

DISCOVER
TRUE
NOURISHMENT

allergens

1. gluten containing cereals
2. crustaceans and crustacean products
3. eggs and egg products
4. fishes and fish products
5. peanuts and peanut products
6. soybeans and soybean products
7. milk and milk products
8. nuts such as almonds, hazelnuts, walnuts, cashew, pistachios, macadamia nuts, pecan nuts, queensland nuts, brazil nuts, and products made of these
9. celery and celery products
10. mustard and mustard products
11. sesame seeds and sesame seed products
12. sulphur dioxide and sulphites in concentrations above 10mg/kg or 10 mg/l
13. lupin and lupin products
14. shellfishes and shellfish products

indicates the minimum weight 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 l 5.35 € 1.50 l 15.35 €
orange, lemon, homemade orange syrup, lemongrass + soda water
- ★ 206 | 207 **strawberry - rhubarb lemonade** 0.50 l 5.15 € 1.50 l 14.75 €
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 €
kiwi, pineapple, lime, homemade pineapple syrup + soda water
- bottled in house**
- 509 **sakura** 0.30 l 4.95 €
cherry syrup, sakura tea, fresh lime
- 889 **mango - mantra** 0.30 l 4.95 €
white tea, mango puree, vanilla syrup, lemon, lime

signature cocktails

classic cocktails with an asian twist

- 593 **sunny margarita** 0.12 l 9.95 €
olmecca 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 l 9.95 €
beefeater, fresh lime + lemon, green tea, simple syrup, soda water
- 596 **sakura blossom** 0.22 l 9.95 €
absolut vodka, sakura, strawberry, prickly pear, tonic, lime, mint
- 591 **passionashi** 0.10 l 9.95 €
havana club especial, pear nashi, fresh lime + passion fruit, agave syrup

wine

- 4060 | 406 **prosecco + sparkling vino spumante porta monticano millesimato brut** 0,1 l 4,65 € 0,75 l 32,85 €
dry, zardetto, veneto, italy
- 4070 | 407 **prosecco marca oro millesimato rosé brut** 5,55 € 39,75 €
dry, valdo, doc, veneto, italy

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) 90 g 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, unroasted 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



- white** 0,10 l 0,75 l
4210 | 421 **rizling rýnsky** 4,15 € 29,85 €
dry, világi winery, južnoslovenská oblasť, slovakia
- 4510 | 451 **sauvignon blanc cellar selection** 5,25 € 36,55 €
dry, sileni, marlborough, new zealand
- 4240 | 424 **chardonnay santa digna reserva** 4,85 € 34,25 €
dry, miguel torres, central valley, chile
- rosé** 0,10 l 0,75 l
4720 | 472 **cabernet sauvignon rosé** 3,95 € 27,95 €
semi-dry, világi winery, južnoslovenská oblasť, slovakia
- 4730 | 473 **pinot noir rosé** 4,25 € 29,95 €
dry, villa wolf, pfalz, germany
- red** 0,10 l 0,75 l
4920 | 492 **frankovka modrá** 4,15 € 29,95 €
dry, karpatská perla, malokarpatská oblasť, slovakia
- 4930 | 493 **primitivo moi** 4,35 € 30,65 €
dry, varvaglione, igp, puglia, italy

coffee

wagamama blend

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

robusta 30%
india plantation aa 15 %
indonesia sumatra 15 %

taste: milk chocolate, pecan nuts, cardamom
aroma: green tea
acidity: mild acidity

bitterness: mild
roasting style: full city

- ★ 731 | 7310 | 7311 **ristretto, espresso, lungo** 737 8 g 2.75 €
- ★ 732 **espresso doppio** 735 16 g 4.35 €
- 739 **macchiato** (* 7) 736 8 g 2.95 €
- 737 **cappuccino** (* 7) 8 g 3.75 €
- 735 **caffé latte** (* 7) 8 g 3.75 €
- 736 **flat white** (* 7) 16 g 4.85 €

mochi

3 pieces of traditional japanese cake filled with ice cream

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

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) (* 7,11) 150 ml 4.25 €
caramelised sesame, chilli caramel + ginger sauce, salt
- 140 **coconut reika ice cream** (v) (* 7) 150 ml 4.25 €
passion fruit sauce, coconut flakes
- 141 **vanilla ice cream** (v) (* 7,10) 150 ml 4.25 €
wasabi sauce from dark chocolate



true
nourishment
from bowl
to soul

refreshing juices

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

0.30 l 5.45 € | 0.50 l 9.05 €



08 | 8080 **tropical**
mango, apple, orange



02 | 2020 **fruit**
apple, orange, passionfruit



03 | 3030 **orange**
orange juice, pure + simple



18 | 1018 **grapefruit**
grapefruit juice, pure + simple



★ 11 | 1011 **positive**
pineapple, lime, spinach, new cucumber, apple



★ 09 | 9090 **blueberry spice**
blueberry, apple + fresh ginger



★ 06 | 6060 **super green** (*9)
apple, mint, 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 l vegetable** (* 1,6,9,11) 100 g 5.35 €

100 **chicken** (* 1,6,11) 100 g 6.15 €

fried

served with dipping sauce

99 **duck** (* 1,6,11) 100 g 6.35 €



11101



1198

bao buns

fluffy asian steamed buns

113 **korean barbecue beef** (* 1,3,6,10,12) 100 g 6.85 €

shredded beef, red onion, asian salad + sriracha mayonnaise

114 **yasai l mushrooms + aubergine (v)** 6.45 €

(* 1,3,6,10,11) 95 g mushroom mix, aubergine in panko breadcrumbs, mayonnaise + coriander

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 + coriander

160



170

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, chilli 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 l 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, dressed mixed leaves, pickled radish, curry sauce

27 **spicy tuna kokoro bowl** (* 1,3,4,6,10,11,12) 420 g 16.45 €

shichimi-coated tuna, sticky white rice, edamame beans, pickled carrot, mochi, cucumber, half a tea-stained egg, coriander, teriyaki sauce + sriracha mayonnaise

donburi

(don.bur.ee)

our kitchen's 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

teriyaki

teriyaki + yakitori sauce, sticky white rice, shredded carrot, baby spinach, spring onion, sesame seeds, vegan kimchee

69 **beef** 16.75 €

(* 1,6,11,12) 550 g

70 **chicken** 13.45 €

(* 1,6,11) 550 g

choose your rice

sticky white

brown rice

jasmine rice



157

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

soba noodles, miso-sesame + korean bbq sauce, spring onion, vegan kimchi, half a tea-stained egg + coriander

88 **beef** (* 1,3,6,11,12) 420 g 18.95 €

marinated beef steak, fried aubergine

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

crispy pork belly

158 **new chicken** (* 1,3,6,11,12) 420 g 15.95 €

chicken in ginger marinade

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

baked marinated aubergine

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 l tofu + vegetables (v)** (* 1,3,6) 470 g 14.35 €

★ 1147 **yasai l tofu + vegetables** (* 1,6) 470 g 14.35 €

cooked without egg to become suitable for a vegan diet

teriyaki soba

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

45 **beef** 18.35 €

(* 1,3,4,6,11) 450 g

46 **salmon** 17.65 €

(* 1,3,4,6,11) 480 g

yaki soba

egg, peppers, beansprouts, white + spring onion, fried shallots, pickled ginger, sesame seeds

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

soba noodles

★ 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 €

(* 1,6,11,12) 440 g

five yakitori chicken skewers, teriyaki sauce, steamed white rice, asian slaw, spring onions, vegan kimchee, coriander

69



152

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 choy, cabbage, coriander, spring onions, chopped chilli, sesame seeds, chili oil + bbq sauce

tantamen

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 €

pulled beef brisket, korean bbq sauce

150 **new pork** (* 1,3,4,6,9) 700 g 14.95 €

minced pork, korean bbq, extra strong chicken broth

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

chicken in ginger marinade, korean bbq, extra strong chicken broth

152 **new yasai l mushroom (v)** (* 1,3,6,9,11) 700 g 13.95 €

mushroom mix, gyoza sauce, extra strong vegetarian broth

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

marinated chicken, baby spinach, pickled bamboo, spring onion, chicken broth with dashi + miso sauce

gyoza

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

43 **chicken** 14.45 €

(* 1,3,4,6,9,11) 800 g

36 **duck** 14.75 €

(* 1,3,4,6,9,11) 800 g

★ 1173 **yasai l vegetable** (* 1,6,9,11) 750 g 13.95 €

with udon noodles, without egg

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

(v) vegetarian

★ vegan

🥚 may contain shell or small bones

new

refreshed

refreshed

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 choice 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

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

raisukaree

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

79 **prawn** 14.35 €

(* 1,2,6,11) 700 g

75 **chicken** 13.95 €

(* 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 l sweet potato + aubergine + butternut squash** 10.25 €

(* 1,6,9) 630 g

nikko

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 or rice noodles with sesame seeds

58 **prawn** 14.95 €

(* 2,11) 330 g

59 **chicken** 14.75 €

(* 11) 330 g

★ 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) 1ks 0.95 €