





maki roll

four or eight pieces of traditional sushi rolls mixed with fish, seafood, vegetables and rice and rolled in seaweed. garnished with wasabi paste + pickled ginger

898 crispy maki 4pc 36.00 spc 64.00 deep fried breaded nori filled with tuna and blanched asparagus. topped with tempura coated shrimp, chives and masago

899 **Volcano maki** 4pc **38.00** 8pc **68.00** rolled breaded shrimp and avocado coated with togarashi and chives. topped with crabstick and cucumber mix, drizzled with spicy mayo +

cold roll

four or eight pieces of vegetable and crab meat rolls wrapped in seaweed. garnished with wasabi paste + pickled ginger

892 **crunchy california** 4pc **36.00** 8pc **64.00** rolled crabstick, cucumber and avocado coated with tempura flakes and drizzled with spicy mayo

893 California roll 4pc 34.00 8pc 61.00 crabstick, cucumber, avocado and mayo rolled over with mixed sesame seeds

special roll

four or eight pieces of fried sushi rolls filled with fish, seafood or vegetables. garnished with wasabi paste + pickled ginger

872 katsu roll 4pc 38.00 8pc 68.00 slices of avocado, salmon, tuna and hamachi spread with japanese mayo rolled and breaded then fried to golden brown. topped with mix mayo, unadi sauce, masago, chives and fried onion leeks

shrimp tempura roll 4pc 38.00 8pc 64.00 mayo, ebi tempura and avocado coated with mixed sesame seed

862 vegetable tempura 4pc **34.00** 8pc **59.00** mix of avocado, cucumber, carrots, lolo roso and coated with tempura batter, drizzled with mayo and chives



platters

908 mixed rolls \$ 20pc 137.00 collection of california roll, shrimp tempura roll, crunchy california, vegetable tempura and crispy maki



and to finish...

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

130 new apple + cinnamon gyoza 36.00 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

molten chocolate cake 36.00
an indulgent treat with a gooey center that melts in your mouth.
paired with a scoop of vanilla ice cream, it's the perfect end to any meal.
something sweet to nourish your spirit

145 banana katsu 36.00 fresh banana coated in crispy panko breadcrumbs. served with caramel ice cream and drizzled with a rich toffee sauce

mochi (ask for flavour) 46.00
three little balls of ice cream wrapped in a layer of sticky rice. served with chocolate sauce. ask for today's flavours

128 salted caramel 36.00
three scoops with caramelised sesame seeds and toffee
+ ginger sauce



coffee...

731 espresso 10.00

double espresso 16.00

733 americano 20.00

735 latte 20.00

737 cappuccino 20.00

793 macchiato 20.00

740 ice coffee 20.00

refreshing juices

raw energy is the rejuvenating power of uncooked fruits + vegetables. squeezed and freshly poured. each one of your 5-a-day

208 tropical 38.00 mango. apple. orange

2223 high five 38.00

melon. pineapple. lime. apple. orange

202 **fruit 38.00** apple. orange passion fruit

203 **Orange 38.00**

207 clean green 38.00

kiwi. avocado. and apple

pinepple. lime. spinach. cucumber. apple

2206 nourish-mint 38.00

apple. mint. lime

204 **carrot** 38.00 with fresh ginger

soft drinks

lemonade 29.00 original / mint / strawberry / passion fruit / dragon fusion / yuzu sour

iced tea 21.00 lemon/peach

wagamama strawberry mango iced tea 27.00

still water
703 large 25.00

701 regular 14

sparkling water

702 regular 16.00

705 **coke** 16.00

712 coke zero 16.00

706 diet coke 16.00 708 sprite 16.00

707 fanta 16.00

ginger ale 21.00

Wagamama



sides + sharing

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



two fluffy asian buns with your choice of filling

korean barbecue beef 44.00 slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw + sriracha mayo

mixed mushrooms (v) 42.00 mixed mushrooms with crispy panko-coated aubergine + creamy mayo topped with coriander

9 aromatic chicken 42.00 marinated chicken in an aromatic curry sauce with pickled asian slaw and crispy fried shallots. topped with coriander

to discover

new sweet + sour

crispy chicken or tofu tossed in a tangy sweet + sour sauce. finished with a pinch of red pepper powder and spring onior 997 chicken 44.00 998 silken tofu 41.00

813 aubergine (v) 40.00

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

812 chicken 44.00

983 asian slaw salad 36.00

shredded carrot, red cabbage, cucumber, mooli, spring onion, mangetout and mint. served with orange + sesame dressing, topped with coriander + mixed sesame seeds

199 bang bang shrimp 54.00

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

to share

5001 bang bang shrimp 17 pcs 83.00 topped with spring onion, chilli and fresh lime

5002 gyoza platter 69.00 chicken and yasai gyoza. fried duck and shrimp gyoza . served with hoisin and gyoza sauce

5003 katsu platter 67.00

kokopanko chicken, ebi katsu and chilli squid served with spicy vinegar and chilli ramen sauce

118 bao platter 58.00

three fluffy asian buns with korean barbecue beef, mixed mushroom and aromatic chicken. served with spicy mayo

the classics

993 refreshed wok-fried greens 36.00 crunchy tenderstem broccoli, fine beans + mangetout. cooked in a flavourful garlic + soy sauce

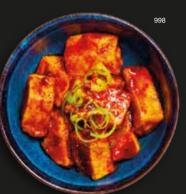
107 chilli squid 49.00 our iconic crispy fried squid, tossed in shichimi spice. served with a chilli + coriander dipping sauce

edamame, your way 35.00 pop them out of their pod + enjo simply salt / chilli + garlic salt

111 bang bang cauliflower 34.00 crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander

103 ebi katsu 47.00

butterflied shrimp coated in crispy panko, topped with fresh coriander + a lime wedge, served with a chilli + garlic dipping sauce





our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

99 duck 42.00

fried until crispy and served with a sweet cherry hoisin dipping sauce

101 yasai I vegetable 42.00 steamed green gyoza, served with a spiced vinegar dipping sauce

100 chicken 44.00

steamed and served with a chilli, soy + sesame dipping sauce

102 shrimp 42.00

fried until crispy and served with a ginger + spiced vinegar dipping sauce



hot pots

the ultimate bowl of comfort, a steaming pot of warming broth packed with crunchy veg + the popular korean street food, tteokbokki

new hot pot

a korean inspired broth with soft + silky tteokbokki, butternut squash, mangetout, bok choi, kimchee + red onion. topped with coriander cress, red chilli + spring onion. finished with a drizzle of chilli oil

brisket 79.00





soulful bowls

a collection of bright bowls to nourish the soul

chicken or aubergine coated in crispy panko breadcrumbs, tossed with dressed mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, pea shoots, japanese pickles, red chilli + coriander, served with a side of curried salad dressing.

225 chicken 70.00 226 yasai 67.00

60 sirloin + shiitake 73.00

marinated sirloin steak with grilled shiitake mushrooms. carrot, mangetout, red onion, baby plum tomatoes and mixed leaves in a pea + herb dressing

198 naked katsu 69.00

grilled curried chicken on a bed of brown rice with edamame beans, shredded carrots, japanese pickles and dressed mixed leaves, served with a side of katsu curry sauce

kovo bowls

a bright bowl combining your choice of chicken or salmon 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 and reamy white miso + mustard dressing on the side

126 chicken onion 62.00

127 salmon \$ 73.00



donburi

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

gochujang rice bowl

your choice of chicken, shrimp or silken tofu coated in a spicy gochujang sauce with bok choi, 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

119 chicken 73.00 1211 shrimp 80.00 120 tofu(v) 68.00

95 korean barbecue beef 81.00

sweet + smokey wok-fried steak on a bed of white rice with red + green peppers, red onion, sweet potato, butternut squash, edamame beans and bok choi. garnished with fresh chillies + coriander

teriyaki

your choice of beef brisket 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 77.00

70 chicken 73.00

make your donburi hot for 2 aed

customise my rice

sticky white (vg) steamed / white (vg) steamed / brown (vg) steamed

ramen

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

82 coconut seafood broth : 86.00

coconut + vegetable soup with rice noodles, scallops, shrimp, salmon, squid, mussels and tender stem broccoli, garnished with fresh chillies, spring onion and coriander cress

grilled chicken 70.00

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

marinated chicken breast or steak with ramen noodles submerged in a spicy chicken broth. topped with red + spring onion, beansprouts, coriander, chilli + a fresh lime wedge

24 steak 75.00

25 chicken 70.00

kare burosu 65.00

shichimi-coated silken tofu + udon noodles submerged in a curried vegetable broth. topped with wok-fried mixed mushrooms, baby spinach, shredded carrots and a chilli + coriander garnish

tantanmen

your choice of korean barbecue beef brisket or marinated chicken with 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 81.00

189 chicken 70.00

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



curry

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

red thai curry

a bold + spicy red curry cooked with coconut milk and kaffir lime leaves. served with fresh green beans + aubergine and a dome of white rice. garnished with coriander, chilli and sesame seeds

raisukaree

39 shrimp 80.00 37 chicken 73.00 38 beef 78.00

mild + citrussy. 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 shrimp 80.00 75 chicken 73.00

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

93 shrimp 80.00 92 chicken 73.00 91 tofu 63.00

228 beef 78.00

tochigi yellow curry

fragrant coconut, lemongrass + turmeric soup with red peppers, red + spring onion, and bok choi. garnished with resh chillies, coriander and chilli oil, served with a side of

554 shrimp 80.00 553 chicken 73.00 555 tofu 65.00

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

71 chicken 81.00

72 vasai 73.00 sweet potato, auberaine + butternut squash

814 sweet + sour chicken 69.00

crispy chicken in a sweet + sour sauce with red + green peppers and red onion. served with a dome of white rice with a sprinkle of red pepper powder. garnished with lotus root, spring onion and ginge

make your katsu hot for 2 aed

customise my rice

white (vg) steamed / brown (vg) steamed / sticky white (vg) steamed

extras

817 garlic fried rice 24.00 ng onion, egg and crispy fried onions

816 coconut rice 24.00

sticky rice cooked with coconut milk and topped with toasted coconut flakes

306 kimchee 6.00

spicy fermented cabbage + radish with garlic 305 tea-stained egg (v) 6.00

japanese pickles 6.00

303 chillies 3.00

miso soup. japanese pickles 16.00



teppanyaki

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

815 crispy beef soba 81.00

soba noodles cooked with egg, leek, beansprouts, spring onions and chilli. drizzled with a spicy teriyaki sauce and topped with chilli + coriander

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 47 yasai + shrimp 78.00 tofu (v) 62.00 1147 yasai | tofu 62.00 udon or rice noodles

soba noodles cooked in teriyaki and yakitori and tsuyo sauce and curry oil with mangetout, bok choi, red + spring onion, chilli + beansprouts.

topped with coriander + a sprinkle of sesame seeds 45 premium cut steak 81.00 46 salmon \$ 83.00

dles cooked in a sesame + bulgogi sauce with miso sesame dressing and coriander, kimchee + spring onions, served with half

a tea-stained egg 88 steak 80.00

terivaki soba

987 chicken 77.00

yaki soba soba noodles cooked with egg, peppers, beansprouts and white + spring onion. topped with crispy fried

40 chicken 41 yasai i

+ shrimp 67.00

mushroom (v) 59.00 mushroom 59.00 egg removed to make gan choose from

soba (v) thin, contains wheat + egg **udon** (vg) thick, contains wheat

rice noodle (vg) thin + flat

fuel any main with extra protein

vegetables (vg) 15.00 chicken 21.00

beef brisket or steak 32.00 shrimp 32.00

tofu (vg) 15.00

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 drinks are prepared in busy kitchens where cross-c may occur, our menu descriptions do not include all ingredients, we have a dedicated

















refreshed refreshed

may contain shell or small bones