



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**



and to finish...

always room for dessert. this time with a fresh twist + the unique flavours of asia

- 17 chocolate fudge cake (v) 6.2**
dark chocolate cake served with a scoop of vanilla ice cream + chocolate sauce
- 18 vegan chocolate cake 5.2**
cocoa cake with chocolate sauce + icing sugar. served with a scoop of vegan vanilla ice-cream
- 19 apple gyoza (v) 5.35**
four apple gyozas dusted with icing sugar, served with a scoop of vanilla ice cream + drizzled with blueberry sauce
- 131 white chocolate + ginger cheesecake (v) 6.2**
a creamy cheesecake with a biscuit base and a zingy ginger twist. drizzled with a rich caramel sauce and dusted with ginger icing sugar
- 142 banana katsu (v) 5.35**
fresh banana coated in crispy panko breadcrumbs. served with a scoop of salted caramel ice cream and drizzled with a caramel sauce



ice-cream (v)
vanilla | chocolate | strawberry | salted caramel
one scoop 1.5 two scoops 2.5 three scoops 3.5

vegan ice-cream
vegan vanilla | vegan mango
one scoop 1.5 two scoops 2.5 three scoops 3.5

hot drinks

end your meal with satisfying sipping

- 733 espresso 1.75**
- 733 espresso lungo 1.75**
- 733 espresso macchiato 1.75**
- 734 espresso doppio 2.1**
- 735 latte macchiato 2.1**
- 736 cappuccino 2**
- 737 americano 1.75**
- 738 iced latte 2.5**
milk + coffee.
- 739 hot chocolate 2.65**
- 740 chai latte 3.5**
- 741 loose leaf green tea** complimentary
- 742 herbal tea 1.75**
ask your server for selection



★
wagamama

starters

steamed, wrapped, folded, skewered. enjoy our small plates. full of flavour + perfect for sharing



bao

two fluffy asian buns with your choice of filling

111 **new** **firecracker cauliflower** 6.95
crispy cauliflower coated in firecracker sauce, with red + spring onion. topped with coriander

113 **korean barbecue beef** 7.35
slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw + sriracha mayo

114 **mixed mushrooms** 6.95
mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayo. topped with coriander

112 **aromatic chicken** 7.35
aromatic chicken with freshly pickled asian slaw + fried shallots. topped with coriander

119 **crispy duck + mushroom** 7.35
crispy duck coated in korean bbq sauce with mixed mushrooms, spring onions, chilli + garlic sauce. topped with coriander

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

99 **duck** 7.35
fried until crispy and served with a sweet cherry hoisin dipping sauce

101 **yasai | vegetable** 6.95
steamed green gyoza served with a spiced vinegar dipping sauce

100 **chicken** 7.35
steamed and served with a chilli, soy + sesame dipping sauce

105 **pulled pork** 7.35
steamed and served with a ginger + spiced vinegar dipping sauce



the classics

96 **lollipop prawn kushiyaki** 7.75
three grilled prawn skewers, marinated in zesty lemongrass + chilli. served with a caramelised lime

107 **chilli squid** 7.5
our iconic crispy fried squid, tossed in shichimi spice. served with a chilli + coriander dipping sauce

104 **edamame, your way** 5.85
pop them out of their pod + enjoy simply salt / chilli + garlic salt

103 **ebi katsu** 7.25
abutterflied prawns coated in crispy panko, topped with fresh coriander + a lime wedge. served with a chilli + garlic dipping sauce

110 **bang bang cauliflower** 5.85
crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander



to discover

new **hot honey fried chicken**
coated in hot honey and your choice of sauce. topped with mixed pickles and served with a zesty vegan mayo on the side

208 **teriyaki** 7.5 **207** **yuzu** 7.5

kokopanko
crispy + zesty panko-coated fried chicken or aubergine, tossed in a coconut, chilli + lime salt rub. garnished with coriander + served with a side of sriracha mayo for dipping

97 **chicken** 7.5 **98** **aubergine (v)** 7.5

121 **bang bang prawns** 7.5
crispy prawns coated in a spicy firecracker mayonnaise. topped with spring onion, chilli and fresh lime



ramen

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

new **khao soi**
udon noodles submerged in a rich + creamy coconut broth. mustard greens, red onion, crispy chilli and coriander. garnished with fried rice noodles, a sprinkling of red pepper power and fresh lime

27 **chicken + prawn** 14.95 **28** **crispy tofu** 14.25

tom yum
a thai inspired sweet and tangy soup with coconut and lemongrass. rice noodles topped with mushrooms, red + spring onion, cherry tomatoes and bean sprouts. garnished with coriander + mint

221 **prawn** 13.85 **220** **chicken** 13.85 **222** **mixed mushroom** 13.25

tantanmen
slow-cooked korean barbecue beef brisket or chicken + ramen noodles submerged in an extra rich chicken broth. topped with menma, kimchee + half a tea-stained egg. garnished with spring onion, coriander + chilli oil

30 **beef brisket** 14.95 **29** **chicken** 14.25

23 **kare burosu** 14.5
shichimi-coated silken tofu + udon noodles submerged in a curried vegetable broth. topped with wok-fried mixed mushrooms, lamb's lettuce, shredded carrots and a chilli + coriander garnish

31 **shirodashi pork belly** 14.25
slow-cooked pork belly drizzled with korean barbecue sauce. ramen noodles submerged in a rich chicken broth with dashi + miso. topped with lamb's lettuce, menma, wakame + half a tea stained egg. garnished with spring onions

customise my broth
light vegetable (vg) or chicken
spicy vegetable (vg) or chicken with chilli
rich reduced chicken broth with dashi + miso



teppanyaki

noodles sizzling from the grill. turned quickly so the noodles are soft and the vegetables stay crunchy

pad thai
rice noodles cooked in amai sauce with egg, beansprouts, leeks, chilli and red + spring onion. topped with fried onions, mint, coriander + a fresh lime wedge

48 **chicken + prawn** 13.85 **47** **tofu (v)** 12.75

1147 **tofu** 12.75
egg removed to make vegan

teriyaki soba
soba noodles cooked in teriyaki sauce and curry oil with mangetout, bok choy, red + spring onion, chilli + beansprouts. topped with coriander + a sprinkle of sesame seeds

45 **sirloin steak** 15.75 **46** **salmon** 15.25

42 **yaki udon** 14.5
udon noodles cooked with chicken, prawns, chikuwa, egg, curry oil, beansprouts, leeks, mushrooms + peppers. topped with crispy fried onions and pickled ginger. sprinkled with sesame seeds

yaki soba
soba noodles cooked in waga seasoning, egg, peppers, beansprouts and white + spring onion. topped with crispy fried onions, pickled ginger + sesame seeds

40 **chicken + prawn** 13.95 **41** **mushroom (v)** 12.75

1141 **mushroom** 12.75
choose udon noodles or rice noodles
egg removed to make vegan

bulgogi
soba noodles cooked in sesame + bulgogi sauce topped with spring onion, kimchee, half a tea stained egg + coriander

89 **chicken** 14.25 **87** **beef brisket** 14.5
86 **pork belly** 14.25 **+** red onion

customise my noodles
soba (v) thin, contains wheat + egg
udon (vg) thick, contains wheat
rice noodle (vg) thin + flat



curry

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

coconut kare
rich + citrusy with a hint of chilli. tenderstem broccoli, fine beans and squash next to a dome of white rice. served with asian slaw, lamb's lettuce and a fresh zingy lime wedge

65 **marinated chicken thigh** 14.95 **63** **butternut squash** 13.25

raisukaree
mild + citrusy. a fragrant coconut sauce, mangetout, red + green peppers, white + spring onion. served with a dome of white rice, chilli, coriander, sesame seeds + a fresh zingy lime wedge

79 **prawn** 14.95 **75** **chicken** 14.5 **76** **tofu** 14.5

firecracker
a bold + fiery favourite. served with mangetout, red + green peppers, white + spring onion and hot red chillies. topped with a dome of white rice, sesame seeds, shichimi + a fresh zingy lime wedge

93 **prawn** 14.95 **92** **chicken** 13.5 **91** **tofu** 13.5

katsu
iconic japanese flavours. chicken or vegetables coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + japanese pickles

71 **chicken** 12.75 **666** **hot chicken** 13.25

72 **yasai** 12.75 **667** **hot yasai** 13.25
sweet potato, aubergine + butternut squash
sweet potato, aubergine + butternut squash

extras

400 **extra sauce** 2
300 **extra rice** 3
301 **extra noodles (v)** 3
303 **chillies** 1
305 **kimchee** 1

spicy fermented cabbage + radish with garlic



donburi

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

80 **new** **thai basil chicken** 13.5
inspired by the aromatic thai dish, pad kraprow. tender chicken stir fried with thai basil, peppers and fine beans tossed in a sweet and savoury amai sauce. served on a bed of rice and topped with a fried egg. finished with a sprinkle of red pepper powder and coriander

68 **grilled duck** 15.35
shredded duck in a sweet + spicy teriyaki sauce on a bed of sticky white rice. served with shredded carrots, mangetout, sweet potato, cucumber and red + spring onion. topped with a fried egg. served with a side of kimchee

teriyaki
your choice of beef or chicken coated in teriyaki sauce on a bed of sticky white rice, shredded carrots, lamb's lettuce + spring onion. sprinkled with sesame seeds and served with a side of kimchee

69 **beef brisket** 13.5 **70** **chicken** 12.85

soulful bowls

a collection of bright bowls to nourish the soul

84 **thai beef salad** 13.25
tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce, asian slaw, beetroot, red radish and edamame beans. topped with crushed sunflower seeds, chilli and turmeric dressing

koyo bowls
a bright bowl combining your choice of protein or vegetables with a sticky red chilli + miso sauce. served on a bed of mixed leaves, beetroot, carrot, cucumber, mooli, red radish + edamame beans. topped with crunchy sunflower seed brittle, coriander cress and a creamy white miso + mustard dressing on the side

244 **chicken + caramelised onion** 12.45 **242** **salmon** 13.45

230 **shu's shiok chicken** 12.85
shu han lee collaboration. chicken marinated in turmeric, garlic + ginger, roasted and served on a bed of coconut + lemongrass dressed rice. served with a side of pickled slaw + radish. topped with chilli, coriander, coconut flakes + a caramelised lime

allergies + intolerances if you have a food allergy or intolerance please let your server know before you order, every time you visit. the manager on duty will personally take and serve 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, we cannot guarantee that your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur. our menu descriptions do not include all ingredients.

we have a dedicated kid-friendly menu for our little noodlers

MALTA-SEPT25