sushi uramaki

four or eight pieces of medium inside-out sushi rolls with wasabi paste + pickled ginger

233 dragon roll spc 495 t eel, avocado, cucumber, coated with sesame seeds, served with tervaki sauce

201 california roll spc 395t crab surumi, avocado, cucumber. coated with tobiko.

202 sake avokado roll spc 375 t 203 rainbow roll spc 455 t surumi avocado cucumber coated with salmon eel seabass shrimp served with teriyaki sauce and sesame seeds

205 tako roll spc 455 t avocado, truffle mayonnaise coated with crispy onions

206 philadelphia roll spc 395 t ber, coated with smoked salmon

207 sakura roll spc 365 t tempura shrimp and crab surumi, avocado, jalapeno, truffle wonnaise and coated with crispy onions

209 crunchy salmon roll spc 395 t pura salmon, avocado, ialapeno, truffle mavonnaise coated with crispy onions

230 ebiten roll spc 395 t mpura shrimp, avocado, cucumber, coated with sesame seeds

231 suzuki crispy roll spc 385 t tempura seabass, cheese, cucumber, coated with bread crumbs

237 salmon california roll spc 395 t on, avocado, cucumber, coated with tobikc

238 aburi salmon roll spc 455 t tempura shrimp, avocado, cheeese, coated with aburi salmon served with terivaki sauce, truffle mayonnaise and sesame seeds



nigiri

two pieces of salmon on a pillow of rice. garnished with wasabi paste + pickled ginger

- 220 salmon 225 t
- 221 octopus 245 t
- 222 steamed prawn 260 to
- 224 spicy seabass 225 th
- 226 eel fish 285 t



sashimi

five slices of raw fish garnished with wasabi paste + ginger. seaweed salad

- 260 salmon : 395 t
- 261 octopus 455 t
- 262 seabass 395 t

224 mix 10pc 775 ₺ s, shrimp, eel fish, salmon, octopus

hosomaki

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

215 salmon avocado maki 6pc 340 t

210 salmon maki 6pc 305 t

- 211 avocado maki 6pc 265 *
- 213 prawn maki 6pc 395 🕏
- 214 crab maki 6pc 305 t
- 216 cucumber maki (v) 6pc 235 t
- 217 spicy seabass maki 6pc 305 t
- 218 salmon cheese maki 6pc 305 t



sushi platters try our selection and share with your friends

270 salmon set 18pc 855 t eight pieces california roll and six pieces salmon maki roll two pieces of salmon nigiri with two pieces of salmon sashimi

273 Waaa set 24pc 1050 t eight pieces ebiten roll and eight pieces suzuki crispy roll with eight pieces crunchy salmon roll

275 rainbow set 20pc 1100 t eight pieces rainbow roll and six pieces avocado maki three pieces nigiri, three pieces sashimi served with wakame seaweed salad



tempura

240 prawn roll 430 * ra shrimp, cucumber, avocado, mayonnaise teriyaki sauce, sesame seeds

241 salmon roll 420 t ber, avocado, mayonnaise teriyaki sauce, sesame seeds

242 crab roll 365 t tempura crab, cucumber, avocado, mayonnaise teriyaki sauce, sesame seeds

243 eel fish roll 475 t oura eel fish, cucumber, avocado, teriyaki sauce, sesame seeds

244 seabass roll 420 t npura seabass, cucumber, avocado, mayonnaise teriyaki sauce, sesame seeds

246 chicken roll 420 t npura fried chicken, avocado, cucumber, tempura exterior served with spicy mayonnaise, teriyaki sauce and sesame seeds



and to finish...

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

19 hot chocolate cake (v) 255 t ate cake served with vanilla ice cream

11 new apple + cinnamon gyoza (v) 255 t ve 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

13 banana katsu (v) 255 t fresh banana coated in crispy panko breadcrumbs. served with vegan miso caramel ice cream and drizzled with a rich toffee sauce



fresh juices

squeezed, pulped, poured fresh 01 positive 190 t

pineapple, lime, spinach cucumber, apple 02 beetroot 190 t ot. apple. orange

03 orange 190 t 04 Carrot 190 t

ith fresh ginger

05 CORE 190 t

of apple+lime 190 t

07 super green 190₺

08 high five 190 t pple lemon melon orange

09 nourish+mint 190*

10 zesty green 190 t cumber, apple, mint lime

soft drinks

beers

601 efes pilsen 33Cl 185 🕏
606 efes gluten free 50cl 235 t
621 bomonti unfiltered 50cl 23
614 efes special series 50cl 235
624 efes malt 50cl 235 t
622 efes reserved 50cl 235 t
608 belfast 50cl 235 t
615 bud 33cl 245 t
613 beck's 33cl 245 t
603 miller 33Cl 245 t
617 grolsch 45cl 320 t
623 erdinger 33cl 300 t
633 kirin ichiban 33cl 320 t

wines

rec

ICu	
450 451	angor
452 453	myring
462	santa
464 465	yakut
466 467	ancyra
401 402	angor
white	
403 404	çanka
413	santa

rosé

702	coca cola zero 30cl 75 t
705	coca cola soci 75 t
707	sprite 30cl 75 t
708	fanta 30cl 75 t
709	fuse tea peach icetea 25cl 75 t
710	fuse tea lemon icetea 25cl 75 t
701	damla still water 33cl 50 t
720	damla still water 75cl 100 t
721	damla sparkling water 33Cl 75 t
722	damla sparkling water 75cl 150 t
711	green tea free

lsen 33Cl 185 रू ten free 50cl 235 も ti unfiltered 50cl 235 t cial series 50cl 235 t alt 50cl **235** ₺ erved 50cl 235 t 50cl 235 杉 scl 245 ₺ 33Cl 245 ₺ 33Cl 245 や



ra I tr glass 225 t bottle 890 t

na cab. sauvignon | tr glass 240 bottle 975 b a helena cab. sauvignon | chile bottle 1200 t **t** | tr glass 230 も bottle 920 も

ra merlot | tr glass 270 b bottle 1060 b

ra | tr alass 225 t bottle 890 t

ava I tr glass 225 t bottle 890 t thelena chardonnay | chile bottle 1200 to 414 | 415 selection | tr glass 340 bottle 1350 b 410 | 411 pinot grigio | italy glass 285 t bottle 1140 t

418 | 419 pinot grigio blush | italy glass 285 t bottle 1140 t 421 | 420 | Cl | 1 r glass 240 + bottle 975 +

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 375 t served with red onion, freshly pickled asian slaw + sriracha mayo

mixed mushrooms 235 to mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayo, topped with coriander

115 chicken katsu + crunchy asian slaw 305 to crunchy asian slaw, mayonnaise, coriande

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

duck **:** fried until crispy and served with a sweet cherry hoisin dipping sauce 99 5 pieces 340 t 199 3 pieces 280 t

prawn fried until crispy and served with a sweet cherry hoisin dipping sauce 102 5 pieces 340 t 1102 3 pieces 280 t

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

100 5 pieces 280 t 1100 3 pieces 225 t

(v) veaetarian

new new refreshed refreshed

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 to our communal benches

(vg) vegan

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



the classics

104 edamame, your way 200 t pop them out of their pod + enjoy simply salt / chilli

109 raw salad 200 t mixed leaves. edamame beans. baby plum tomatoes. seaweed. pickled mooli, carrot + red onion. fried shallots. wagamama dressin

miso soup and pickles 200 t a light soup flavoured with miso paste, tofu and thinly sliced onions, served with japanese pickles

103 ebi katsu 525 t prawns in crispy panko breadcrumbs. coriander. fresh lime. chilli + garlic dipping sauce

120 bang bang cauliflower (v) 245 t crispy cauliflower. tirecracker sauce. red + spring onion. fresh ginger. coriander

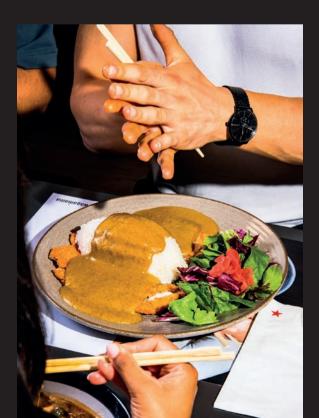
121 bang bang prawns 465 to crispy prawns coated in a spicy firecraker mayonnaise, topped with spring onion, chilli and fresh lime

122 kokopanko aubergine (v) 245 t crispy + zesty panko coated fried aubergine, tossed in a coconut, chilli + lime salt rub, garnished with corriander + served with a side of sriracha mayo for dipping

123 kokopanko chicken 305 t crispy + zesty panko coated fried chicken, tossed in a coconut, chilli + lime salt rub, garnished with corriander + served with a side of sriracha mayo for dipping



and the set of the set





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

59 teriyaki beef 725 t 57 chicken 515⁺



donburi

94 korean bbg beef 595 t

cha han

77 chicken + prawn 455 t

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

curry

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

raisukaree

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 prawn 570 t 82 chicken 535 t

firecracker

a bold + fierv 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 wedae

88 prawn 570 t 87 chicken 535 t 89 beef 570 t

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 465 t

72 yasai 465 t sweet potato, aubergine + butternut sauash

kovo bowls

onion 435 t

hnlne oeim

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

54 sweet + sour chicken 465 t

cken 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 ginger

sweet + smokey, wok-fried steak, red + green peppers, red onion. sweet potato. butternut squash. edamame beans. spinach. chillies. coriander, white rice

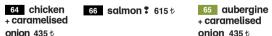
stir-fried rice with chicken and prawnsor fried tofu, egg, mushrooms, sweetcorn and spring onions. served with a side portion of miso soup and japanese pickles

78 yasai I tofu and vegetable (v) 420 t



a collection of bright bowls to nourish the soul

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



+ carameli onion 435 t

warm flaked salmon. wasabi rocket. carrot. pea shoots. spring onions. goma wakame seaweed. miso mayonnaise dressing hijiki, sesame seeds

62 salmon \$ 615 t 63 chicken 435 t

60 orange chicken salad 435 t

marinated chicken with mixed leaves, orange, caramelised red onions. spring onions and walnuts with a sesame, orange, thai basil and mint dressing. garnished with sesame seeds

161 refreshed wakame salad 255 to

crunchy wakame seaweed + saseme oil with saseme seeds on top



ramen

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

new tom vum

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



mushroom 465 t

tantanmer

korean barbecue beef 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 595th 31 chicken 515th

20 grilled chicken 465 t

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

chilli

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

24 beef 595 t 25 chicken 515 t

35 kare burosu 595 t

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

gyoza

steamed gyoza, served with a hearty vegetable broth, roasted bok choi + chill sambal paste. topped with spring onion, corlander + chill oil. served with a side of chilli, soy + sesame dipping sauce 33 duck 595 t 32 chicken 515 t

21 wagamama seafood ? 655 t

noodles in a vegetable soup topped with prawns, squid, local fish, salmon, seasonal greens and garnished with menma, spring onions and lime



teppanyaki

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

yaki soba

soba noodles. egg. peppers. beansprouts. white + spring onion. fried onions. pickled ginger. sesame seeds

40 chicken + prawn 455 t 41 yasai | mushroom (v) 420 t

pad thai

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

46 chicken+ prawn 565 セ 45 yasai | tofu (v) 495 セ

teriyaki soba

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

90 steak 565 t 91 salmon \$ 615 t 96 chicken 465 t

42 yaki udon 565 t

Idon noodles cooked with chicken, prawns, egg, curry oil, beansprouts, leeks, mushrooms + peppers. topped with crispy fried onions and pickled ginger. sprinkled with sesame seeds + honito flakes

92 wagamama teriyaki 545 t

stir-fried sirloin steak and chicken on a bed of wok-fried noodles with curry oil, seasonal greens, red onions, peppers, leek and beansprouts in teriyaki and tsuyu sauce. garnished with ginger and sesame seeds

customise my noodles

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

310 lime slice 35 t

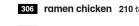
320 firecracker sauce 70 t

extras

- 300 extra rice 115 th
- 302 steamed white rice 115 t
- 301 extra noodles 115 t
- 305 udon noodle 160 to

- 307 sriracha hot chilli sauce 65 t

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





304 japanese pickles 40 t 303 chillies 50 t