



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 **5.95 €**
banana in panko breadcrumbs.
salted caramel ice cream + caramel sauce

11147 | dragon cake (* 8) 80 g **8.25 €**
raspberries, coconut milk, vegan sour cream.
agave syrup, dragon fruit powder

11152 | passion fruit - orange tart (* 6) 80 g **8.25 €**
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 **7.95 €**
white chocolate, caramel - ginger sauce

139 | new apple and cinnamon gyoza (v) (* 1, 2, 3, 6, 7, 9, 11) 170 g **7.75 €**
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) (* 7, 10) 90 g **8.45 €**
flavour:

1240 | mochi coconut
1241 | mochi mango
1243 | mochi cocoa
1247 | new mochi strawberry cheesecake
1248 | 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 **5.35 €**
caramelised sesame, chilli caramel + ginger sauce, salt

140 | coconut reika ice cream (v) (* 7) 150 ml **5.35 €**
passion fruit sauce, coconut flakes

141 | vanilla ice cream (v) (* 7, 10) 150 ml **5.35 €**
wasabi sauce from dark chocolate

signature mocktails

810 | raspberry + mint 0,20 l **7.45 €**
raspberry puree, fresh mint.
lemon, lime, soda water

811 | apple + elderflower 0,20 l **7.45 €**
fresh apple juice, elderflower syrup.
lemongrass, lime, soda water

812 | mango + thai basil 0,20 l **7.45 €**
mango puree, simple syrup.
thai basil, lime, soda water

classic cocktails

581 | aperol spritz 0,12 l **10.95 €**
aperol, fresh orange, prosecco
+ soda water

582 | hugo 0,14 l **9.95 €**
prosecco, fresh mint.
elderflower syrup, soda water

583 | gin + tonic 0,24 l **10.95 €**
bombay sapphire, fever tree mediterranean
tonic, lemon grass, grapefruit, pink peppercorn

580 | mojito 0,10 l **10.95 €**
bacardi, simple syrup, mint.
lime, soda water, dried lime

mindful drinks

soft drinks with our twist

lemonades 0,50 l 1,50 l
200 | 201 | orange **5.85 € 16.95 €**
orange, lemon, housemade orange syrup.
lemongrass + soda water

216 | 217 | pineapple + passion **6.25 € 17.65 €**
pineapple syrup, passion fruit.
lime + soda water

206 | 207 | rhubarb + strawberry **6.25 € 17.65 €**
strawberry, rhubarb, lime, homemade
sakura tea syrup, lemongrass + 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 **8.35 €**
shredded beef. red onion. asian salad + sriracha mayonnaise

160 **korean barbecue beef sharing plate** (* 1, 6, 10, 12) 350 g **20.95 €**
build six bao buns the way you like it. beef. red onion. asian salad. sriracha mayo + coriander

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 **7.25 €**

100 **chicken** (* 1, 6, 11) 100 g **7.45 €**

fried
served with dipping sauce

99 **duck *** (* 1, 6, 11) 100 g **7.95 €**

the classics

11104 **edamame** (* 6) 190 g **5.95 €**
soyabeans with salt or chilli garlic salt

162 **bang bang prawns** (* 1, 2, 6, 10) 170 g **12.95 €**
prawns. firecracker mayonnaise. chilli. lime. spring onion

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

103 **ebi katsu** (* 1, 2, 6) 80 g **10.75 €**
prawns in crispy panko breadcrumbs
coriander + chilli. lime. chilli sauce

to discover

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

165 **prawn** (* 2, 6, 9) 200 g **7.95 €** **120** **chicken** (* 6, 9) 200 g **7.85 €** **11166** **tofu** (* 6, 9) 200 g **6.85 €**



162



165



11174

salads + soulful bowls

a collection of bright bowls to nourish the soul

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

175 **beef** (* 1, 6, 8, 11, 12) 350 g **16.95 €** **176** **prawn** (* 2, 6, 8, 11, 12) 350 g **15.95 €**

177 **chicken** (* 6, 8, 11, 12) 350 g **16.55 €** **11179** **new** **yasai | tofu** (* 6, 8, 11, 12) 340 g **14.75 €**

koyo bowl
mixed salad. beets. carrot. cucumber. mooli + red radish. edamame. sunflower seeds + coriander. mustard dressing

172 **salmon *** (* 4, 6, 10) 380 g **16.95 €** **173** **chicken + caramelized onion** (* 6, 10) 380 g **13.95 €** **11174** **yasai | aubergine + caramelized onion** (* 1, 6, 10) 370 g **11.95 €**

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

179 **prawn** (* 1, 2, 6, 10, 11, 12) 450 g **14.95 €** **180** **chicken** (* 1, 6, 10, 11, 12) 450 g **13.95 €** **11181** **yasai | tofu** (* 1, 6, 10, 11, 12) 450 g **11.95 €**

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 **19.95 €**
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 **19.65 €** **70** **chicken** (* 1, 6, 11) 550 g **16.25 €**

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

157 **pork** (* 1, 3, 6, 11, 12) 420 g **17.95 €**
crispy pork belly **158** **chicken** (* 1, 3, 6, 11, 12) 420 g **17.75 €**
chicken in ginger marinade

kakushin udon
udon noodles. shiitake mushrooms. red + spring onion. mangetout. beansprouts. carrot. butternut squash. pickled ginger. shichimi spice. grated cucumber + miso dressing

49 **beef** (* 1, 6, 11, 12) 550 g **21.95 €** **50** **prawn** (* 1, 2, 6, 11, 12) 500 g **19.85 €**

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 **17.55 €** **47** **yasai | tofu + vegetables (v)** (* 1, 3, 6) 470 g **15.55 €** **1147** **yasai | tofu + vegetables** (* 1, 6) 470 g **15.55 €**
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 **20.95 €** **46** **salmon *** (* 1, 3, 4, 6, 11) 480 g **21.85 €**

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



45



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 **16.95 €**
pulled beef brisket. korean bbq sauce **150** **pork** (* 1, 3, 6, 9) 700 g **16.95 €**
minced pork. korean bbq. extra strong chicken broth **151** **chicken** (* 1, 3, 6, 9) 700 g **16.45 €**
chicken in ginger marinade. korean bbq. extra strong chicken broth **152** **yasai | mushroom (v)** (* 1, 3, 6, 9, 10) 700 g **15.85 €**
mushroom mix. gyoza sauce. extra strong vegetarian broth

20 **grilled chicken** (* 1, 3, 6, 12) 630 g **14.75 €**
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 onion. chilli oil. gyoza sauce

36 **duck *** (* 1, 3, 6, 9, 11) 800 g **16.75 €** **43** **chicken *** (* 1, 3, 6, 9, 11) 800 g **15.85 €** **1173** **yasai | vegetable** (* 1, 6, 9, 11) 750 g **15.75 €**
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 **2.55 €** **304** **japanese pickles** (* 1, 6, 12) 30 g **1.45 €** **303** **chilli peppers** 5 g **1.45 €**
306 **vegan kimchee** 40 g **2.45 €**
spicy fermented cabbage + radish with garlic **305** **tea-stained egg *** (v) (* 3, 6) 1 pc **2.15 €**

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 choyce 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