Kishnent

- crustacean products

- ut products
- bean products
- nds, hazelnuts, walnuts, os, macadamia nuts, sland nuts. brazil nuts
- ade of these products
- ard products
- nd sesame seed products
- and sulphites above 10mg/kg or 10 mg/l
- oducts

s and shellfish products

indicates the minimum w of the prepared meal

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

mindful drinks

lemonades

200 | 201 orange lemonade 0.50 | 5.45 € 1.50 | 13.95 € orange. lemon. housemade orange syrup. lemongrass + soda water

¥ 202 | 203 kiwi + pineapple 0.50 l 6.25 € 1.50 l 15.95 € lemonade kiwi. pineapple. lime. homemade pineapple syrup + soda water

¥ 206 | 207 rhubarb + strawberry 0.50 l 5.85 € 1.50 l 14.95 € lemonade strawberry. rhubarb. lime. homemade sakura tea syrup. lemongrass + soda water

signature mindful mocktails

- 810 raspberry + mint 0.20 1 5.15 €
- 811 apple + elderflower 0.20 l 5.15 € fresh apple juice. elderfloweer syrup. lemongrass. lime. soda water
- 812 mango + thai basil 0.20 l 5.15 € e. simple syrup. thai basil. lime. soda water

classic cocktails

- 581 aperol spritz 0.14 l 8.95 € sh orange. prosecco + soda water
- 582 hugo 0.14 l 8.95 € prosecco. fresh mint. elderflower syrup. soda water
- ¥ 583 gin + tonic 0.24 l 10.95 € bombay sapphire. fever tree mediterranean tonic. lemongrass. grapefruit. pink peppercorn

beer

draught beer 635 zipfer märzen 0.50 l 4.65 €

bottled beer

- 636 corong extrg 0.355 | 5.55 €
- ¥ 612 heineken 0.33 l 4.25 €

wine

prosecco 4006 406 prosecco

white 4015 | 415 grüner veltli

4016 | 416 pinot grigio

417 riesling fede terrassen nalt domäne wach

4019 | 419 sauvignon

rosé 4021 421 pittnauer ro pittnauer, austr

red 4023 | 423 blaufränkis dry. reumann. a

> 424 chianti, tenuta di campriano drv. buccia nera. italv

desserts

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

- 142 banana katsu (v) (* 1,7) 130 g 5.95 € banana in panko breadcrumbs. salted caramel ice cream + caramel sauce
- 11150 **Chestnut cake** (*6,8)80 g 7.75 € chocolate. chestnut puree. da coconut + rice milk. agave syrup. unrasted cocoa
- 131 white chocolate and ginger cheesecake (v) (* 1, 3, 6, 7, 12) 140 g **7.95 €** white chocolate. caramel + ginger sauce



141 vanilla ice cream (v) (* 7, 10) 150 ml 5.15 €

mochi 3 pieces of traditional japanese cake filled with ice cream

124 mochi mix (v) (*7,10)90g 7.95 € 1240 mochi coconut 1241 mochi mango 1242 mochi vanilla 1243 mochi cocoa 1244 mochi green tea



633 | 634 zipfer märzen 0.20 l 2.45 € 0.30 l 3.25 €

¥ 603 kirin ichiban | japan 0.33 l 5.25 €

613 singha | thailand 0.33 l 5.25 € ¥ 601 asahi japan 0.33 t 5.55 €

637 edelweiss hefetrüb 0.50 l 4.55 €

615 heineken alcohol free 0.331 4.25 €

D + Sparkling	<mark>0.10 l</mark> 4.35 €	<mark>0.75 l</mark> 29.95 €
liner klassik	<mark>0.125 l</mark> 4.65 €	<mark>0.75 l</mark> 26.95 €
o friuli grave	5.25 €	29.95 €
lerspiel pottle dry. au. austria		<mark>0.375 l</mark> 19.45 €
blanc andrew. new zealand	<mark>0.125 l</mark> 7.55 €	<mark>0.75 l</mark> 43.65 €
osé zweigelt. dry. ria	<mark>0.125 l</mark> 4.95 €	<mark>0.75 l</mark> 27.95 €
sch classic austria	<mark>0.125 l</mark> 5.25 €	<mark>0.75 l</mark> 29.95 €
nuta di campriano		<mark>0.75 l</mark> 28.35 €

ice cream

ice cream something refreshing to satisfy the senses. a selection of ice creams and sorbets to cleanse the mind

128 salted caramel ice cream (v) (* 7, 10) 150 ml 5.15 € ed sesame. chilli caramel + ginger sauce. salt

140 coconut reika ice cream (v) (*7) 150 ml 5.15 €



wagamama

true nourishment from bowl to soul

refreshing iuices

our range of fresh, vibrant juices are packed full of raw power. pressed, pulped + poured to tune up your imunity. drink fresh

0.3 l 5.25 € | 0.5 l 8.25 €





16 1016 arapefruit

pure + simple

19 | 1019 apple pure + simple



cucumber. applel

08 | 8080 tropical

mango, apple

orange

¥ 14 | 1014 power lime. spinach.

02 | 2020 fruit

apple. orange passion fruit



¥ 06 l 6060 super green apple, mint, celery, lime (*9)

03 | 3030 orange

pure + simple



¥ 11104 edamame (*6) 190 g 5.15 € sovabeans with salt or chilli garlic salt

¥ 1198 sticky vegan 'ribs' (* 1, 6, 10, 11) 150 g 8.65 € ıshroom vegan 'ribs barbecue sauce. sesame seeds. spring onion

123 yakitori chicken (* 1, 6, 11) 135 g 7.95 € n skewers, spicy terivaki sa shichimi. spring onions

107 chilli squid (* 11, 14) 180 g **8.85 €** crispy fried squid. shichimi spice. vinegar dressing with chilli + coriander

161 merblack pepper prawns (* 1, 2, 4, 6) 190 g 12.95 € prawns, black pepper sauce, coriander, lime, chilli

103 ebi katsu (*1,2,6)80 g 10.45 € coriander + chilli, lime, chilli sauce





salads

bowls lovingly prepared by our chefs to make you feel like you've been reborn

katsu salad

mixed salad. apple slices. cucumber. edamame beans. asian salad. japanese cucumbers. chili peppers. curry dressing. coriander

170 chicken (* 1, 6, 9, 11, 12) 400 g **14.25 € ¥11171 yasai l aubergine** (* 1, 6, 9, 11, 12) 360 g **12.95 €**

mango

blanched broccoli. baby spinach. edamame beans. spring onions. pea pods. mango. black rice. white sesame. lime dressing, coriander + cashew 175 beef (* 1.6.11.12) 350 a 16.45 €

176 prawn (* 2, 6, 11, 12) 350 g 15.95 € 177 chicken (*6, 11, 12) 350 g 15.45 € ¥11178 yasai l vegan 'ribs' (* 1, 6, 10, 11, 12) 350 g 15.45 €

soulful bowls

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

- 51 naked katsu (* 1,6,9) 400 g 12.95 € ed curried chicken. brown rice. edamame beans. shredded carrot. dressed mixed leaves, pickled radish, curry sauce
- 53 terivaki salmon kokoro (*146) 570 a 17.95 € on, white steamed rice, kale, carrot, edamame bean: red onion. sweet potato. red + green peppers. teriyaki sauce. chilli. coriander. fresh lime

donburi (don.bur.ee)

our kitchens are open + so are our bowls. no dish shows this off better than the donburi. sticky rice. tender protein. crunchy vegetables + a ladle of sauce. snap your chopsticks. mix + devour

89 grilled duck (* 1, 3, 6, 11) 630 g **19.85** € shredded duck leg with spicy teriyaki + yakitori sauce. sticky white rice. carrot. mangetout. sweet potatoes. red + spring onion. fried egg. cucumber. vegan kimchi

teriyaki

teriyaki + yakitori sauce. sticky white rice. shredded carrot. baby spinach. spring onion. sesame seeds. vegan kimchi 70 chicken 15.75 € 69 beef 18.75 € (* 1, 6, 11, 12) 550 g (* 1, 6, 11)550 g

choose vour rice sticky white brown rice jasmine rice

bulgogi

kakushin udon

pad thai

teriyaki soba thin noodles. curry oil. mangetout. bok choi. red + spring onion. chilli. beansprouts. iki sauce. coriander. sesame seeds 45 beef 19.35 € 46 salmon 18.25 € (* 1, 3, 4, 6, 11) 450 g (* 1, 3, 4, 6, 11) 480 g

soba (* 1, 3) thin, wheat egg noodles udon (* 1) thick, white without egg noodles rice noodles thin, flat noodles without egg and wheat

1.6.11.12)440 a



sides + sharing

small bowls, big flavour. from bright, crunchy edamame beans to freshly steamed gyoza. our sides are perfect to break the ice + chopsticks over. most people share three between two, alongside their main dish

gyoza

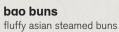
five dumplings packed with taste steamed ed grilled with dipping sauce

¥ 11101 yasai l vegetable (* 1, 6, 9, 11) 100 g 6.75 €

100 chicken (* 1, 6, 11) 100 g 6.95 € fried served with dipping sauce

99 duck (* 1, 6, 11) 100 g 7.25 €





113 beef with sriracha mayonnaise 8.25 € (* 1, 3, 6, 10, 12) 100 g red onion. asian salad, sriracha mayonnaise

160 korean barbecue beef sharing plate 20.85 € (* 1, 3, 6, 10, 12) 350 g make six bao buns the way you like it. beef. red onion. asian salad. sriracha mayo + coriander



teppanyaki (teh.puh.nya.kee)

sizzling noodles straight from the grill. turned quickly, so the noodles are soft but the vegetables are crunchy, maintaining their raw power

soba noodles. miso-sesame + korean bbq sauce. spring onion. egan kimchi. half a tea-stained egg + coriander **157 pork** (* 1, 3, 6, 11, 12) 420 g **17.95** € **158** www chicken (* 1, 3, 6, 11, 12) 420 g **17.45** €

chicken in ginger marinade

udon noodles. shiitake mushrooms. red + spring onion. mangetout, beansprouts, carrot, butternut squash. pickled ginger. shichimi spice. grated cucumber + miso dressing

49 beef 19.95 € 50 prawn 18.95 € (* 1, 6, 11, 12) 550 g (* 1, 2, 6, 11, 12) 500 g

> rice noodles. amai sauce. egg. beansprouts. leeks. chilli peppers. red + spring onion. fried shallots. mint + coriander. lime

48 chicken + prawn (* 1, 2, 3, 6, 12) 510 g **17.25** € 47 yasai I tofu + vegetable (v) (* 1, 3, 6) 470 g 15.35 € ¥ 1147 yasai l tofu + vegetable (* 1,6)470 g 15.35 € ooked without egg to become suitable for a vegan diet

customise my noodles

55 yakitori chicken. rice + asian slaw 13.75 €

five yakitori chicken skewers. teriyaki sauce. steamed white rice. asian slaw. spring onions. vegan kimchi. coriander



ramen

(raa.muhn)

there are many ways to serve ramen, but only one way to truly to eat it... with maximum gusto. immerse yourself in steam, trail the noodles up between your teeth + slurp the soup heartily. for the noodles are the heart of the ramen, but the soul of the bowl is the broth

¥ 1133 spicy vegan 'short ribs' (* 1,6,9,10,11)750 g 16.45 € vegan ribs. udon noodles. vegetable stock. roasted bok cho coriander. spring onions. sliced chilli. sesame seeds. chilli oil

tantanmen

ramen noodles. half an egg dyed with tea. pickled bamboo. regan kimchi. spring onion. coriander chilli oil

- **32 beef** (* 1, 3, 4, 6, 9) 630 g **16.45** € ed beef brisket, korean bbg s
- **150 pork** (* 1, 3, 4, 6, 9) 700 g **16.85** € d pork. korean bbq. extra strong chicken broth
- **151 ••• • • ••• ••• • ••• ••• •** chicken in ginger marinade. korean bbg. extra strong chicken broth
- **152** wasai l mushroom (v) (* 1, 3, 6, 9, 11) 700 g **15.85** € oom mix. gyoza sauce. extra strong vegetarian brot
- 20 grilled chicken (* 1, 3, 4, 6, 12) 630 g 14.35 € inated chicken. baby spinach. pickled bamboo. spring onion. chicken broth with ginger + dashi + miso sauce

gyoza

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

- 43 chicken 15.75 € 36 duck 16.25 € (* 1, 3, 4, 6, 9, 11) 800 g (* 1, 3, 4, 6, 9, 11) 800 g ¥ 1173 yasai l vegetable (* 1, 6, 9, 11) 750 g 15.35 €
- with udon noodles. without egg

customise my broth

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



curry

cooked patiently to let the flavours infuse but served fresh as soon as it's ready. we believe variety is the spice of life so our curries range from fragrant to seriously fiery

firecracker

bold + fiery. mangetout. red + green peppers. spring onion. hot red chillies. sesame seeds. shichimi spice. fresh lime. sesame oil, white steamed rice

93 prawn 17.35 € 92 chicken 16.55 € (*1,2,6,11)580 g (*1,6,11)600 g

katsu

curry sauce. chicken or vegetables in crispy panko breadcrumbs. japanese pickles, salad + sticky white rice

71 chicken (*1,6,9)630 a **14,75**€ ¥ 1172 yasai | sweet potato, aubergine, butternut squash 12.65 € (*1,6,9)630g

nikko

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

59 prawn 16.45 € 58 chicken 15.95 € (*2,11)330g (* 11) 330 a

¥ 1160 yasail tofu 14.35 € (*6,11)300 a

> choose your rice sticky white

brown rice iasmine rice

extras

tasty additions to your meal

- **¥ 300 rice** 200 g 2.55 €
- ¥ 304 japanese pickles (* 1, 6, 12) 30 g 1.25 €
- ¥ 303 chilli peppers 5g 1.25 €
- **¥ 306 vegan kimchi** 40 g **2.15 €**

new nev

- spicy fermented cabbage + radish with garlic
- 305 tea-stained egg (v) (*3,6)1 pc 2.15 €

(v) vegetarian

¥ vegan

may contain shell or small bones

please note however, that we care about removal small bones and shells from our meals, we cannot 100% quarantee that we will remove all of them menus available at wagamama for everyone. we like to offer choyce and variety. we have a vegan menu, non-gluten meals. enu available which is perfect for our little noodle

allergies + intolerances if you have a food allergy or intolerance, please inform the staff before ordering. they will help you design the best option for you. our meals are prepared in an environment in which allergenic substances are also present. in some cases, our recipes change. therefore, we cannot 100% guarantee you that there will be no traces of such foods in your food