

wagamama

sides + sharing

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



113

bao

two fluffy asian buns with your choice of filling

113 korean barbecue beef 595 ₮

served with red onion, cucumber, freshly pickled asian slaw + mayo

114 mixed mushrooms 420 ₮

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

115 chicken katsu + crunchy asian slaw 540 ₮

crunchy asian slaw. mayonnaise. coriander

our signature gyoza

five dumplings packed with flavour.
served with a dipping sauce

duck ?

fried until crispy and served with plum sauce

99 5 pieces 595 ₮ 199 3 pieces 475 ₮

prawn ?

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

102 5 pieces 595 ₮ 1102 3 pieces 475 ₮

chicken

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

100 5 pieces 475 ₮ 1100 3 pieces 375 ₮

the classics



104

104 edamame, your way 315 ₮

pop them out of their pod + enjoy simply salt

109 raw salad 315 ₮

mixed leaves. edamame beans. baby plum tomatoes. seaweed. pickled mooli, carrot + red onion. fried shallots. wagamama dressing

110 miso soup and pickles 315 ₮

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

103 ebi katsu 835 ₮

prawns (120g) in crispy panko breadcrumbs. coriander. fresh lime. chilli + garlic dipping sauce

120 bang bang cauliflower (v) 420 ₮

crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander

121 bang bang prawns 770 ₮

crispy prawns (150g) coated in a spicy firecracker mayonnaise, topped with spring onion, chilli and fresh lime

122 kokopanko aubergine (v) 420 ₮

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 495 ₮

crispy + zesty panko coated fried chicken (150g), tossed in a coconut, chilli + lime salt rub, garnished with coriander + served with a side of sriracha mayo for dipping




100

(v) vegetarian

 (vg) vegan

 new

 refreshed

? may contain shell or small bones



74



94

curry

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

new coconut karee

rich + citrusy with a hint of chilli. broccoli, fine beans and squash next to a dome of white rice. served with asian slaw, pea shoots and a fresh zingy lime wedge

- 75 sea bass (140g) 825 €
- 74 marinated yaki chicken (130g) 690 €
- 73 pumpkin 520 €

raisukaree

mild + 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 (90g) 950 €
- 82 chicken (130g) 860 €

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

- 88 prawn (90g) 950 €
- 87 chicken (130g) 860 €
- 89 beef (130g) 950 €

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 (140g) 780 €
- 72 yasai 780 €
sweet potato, aubergine + butternut squash

hot pots

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

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 (120g) 1105 €
- 57 chicken (100g) 780 €

donburi

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

54 sweet + sour chicken 780 €

crispy chicken (130g) 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 950 €

sweet + smokey. wok-fried steak. (130g) red + green peppers. red onion. sweet potato. butternut squash. edamame beans. spinach. chillies. coriander. white rice

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 (130g) + caramelised onion 720 €
- 66 salmon ? (135g) 1020 €
- 65 aubergine + caramelised onion 720 €

miso salad

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

- 62 salmon ? (130g) 1020 €
- 63 chicken (130g) 720 €

60 orange chicken salad 720 €

marinated chicken (130g) with mixed leaves, orange, caramelised red onions, spring onions and orange, thai basil and mint dressing. garnished with sesame seeds

161 refreshed wakame salad 400 €

crunchy wakame seaweed + sesame oil with sesame seeds on top

10% service fee will be charged
our prices include vat
we have an updated price list as of 02.01.2026



28

ramen

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

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** (125g) **860** £ **27** **chicken** (130g) **780** £ **26** **mixed mushroom** **720** £

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** (135g) **980** £ **31** **chicken** (130g) **860** £

20 **grilled chicken** **780** £

marinated chicken breast (140g) + ramen noodles served in a rich chicken broth with dashi + miso. topped with pea shoots, menma + a springonion 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** (140g) **980** £ **25** **chicken** (130g) **860** £

35 **kare burosu** **950** £

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** ? **980** £ **32** **chicken** **860** £

21 **wagamama seafood** ? **1080** £

noodles in a vegetable soup topped with prawns (50g), squid (40g), local fish (40g), salmon (50g), seasonal greens and garnished with menma, spring onions and lime



42

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** (100g) + **prawn** (50g) **750** £ **41** **yasai | mushroom** (v) **710** £

pad thai

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

46 **chicken** (40g) + **prawn** (70g) **950** £ **45** **yasai | tofu** (v) **810** £

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

90 **steak** (130g) **980** £ **91** **salmon** ? (130g) **1020** £

96 **chicken** (200g) **780** £

42 **yaki udon** **940** £

udon noodles cooked with chicken (30g), prawns (80g), curry oil, beansprouts, leeks, mushrooms + peppers. topped with crispy fried onions and pickled ginger. sprinkled with sesame seeds + bonito flakes

92 **wagamama teriyaki** **890** £

stir-fried sirloin steak (60g) and chicken (60g) 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

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat

extras

300 **extra rice** **180** £

302 **steamed white rice** **180** £

301 **extra noodles** **180** £

305 **udon noodle** **250** £

304 **japanese pickles** **70** £

303 **chillies** **80** £

306 **ramen chicken** (130g) **320** £

307 **sriracha hot chilli sauce** **95** £

310 **lime slice** **55** £

320 **firecracker sauce** **110** £

321 **kimchi** **185** £

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

uramaki

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

- 233

dragon roll

apcs 900 ₮

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

california roll

apcs 695 ₮

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

sake avokado roll

apcs 660 ₮

salmon, avocado, coated with bread crumbs
- 203

rainbow roll

apcs 790 ₮

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

tako roll

apcs 790 ₮

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

philadelphia roll

apcs 695 ₮

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

sakura roll

apcs 790 ₮

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

crunchy salmon roll

apcs 695 ₮

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

ebiten roll

apcs 695 ₮

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

suzuki crispy roll

apcs 695 ₮

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

salmon california roll

apcs 695 ₮

salmon, avocado, cucumber, coated with tobiko
- 238

aburi salmon roll

apcs 790 ₮

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



220

nigiri

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

- 220

salmon

380 ₮
- 221

octopus

420 ₮
- 222

steamed prawn

450 ₮
- 224

spicy seabass

380 ₮
- 226

eel fish

630 ₮



260

sashimi

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

- 260

salmon

750 ₮
- 261

octopus

780 ₮
- 262

seabass

750 ₮
- 224

mix

10pcs 1300 ₮

seabass, 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

apcs 560 ₮
- 210

salmon maki

apcs 520 ₮
- 211

avocado maki (v)

apcs 480 ₮
- 213

prawn maki

apcs 660 ₮
- 214

crab maki

apcs 520 ₮
- 216

cucumber maki (v)

apcs 395 ₮
- 217

spicy seabass maki

apcs 520 ₮
- 218

salmon cheese maki

apcs 520 ₮



210

sushi platters

try our selection and share with your friends

- 270

salmon set

18pcs 1500 ₮

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

waga set

24pcs 1860 ₮

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

rainbow set

20pcs 1920 ₮

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

apcs 750 ₮

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

salmon roll

apcs 770 ₮

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

crab roll

apcs 720 ₮

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

eel fish roll

apcs 900 ₮

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

seabass roll

apcs 780 ₮

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

chicken roll

apcs 620 ₮

tempura 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) 495 ₺
hot chocolate cake served with vanilla ice cream

11 **apple + cinnamon gyoza** (v) 495 ₺
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) 495 ₺
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** 320 ₺
pineapple. lime. spinach cucumber. apple

02 **beetroot** 320 ₺
fresh beetroot. apple. orange

03 **orange** 320 ₺

04 **carrot** 320 ₺
with fresh ginger

05 **core** 320 ₺
apple and orange

06 **apple+lime** 320 ₺

07 **super green** 320 ₺
apple. mint. celery. lime

08 **high five** 320 ₺
apple. pineapple lemon. melon. orange

09 **nourish+mint** 320 ₺
apple. mint. lemon

10 **zesty green** 320 ₺
cucumber. apple. mint lime

soft drinks

702 **coca cola zero** 30cl 120 ₺

705 **coca cola** 30cl 120 ₺

707 **sprite** 30cl 120 ₺

708 **fanta** 30cl 120 ₺

709 **fuse tea peach icetea** 25cl 120 ₺

710 **fuse tea lemon icetea** 25cl 120 ₺

701 **damla still water** 33cl 70 ₺

720 **damla still water** 75cl 150 ₺

721 **damla sparkling water** 33cl 120 ₺

722 **damla sparkling water** 75cl 240 ₺

711 **green tea** free

beers

601 **efes pilsen** 33cl 280 ₺

606 **efes** gluten free 50cl 360 ₺

621 **bomonti** unfiltered 50cl 360 ₺

614 **efes** special series 50cl 360 ₺

624 **efes** malt 50cl 360 ₺

622 **efes** reserved 50cl 360 ₺

608 **belfast** 50cl 360 ₺

615 **bud** 33cl 390 ₺

613 **beck's** 33cl 390 ₺

603 **miller** 33cl 390 ₺

617 **grolsch** 45cl 540 ₺

623 **erdinger** 33cl 480 ₺

633 **kirin ichiban** 33cl 500 ₺



wines

red

450 | 451 **angora** | tr glass 360 ₺ bottle 1440 ₺

452 | 453 **myrina cab. sauvignon** | tr glass 395 ₺ bottle 1560 ₺

462 **santa helena cab. sauvignon** | chile bottle 1920 ₺

464 | 465 **yakut** | tr glass 375 ₺ bottle 1500 ₺

466 | 467 **ancyra merlot** | tr glass 430 ₺ bottle 1740 ₺

white

401 | 402 **angora** | tr glass 360 ₺ bottle 1440 ₺

403 | 404 **çankaya** | tr glass 360 ₺ bottle 1440 ₺

413 **santa helena chardonnay** | chile bottle 1920 ₺

414 | 415 **selection** | tr glass 540 ₺ bottle 2160 ₺

410 | 411 **pinot grigio** | italy glass 455 ₺ bottle 1860 ₺

rosé

418 | 419 **pinot grigio blush** | italy glass 455 ₺ bottle 1860 ₺

421 | 420 **lal** | tr glass 380 ₺ bottle 1560 ₺