

sushi

uramaki

four or eight pieces of medium inside-out sushi rolls with wasabi paste + pickled ginger

- 190 **fuji maki roll** 4pc 10.6
prawns, philadelphia, avocado, salmon tartare, coriander cress, spring onion, tartare sauce
- 173 **california roll** 4pc 3.6 8pc 6.8
surimi, avocado, cucumber, japanese mayonnaise, red amaranth
- 176 **spicy tuna** 4pc 4.9 8pc 9.4
tuna, chives, green masago, chilli garlic sauce
- 171 **spicy ebi** 4pc 4.2 8pc 8.2
crispy panko prawn, chives, chilli garlic sauce, chopped chillies, tartare sauce
- ★ 177 **asparagus, avocado, cucumber** 4pc 3.9 8pc 7.1
asparagus, avocado, cucumber, cornflower
- 170 **chicken katsu roll** 8pc 9.1
chicken katsu, cucumber, blanched carrots, coriander cress, japanese mayonnaise, fried breadcrumbs
- 178 **caterpillar** 8pc 11.5
prawns, avocado, mango, chives, japanese mayonnaise, salmon sashimi, black tobiko, ikura, mango sauce, unagi sauce, bamboo leaf
- 174 **rainbow roll** 8pc 12.1
salmon, avocado, japanese mayonnaise, tuna, goma seaweed salad, sesame seeds
- 175 **eel maki roll** 8pc 9.3
smoked eel, cucumber, unagi sauce, mixed sesame seeds
- 191 **philadelphia maki roll** 8pc 9.4
cucumbers, cream cheese, salmon
- 189 **prawn popcorn roll** 8pc 11.4
tempura prawns, avocado, red peppers, popcorn prawns, ponzu mayo, mixed sesame seeds, physalis
- 179 **crab crunchy kani** 8pc 8.6
breaded crabsticks, japanese mayonnaise, sesame seeds, shredded crab kani
- ★ 172 **vegan futomaki** 8pc 8.1
tempura sweet potato, red pepper, red cabbage, avocado, chives, vegan mayonnaise, ginger flower



184

fresh juices

raw energy is the rejuvenating power of uncooked fruits + vegetables. our juices are full of it. each glass is one of your 5-a-day to boost your immunity + contain no added sugar

300ml



02 **fruit** 3.8
apple, orange, passion fruit



05 **positive** 3.8
pineapple, lime, spinach, cucumber, apple



10 **blueberry spice** 3.8
with apple, fresh ginger



03 **orange** 3.7



06 **super green** 3.8
apple, mint, celery, lime



07 **high five** 3.8
apple, pineapple, lemon, orange, mango



04 **carrot** 3.7
with fresh ginger



08 **power** 3.8
spinach, apple, fresh ginger

nigiri

two pieces of eel, salmon, tuna or ebi on a pillow of rice, garnished with wasabi paste and pickled ginger

- 160 **salmon** 3.9
161 **eel** 3.9
163 **ebi** 3.9
162 **tuna** 4.5

hosomaki

eight pieces of single filling sushi rolls with wasabi + pickled ginger

- ★ 166 **cucumber** 3.1
★ 167 **avocado** 3.6
164 **salmon** 6.1
165 **tuna** 6.4

sashimi

four slices of raw fish garnished with wasabi paste + ginger, slice of lime

- 150 **salmon** 7.4
151 **tuna** 7.7
158 **marinated smoked eel** 10.2
154 **salmon + tuna tartare** 12.5
salmon tartare, avocado cubes, tuna tartare, coriander cress, red amaranth, masago arare, chives, lime wedge, ginger + honey marinade

platters

- 180 **mixed maki rolls** 10pc 9.7
two philadelphia maki, two spicy ebi, two asparagus, avocado + cucumber, two california, two spicy tuna
- 184 **hosomaki, uramaki, sashimi** 20pc 17.7
four salmon hosomaki, four avocado hosomaki, four california maki rolls, four philadelphia maki rolls, four tuna sashimi, goma seaweed salad, mixed sesame seeds
- 188 **miyuki selection** 24pc 20.8
eight salmon + cucumber hosomaki, eight california rolls, eight rainbow maki rolls, goma seaweed salad, chives, mixed sesame seeds
- 153 **sashimi platter** 8pc 13.3
fine raw salmon, fine raw tuna, daikon radish + coriander cress
- 183 **nigiri platter** 8pc 13.2
two salmon nigiri, two tuna nigiri, two eel nigiri, two ebi nigiri, unagi sauce, bamboo leaves, slice of lime

wine + prosecco

individual bottles

- 455 **domaine papayiannakos savvatiano** 18,7cl 5.3
456 **domaine papayiannakos agiorgitiko** 18,7cl 5.3
457 **domaine papayiannakos rosé** 18,7cl 5.3
453 **b&g cuvee red** 18,7cl 5.3
452 **b&g cuvee white** 18,7cl 5.3

white wine

- 407 **zambartas, xinisteri** 75cl 20.5
402 **aes ambelis white** 37,5cl 9.5 75cl 16.5
401 **vasilikon** 75cl 17.4
405 **papayiannakos savvatiano** 75cl 19.2
403 **petritis** 75cl 21.5
406 **zambartas sémillon sauvignon blanc** 75cl 21

rose wine

- 438 **lambrusco** 75cl 12.5
437 **aes ambelis maratheftiko, lefkada** 75cl 17.5
436 **zambartas rose lefkada** 75cl 33.5

red wine

- 415 **zambartas koukouyavia red** 75cl 17.9
424 **aes ambelis maratheftiko** 37,5cl 9.5 75cl 16.5
420 **domaine papayiannakos agiorgitiko** 75cl 20.5
426 **zambartas lefkada** 75cl 33.5

champagne + prosecco

- 440 **prosecco** 37,5cl 6.5 75cl 19.5
441 **moët & chandon** 75cl 70
443 **moët & chandon rose** 75cl 80

soulful spirits

- 504 **beluga** 4cl 7.2
506 **grey goose** 4cl 6.5
505 **captain morgan** 4cl 5.5
507 **gordon's** 4cl 5.5
508 **chivas regal** 4cl 6.5

refreshments

- 701 **still water** 33cl 50cl 100cl 1.3 2.6
703 **perrier sparkling water** 3.1
705 **soft drink** 2.6
coca-cola/ light/ zero, sprite, fanta, tonic

saké

- 501 for one 15cl 3.8
502 for two 25cl 5.5



beers

- 610 **ichiban** 33cl 4.6
606 **sapporo** 33cl 4.6
601 **asahi super dry** 33cl 4.6
608 **stella artois** 33cl 4.4
613 **keo** 33cl 3.5
600 **carlsberg 0%** 33cl 3.5
611 **carlsberg draught** 25cl 3.3 50cl 4.6



cocktails

- 521 **hugo** 6.3
mix of prosecco, elderflower syrup, squeezed lime, mint + lime
- 524 **summer breeze** 6
vodka, passion fruit, fresh apple + freshly squeezed orange
- 525 **wagamama daiquiri** 6
white rum, fresh mango, green apple, fresh oranges
- 527 **aperol spritz** 6
mix of aperol, prosecco, soda

mindful drinks

- ★ 723 **cloudy lemonade** 50cl 2.9
light and refreshing
- ★ 722 **cucumber + mint iced tea** 50cl 2.9
cucumber, mint, soda water
- ★ 720 **japanese yuzu + lemon iced tea** 25cl 2.9
- ★ 721 **goji-berry + green iced tea** 25cl 2.9

coffee

- 801 **espresso** 2
802 **double espresso** 3.2
803 **cappuccino** 3.3
807 **café latte** 3.3
812 **nescafé** 2.2
808 **iced latte** 3.3
809 **americano** 3.3

tea

- ★ 805 **green tea** 2.8
fragrant green tea, jasmine flowers
- ★ 811 **berry crush** 2.8
berries + fruits, sweet, rich
- ★ 804 **peppermint** 2.8
minty + refreshing, naturally caffeine-free
- ★ 806 **flowering jasmine tea** 2.9
flowering lily and jasmine green tea, each bulb will blossom on infusion

desserts

something sweet but different, a selection of desserts inspired by the flavours of asia

- 15 **white chocolate and ginger cheesecake** 5.6
toffee sauce
- 19 **banana katsu** 5.4
banana, panko breadcrumbs, salted caramel ice cream, toffee sauce
- 17 **chocolate layer cake** 5.6
vanilla ice cream, fresh mint
- 14 **bao nut** 5.5
fried + sugar coated bao bun, vanilla ice cream + toffee caramel sauce, fresh mint
- 18 **mix it up mochi** 5.9
choose 3 of your favourite flavours; strawberry vanilla, chocolate, coconut.



19



18



true
nourishment
from bowl
to soul

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



sides

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

- 101 **yasai** | vegetable (v) 6.6
- 100 **chicken** 6.9

fried

served with dipping sauce

- 99 **duck** 6.9



101

bao buns

two fluffy asian buns

- 115 **refreshed** **korean barbecue beef** 7.2 + **pickled red onion** crunchy pickled asian slaw. sriracha mayonnaise

- 116 **mixed mushrooms + panko aubergine** (v) 6.7 japanese mayonnaise. coriander

- 113 **refreshed** **chicken katsu + asian slaw** 6.9 spicy mayonnaise

- 119 **crispy duck + shiitake bao bun** 7.5 coriander. chilli. sesame seeds + spring onion



113

- 11112 **new** **sticky miso corn** 4.4

corn on the cob roundels. sticky miso sauce. red chilli. sesame seeds

- 106 **korean fried chicken** 6.7

crispy fried breaded chicken. mayonnaise. chilli. coriander. miso kimchee dipping sauce

- 107 **bang bang prawns** 7.9

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

- 11104 **edamame** 4.7

beans with salt or chilli-garlic salt

- 114 **chilli squid** 7.1

crispy fried squid. shichimi spice. chilli + coriander dipping sauce

- 103 **ebi katsu** 7.5

prawns in crispy panko breadcrumbs. coriander. fresh chillies. fresh lime. chilli + garlic dipping sauce

- 11109 **bang bang cauliflower** 4.9

crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander

- 111 **duck wraps** 7.3

shredded crispy duck. cucumber. spring onions. asian pancakes. cherry hoisin sauce

- 108 **korean bbq chicken wings** 6.7

sticky + sweet. korean bbq chicken wings. sesame seeds + spring onions

- 11107 **goma wakame salad** 4.9

shredded carrot. cucumber + mooli. goma wakame seaweed. mixed sesame seeds



11104



21

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

new

gyoza

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

- 21 **chicken** 12.9

- 22 **duck** 12.9

- 24 **yasai** | with udon noodles (v) 12.8 the egg has been removed

- 28 **tantanmen beef brisket ramen** 14.5

korean barbecue beef. half a tea-stained egg. menma. kimchee. spring onion. coriander. chilli oil. rich chicken broth

- 23 **coconut seafood broth** 14.9

coconut + vegetable noodle soup. prawns. salmon. squid. mussels. tenderstem broccoli. rice noodles. chillies. spring onions. coriander

- 20 **refreshed** **chicken ramen** 11.5

chicken breast. baby spinach. menma. spring onion. ramen noodles. rich chicken broth. dashi + miso

- 1125 **new** **yasai miso ramen** 13.8

tenderstem broccoli. bok choy. sweet potato. mushrooms. udon noodles. vegetable stock. miso paste. chilli oil. coriander. red chilli

customise your broth

light chicken or vegetable

spicy chicken or vegetable with chilli

rich reduced chicken broth with dashi + miso



23



74

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

nikko yellow curry

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

- 55 **chicken** 13.7
- 58 **prawns** 14.4
- 1154 **tofu (vg)** 12.8

raisukaree

mild + citrusy. coconut. magnetout. peppers. red + spring onion. sesame seeds. chilli. coriander. fresh lime. white sticky rice

- 74 **chicken** 13.7
- 79 **prawn** 14.3
- 1173 **tofu (vg)** 10.8

katsu curry

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

- 71 **chicken** 12.8
- 1172 **yasai** | sweet potato. aubergine. squash (vg) 11.7
- 666 **hot chicken** 12.8
- 11667 **hot yasai (vg)** 11.7

firecracker

bold + fiery. magnetout. red + green peppers. onion. hot red chillies. sesame seeds. shichimi. fresh lime. white steamed rice

- 49 **chicken** 12.5
- 50 **prawn** 13.7
- 1151 **tofu (vg)** 10.9

kokoro bowls

(koh-koh-roh)

kokoro means spirit, heart + mind. because these bowls are freshly balanced to leave you feeling light + rejuvenated

- 82 **new** **spicy miso seabass** 17.9

seabass fillet + chilli kimchee miso sauce. kimchee fried rice. sweet potato. tender stem broccoli. bok choy + shiitake mushrooms. coriander. chillies + ginger julienne

- 80 **naked katsu** 12.8

wok fried chicken. japanese rice. edamame beans. shredded carrots. mixed leaves. salad dressing. japanese pickles. side of katsu curry sauce



80



90

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

teriyaki soba

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

- 88 **chicken** 13.2
- 90 **beef** 18.3
- 92 **salmon** 16.9

yaki soba

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

- 40 **chicken and prawn** 11.4
- 41 **yasai** | mushrooms, garlic paste + yasai vinegar (v) 10.5

pad thai

rice noodles. amai sauce. egg. beansprouts. leeks. chilli. red + spring onion. ginger. garlic paste. fried shallots. mint. coriander. fresh lime

- 42 **chicken and prawn** 13.1
- 45 **yasai** | tofu + vegetables (v) 10.5

customise your noodles

soba thin, wheat, egg

udon thick, wheat, without egg (vg)

rice thin, flat, without egg or wheat (vg)

donburi

(don.bur.ee)

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

- 35 **japanese grilled salmon** 16.9

salmon. yakitori sauce. vegetables. teriyaki sauce. white steamed rice. asparagus. coriander cress. sesame seeds

- 87 **grilled duck donburi** 14.8

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

teriyaki donburi

teriyaki sauce. sticky white rice. shredded carrots. fried egg. baby spinach. spring onion. sesame seeds. side of kimchee

- 75 **chicken** 11.7
- 76 **beef + red onion** 13.7

- 91 **teriyaki chicken raisu** 12.5

chicken. red onions. teriyaki sauce. white sticky rice. mixed leaves. red pickles. mixed sesame seeds



75

salads

the wagamama way. light, vibrant, nourishing

- 64 **sashimi salmon + avocado salad** 11.9

mixed salad. beansprouts. diced salmon sashimi. avocado. sweet soy + wasabi vinaigrette. fried shallots

- 60 **orange + sesame chicken** 11.4

marinated chicken. mixed leaves. orange. coriander. magnetout. caramelised red onions. spring onions + cashew nuts. orange + sesame dressing. sesame seeds

- 1165 **super raw salad** 9.9

quinoa. mixed leaves. red onions. mooli. carrot. fried shallots. avocado. miso sesame dressing

🐚 | may contain shell or small bones

🌰 | contains nuts

(v) | vegetarian

★ | vegan

new | new

allergies + intolerances

if you have a food allergy, intolerance or sensitivity please let your waiter know before you order your meal. they will be able to assist you with your choice

please note

our dishes are prepared in production line which allergenic ingredients are presents, so, we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process and possible cross contamination in suppliers production line

prices are inclusive of service charge and vat