

gin + tonic

¥ 714 shortcross 8.85

proudly distilled in northern ireland, in a bespoke copper pot still. wild clover gives a delicate essence of green meadows. elderflowers and elderberries combine to create both upliftir floral notes and smooth sweet flavours

¥ 715 jawbox 8.85

a classic dry gin. distilled very slowly in a traditional copper pot still using 11 carefully selected botanicals

¥ 716 jawbox rhubarb & ginger 8.85

a classic combination. sweet and tangy rhubarb is balanced with warming ginger for a perfect balance

all served with ginger ale or fever tree tonic - choose from elderflower. indian or naturally light

vodka

717 boatyard vodka 8.85

field-to-bottle, organic vodka, made entirely on-site in fermanagh's famous distillery. unfiltered and resulting in a pure, complex flavour.

served with a choice of orange juice, coke or sprite free

soft drinks

still water

★ 801 330ml 2.85

★ 810 750ml 4.95
 sparkling water
 ★ 802 330ml 2.85

¥ 811 750ml 4.95 ¥ 803 coca cola 3.15

¥ 804 diet coke 2.95

¥ 813 coke zero 2.95

¥ 805 fanta orange 3.15

806 sprite free 2.95 ¥ 807 ginger beer 3.15

peach iced tea

808 reg 2.85 8089 large 3.7

¥ 90 green tea free max 2pp

mindful drinks

iced teas cucumber + mint

¥ 812 reg 2.85

jasmine + lime

¥ 814 reg 2.85 ¥ 8149 large 3.7

> lemonades strawberry

¥ 816 reg 2.85 ¥ 8169 large 3.7

cloudy lemonade

¥ 818 reg 2.85 ¥ 8189 large 3.7

beer + cider

¥ 717 asahi l japan* draught 285ml 4.15

¥ 718 asahi l japan draught ₅ssml 7.3

¥ 703 kirin l japan draught 285ml 3.7

¥ 704 kirin I japan draught ₅ssml 6.9

711 magners lireland 330ml 4.75

712 magners I ireland 568ml 6.25

★ 709 alska cider I sweden nordic berries 500ml 5.5

₹ 710 alska cider I sweden strawberry & lime 500ml 5.5

705 singha I thailand 330ml 4.95

706 singha I thailand 630ml 8.35

¥ 708 asahi I japan ₃₃oml 4.95

¥ 700 tiger beer I japan ₃₃oml 4.95

707 heineken (non-alcholic) 330ml 4.95

* this product is sold in victoria sq only

wine

red

the bay road shiraz

l australia 513 750ml 22.8

512 250ml 7.95 511 175ml 6.3

> run by rebels malbec I france

523 750ml 27.7 522 250ml 9.2 521 175ml 6.9

allumea nero d'avola merlot i italy ¥ 533 750ml 22.8

¥ 532 250ml 7.95 ¥ 531 175ml 6.3

rosé

to the letter white zinfandel I usa

613 750ml 22.8 612 250ml 7.95 611 175ml 6.3 white

mayday island marlborough sauvignon blanc I new zealand

423 750ml 27.7 422 250ml 9.2 421 175ml 6.9

stello pinot grigio l italy 433 750ml 22.8

431 175ml 6.3 false bay chenin

blanc I south africa

¥ 443 750ml 27.5

¥ 442 950ml 2.05

¥ 442 250ml 8.95 ¥ 441 175ml 6.65

432 250ml 7.95

sparkling

italia prosecco l italy 631 200ml 11.45

633 stello prosecco i italy 750ml 28.8

sushi wine

601 200ml 8.8

cocktails



500 pornstar martini 9.50



521 1930'S COSMO 9.50 fruity raspberry complement by zingy lemon mixed with triple sec and london dry gin



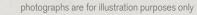
503 pina colada 9.50
zingy pineapple blended v
sweet coconut and caribb

501 **whiskey sour 9**, whiskey, sharpened with juice, sugar and bitters.

501 Whiskey sour 9.50

true nourishment from bowl to soul

wagamama



refreshing juices

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

regular 4.8 | large 6.1



08 tropical orange



lime, spinach



¥ 13 power spinach, apple fresh ginger



03 orange

sides

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

gyoza

five dumplings packed with taste

steamed served grilled with dipping sauce

¥ 11101 yasai I vegetable 7.6

100 chicken 7.6

fried

served with dipping sauce

99 duck : 8.1





bao steamed buns 6.75 two fluffy asian buns

117 refreshed korean barbecue beef

118 mixed mushroom (v)



112 suribachi chicken wings \$ 7.85

* 11106 sticky vegan ribs 7.85

soya protein + mushroom ribs. vegan barbecue sauce. sesame seeds. spring onion

110 chilli squid 8.35

chilli + coriander dipping sauce

¥ 11111 wok-fried greens 5.7

tender stem broccoli. bok choi. garlic + soy sauce

103 bang bang prawns 8.95

firecracker mayonnaise. red + spring onion. coriander. chilli. fresh lime

¥ 104 **bang bang cauliflower 7.6**

crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red + spring onion. garnished with fresh ginger

baby gem lettuce wraps. pickled asian slaw.

chicken 7.6 with red chillies yasai | aubergine 7.6 with shallots

duck wraps ?

shredded crispy duck served with

113 asian pancakes and cherry hoisin 8.35

114 lettuce wrap and tamari sauce 8.35





salads

the wagamama way. light, vibrant, nourishing

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. oriander, a side of curried salad dressing

74 chicken 13.95

¥ 77 yasai aubergine 11.95

donburi

(don.bur.ee)

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

teriyaki

eriyaki sauce. sticky white rice. carrot. seasonal greens.

57 beef brisket 16.95 58 chicken 14.95

87 grilled duck ? 17.95

shredded in spicy teriyaki sauce. sticky white rice. carrot. mangetout. sweet potato. red + spring onion. fried egg. cucumber. side of kimchee

extras

tasty additions to your meal

¥ 300 rice 3.8

¥ vegan

- ¥ 303 chillies 1.25
- ¥ 301 noodles udon/rice 3.8
- ¥ 306 curry squce 3.
- ¥ 309 pickled ginger 1.25
- 301 noodles soba/ramen (v) 3.8

may contain shell or small bones

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

refreshed refreshed

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

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 very 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

spicy



gyoza ramen

noodles, vegetable broth, roasted box choi, half a tea-stained egg. chilli sambal paste. coriander. spring

- 37 chicken gyoza 16.25
- 39 duck gyoza 17.95

yasai gyoza 14.95 with udon noodles. the egg has been removed

ramen

(raa.muhn)

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

20 grilled chicken 14.25

spring onion. rich chicken broth with dashi + miso

red + spring onion. beansprouts. coriander. fresh lime. spicy chicken broth

24 steak 18.75 25 chicken 15.9

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

tantanmen ramen

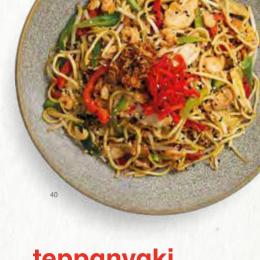
ramen noodles, extra rich chicken broth. menma. kimchee. half a tea-stained egg. spring onion. coriander. chilli oil

52 chicken 14.95 53 beef brisket 16.95

customise my broth

light chicken or vegetable

spicy chicken or vegetable with chilli rich reduced chicken broth with dashi + miso



teppanyaki

(teh.puh.nya.kee)

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

yaki soba

thin noodles. egg. peppers. beansprouts. white + spring onion. fried shallots. pickled ginger. sesame seeds

- 40 chicken + prawn 14.25
- 41 yasai l mushroom (v) 13.15

★ 1141 yasai yaki soba 13.15 choose udon noodles or rice noodles + remove the egg to make this dish suitable for a vegan diet

e noodles. amai sauce. egg. beansprouts. leeks. chilli. red + spring onion. fried shallots. mint. coriander.

cooked without egg to become suitable for a vegan diet

- 46 chicken + prawn 14.95 47 **yasai l tofu** (v) 13.95
- ¥ 1147 yasai pad thai 13.95

terivaki soba

thin noodles. curry oil. mangetout. bok choi. red + spring onion, chilli, beansprouts, terivaki sauce, coriander, ses

66 steak 18.45 68 chicken 16.45

customise my noodles

- soba thin, wheat egg (v)
- udon thick, white without egg
 - rice noodle thin, flat without egg or wheat

curry

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

raisukaree (rice.oo.ka.ree)

- mild + citrusy. coconut. mangetout. peppers. red + spring onion. sesame seeds. chilli. coriander. white rice
- 79 prawn 16.45 75 chicken 15.35

firecracker |

bold + fiery. mangetout. red + green peppers.
onion. hot red chillies. sesame seeds. shichimi. white rice

- 63 prawn 17.95 62 chicken 16.95 ¥ 1164 tofu 15.35

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

- 70 grilled chicken 14.95 71 chicken 15.95
- 666 hot chicken 16.45
- ¥ 1172 yasai | sweet potato. aubergine. butternut squash 14.25 ¥ 11667 hot yasai | sweet potato, aubergine, butternut squash 14.55

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

- prawn 16.95 49 chicken 16.45 ¥1151 yasail tofu 14.55
- ¥1188 vegatsu 14.25

seitan in crispy panko breadcrumbs, aromatic katsu curry sauce.

¥11668 hot vegatsu 14.8

sticky white rice. side salad. pickled red onion

seitan in crispy panko breadcrumbs. hot aromatic katsu curry sauce. sticky white rice. side salad. pickled red onion

desserts

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

- ¥ 272 chocolate cake 6.8 chocolate sauce. icing sugar. mint. vanilla ice cream
- 274 white chocolate + ginger cheesecake (v) 6.8
- 271 salted caramel brownie 6.8
- ¥ 273 lemon cheesecake 6.8 with lemon creme + a white glaze. vanilla ice cream
- 275 mochi ice cream 6.8 coconut, chocolate, vanilla, mix + match to find your favourite. little balls of ice cream wrapped in a layer

of sticky rice, served with chocolate sauce

276 triple chocolate brownie 6.8





it's good to know our team receive 100% of tips