

uramaki

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

- 233

dragon roll apc 495 ₺

eel, avocado, cucumber, coated with sesame seeds, served with teryaki sauce
- 201

california roll apc 395 ₺

crab surumi, avocado, cucumber. coated with tobiko.
- 202

sake avokado roll apc 375 ₺

salmon, avocado, coated with bread crumbs
- 203

rainbow roll apc 455 ₺

crab surumi, avocado, cucumber, coated with salmon, eel, seabass, shrimp served with teriyaki sauce and sesame seeds
- 205

tako roll apc 455 ₺

octopus, avocado, truffle mayonnaise coated with crispy onions
- 206

philadelphia roll apc 395 ₺

cheese, avocado, cucumber, coated with smoked salmon
- 207

sakura roll apc 365 ₺

tempura shrimp and crab surumi, avocado, jalapeno, truffle mayonnaise and coated with crispy onions
- 209

crunchy salmon roll apc 395 ₺

tempura salmon, avocado, jalapeno, truffle mayonnaise coated with crispy onions
- 230

ebiten roll apc 395 ₺

tempura shrimp, avocado, cucumber, coated with sesame seeds
- 231

suzuki crispy roll apc 385 ₺

tempura seabass, cheese, cucumber, coated with bread crumbs
- 237

salmon california roll apc 395 ₺

salmon, avocado, cucumber, coated with tobiko
- 238

aburi salmon roll apc 455 ₺

tempura shrimp, avocado, cheese, coated with aburi salmon served with teriyaki sauce, truffle mayonnaise and sesame seeds

hosomaki

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

- 215

salmon avocado maki apc 340 ₺
- 210

salmon maki apc 305 ₺
- 211

avocado maki apc 265 ₺
- 213

prawn maki apc 395 ₺
- 214

crab maki apc 305 ₺
- 216

cucumber maki (v) apc 235 ₺
- 217

spicy seabass maki apc 305 ₺
- 218

salmon cheese maki apc 305 ₺



210

sushi platters

try our selection and share with your friends

- 270

salmon set 1apc 855 ₺

eight pieces california roll and six pieces salmon maki roll
two pieces of salmon nigiri with two pieces of salmon sashimi
- 273

waga set 24pc 1050 ₺

eight pieces ebiten roll and eight pieces suzuki crispy roll
with eight pieces crunchy salmon roll
- 275

rainbow set 20pc 1100 ₺

eight pieces rainbow roll and six pieces avocado maki
three pieces nigiri, three pieces sashimi served with wakame seaweed salad



275

tempura

- 240

prawn roll 430 ₺

tempura shrimp, cucumber, avocado, mayonnaise teriyaki sauce, sesame seeds
- 241

salmon roll 420 ₺

tempura salmon, cucumber, avocado, mayonnaise teriyaki sauce, sesame seeds
- 242

crab roll 365 ₺

tempura crab, cucumber, avocado, mayonnaise teriyaki sauce, sesame seeds
- 243

eel fish roll 475 ₺

tempura eel fish, cucumber, avocado, teriyaki sauce, sesame seeds
- 244

seabass roll 420 ₺

tempura seabass, cucumber, avocado, mayonnaise teriyaki sauce, sesame seeds
- 246

chicken roll 420 ₺

tempura fried chicken, avocado, cucumber, tempura exterior served with spicy mayonnaise, teriyaki sauce and sesame seeds

nigiri

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

- 220

salmon 225 ₺
- 221

octopus 245 ₺
- 222

steamed prawn 260 ₺
- 224

spicy seabass 225 ₺
- 226

eel fish 285 ₺



260

sashimi

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

- 260

salmon 395 ₺
- 261

octopus 455 ₺
- 262

seabass 395 ₺
- 224

mix 10pc 775 ₺

seabass, shrimp, eel fish, salmon, octopus



131

and to finish...

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

- 19

hot chocolate cake (v) 255 ₺

hot chocolate cake served with vanilla ice cream
- 11

new **new apple + cinnamon gyoza (v)** 255 ₺

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
- 13

banana katsu (v) 255 ₺

fresh banana coated in crispy panko breadcrumbs. served with vegan miso caramel ice cream and drizzled with a rich toffee sauce



142

fresh juices

squeezed, pulped, poured fresh

- 01

positive 190 ₺

pineapple. lime. spinach cucumber. apple
- 02

beetroot 190 ₺

fresh beetroot. apple. orange
- 03

orange 190 ₺
- 04

carrot 190 ₺

with fresh ginger
- 05

core 190 ₺

apple and orange
- 06

apple+lime 190 ₺
- 07

super green 190 ₺

apple. mint. celery. lime
- 08

high five 190 ₺

apple. pineapple lemon. melon. orange
- 09

nourish+mint 190 ₺

apple. mint. lemon
- 10

zesty green 190 ₺

cucumber. apple. mint lime

soft drinks

- 702

coca cola zero 30cl 75 ₺
- 705

coca cola 30cl 75 ₺
- 707

sprite 30cl 75 ₺
- 708

fanta 30cl 75 ₺
- 709

fuse tea peach icetea 25cl 75 ₺
- 710

fuse tea lemon icetea 25cl 75 ₺
- 701

damla still water 33cl 50 ₺
- 720

damla still water 75cl 100 ₺
- 721

damla sparkling water 33cl 75 ₺
- 722

damla sparkling water 75cl 150 ₺
- 711

green tea free

beers

- 601

efes pilsen 33cl 185 ₺
- 606

efes gluten free 50cl 235 ₺
- 621

bomonti unfiltered 50cl 235 ₺
- 614

efes special series 50cl 235 ₺
- 624

efes malt 50cl 235 ₺
- 622

efes reserved 50cl 235 ₺
- 608

belfast 50cl 235 ₺
- 615

bud 33cl 245 ₺
- 613

beck's 33cl 245 ₺
- 603

miller 33cl 245 ₺
- 617

grolsch 45cl 320 ₺
- 623

erdinger 33cl 300 ₺
- 633

kirin ichiban 33cl 320 ₺



wines

- red

450 | 451

angora | tr glass 225 ₺ bottle 890 ₺

452 | 453

myrina cab. sauvignon | tr glass 240 ₺ bottle 975 ₺

462

santa helena cab. sauvignon | chile bottle 1200 ₺

464 | 465

yakut | tr glass 230 ₺ bottle 920 ₺

466 | 467

ancyra merlot | tr glass 270 ₺ bottle 1060 ₺

401 | 402

angora | tr glass 225 ₺ bottle 890 ₺
- white

403 | 404

çankaya | tr glass 225 ₺ bottle 890 ₺

413

santa helena chardonnay | chile bottle 1200 ₺

414 | 415

selection | tr glass 340 ₺ bottle 1350 ₺

410 | 411

pinot grigio | italy glass 285 ₺ bottle 1140 ₺
- rosé

418 | 419

pinot grigio blush | italy glass 285 ₺ bottle 1140 ₺

421 | 420

lal | tr 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 ¢**
served with red onion, freshly pickled asian slaw + sriracha mayo
- 114 mixed mushrooms 235 ¢**
mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayo. topped with coriander
- 115 chicken katsu + crunchy asian slaw 305 ¢**
crunchy asian slaw. mayonnaise. coriander

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

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

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

- chicken**
steamed and served with a chilli, soy + sesame dipping sauce
- 100 5 pieces 280 ¢ 1100 3 pieces 225 ¢**

(v) vegetarian (vg) vegan new new refreshed refreshed ˆ may contain shell or small bones

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

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 bows that leave you feeling rejuvenated, optimistic + restored. allowing you to nourish yourself completely. **from bowl to soul**



the classics

- 104 edamame, your way 200 ¢**
pop them out of their pod + enjoy simply salt / chilli
- 109 raw salad 200 ¢**
mixed leaves. edamame beans, baby plum tomatoes. seaweed. pickled mooli, carrot + red onion. fried shallots. wagamama dressin
- 110 miso soup and pickles 200 ¢**
a light soup flavoured with miso paste, tofu and thinly sliced onions. served with japanese pickles
- 103 ebi katsu 525 ¢**
prawns in crispy panko breadcrumbs. coriander. fresh lime. chilli + garlic dipping sauce
- 120 bang bang cauliflower (v) 245 ¢**
crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander

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

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

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



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 choy, kimchee + red onion. topped with coriander cress, red chilli + spring onion. finished with a drizzle of chilli oil
- 59 teriyaki beef 725 ¢ 57 chicken 515 ¢**



donburi

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

- 54 sweet + sour chicken 465 ¢**
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 ginger

- 94 korean bbq beef 595 ¢**
sweet + smokey. wok-fried steak. red + green peppers. red onion. sweet potato. butternut squash. edamame beans. spinach. chillies. coriander. white rice

- cha han**
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
- 77 chicken + prawn 455 ¢ 78 yasai | tofu and vegetable (v) 420 ¢**

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

soulful bowls

a collection of bright bowls to nourish the soul

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

- 64 chicken 435 ¢ 66 salmon ˆ 615 ¢ 65 aubergine + caramelised onion 435 ¢**

miso salad

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

- 62 salmon ˆ 615 ¢ 63 chicken 435 ¢**

- 60 orange chicken salad 435 ¢**
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 ¢**
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 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
- 28 prawn 525 ¢ 27 chicken 495 ¢ 26 mixed mushroom 465 ¢**

tantanmen

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 595 ¢ 31 chicken 515 ¢**

- 20 grilled chicken 465 ¢**
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 ¢ 25 chicken 515 ¢**

- 35 kare burosu 595 ¢**
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 choy + chilli sambal paste. topped with spring onion, coriander + chilli oil. served with a side of chilli, soy + sesame dipping sauce
- 33 duck 595 ¢ 32 chicken 515 ¢**

- 21 wagamama seafood ˆ 655 ¢**
noodles in a vegetable soup topped with prawns, squid, local fish, salmon, seasonal greens and garnished with menma, spring onions and lime

extras

- 300 extra rice 115 ¢ 304 japanese pickles 40 ¢ 310 lime slice 35 ¢**
- 302 steamed white rice 115 ¢ 303 chillies 50 ¢ 320 firecracker sauce 70 ¢**
- 301 extra noodles 115 ¢ 306 ramen chicken 210 ¢ 321 kimchi 115 ¢**
- 305 udon noodle 160 ¢ 307 sriracha hot chilli sauce 65 ¢**

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