



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

- 139 apple + cinnamon gyoza (v) 69**
five crispy gyoza filled with sweet apple and warming cinnamon. dusted with cinnamon sugar and served with a scoop of vanilla ice cream garnished with a sprig of mint
- 131 white chocolate + ginger cheesecake (v) 80**
a creamy cheesecake with a biscuit base and a zingy ginger twist. drizzled with a caramel sauce and dusted with ginger icing sugar

144 chocolate cake 78
chocolate cake served with vegan vanilla ice cream

138 bao nut + ice cream (v) 69
crispy sugar coated bao bun filled with a scoop of salted caramel ice cream. drizzled with a caramel sauce and garnished with fresh mint



131

ice cream + sorbet

- 140 coconut reika ice cream (v) 75**
coconut ice cream topped with mango sauce and coconut flakes
- 125 chocolate ice cream (v) 65**
served with a chocolate sauce

122 lemon sorbet 70
with fresh mint

123 mango sorbet 70
with fresh mint



144

hot drinks

end your meal with satisfying sipping

tea

- 713 green tea free**
- 761 english breakfast 36**
- 762 earl grey 36**
- 763 peppermint 36**
- 764 lemon and ginger 36**

coffee

- 801 espresso 36**
- 805 double espresso 40**
- 802 americano 36**
- 803 cappuccino 46**
- 804 latte 46**

745 hot chocolate 40



138

★
wagamama

sides + sharing

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



bao
two fluffy asian buns with your choice of filling

113 **korean barbecue beef** 80
slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw + sriracha vegan mayo

115 **pork + panko apple** 80
slow-cooked pork belly with crispy panko-coated apple, sriracha + vegan mayo. topped with coriander

the classics

27 **chicken yakitori** 90
four marinated chicken skewers, glazed with a spicy teriyaki sauce. garnished with spring onion

107 **chilli squid** 90
our iconic crispy fried squid, tossed in shichimi spice. served with a chilli + coriander dipping sauce

104 **edamame, your way** 65
pop them out of their pod + enjoy simply salt / chilli + garlic salt

110 **bang bang cauliflower** 70
crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander

103 **ebi katsu** 85
butterflied prawns coated in crispy panko. topped with fresh coriander + a lime wedge. served with a chilli + garlic dipping sauce

106 **wok-fried greens** 70
crunchy tenderstem broccoli, fine beans + mangetout. cooked in a flavourful garlic + soy sauce



121



207

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

209 **firecracker** 95 **207** **yuzu** 95

96 **lollipop prawn kushiyaki** 95
three grilled prawn skewers, marinated in zesty lemongrass + chilli. served with a caramelised lime

121 **bang bang prawns** 95
crispy prawns coated in a spicy firecracker mayonnaise. topped with spring onion, chilli and fresh lime

our signature gyoza
five dumplings packed with flavour. served with a dipping sauce

99 **duck** 80
fried until crispy and served with a sweet cherry hoisin dipping sauce

102 **ebi gyoza** 90
fried until crispy and served with a citrus ponzu dipping sauce

101 **yasai | vegetable** 80
steamed green gyoza, served with a spiced vinegar dipping sauce

100 **chicken** 80
steamed and served with a chilli, soy + sesame dipping sauce



100



26

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

26 **chicken + prawn** 165 **28** **crispy tofu** 160

gyoza ramen
gyoza served with a hearty vegetable broth, ramen noodles, roasted bok choy and chilli sambal paste. topped with half a tea-stained egg, spring onion, coriander and chilli oil

37 **chicken** 155 **29** **duck** 160

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** 165 **220** **chicken** 165 **222** **mixed mushroom** 165

31 **shirodashi pork belly** 160
slow-cooked pork belly drizzled with a spicy korean barbecue sauce + ramen noodles submerged in a rich chicken broth with dashi + miso. topped with pea shoots, menma, wakame + half a tea-stained egg. garnished with spring onion

30 **tantanmen beef brisket** 160
slow-cooked korean barbecue beef brisket and ramen noodles submerged in an extra rich chicken broth. topped with menma, kimchee and half a tea-stained egg. garnished with spring onion, coriander and chilli oil

20 **grilled chicken** 145
marinated chicken breast + ramen noodles served in a rich chicken broth with dashi + miso. topped with pea shoots, menma + a spring onion garnish

22 **grilled duck** 170
tender, shredded duck leg splashed with citrus ponzu sauce on top of noodles in a light vegetable broth. dressed with chilli, pea shoots and coriander

23 **kare burosu** 170
shichimi-coated silken tofu + udon noodles submerged in a curried vegetable broth. topped with wok-fried mixed mushrooms, pea shoots, shredded carrots and a chilli + coriander garnish

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



80

donburi

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

80 **new** **thai basil chicken** 160
inspired by the aromatic thai dish, pad krapow. 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

gochujang rice bowl
your choice of chicken or silken tofu coated in a spicy gochujang sauce with bok choy, pickled cucumber, snow onion slaw + red onion. served on a bed of sticky white rice. finished with spring onion, sliced red chilli and a sprinkle of sesame seeds + red pepper powder

56 **chicken** 150 **58** **silken tofu** 150

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

69 **beef brisket** 160 **70** **chicken** 145

customise my rice
sticky white (vg) steamed / **white** (vg) steamed

salads

the wagamama way.
light, vibrant, nourishing

sweet chilli salad
lettuce, red pepper, mangetout. tenderstem broccoli + red onion in spicy tamari sauce. crispy onions

66 **chicken** 145 **64** **yasai | tofu + vegetable** 145

extras

307 **kimchee** 25
spicy fermented cabbage + radish with garlic

306 **tea-stained egg** (v) 25

303 **chillies** 30

309 **katsu curry sauce** 25

308 **firecracker sauce** 25

310 **raisukatsu sauce** 25

300 **rice** 25

301 **noodles** 25



65

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, pea shoots and a fresh zingy lime wedge

67 **succulent hoki fish** 170 **65** **marinated chicken thigh** 170 **63** **butternut squash** 160

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

79 **prawn** 165 **75** **chicken** 165 **76** **tofu** 160

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

92 **chicken** 160 **94** **beef** 195 **91** **tofu** 160

1171 **vegatsu** 165
a plant-based twist on a classic. tofu + soya protein coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + pickled red onion

71 **chicken katsu** 165
iconic japanese flavours. chicken coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + japanese pickles

customise my rice
white (vg) steamed / **sticky white** (vg) steamed



71



45

teppanyaki

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

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 **beef** 195 **46** **salmon** 195

796 **firecracker prawn soba** 150
soba noodles cooked in a spicy firecracker sauce with prawns, red + green pepper, mangetout, spring onions and beansprouts. topped with fried onions + coriander

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** 160 **47** **yasai | tofu (v)** 155 **1147** **yasai | tofu** 155
egg removed to make vegan

44 **ginger chicken udon** 150
udon noodles cooked with marinated chicken, egg, mangetout, chilli, beansprouts and red + spring onion. topped with pickled ginger + fresh coriander

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

40 **chicken + prawn** 150 **41** **yasai | mushroom (v)** 150

1141 **yasai | mushroom** 150
choose udon noodles or rice noodles + remove the egg to make this dish suitable for a vegan diet

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

allergies + intolerances if you have a food allergy or intolerance, or need help accessing our allergen information, 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