



Discover True Nourishment

when you eat positively, you live positively. our recipes + food philosophy have been created to make you feel rejuvenated + satisfied. a base of noodles or rice give you energy. quality proteins + good fats sustain you. an abundance of fresh crunchy vegetables nourish you. finally, spices + steaming broths ignite your tastebuds. our simple balanced soul food is made fresh every day in our open kitchens and has been since 1992

hot drinks

tea 16.00
something to invigorate your senses.
a selection of aromatic and fresh blends
brewed to perfection

- ★ 761 **english breakfast**
- ★ 762 **earl grey**
- 763 **camomile + honey** (v)
- ★ 784 **fresh mint**
- ★ 770 **jasmine tea**
- ★ 771 **green tea** on the house (maximum 2 servings)

coffee

- ★ 731 **espresso** 10.00
- ★ 732 **double espresso** 16.00
- ★ 733 **americano** 20.00
- 735 **latte** (v) 20.00
- 737 **cappuccino** (v) 20.00
- 739 **macchiato** 20.00
- 740 **iced coffee** (v) 20.00

water

- still water**
- ★ 701 **reg** 14.00
- ★ 703 **large** 23.00
- sparkling water**
- ★ 702 **reg** 15.00
- ★ 704 **large** 28.00

desserts

something sweet, but not as you know it.
unique with the fresh flavours of asia

- 991 **san sebastian** 44.00
a creamy, crustless cheesecake originating
in the la vina region, known for its caramelized
exterior and velvety smooth interior
- 142 **banana katsu** (v) 32.00
banana in crispy panko breadcrumbs.
miso caramel ice cream. toffee sauce
- 131 **white chocolate + ginger
cheesecake** (v) 32.00
with toffee sauce
- 1143 **bao-nut** 32.00
fried + sugar coated bao bun filled with
ice cream + toffee caramel sauce.
garnished with fresh mint
- 144 **chocolate layer cake** (v) 32.00
layers of chocolate sponge, dark chocolate parfait
and hazelnut cream. served with vanilla ice cream
- 124 **mochi (ask for flavour)** 41.00
three little balls of ice cream wrapped in a layer of sticky
rice. served with chocolate sauce. ask for today's flavours

UAE-MAR24

soft drinks

- ★ 705 **coke** 16.00
- ★ 706 **diet coke** | **coke zero** 16.00
- ★ 707 **fanta** 16.00
- ★ 708 **sprite** 16.00
- ★ 873 **ginger ale** 21.00

mindful drinks

- ★ 236 **passion fruit lemonade** 25.00
- ★ 237 **cucumber lemonade** 25.00
- ★ 150 **rose cloudy lemonade** 25.00
- ★ 725 **original cloudy lemonade** 25.00
- ★ 721 **mint cloudy lemonade** 25.00
- ★ 722 **strawberry cloudy lemonade** 25.00

wagamama iced tea 22.00
brewed with green tea

- ★ 724 **strawberry mango**

iced tea 18.00
a zesty black tea infusion

- ★ 711 **lemon**
- ★ 710 **peach**



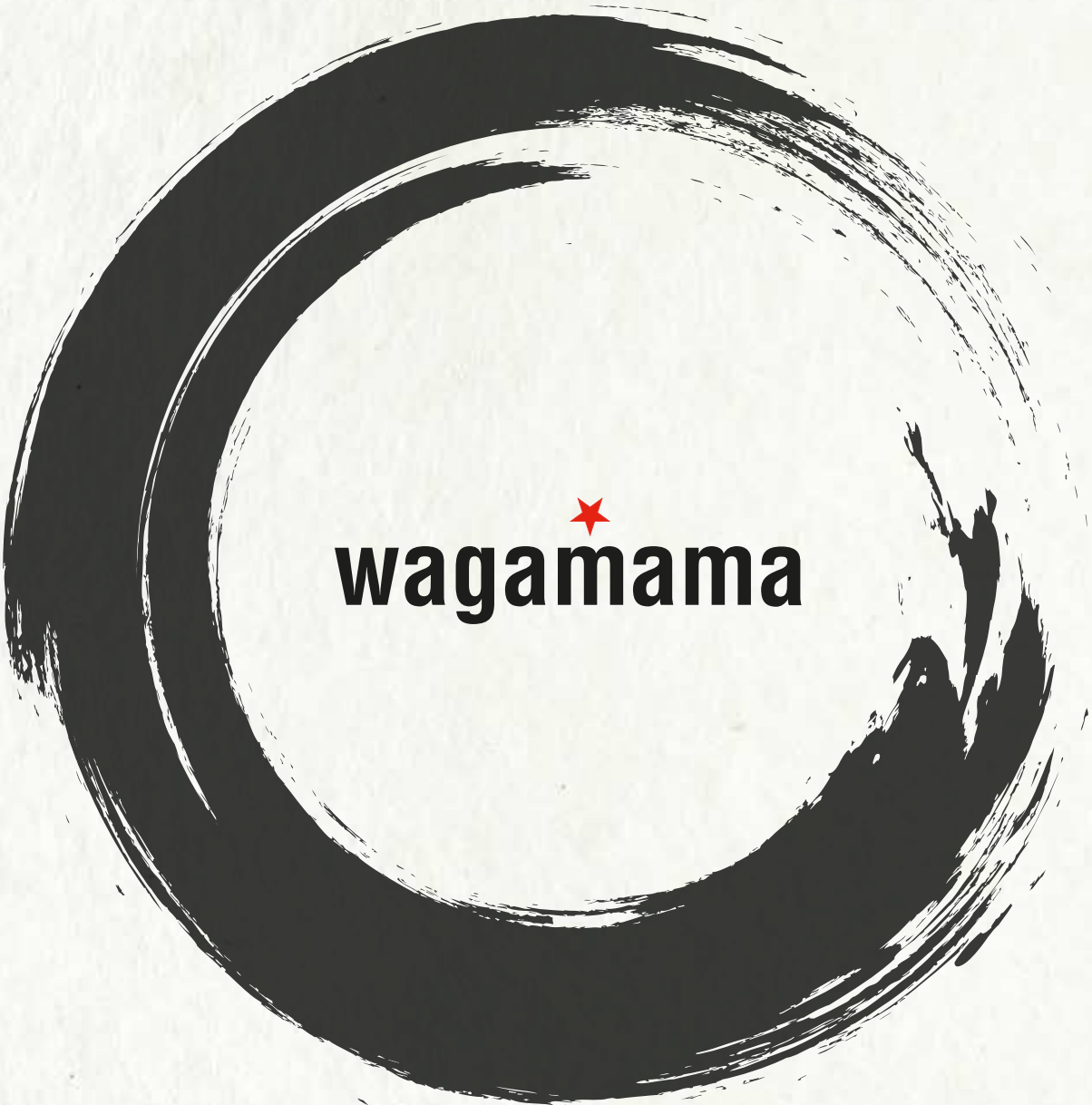
722

ice creams

- ★ 122 **pink guava + passion fruit** 32.00
with fresh mint
- ★ 123 **lemongrass + lime** 32.00
with fresh mint
- 125 **chocolate + shichimi** (v) 32.00
with a chocolate wasabi sauce and caramelised
sesame seeds
- 129 **matcha green tea** (v) 32.00
with fresh mint
- 140 **coconut reika** (v) 32.00
with coconut flakes and a passion fruit sauce
- 128 **salted caramel** (v) 32.00
with caramelised sesame seeds and toffee
and ginger sauce



140



true nourishment from bowl to soul

refreshing juices

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

regular 26.00 | **large** 33.00



sides + sharing

small bowls, big flavour. from bright, crunchy edamame beans to freshly steamed gyoza

gyoza

five dumplings packed with taste

fried

served with dipping sauce

102 **shrimp** 40.00

99 **duck** 40.00

steamed

served grilled with dipping sauce

100 **chicken** 40.00

★ 1101 **yasai | vegetable** 36.00



139

983

bao steamed buns

two fluffy asian buns

★ 1114 **mixed mushrooms** 40.00

panko aubergine, coriander, pickled asian slaw

114 **mixed mushrooms (v)** 40.00

panko aubergine, coriander, mayonnaise, pickled asian slaw

9 **aromatic chicken** 40.00

pickled asian slaw, shallots, coriander

113 **korean barbecue beef** 40.00

red onion, asian slaw, sriracha mayonnaise

218 **crab + panko mango** 40.00

sriracha mayonnaise



812



189

ramen

(raa.muhn)

hearty noodles in a steaming broth, topped with protein + fresh vegetables

★ 1123 **kare burosu** 63.00

shichimi-coated silken tofu, udon noodles, curried vegetable broth, grilled mixed mushrooms, seasonal greens, carrot, chilli, coriander

21 **wagamama's own** 76.00

grilled marinated chicken, tail-on shrimp, shell-on mussels, chikuwa, half a tea-stained egg, menma, wakame, spring onion, pea shoots, rich chicken broth with dashi + miso

20 **grilled chicken** 68.00

marinated chicken, ramen noodles, rich chicken broth with dashi + miso, seasonal greens, menma, spring onion

chilli

ramen noodles, spicy chicken broth, red + spring onion, beansprouts, coriander, fresh lime

24 **steak** 73.00 25 **chicken** 68.00

tantanmen

ramen noodles, extra rich chicken broth, menma, kimchee, half a tea-stained egg, spring onion, coriander, chilli oil

30 **beef brisket** 79.00 189 **chicken** 68.00

990 **yasai | mushroom (v)** with vegetable broth 66.00

82 **coconut seafood broth** 84.00

poached shrimp, salmon, squid, scallops + mussels, tenderstem broccoli, chillies, spring onions, rice noodles, coconut + vegetable soup

gyoza

ramen noodles, vegetable broth, roasted bok choy, half a tea-stained egg, chilli sambal paste, coriander, spring onions, chilli oil, gyoza sauce

192 **chicken gyoza** 72.00

★ 193 **yasai gyoza** 66.00

with udon noodles, the egg has been removed

customise my broth

light chicken or vegetable

spicy chicken or vegetable with chilli

rich reduced chicken broth with dashi + miso



814

curry

with a fresh twist, cooked patiently to infuse flavour, ranging from mild + fragrant to seriously kicking

814 **new** **sweet + sour chicken** 67.00

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

firecracker

bold + fiery, mangetout, red + green peppers, onion, hot red chillies, white rice, sesame seeds, shichimi, fresh lime

93 **shrimp** 78.00 92 **chicken** 67.00

91 **tofu (v)** 58.00 228 **beef** 72.00

katsu

chicken or vegetables in crispy panko breadcrumbs, aromatic katsu curry sauce, sticky white rice, side salad, japanese pickles

71 **chicken** 74.00 666 **hot chicken** 75.00

★ 1172 **yasai | sweet potato, aubergine, butternut squash** 67.00

667 **hot yasai (v)** | sweet potato, aubergine, butternut squash 68.00

tochigi yellow curry

fragrant coconut, lemongrass + turmeric soup, red peppers, spring onions, bok choy, red onions, garnished with chilli, coriander + chilli oil, served with a side of white rice, brown rice or rice noodles with sesame seeds

554 **shrimp** 78.00 553 **chicken** 67.00

★ 555 **tofu** 63.00

raisukaree (rice, oo, ka, ree)

mild + citrusy, coconut, mangetout, peppers, red + spring onion, white rice, chilli, coriander, sesame seeds, fresh lime

79 **shrimp** 78.00 75 **chicken** 67.00

kareraisu (red curry)

spicy + red, green beans, aubergine, coriander, chilli, white rice

39 **shrimp** 78.00 37 **chicken** 67.00

38 **beef** 72.00

donburi

(don.bur.ee)

a soul warming bowl of steaming rice, packed with protein + crunchy vegetables

teriyaki

teriyaki sauce, sticky white rice, shredded carrots, seasonal greens, spring onion, sesame seeds, side of kimchee

69 **beef brisket** 75.00 669 **spicy beef** 75.00

70 **chicken** 71.00 668 **spicy chicken** 71.00

yakimeshi

white rice, mangetout, carrot, red + spring onion, sweet potato, butternut squash, cucumber, shallots, fried egg, spicy paste

74 **chicken** 60.00 73 **beef** 66.00

68 **yasai | tofu (v)** 55.00

95 **korean barbecue beef** 79.00

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



815

teppanyaki

(teh.puh.nyaa.kee)

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

815 **new** **crispy beef soba** 75.00

soba noodles cooked in amai sauce with crispy beef, egg, leek, beansprouts, spring onion and chilli, drizzled with a spicy teriyaki sauce and topped with chilli + coriander cress

bulgogi

thin noodles, sesame + bulgogi sauce, spring onion, kimchee, half a tea-stained egg, coriander

88 **steak** 78.00 987 **chicken** 71.00

986 **aubergine + caramelised onion** 66.00

988 **firecracker prawn soba** 81.00

thin noodles, shrimp, red + green pepper, mangetout, spring onion, beansprouts, firecracker sauce, fried onions, coriander

yaki soba

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

40 **chicken + shrimp** 61.00

41 **yasai | mushroom (v)** 54.00

1141 **yasai | mushroom** 54.00

choose udon noodles or rice noodles + remove the egg to make this dish suitable for a vegan diet

pad thai

rice noodles, egg, beansprouts, leeks, chilli, red + spring onion, amai sauce, fried onions, mint, coriander, fresh lime

48 **chicken + shrimp** 72.00

47 **yasai | tofu (v)** 57.00

1147 **yasai | tofu** 57.00

cooked without egg to become suitable for a vegan diet

teriyaki soba

soba noodles, mangetout, bok choy, red + spring onion, chilli, beansprouts, teriyaki sauce, curry oil, coriander, sesame seeds

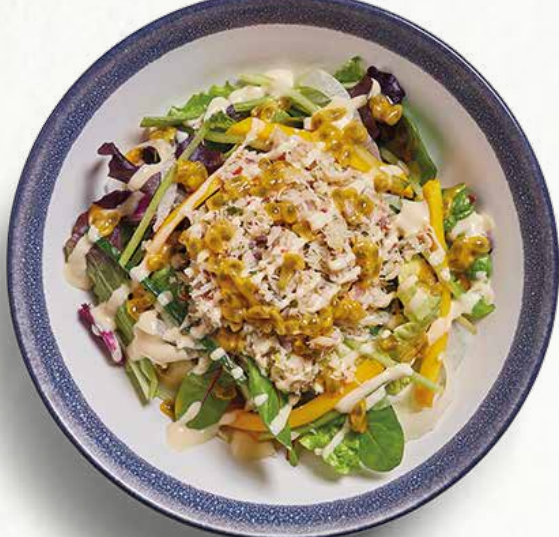
45 **steak** 75.00 46 **salmon** 81.00

446 **spicy salmon soba** 81.00

soba noodles, salmon, broccoli, shitake mushrooms, chillies, red pepper, tsuyu sauce, spicy teriyaki sauce, toasted mixed sesame seeds, coriander

42 **yaki udon** 57.00

thick noodles, curry oil, chicken, shrimps, chikuwa, egg, beansprouts, leeks, mushrooms, peppers, fried shallots, pickled ginger, sesame seeds



227

soulful bowls

uplifting bowls lovingly prepared by our chefs to leave you feeling rejuvenated

katsu salad

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

225 **chicken** 64.00

★ 226 **yasai | aubergine** 61.00

227 **crab + mango salad** 69.00

crab, dressed mixed leaves, mango, cucumber, fennel, white dressing, passion fruit

198 **naked katsu** 63.00

grilled curried chicken, brown rice, edamame beans, shredded carrots, dressed mixed leaves, japanese pickles, side of katsu curry sauce

60 **sirloin + shiitake** 67.00

marinated sirloin, shitake mushrooms, carrots, mangetout, red onion, baby plum tomatoes, mixed leaves, pea + herb dressing

miso salad

wasabi rocket, carrot, pea shoots, spring onions, goma wakame seaweed, garnished with hijiki + sesame seeds

19 **chicken** 61.00

27 **salmon** 71.00

extras

tasty additions to your meal

new 816 **coconut rice** 24.00

new 817 **garlic fried rice** 24.00

★ 302 **miso soup | japanese pickles** 16.00

300 **extra rice** 16.00

301 **extra noodles** 16.00

306 **kimchee** 6.00

spicy fermented cabbage + radish with garlic, contains seafood

305 **tea-stained egg (v)** 6.00

we have a kid-friendly menu available which is perfect for our little noodlers

allergies + intolerances if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order, the manager on duty will personally take and deliver 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, please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present