--|--------------------|---------------------|
| | | 4 pc | 8 pc |
| 830 8300 | tuna * (*4) | 80 g 4.25 € | 150 g 7.95 € |
| 831 8310 | salmon + chives * (*4) | 80 g 4.25 € | 150 g 7.95 € |
| 839 8390 | smoked salmon + philadelphia * (*4, 6, 7, 10) | 80 g 4.25 € | 150 g 7.95 € |
| 832 8320 | cucumber | 80 g 2.35 € | 150 g 4.35 € |
| 836 8360 | avocado | 80 g 2.85 € | 150 g 5.35 € |
| 834 8340 | mango | 80 g 2.85 € | 150 g 5.35 € |



8320

futomaki

five or ten pieces of large sushi rolls, served with wasabi paste (*6, 10) + pickled ginger

- | | | | |
|---|--------------------------------------|---------------------|----------------------|
| | | 5 pc | 10 pc |
| 850 8500 | tuna * (*4, 11) | 150 g 7.45 € | 300 g 13.75 € |
| tuna, cucumber, asparagus, vegan mayo | | | |
| 851 8510 | salmon + philadelphia * (*4, 7, 11) | 150 g 7.15 € | 300 g 13.25 € |
| salmon, avocado, philadelphia, wakame salad | | | |



8510

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



8410

uramaki

four or eight pieces of medium inside out sushi rolls.
served with wasabi paste (*6, 10) + pickled ginger

	4 pc	8 pc
840 8400 california roll * : (*4, 6, 10, 11) salmon. cucumber. avocado. vegan mayo + sesame	160 g 5.75 €	290 g 10.65 €
846 8460 tuna roll * : (*1, 4, 6, 11) tuna. asparagus. mangetout. mix of japanese mushrooms. gyoza sauce + vegan poppy seed mayo	200 g 9.55 €	380 g 17.75 €
841 8410 salmon roll * : (*4) salmon. mango. cucumber. carrot. vegan curry mayo + micro herbs	200 g 8.35 €	380 g 15.45 €
849 8490 smoked salmon roll * : (*4, 7, 11) smoked salmon. avocado. cucumber. carrot. philadelphia. vegan honey mayo + pumpkin seeds + sesame	90 g 8.35 €	150 g 15.45 €
845 8450 vegan roll (*1) 200 g 5.35 € 380 g 9.95 € cucumber. avocado. asparagus. carrot. vegan wasabi mayo + crispy fried shallots		



846

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 | |

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(*1, 3, 7) contains allergens

sushi bowls

bowl of sushi rice + ponzu. served with wakame seaweed salad. radish. edamame. carrot + yellow melon

855 sushi bowl with tuna (*1, 4, 6, 10, 11) 280 g **14.95 €**
+ **vegan mayo with honey * :**

856 sushi bowl with salmon (*1, 4, 6, 10, 11) 280 g **14.95 €**
+ **vegan curry mayo * :**

857 sushi bowl with shrimps (*1, 2, 6, 10, 11) 280 g **14.95 €**
+ **vegan teriyaki mayo * :**

858 sushi bowl with fried tofu (*1, 6, 11) 280 g **11.35 €**
+ **vegan poppy seed mayo**



855



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* it is not recommended for children, pregnant and breastfeeding women, and people with weakened immune systems to consume raw or undercooked meat and eggs.

lemonades

cool refreshment or warm comfort.
choose your vibe

	0.50 l	1.50 l
216 217 mango + kumquat	6.25 €	16.95 €
mango + kumquat syrup, lime, thai basil + soda water		
206 207 strawberry + rhubarb	5.95 €	16.25 €
strawberry, rhubarb, lime, house-made sakura syrup, lemongrass + soda water		
202 203 kiwi + pineapple	6.25 €	16.95 €
kiwi, pineapple, lime, house-made pineapple syrup + soda water		

bottled in house

509 sakura	0.30 l	5.45 €
cherry syrup, sakura tea, lime, lemon		
889 mango + mantra	0.30 l	5.45 €
white tea, mango purée, vanilla syrup, lemon, lime		

bubble teas

fun, fruity and refreshing house-made iced teas.
craft your own combination

0.30 l **5.95 €**

teas

994 jasmin china (green tea)
995 forest fruit (fruit tea)
996 lemongrass + pomegranate (herbal tea)

bubbles

997 mango
998 strawberry
999 lychee



997

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 €
lightly sparkling		
717 718 römerquelle	0.33 l	3.95 €
still sparkling		
703 704 römerquelle	0.75 l	7.95 €
still sparkling		

signature mocktails

795 raspberry + mint	0.20 l	5.95 €
raspberry purée, fresh mint, lemon, lime + soda water		
796 apple + elderflower	0.20 l	5.95 €
fresh apple juice, elderflower syrup, lemongrass, lime + soda water		
797 mango + thai basil	0.20 l	5.95 €
mango purée, simple syrup, thai basil, lime + soda water		



795



796



797

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 €

fresh juices

freshly pressed and poured for you

0.30 l **6.35 €** | 0.50 l **9.95 €**

2007 2008 passion
passionfruit, orange, watermelon, lemongrass

03 3030 orange
fresh orange juice

2003 2004 apple
fresh 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

hot drinks

coffee

wagamama blend

arabica 50%
colombia 30%
el salvador 20%

robusta 50%
uganda 50%

taste: dark chocolate
bitterness: higher
aroma: floral-caramel
roasting style: medium dark
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 petals			
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

wine

prosecco + sparkling

4416 416	gran cuvéé extra dry (spumante) (* 12)	4.45 €	31.95 €
white. veneto. serena 1881. italy			
4417 417	prosecco rosé brut (spumante) (* 12)	5.55 €	39.95 €
pink. doc. veneto. serena 1881. italy			

white

4210 421	rizling rýnsky (* 12)	4.45 €	31.95 €
dry. világi winery. južnoslovenská oblasť. slovakia			
4520 452	sauvignon blanc private bin villa maria (* 12)	4.85 €	34.95 €
dry. marlborough. villa maria. new zealand			
4240 424	chardonnay santa digna reserva (* 12)	4.75 €	33.95 €
dry. miguel torres. central valley. chile			

rosé

4720 472	cabernet sauvignon rosé (* 12)	3.95 €	27.95 €
semi-dry. világi winery. južnoslovenská oblasť. slovakia			
4730 473	pinot noir rosé (* 12)	4.15 €	29.95 €
dry. villa wolf. pfalz. germany			

red

4920 492	frankovka modrá (* 12)	4.15 €	29.95 €
dry. karpatská perla. malokarpatská oblasť. slovakia			
4930 493	primitivo moi (* 12)	4.15 €	29.95 €
dry. varvaglione. igp. puglia. italy			

fruit

505 5050	umeshu japanese wine (* 12)	4.65 €	32.95 €
wine made from the original japanese ume plum. sweet and sour flavour. fruity aroma			

signature + classic cocktails



694

694	tokyo sling
0.20 l	9.95 €
beefeater. galia melon. cardamom. jasmine. apple juice. lemon. lime + soda water	



695

695	jasmine
0.20 l	9.95 €
havana especial. house-made pineapple-lemongrass + jasmine syrup. lemon. lime + soda water	



600

600	ruby
0.20 l	9.95 €
absolut vodka. pomegranate. agave syrup. lemon. lime + soda water	

593	sunny margarita
0.12 l	9.95 €
olmeca reposado. mango. coconut. agave syrup. himalayan salt. dried lime	

577	thai basil smash
0.20 l	9.95 €
beefeater. thai basil. lime. simple syrup. green tea infusion. dried lime	

580	mojito
0.10 l	9.95 €
havana club añejo 3 años. lime + mint. simple syrup + soda water	

581	aperol spritz (* 12)
0.12 l	9.95 €
aperol. orange. sparkling wine + soda water	

582	gin + tonic
0.29 l	9.95 €
beefeater. tonic. lemongrass. grapefruit. pink peppercorns	

beer

draught beer

0.30 l	0.50 l
620 621 zlatý bažant '73 (*1)	3.15 € 4.15 €
617 618 zlatý bažant 0,0% (*1)	3.15 € 4.15 €

bottled beer

601	asahi I japan (*1)	4.25 €
623	zlatý bažant radler 0.0 % lemon (*1)	3.95 €

sake

traditional japanese sake

0.1 l	0.75 l
5060 506 choya sake	4.15 € 29.95 €

delicate herbal taste. a hint of cherry + apricot

cognac I brandy

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

bitters

0.04 l	5.25 €
555 becherovka original	
0.04 l	5.55 €
556 jägermeister	
0.08 l	5.95 €
557 aperol	
0.08 l	6.15 €
558 campari	

vermouths

0.08 l	5.95 €
574 lillet blanc (*12)	
0.08 l	5.95 €
5740 lillet rose (*12)	

spirits

0.04 l	5.95 €
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%	

vodka

0.04 l	5.45 €
521 absolut vodka	
0.04 l	7.55 €
522 absolut elyx	
0.04 l	8.55 €
511 grey goose	

gin

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

tequila

0.03 l	5.75 €
549 olmeca blanco	
0.03 l	5.75 €
550 olmeca reposado	

rum

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

single malt
whisky pot still

0.04 l	7.25 €
571 glenfiddich 12 y.o.	

whisky I whiskey I
bourbon

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

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.

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

our drinks are prepared in an environment in which allergenic substances are also present. therefore, we cannot 100% guarantee that there will be no traces of such ingredients in your drink.

kids menu

wagamama



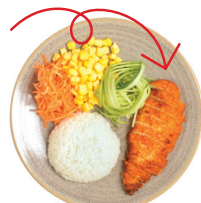
rice



977 mini chicken cha han
(* 1, 3, 6) 260 g **5.25 €**
chicken fried rice
chicken. jasmine rice bowl. amai sauce.
egg. sweetcorn. carrot. mangetout



978 mini yasai cha han (v)
(* 1, 3, 6) 250 g **5.25 €**
tofu fried rice
tofu. jasmine rice bowl. amai sauce.
egg. sweetcorn. carrot. mangetout



katsu

mini chicken katsu
chicken breast. sticky white rice. curry
or amai sauce. carrot. cucumber. sweetcorn
971 katsu (* 1, 6) 300 g 7.65 €
973 grilled (* 1, 6) 300 g 7.65 €



972 mini yasai katsu
(* 1, 6) 290 g **5.55 €**
sweet potato + butternut squash in panko
breadcrumbs. sticky white rice. curry
or amai sauce. carrot. cucumber. sweetcorn



ramen

920 mini chicken ramen
(* 1, 6) 530 g **6.75 €**
grilled chicken breast. baby spinach.
carrot. sweetcorn. chicken broth



927 mini yasai ramen (v)
(* 1, 6) 500 g **5.45 €**
fried tofu. baby spinach. carrot.
sweetcorn. vegetable broth



noodles



940 mini chicken yaki soba
(* 1, 3, 6) 200 g **5.45 €**
chicken stir-fry
chicken. soba noodles. amai sauce.
egg. sweetcorn. mangetout. bell pepper



941 mini yasai yaki soba (v)
(* 1, 3, 6) 200 g **5.35 €**
tofu stir-fry
tofu. soba noodles. amai sauce.
egg. sweetcorn. mangetout. bell pepper



981 mini chicken noodles
(* 1, 6) 300 g **6.95 €**
chicken. soba noodles. amai sauce.
carrot. cucumber. sweetcorn



new **mini pad thai**
thai-style stir-fry
rice noodles. leek. red onion. bell pepper.
garlic. ginger. lime. amai sauce
918 prawn (* 1, 2, 3, 6) 270 g 8.25 €
919 chicken (* 1, 3, 6) 270 g 7.95 €
11918 tofu (* 1, 6) 250 g 6.95 €

mochi

3 pieces of traditional japanese cake
filled with ice cream

124 mochi mix (v) (* 6, 7) 90 g 7.95 €
flavours
1240 mochi coconut
1241 mochi mango
1243 mochi cocoa
1245 mochi strawberry cheesecake
1246 mochi yuzu lemon

desserts

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

new

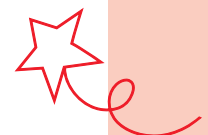
build your own mini donburi

(* 1, 6, 11) **6.75 €**
create a mini rice bowl. powered with sweet
+ zesty sauce. balanced with flavour-packed
protein and veggies

- 1 start with a protein**
pick one
951 chicken (* 6) 40 g
952 prawn (* 2) 50 g
953 salmon (* 4) 40 g
954 tofu (* 6) 50 g
955 butternut squash 50 g



- 2 add some veggies**
pick two
961 sweetcorn 20 g
962 carrot 20 g
963 cucumber 20 g
964 edamame (* 6) 20 g



drinks

juice 0.30 l **6.35 €**
03 orange fresh
2003 apple fresh

bubble teas

fun. fruity and refreshing homemade iced teas.
craft your own combination
0.30 l **5.95 €**

teas
994 jasmin china (green tea)
995 forest fruit (fruit tea)
996 lemongrass + pomegranate (herbal tea)

bubbles
997 mango
998 strawberry
999 lychee

989 katsu combo 12.95 €

pick your choice of katsu + sauce.
then choose a dessert and
something to drink

main

mini chicken katsu fried
katsu curry sauce
or sweet amai sauce

mini chicken katsu grilled
katsu curry sauce
or sweet amai sauce

+ dessert

scoop of vanilla ice cream (v)
with caramel or chocolate topping

+ drink

juice
orange fresh
apple fresh

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

listed weight indicates the minimum weight of the
prepared meal

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

(v) vegetarian (vg) vegan **new** may contain shell or small bones

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 that there will be no traces of such ingredients in your meal.

please note that while we take care to remove small bones and shells from our meals, we cannot guarantee that all of them will be removed.
menus are available at wagamama for everyone. we like to offer choice and variety. we have a vegan options + non-gluten meals.
we also offer a children's menu, perfect for our little noodlers.