

wagamama

sides + sharing

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



116

bao

two fluffy asian buns with your choice of filling

116 new teriyaki hot honey chicken bao 595 £
crispy teriyaki hot honey chicken (60 gr) . asian slaw. spring onion

113 korean barbecue beef 650 £
served with red onion, cucumber, freshly pickled asian slaw + mayo

114 mixed mushrooms 460 £
mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayo. topped with coriander

115 chicken katsu + crunchy asian slaw 595 £
crunchy asian slaw. mayonnaise. coriander

our signature gyoza

five dumplings packed with flavour.
served with a dipping sauce

new momo gyoza l chicken :

chicken gyoza. creamy coconut curry sauce
coriander cress. crispy chilli oil

98 5 pieces 560 £ 1198 3 pieces 450 £

new momo gyoza l yasai (vg)

yasai gyoza. creamy coconut curry sauce.
chilli. coriander cress. crispy chilli oil

97 5 pieces 475 £ 1197 3 pieces 360 £

duck :

fried until crispy and served with plum sauce

99 5 pieces 650 £ 199 3 pieces 520 £

prawn :

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

102 5 pieces 650 £ 1102 3 pieces 520 £

chicken

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

100 5 pieces 520 £ 1100 3 pieces 420 £



124

the classics

124 new koko 'prawn' crackers 295 £
prawn crackers coated in chilli,
lime + coconut spice rub. served with sweet chilli sauce on the side

104 edamame, your way 360 £
pop them out of their pod + enjoy simply salt

109 raw salad 360 £
mixed leaves. edamame beans. baby plum tomatoes.
seaweed. pickled mooli, carrot + red onion.
fried shallots. wagamama dressing

110 miso soup and pickles 360 £
a light soup flavoured with miso paste, tofu and
thinly sliced onions. served with japanese pickles

103 ebi katsu 920 £
prawns (120g) in crispy panko breadcrumbs. coriander.
fresh lime. chilli + garlic dipping sauce

120 bang bang cauliflower (v) 460 £
crispy cauliflower. firecracker sauce.
red + spring onion. fresh ginger. coriander

121 bang bang prawns 850 £
crispy prawns (150g) coated in a spicy firecracker mayonnaise,
topped with spring onion, chilli and fresh lime

122 kokopanko aubergine (v) 460 £
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 595 £
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

125 new hot honey fried chicken l firecracker 595 £
k-pop fried chicken(180gr) coated in hot honey and
firecracker sauce. topped with katsu pickles and garnished
with red chilli. served with zesty mayo on the side

126 new hot honey fried chicken l teriyaki 595 £
k-pop fried chicken (180gr)coated in hot honey and
teriyaki sauce. topped with pickles and garnished with
coriander cress. served with zesty mayo on the side

127 new hot honey fried chicken l yuzu 595 £
k-pop fried chicken (180 gr) coated in hot honey and
yuzu sauce. topped with pickles and garnished with
spring onion. served with zesty mayo on the side



98

(v) vegetarian

(vg) vegan

new

refreshed refreshed

may contain shell or small bones



74

curry

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

coconut kare

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) 900 ₺ **74** marinated yaki chicken (130g) 760 ₺
73 pumpkin 570 ₺

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) 1045 ₺ **82** chicken (130g) 890 ₺

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) 1045 ₺ **87** chicken (130g) 890 ₺ **89** beef (130g) 1045 ₺

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) 850 ₺ **72** yasai 850 ₺
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 choy, kimchee + red onion. topped with coriander cress, red chilli + spring onion. finished with a drizzle of chilli oil

59 teriyaki beef (120g) 1200 ₺ **57** chicken (100g) 850 ₺



52

donburi

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

52 **new** sweet + sour chicken 920 ₺

zesty marine edilmiş karides (80 gr). beyaz pirinç, ekşi + acı tom yum sos. mantar. cherry domates. soğan. lime ve kişniş ile

53 **new** tom yum fried rice l chicken 850 ₺

zesty marinated chicken(80 gr). white rice. hot + sour tom yum sauce. mushrooms. cherry tomatoes. onions. lime. Coriander

54 sweet + sour chicken 850 ₺

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 1045 ₺

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) **66** salmon ? (135g) 1100 ₺ **65** aubergine + caramelised onion 790 ₺
62 salmon ? (130g) 1100 ₺ **63** chicken (130g) 790 ₺

miso salad

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

62 salmon ? (130g) 1100 ₺ **63** chicken (130g) 790 ₺

60 orange chicken salad 790 ₺

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 450 ₺

crunchy wakame seaweed + sesame oil with sesame seeds on top

our prices include vat

we have an updated price list as of 01.05.2026

Images are for illustration purposes. Our dishes are freshly prepared daily. Ingredients and presentation may vary depending on seasonality and supplier availability.



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) 950 ¢ **27** chicken (130g) 850 ¢ **26** mixed mushroom 790 ¢

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) 1045 ¢ **31** chicken (130g) 890 ¢

20 grilled chicken 820 ¢

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) 1045 ¢ **25** chicken (130g) 890 ¢

35 kare burosu 1050 ¢

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 ? 1045 ¢ **32** chicken 890 ¢

21 wagamama seafood ? 1145 ¢

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) 850 ¢ **41** yasai l mushroom (v) 780 ¢

pad thai

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

46 chicken (40g) + prawn (70g) 990 ¢ **45** yasai l tofu (v) 850 ¢

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) 1045 ¢ **91** salmon ? (130g) 1100 ¢

96 chicken (200g) 850 ¢

42 yaki udon 990 ¢

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 920 ¢

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 200 ¢

302 steamed white rice 200 ¢

301 extra noodles 200 ¢

305 udon noodle 270 ¢

333 salmon (130g) 550 ¢

330 beef (130g) 550 ¢

306 ramen chicken (130g) 350 ¢

321 kimchi 185 ¢

366 katsu curry sauce (90ml) 140 ¢

320 firecracker sauce (90ml) 110 ¢

360 raisukaree sauce (90ml) 220 ¢

307 sriracha hot chilli sauce 110 ¢

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 990 ₮
- eel, avocado, cucumber, coated with sesame seeds, served with teriyaki sauce
- 201

california roll

apcs 760 ₮
- crab surumi, avocado, cucumber. coated with tobiko.
- 202

sake avokado roll

apcs 730 ₮
- salmon, avocado, coated with bread crumbs
- 203

rainbow roll

apcs 870 ₮
- crab surumi, avocado, cucumber, coated with salmon, eel, seabass, shrimp served with teriyaki sauce and sesame seeds
- 206

philadelphia roll

apcs 760 ₮
- cheese, avocado, cucumber, coated with smoked salmon
- 207

sakura roll

apcs 870 ₮
- tempura shrimp and crab surumi, avocado, jalapeno, truffle mayonnaise and coated with crispy onions
- 209

crunchy salmon roll

apcs 760 ₮
- tempura salmon, avocado, jalapeno, truffle mayonnaise coated with crispy onions
- 230

ebiten roll

apcs 760 ₮
- tempura shrimp, avocado, cucumber, coated with sesame seeds
- 231

suzuki crispy roll

apcs 760 ₮
- tempura seabass, cheese, cucumber, coated with bread crumbs
- 237

salmon california roll

apcs 760 ₮
- salmon, avocado, cucumber, coated with tobiko
- 238

aburi salmon roll

apcs 870 ₮
- tempura shrimp, avocado, cheeese, 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

420 ₮
- 222

steamed prawn

495 ₮
- 224

spicy seabass

420 ₮
- 226

unagi

690 ₮



260

sashimi

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

- 260

salmon

820 ₮
- 262

seabass

820 ₮
- 224

mix

10pcs 1000 ₮
- seabass, shrimp, unagi, salmon

hosomaki

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

- 215

salmon avocado maki

6pcs 620 ₮
- 210

salmon maki

6pcs 570 ₮
- 211

avocado maki (v)

6pcs 530 ₮
- 213

prawn maki

6pcs 720 ₮
- 214

crab maki

6pcs 570 ₮
- 216

kappa maki (v)

6pcs 430 ₮
- 217

spicy seabass maki

6pcs 570 ₮
- 218

salmon cheese maki

6pcs 570 ₮



210

sushi platters

try our selection and share with your friends

- 270

salmon set

18pcs 1650 ₮
- 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 2050 ₮
- eight pieces ebiten roll and eight pieces suzuki crispy roll
with eight pieces crunchy salmon roll
- 275

rainbow set

20pcs 2150 ₮
- 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

8pcs 840 ₮
- tempura shrimp, cucumber, avocado, mayonnaise teriyaki sauce, sesame seeds
- 241

salmon roll

apcs 840 ₮
- tempura salmon, cucumber, avocado, mayonnaise teriyaki sauce, sesame seeds
- 242

crab roll

apcs 820 ₮
- tempura crab, cucumber, avocado, mayonnaise teriyaki sauce, sesame seeds
- 243

unagi roll

apcs 990 ₮
- tempura unagi, cucumber, avocado, teriyaki sauce, sesame seeds
- 244

seabass roll

apcs 820 ₮
- tempura seabass, cucumber, avocado, mayonnaise teriyaki sauce, sesame seeds
- 246

chicken katsu roll

apcs 680 ₮
- 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 **new** **wagamama tiramisu** 495 ₺
wagamama tiramisu served with cacao and mint leaves

11 **apple + cinnamon gyoza** (90ml) 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 125 ₺

705 **coca cola** 30cl 125 ₺

707 **sprite** 30cl 125 ₺

708 **fanta** 30cl 125 ₺

709 **fuse tea peach icetea** 25cl 125 ₺

710 **fuse tea lemon icetea** 25cl 125 ₺

701 **damla still water** 33cl 75 ₺

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 ₺