

mindful drinks

lemonades

lemongrass + soda water

200 | 201 **orange lemonade** 0.50 **l** 5.35 € 1.50 **l** 15.35 € orange. lemon. homemade orange syrup.

¥ 206 | 207 strawberry - rhubarb 0.50 | 5.15 € 1.50 | 14.75 € lemonade

> strawberry, rhubarb, lime, homemade sakura tea syrup. lemongrass + soda water

¥ 202 | 203 kiwi - pineapple lemonade 0.50 l 5.35 € 1.50 l 15.35 €

pineapple syrup + soda water

bottled in house

509 **sakura** 0.30 I 4.95 €

889 mango - mantra 0.30 l 4.95 € white tea. mango puree. vanilla syrup. lemon. lime

signature cocktails

593 sunny margarita 0.12 l 9.95 €

meca reposado. mango. coconut. agave syrup. himalayan salt. lime

594 thai americano 0.20 l 9.95 €

choya traditional sake. plum wine. campari. thai basil. soda water

595 gunpowder collins 0.20 € 9.95 € eater. fresh lime + lemon. green tea. simple syrup. soda water

596 sakura blossom 0,22 l 9,95 €

bsolut vodka. sakura. strawberry. prickly pear. tonic. lime. mint

591 **passionashi** 0.10 l 9.95 €

fresh lime + passion fruit. agave syrup

wine

4060 l 406	prosecco + sparkling vino spumante porta monticano millesimato brut dry. zardetto. veneto. italy	<mark>0,1 l</mark> 4.65 €	0,75 l 32.85
4070 407	prosecco marca oro millesimato rosé brut dry. valdo. doc. veneto. italy	5.55 €	39.75

coffee wagamama blend

arabica 70 % myanmar moe htet estate 40 % indonesia ek1 extra 30 %

taste: milk chocolate. pecan nuts, cardamom aroma: green tea

¥731 | 7310 | 7311 ristretto. espresso. lungo 8 g 3.75 € 8 q 2.75 €

> ¥ 732 espresso doppio 16 g 4.35 €

white

4510 | 451 sauvignon blanc

4240 | 424 chardonnay santa

rosé

4730 l 473 pinot noir rosé

red

4930 I 493 primitivo moi

4920 l 492 frankovka modrá

cellar selection

digna reserva

4720 | 472 cabernet sauvignon rosé

semi-dry. világi winery. južnoslovenská oblasť. slovakia

lry. varvaglione. igp. puglia. italy

ry. világi winery. ižnoslovenská oblasť, slovakia

iquel torres, central valley, chile

4210 l 421 rizling rýnsky

739 macchiato (*7) 8 a 2.95 €

737 cappuccino (*7)

robusta 30%

india plantation aa 15 %

roasting style: full city

0,10 l

4.15 €

3.95 €

4.25 €

0.10 |

4.15 €

0,75 l

29.85 €

5.25 € 36.55 €

4.85 € 34.25 €

0,75 l

27.95 €

29.95 €

0.75

4.35 € 30.65 €

29.95 €

735 caffé latte (* 7) 8 g 3.75 € **736 flat white** (*7)

desserts

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

142 banana katsu (v) (* 1,7) 130 g **5.15 €** banana in panko breadcrumbs. salted caramel ice cream + caramel sauce

¥11147 dragon raw cake (*8)90g 7.65 €

dragon fruit. almonds. coconut. dates. cashews. lemon. agave. coconut oil. coconut + freeze-dried raspberries

¥11150 • chestnut cake (*6,8)80 g 7.15 € dark vegan chocolate. chestnut puree. dates. coconut + rice milk. agave syrup. unrasted cocoa

¥11151 pistachio cake with raspberries (*6,8)80 g 7.15 € vegan white chocolate. coconut milk.

raspberries, cashew, pistachios, unroasted cocoa 131 white chocolate + ginger

cheesecake (v) (* 1, 3, 6, 7, 12) 140 g 7.55 € white chocolate. caramel - ginger sauce

mochi

3 pieces of traditional japanese cake filled with ice cream

124 mochi mix (v) (*7,10)90 g 7.95 €

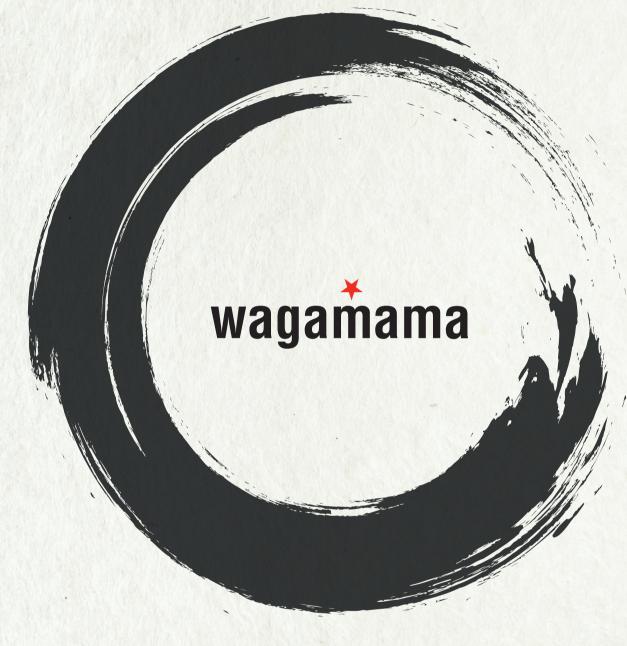
1240 mochi coconut 1241 mochi mango 1242 mochi vanilla 1244 mochi green teg

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) (*7,11) 150 ml 4.25 €

140 coconut reika ice cream (v) (*7) 150 ml 4.25 €

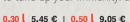
141 vanilla ice cream (v) (*7, 10) 150 ml **4.25 €**



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 immunity. drink fresh





18 | 1018 grapefruit pure + simple



White have been a second

08 | 8080 tropical

¥ 11 | 1011 positive lime. spinach new cucumber, apple



02 | 2020 fruit

apple + fresh ginger



03 | 3030 orange

★ 09 | 9090 blueberry spice **★** 06 | 6060 super green (*9) celery, lime

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

served grilled with dipping sauce

¥11101 yasai I vegetable (* 1, 6, 9, 11) 100 g **5.35** €

100 chicken (* 1, 6, 11) 100 q 6.15 €

served with dipping sauce

99 duck (* 1,6,11) 100 g 6.35 €



bao buns

mayonnaise + coriander

fluffy asian steamed buns

113 korean barbecue beef (* 1, 3, 6, 10, 12) 100 g 6.85 € asian salad + sriracha mavonnaise

114 yasai l mushrooms + aubergine (v) 6.45 € (*1,3,6,10,11)95 a mushroom mix. aubergine in panko breadcrumbs.

160 korean barbecue beef sharing plate 16.95 €

(* 1, 3, 6, 10, 12) 350 g build six bao buns the way you like it. beef. red onion. asian salad. sriracha mayo + coriande



¥ 11302 miso soup (* 1,6,12) 0.15 | 2.25 € raditional japanese soup with pickled cucumbers + radish. tofu. spring onions. wakame

120 chicken tom yum (*6,9)200 g 6.55 € chicken. rice noodles. mushrooms. red + spring onion. beansprouts. coriander. mint. sweet + tangy coconut soup

¥ 11104 edamame (*6) 190 g 4.15 € soyabeans with salt or chilli garlic salt

123 yakitori chicken (* 1, 6, 11) 135 g 7.25 € ken skewers, spicy teriyaki s shichimi. spring onions

¥ 1198 sticky vegan 'ribs' (* 1,6,10,11) 150 g 7.55 € barbecue sauce. sesame seeds. spring onion

107 chilli squid (* 11, 14) 180 g 8.25 € vinegar dressing with chilli + coriander

161 **black pepper prawns** (*1,2,4,6) 190 g 11.35 €

103 ebi katsu (*1.2.6)80 a 9.45 € oriander + 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 13.25 € **¥11171** yasai l aubergine (*1,6,9,11,12)360 g **9.95** €

mango

blanched broccoli. baby spinach. edamame beans. spring onions. pea pods. mango. black rice. white sesame. lime dressing, coriander + cashew

175 beef (* 1, 6, 8, 11, 12) 350 g **15.85 €**

176 prawn (*2,6,8,11,12)350 g **14.95** € 177 chicken (*6,8,11,12)350 g 14.75 €

¥11178 yasai I vegan 'ribs' (* 1,6,8,10,11,12)350 g 14.75 €

soulful bowls

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

51 naked katsu (* 1, 6, 9) 400 g 11.95 € grilled curried chicken, brown rice, edamame beans, shredded carrot,

coriander. teriyaki sauce + sriracha mayonnaise

dressed mixed leaves. pickled radish. curry sauce

27 spicy tuna kokoro bowl \$\ (*1,3,4,6,10,11,12)420 g 16.45 € pickled carrot. mooli. cucumber. half a tea-stained egg

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 17.25 € shredded duck leg with spicy teriyaki + yakitori sauce. sticky white rice carrot. mangetout. sweet potatoes. red + spring onion. fried egg. cucumber. vegan kimchee

vaki + yakitori sauce. sticky white rice. shredded carrot. baby spinach, spring onion, sesame seeds, yegan kimchee

69 beef 16.75 € 70 chicken 13.45 € (*1,6,11,12)550 g (* 1, 6, 11) 550 g

choose your rice

sticky white brown rice jasmine rice



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

bulgogi

soha noodles. miso-sesame + korean bbg sauce. spring onion. vegan kimchi. half a tea-stained egg + coriande

88 beef (*1,3,6,11,12)420 g 18.95 €

157 pork (* 1, 3, 6, 11, 12) 420 g 16.75 €

159 yasai l aubergine (v) (* 1, 3, 6, 11, 12) 420 g 14.75 €

pad thai

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 15.35 €

47 yasai I tofu + vegetables (v) (* 1, 3, 6) 470 g 14.35 € ¥ 1147 yasai I tofu + vegetables (* 1,6) 470 g 14.35 € cooked without egg to becoume suitable for a vegan diet

teriyaki soba

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

45 beef 18.35 € (*1,3,4,6,11)450 g (* 1, 3, 4, 6, 11) 480 (

yaki soba

egg. peppers. beansprouts. white + spring onion. fried shallots. pickled ginger. sesame se

41 yasai | mushroom + vegetables (v) (* 1, 3, 6, 11) 400 g 9.95 €

¥ 1141 yasai l mushroom + vegetables (* 1, 6, 11) 400 g 9.95 € choose udon noodles or rice noodles + remove the egg to make this dish suitable for a vegan diet

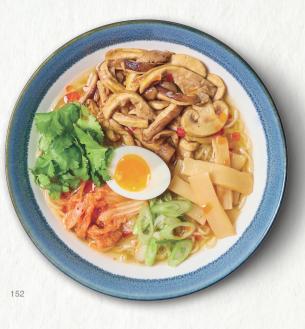
customise my noodles

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

55 yakitori chicken. rice + asian slaw 11.95 €

five vakitori chicken skewers, terivaki sauce, steamed white rice. asian slaw. spring onions. vegan kimchee. coriander





ramen

(raa.muhn)

a generous portion of noodles in hot broth. supplemented with protein + fresh vegetables

¥ 1133 spicy vegan 'short rib' (*1,6,9,10,11)750 g **15.25** € a light vegetable broth full of flavour. udon noodles 5 vegan 'ribs'. roasted bok choi cabbage. coriander. spring onions. chopped chilli. sesame seeds. chili oil + bbq sauce

tantanmen

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

32 beef (*1,3,4,6,9)630 g **14.95** €

150 pork (*1,3,4,6,9)700 g 14.95 €

151 chicken (* 1, 3, 4, 6, 9) 700 a 14.75 €

en in ginger marinade, korean bbg, extra stro 152 pasai I mushroom (v) (* 1, 3, 6, 9, 11) 700 g 13.95 €

20 grilled chicken (*1,3,4,6,12)630 g 12.95 €

om mix, gyoza sauce, extra strong vegetarian bro

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

narinated chicken. baby spinach. pickled bamboo. spring onion..

43 chicken 14.45 € 36 duck 14.75 € (* 1, 3, 4, 6, 9, 11) 800 g (* 1, 3, 4, 6, 9, 11) 800 g

¥ 1173 yasai I vegetable (*1,6,9,11)750 g 13.95 € with udon noodles. without egg

cicken broth with dashi + miso sauce

customise my broth

light (* 1,6) chicken or vegetable **spicy** (* 1) chicken or vegetable with chilli

rich (* 1, 4, 6) 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

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

79 prawn 14.35 € 75 chicken 13.95 € (*1,2,6,11)700 g (*1,6,11)700 g

katsu

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

71 chicken (*1,6,9)630 g 12.55 €

¥ 1172 yasai | sweet potato + aubergine + butternut squash 10.25 € (*1.6.9)630 a

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

58 prawn 14.95 € 59 chicken 14.75 €

¥ 1160 yasai l tofu (*6,11)300 g 11.95 €

choose your rice

sticky white brown rice jasmine rice

extras

tasty additions to your meal

¥ 300 rice 200 g 2.45 €

¥ 304 japanese pickles (* 1,6,12)30 g **0.75 €** ¥ 303 chilli peppers 5g 0.65 €

¥ 306 vegan kimchee 40 g 2.25 € spicy fermented cabbage + radish with garlic

305 tea-stained egg (v) (*3,6)1 ks **0.95 €**

(v) vegetarian

¥ vegan

may contain shell or small bones



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

please note however, that we care about removal small bones and shells from our meals, we cannot 100% guarantee 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. we also have a kid-friendly menu available which is perfect for our little noodlers

our employees receive 100% of tips