



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 **6.45 €**
banana in panko breadcrumbs.
salted caramel ice cream + caramel sauce

11147 | dragon raw cake (* 8) 80 g **8.75 €**
raspberries. coconut milk. vegan sour cream.
agave syrup. dragon fruit powder

11133 | new | coconut-bounty cake 80 g **8.75 €**
coconut milk. dark 60% chocolate coconut flour. dates.
sour cherries. organic agave syrup. sunflower seeds.
organic rice milk. shredded coconut. organic raw cocoa

131 | white chocolate + ginger cheesecake (v)
white chocolate. caramel - ginger sauce

139 | 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 **8.75 €**
flavour:

1240 | mochi coconut

1241 | mochi mango

1243 | mochi cocoa

1247 | mochi strawberry cheesecake

1248 | 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 €**
dark chocolate and wasabi sauce

bubble teas

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

0.30 l **6.75 €**

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 mocktails

810 | raspberry + mint 0.20 l **6.95 €**
raspberry puree. fresh mint.
lemon. lime. soda water

811 | apple + elderflower 0.20 l **6.95 €**
fresh apple juice. elderflower syrup.
lemongrass. lime. soda water

812 | mango + thai basil 0.20 l **6.95 €**
mango puree. simple syrup.
thai basil. lime. soda water

classic cocktails

581 | aperol spritz 0.12 l **11.45 €**
aperol. fresh orange. prosecco
+ soda water

582 | hugo 0.14 l **11.45 €**
prosecco. fresh mint.
elderflower syrup. soda water

583 | gin + tonic 0.24 l **11.95 €**
bombay sapphire. fever tree mediterranean
tonic. lemon grass. grapefruit. pink peppercorn

580 | mojito 0.10 l **11.45 €**
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 **6.25 €** **16.95 €**

orange. lemon. housemade orange syrup.
lemongrass + soda water

216 | 217 | pineapple + passion **6.55 €** **17.95 €**
pineapple syrup. passion fruit.
lime + soda water

206 | 207 | rhubarb + strawberry **6.55 €** **17.95 €**
strawberry. rhubarb. lime. homemade
sakura tea syrup. lemongrass + soda water

2025-4

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 **8.95 €**
shredded beef. red onion. asian salad + sriracha mayonnaise

160 korean barbecue beef sharing plate (* 1, 6, 10, 12) 350 g **21.95 €**
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 **7.75 €**

100 chicken (* 1, 6, 11) 100 g **7.95 €**

fried

served with dipping sauce

99 duck * (* 1, 6, 11) 100 g **8.65 €**



165



123



96

the classics

11104 edamame (* 6) 190 g **6.25 €**
soyabeans with salt or chilli garlic salt

162 bang bang prawns (* 1, 2, 6, 10) 170 g **13.95 €**
prawns. firecracker mayonnaise. chilli. lime. spring onion

107 chilli squid (* 11, 14) 180 g **11.45 €**
crispy fried squid. shichimi spice vinaigrette dressing with chilli + coriander

tom yum

rice noodles. mushrooms. red + spring onion. beansprouts. coriander. mint. sweet + tangy coconut soup

165 prawn (* 2, 6, 9) 200 g **8.25 €**

120 chicken (* 6, 9) 200 g **8.25 €**

11166 tofu (* 6, 9) 200 g **7.45 €**

to discover

96 new lollipop prawn kushiyaki (* 2, 6) 150 g **15.95 €**
three grilled prawn skewers marinated in lemongrass + chilli. served with a caramelised lime

123 new chicken yakitori (* 1, 6, 11) 130 g **7.95 €**
marinated chicken skewers. spicy teriyaki sauce. shichimi. spring onions



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 + coconut flakes

175 beef (* 1, 6, 8, 11, 12) 350 g **17.95 €**

176 prawn (* 2, 6, 8, 11, 12) 350 g **16.95 €**

177 chicken (* 6, 8, 11, 12) 350 g **16.95 €**

11179 yasai | tofu (* 6, 8, 11, 12) 340 g **15.95 €**

koyo bowl

mixed salad. beets. carrot. cucumber. mooli + 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 **14.55 €**

11174 yasai | aubergine + caramelized onion (* 1, 6, 10) 370 g **11.95 €**

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. pickled cucumber. red + white + spring onion. sesame seeds. chilli + sticky miso sauce

179 prawn (* 1, 2, 6, 10, 11, 12) 450 g **15.35 €**

180 chicken (* 1, 6, 10, 11, 12) 450 g **14.35 €**

11181 yasai | tofu (* 1, 6, 10, 11, 12) 450 g **12.35 €**

89 grilled duck * * (* 1, 3, 6, 11) 630 g **20.95 €**

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 **19.95 €**

70 chicken (* 1, 6, 11) 550 g **16.95 €**

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

157 pork (* 1, 3, 6, 11, 12) 420 g **18.95 €**
crispy pork belly

158 chicken (* 1, 3, 6, 11, 12) 420 g **17.95 €**
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 **22.95 €**

50 prawn (* 1, 2, 6, 11, 12) 500 g **19.95 €**

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 **17.95 €**

47 yasai | tofu + vegetables (v) (* 1, 3, 6) 470 g **15.75 €**

1147 yasai | tofu + vegetables (* 1, 6) 470 g **15.75 €**
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 **21.95 €**

46 salmon * (* 1, 3, 4, 6, 11) 480 g **22.95 €**

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 **17.75 €**
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 **16.75 €**
chicken in ginger marinade. korean bbq. extra strong chicken broth

152 yasai | mushroom (v) (* 1, 3, 6, 9, 10) 700 g **15.95 €**
mushroom mix. gyoza sauce. extra strong vegetarian broth

20 grilled chicken (* 1, 3, 6, 12) 630 g **15.75 €**

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 **15.95 €**

1173 yasai | vegetable (* 1, 6, 9, 11) 750 g **15.95 €**
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



71

curry

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

firecracker

bold + fiery. mangetout. red + green peppers. spring onion. hot red chillies. sesame seeds. shichimi spice. fresh lime. sesame oil. white steamed rice

93 prawn (* 1, 2, 6, 11) 580 g **18.95 €**

92 chicken (* 1, 6, 11) 600 g **18.95 €**

katsu

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

71 chicken (* 1, 6) 630 g **16.95 €**

11172 yasai | sweet potato + aubergine + butternut squash (* 1, 6) 630 g **12.95 €**

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 * (* 1, 4, 6, 10, 12) 520 g **18.95 €**

156 marinated chicken thigh (* 1, 4, 6, 10, 12) 490 g **14.95 €**

11156 roasted butternut squash (* 1, 6, 10, 12) 490 g **12.95 €**

customise my rice

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



158

extras

300 rice 200 g **2.75 €**

306 vegan kimchee 40 g **2.45 €**
spicy fermented cabbage + radish with garlic

304 japanese pickles (* 1, 6, 12) 30 g **1.45 €**

305 tea-stained egg * (v) (* 3, 6) 1 pc **2.25 €**

303 chilli peppers 5 g **1.45 €**

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

(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

817 tuna (* 4, 10, 11) 100 g **11.95 €**

818 salmon (* 4, 10, 11) 100 g **11.45 €**

815 avocado (* 10, 11) 100 g **8.95 €**



815

nigiri

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

821 tuna (* 4, 10) 70 g **4.45 €**

820 salmon (* 4, 10) 70 g **4.25 €**

822 avocado (* 10) 70 g **3.45 €**



820

hosomaki

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

830 | 8300 tuna (* 4, 10) 80 g **4.95 €** 150 g **9.25 €**

831 | 8310 salmon + chives (* 4, 10) 80 g **4.95 €** 150 g **9.25 €**

832 | 8320 cucumber (* 10) 80 g **2.65 €** 150 g **4.85 €**

836 | 8360 avocado (* 10) 80 g **3.25 €** 150 g **5.95 €**



8320

futomaki

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

850 | 8500 tuna (* 4, 10, 11) 150 g **8.35 €** 300 g **15.45 €**

tuna, cucumber, asparagus.
wakame salad, vegan mayonnaise

851 | 8510 salmon + philadelphia (* 4, 7, 10, 11) 150 g **7.95 €** 300 g **14.65 €**
salmon, avocado, philadelphia, wakame salad



8510

(v) vegetarian

vegan

new

refreshed

may contain shell or small bones



840

uramaki

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

840 | **8400** **california roll** : (* 4, 10, 11) 160 g **6.15 €** 290 g **11.35 €**
salmon, cucumber, avocado, vegan mayonnaise + sesame

846 | **8460** **tuna roll** : 220 g **10.55 €** 430 g **19.45 €**
(* 4, 6, 10)
tuna, mangetout, mix of japanese mushrooms, asparagus, gyoza sauce + vegan poppy seed mayonnaise



8460

sushi bowls

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

855 **sushi bowl with tuna** (* 1, 4, 6, 11) 280 g **16.95 €**
+ **vegan honey mayonnaise + sesame** :

856 **sushi bowl with salmon** (* 1, 4, 6, 11) 280 g **15.95 €**
+ **vegan curry mayonnaise + sesame** :

857 **sushi bowl with shrimps** (* 1, 2, 6, 11) 280 g **16.45 €**
+ **vegan teriyaki mayonnaise + sesame** :

858 **sushi bowl with fried tofu** (* 1, 6, 11) 280 g **12.35 €**
+ **vegan poppy seed mayonnaise + poppy seeds**



855

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 10mg/kg or 10 mg/l
13. lupin and lupin products
14. shellfishes and shellfish products

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 mocktails

810 raspberry + mint

0,20 l 6,95 €

raspberry puree, fresh mint.
lemon, lime, soda water**811** apple + elderflower

0,20 l 6,95 €

fresh apple juice, elderflower syrup,
lemongrass, lime, soda water**812** mango + thai basil

0,20 l 6,95 €

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

classic cocktails

581 aperol spritz

0,12 l 11,45 €

aperol, fresh orange, prosecco
+ soda water**582** hugo

0,14 l 11,45 €

prosecco, fresh mint,
elderflower syrup, soda water**583** gin + tonic

0,24 l 11,95 €

bombay sapphire, fever tree mediterranean
tonic, lemon grass, grapefruit, pink peppercorn**580** mojito

0,10 l 11,45 €

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

6,25 € 16,95 €

orange, lemon, orange syrup,
lemongrass + soda water**216** | **217** pineapple
+ passion

6,55 € 17,95 €

pineapple syrup, passion fruit,
lime + soda water**206** | **207** rhubarb
+ strawberry

6,55 € 17,95 €

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

coffee mocktails

798 **new** espresso + tonic

0,16 l 6,75 €

espresso, tonic water, orange peel

799 **new** espresso + mango
+kumquat

0,16 l 6,75 €

espresso, mango, kumquat, soda water

soft drinks

7051 | **705** coca-cola zero,
coca-cola

0,33 l 4,25 €

707 fanta orange

0,33 l 4,25 €

708 sprite

0,33 l 4,25 €

714 fuzetea

0,25 l 4,25 €

black tea peach hibiscus

716 fuzetea

0,25 l 4,35 €

black tea lemon lemongrass



08 | 8080



11 | 1011



2007 | 2008

bubble teas

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

0,30 l 6,75 €

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

fresh juices

freshly pressed and poured for you

0,30 l 6,75 € | 0,50 l 10,55 €

2011 | **2012** **new** passion

passionfruit, watermelon, orange, lemongrass

03 | **3030** orange

orange juice plain

19 | **1019** 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

2009 | **2010** vitality

kiwi, apple, thai basil

2007 | **2008** detox

orange, grapefruit, ginger

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	3.75 €
7310	espresso	8 g	3.75 €
7311	lungo	8 g	3.75 €
732	espresso doppio	16 g	5.15 €
739	macchiato (* 7)	8 g	3.95 €
737	cappuccino (* 7)	8 g	4.95 €
735	caffé latte (* 7)	8 g	4.95 €
742	mélange (* 7)	8 g	4.95 €

loose leaf teas

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

734	forest fruit	10 g	4.95 €
fruit tea with raspberries + blackberries			
740	jasmin china	10 g	4.95 €
green tea with flowers			
741	lemongrass	10 g	4.95 €
+ pomegranate			
herbal tea with lemongrass + pomegranate			
743	ceylon ruhuna	10 g	4.95 €
black tea			

fresh teas

724	ginger	15 g	4.95 €
ginger tea			
725	mint	15 g	4.95 €
mint tea			
771	green tea upon request	0.10 l	free

table + mineral water

table water

899	soda postmix	0.10 l	0.95 €
891	soda postmix with lemon	0.25 l	1.95 €
890	soda postmix with lemon	0.50 l	3.85 €

mineral water

717 718	römerquelle	0.33 l	4.25 €
still, sparkling			
703 704	römerquelle	0.75 l	8.95 €
still, sparkling			

wine

prosecco + sparkling

	0.10 l	0.75 l
4006 406	prosecco	5.35 € 37.95 €
spumante, brut, dry, treviso salatin, italy		

white

	0.125 l	0.75 l
4015 415	grüner veltliner klassik	4.85 € 27.95 €
dry, sommer, austria		
4016 416	pinot grigio	5.25 € 29.95 €
friuli grave dry, salatin, italy		
4019 419	sauvignon blanc	6.95 € 39.95 €
dry, salomon + andrew, new zealand		

rosé

	0.125 l	0.75 l
4021 421	pittnauer rosé	4.85 € 27.95 €
blaufränkisch - zweigelt, dry, pittnauer, austria		

red

	0.125 l	0.75 l
4023 423	blaufränkisch classic	5.25 € 29.95 €
dry, reumann, austria		
424	chianti, tenuta di campriano	26.95 €
dry, buccia nera, italy		

sake

	0.15 l	0.75 l
5010 501	choya	5.25 € 29.95 €
japanese sake		
	0.125 l	
505	plum wine	5.25 € 29.95 €
germany		

beer

draught beer

633	zipfer märzen	0.20 l	2.55 €
634	zipfer märzen	0.30 l	3.35 €
635	zipfer märzen	0.50 l	4.85 €

bottled beer

603	kirin ichiban japan	0.33 l	5.55 €
613	singha thailand	0.33 l	5.55 €
601	asahi japan	0.33 l	5.55 €
636	corona extra	0.355 l	5.55 €
637	edelweiss hefetrüb	0.50 l	4.75 €
612	heineken	0.33 l	4.55 €
615	heineken alcohol free	0.33 l	4.55 €

vodka

513	42 below	0,02 l	2.95 €
511	grey goose	0,02 l	4.35 €

gin

515	bombay sapphire	0,02 l	3.25 €
517	hendrick's	0,02 l	3.95 €
544	jinzu gin	0,02 l	4.55 €

rum

523	bacardí carta blanca	0,02 l	2.95 €
5230	bacardí carta oro	0,02 l	2.95 €
526	diplomático reserva exclusiva	0,02 l	3.95 €

whiskey

530	jameson	0,02 l	2.95 €
532	jack daniel's	0,02 l	3.65 €



hello hanami

mindful drinks

lemonades

662 | **663** **sour cherry + rose**

sour cherry puree, rosebud syrup, lime, rosemary, soda

0,50 l **5.85 €**

1,50 l **16.95 €**

bottled in house

509 **sakura**

sakura tea, cherry syrup, lime, lemon

0,30 l **5.95 €**

signature hanami mocktail

697 **rose + jasmine** (* 8)

cherry syrup, rosebud syrup, coconut milk,
jasmine tea, rosebud

0,20 l **6.95 €**

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 **8.45 €**

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

927 mini yasai ramen (v) (* 1, 3, 6, 9) 500 g **6.95 €**

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

rice dishes

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 **8.75 €**

973 grilled
(* 1, 6, 12) 300 g **8.75 €**

972 mini yasai katsu curry (* 1, 6) 290 g **6.45 €**

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 **7.25 €**

**941 yasai | tofu
+ vegetables (v)**
(* 1, 3, 6) 200 g **7.25 €**

something sweet

990 mini ice cream (v) (* 7, 10) 50 ml **2.95 €**

with sweet passion fruit sauce, choose from coconut,
caramel or vanilla ice cream

katsu combo 15.25 €

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 sauce

or

☐ passion fruit sauce

**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

2025-4

wagamama