sushi sandos

(o.nee.ge.ra.zu)

traditionally known as 'onigirazu', this sushi sando is packed with tasty filling and wrapped in sushi rice

220 chicken katsu 6.9 nko-fried, mixed leaves, japanese pickles, katsu sauce

221 salmon tartare 7.4 aise, sov sauce ried siracha m



sushi

nigiri

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

160 salmon: 3.9

162 tuna: 4.5

hosomaki

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

¥ 166 cucumber 3.5

¥ 167 avocado 4.2

164 salmon: 5.6

165 tuna: 6.0

sashimi

150 salmon: 8.0

151 tuna : 8.3

five slices of raw fish garnished with

wasabi paste + ginger. seaweed salad



uramaki

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

- 178 caterpillar : spc 11.3 tuna tartare marinated in spicy sauce. avocado. salmon. ikura. japanese mayonnaise. chives
- 173 california roll 4pc 4.0 spc 7.8 surimi. avocado. cucumber. japanese mayonnaise red amaranth
- 176 spicy tuna * 4pc 4.5 spc 8.8 s. chilli sauce. green ma
- 171 spicy ebi 4pc 4.1 8pc 8.2 crispy panko prawn. chives. chilli garlic sauce. chopped chillies. tartare sauce
- 179 philadelphia maki roll \$ 4pc 4.7 spc 9.2
- 172 crab crunchy kani spc 8.8 surimi marinated in panko. japanese mayonnaise, pieces of marinated surimi. mixed sesame seeds
- 174 rainbow roll \$ spc 11.9 salmon. avocado. lime mustard. tuna. avocado. goma seaweed salad, sesame seeds
- 193 prawn popcorn roll spc 11.7 tempura prawns. avocado. red peppers. popcorn prawns. ponzu mayo. mixed sesame seeds. physalis. wasabi mayo
- 170 chicken katsu roll spc 8.9 icken katsu. cucumber. blanched carrots. coriande cress. japanese mayonnaise. fried breadcrumbs
- **¥** 175 vegan futomaki spc 8.2 empura sweet potato. red pepper. red cabbage. avocado, chives, vegan mavonnaise
- 192 metempura volcano roll spc 10.9 spicy mayonnaise. teriyaki glaze



platters

180 mixed maki rolls : 10pc 9.9 two philadelphia maki. two spicy ebi. two mango, avocado + cucumber. two california. two spicy tuna

- 183 yasai selection (v) 24pc 12.9 eight mango, avocado + cucumber uramaki. eight avocado hosomaki. eight cucumber hosomaki
- 184 hosomaki, uramaki, sashimi ? 20pc 18.6 four california maki rolls. four philadelphia maki rolls. four tuna sashimi. goma seaweed salad. mixed sesame seeds
- 186 salmon and tuna selection : 11pc 15.3 two philadelphia uramaki. two salmon nosomaкı. two tuna hosomaki. three salmon nigiri and two tuna nigiri
- 153 refreshed sashimi platter : spc 13.9 e raw salmon. fine raw tuna. dai radish + coriander cress. slice of lime

OUKISHMENT

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





wagamama

true nourishment from bowl to soul

refreshing 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

330ml 5.0

08 tropical (v) orange





carrot with a hint

of fresh ainaer



02 fruit (v) passion fruit 06 super green (v) lime

10 blueberry spice (v)

fresh ainaer

sides + sharing

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

gyoza

five dumplings packed with taste fried rved with dipping sauce

99 duck \$ 6.9

steamed ved grilled with dipping sauce

100 chicken 6.8 ¥ 11101 yasai 6.2



bao buns two fluffy asian buns

- 116 mixed mushrooms (v) 6.2 r nickled red onion inko aubergine. vegan i
- 113 korean barbecue beef 7.1 ese mayonnaise. coriander. pickled red onion
- 117 chicken katsu + crunchy asian slaw 6.7
- 115 crab + panko mango 7.0



¥ 11104 edamame 5.5 beans with salt or chilli-garlic salt. pop them out of their pod + enjoy

¥ 11105 bang bang cauliflower 4.7 cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander

- ¥ 11118 raw salad 5.0 mixed leaves. edamame beans. baby plum tomatoes, seaweed, pickled mooli, carrot + red onion. fried shallots. wagamama dressing
- 98 vegetable spring rolls (v) 5.9 etable spring rolls. sweet + sour spicy sauce
- 103 ebi katsu 7.3 prawns in crispy panko breadcrumbs. coriander. fresh lime. chilli + garlic dipping sauce
- 108 korean bbq chicken wings : 6.7 og sauce. spring onions. sesame s
- 111 duck wraps 7.2 shredded crispy duck. cucumber. spring onions. asian pancakes. cherry hoisin sauce
- 114 chilli squid 7.2 chilli + coriander dipping sauce
- 129 bang bang prawns 8.2 onion. coriander. chilli. fresh lime





ramen

(raa.muhn)

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

- ¥ 1121 kare burosu 11.5 shichimi-coated silken tofu. udon noodles. curried vegetable broth, grilled mixed mushrooms. seasonal greens, carrot, chilli, coriander
- 23 coconut seafood broth : 14.2 rawns. salmon. squid. scallops. mussels. rice noodles. tender stem broccoli. chillies. spring onions. coriander. coconut + vegetable broth
- 20 arilled chicken 11.9 nated chicken. ramen noodles. rich chicken broth with dashi + miso. seasonal greens. menma. spring onion
- 25 chilli chicken 13.2 ramen noodles. spicy chicken broth. red + spring onion. beansprouts. coriander. fresh lime

refreshed tantanmen ramen noodles. rich chicken broth. half a tea-stained egg.

nenma, kimchee, spring onion, coriander, chili oil 28 beef brisket 14.6

- 189 **Description** 189 **Description** 189 191 www yasai I mushroom (v) with vegetable broth 13.9
- 37 chicken gyoza 13.4 es. vegetable broth. roasted bok choi. half a tea-stained egg. chilli sambal paste. coriander. spring onions. chilli oil. gyoza sauce

customise my broth

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

70 chicken 12.9 87 grilled duck \$ 14.9





79 prawn 14.4 74 chicken 13.7

katsu 71 chicken 13.6

666 hot chicken 13.6

🔤 kare lomen 56 prawn 14.5

(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

terivaki 69 beef + red onion 14.0

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 (rice.o.ka.ree) mild + citrusy. coconut. mangetout. peppers. red + spring onion. white rice. chilli. coriander. sesame seeds. fresh lime

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

¥ 1172 yasai | sweet potato. aubergine. butternut squash 12.1

turn up the heat: try our hot katsu sauce

udon noodles. coconut + chilli broth. beansprouts. cucumber, coriander, fresh lime

57 chicken 14.2

donburi

teriyaki sauce. sticky white rice. shredded carrots. seasonal greens. spring onion. sesame seeds. side of kimchee

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

77 refreshed cha han chicken + prawn 12.8

stir-fried rice. mushrooms. red onion. red pepper cucumber. sweetcorn. edamame. sweet + sticky sauce, coriander cress, fried onions, katsu pickles

47 teriyaki chicken raisu 12.9

stir-fried chicken + red onion in teriyaki sauce. seasonal greens. wagamama house dressing. served with sticky white rice + japanese pickles. sesame seeds

35 **papanese grilled salmon** 16.8

sauce. white steamed rice. asparagus. coriander cress. sesame seeds



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

yaki soba

soba noodles. egg. peppers. beansprouts. white + spring onion. fried onions. pickled ginger. sesame seeds 40 chicken + prawn 13.3

41 yasail mushroom (v) 11.7 ¥ 1141 vasai∣mushroom 11.7

choose udon noodles or rice noodles + remove the egg to make this dish suitable for a vegan diet

pad thai

rice noodles. egg. beansprouts. leeks. chilli. red + spring onion. amai sauce. fried onions. mint. coriander. fresh lime

54 chicken + prawn 13.6 55 yasai l tofu (v) 12.1



terivaki soba

soba noodles. mangetout. bok choi. red + spring onion. chilli. beansprouts. teriyaki sauce. curry oil. coriander. sesame seeds

- 45 tenderloin fillet steak 17.0
- 46 salmon : 16.9 52 chicken 13.9

extras

tasty additions to your meal

301 plain soba noodles 3.0

- ¥ 300 sticky white rice 3.0
- ¥ 302 steamed white rice 3.0
- ¥ 308 udon noodles 3.0
- **¥** 303 freshly cut chillies 1.0
- ¥ 304 japanese pickles 1.0
- ¥ 305 katsu curry sauce 1.0
- ¥ 306 teriyaki sauce 1.0
- ¥ 307 amai sauce 1.0



soulful bowls

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

- 60 orange chicken salad : 11.4 hicken. mixed leaves. orange. caramelised red onions. spring onions. walnuts. sesame, orange, thai basil + mint dressing. sesame seeds
- 67 sashimi salmon + avocado salad : 13.0 ed salad, beansprouts, diced sali avocado. sweet soy + wasabi vinaigrette. fried shallots

¥ 11109 super raw salad 11.0

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

278 crab + mango salad 13.0

fennel. white dressing. passion fruit

274 chicken katsu salad 12.6

chicken in crispy panko breadcrumbs, dressed mixed leaves. apple slices. cucumber. edamame beans. pickled asian slaw. pea shoots. japanese pickles. red chilli. coriander. a side of curried salad dressing



may contain shell or small bones	(v) vegetarian	new New
🕈 contains nuts	¥ vegan	refreshed refreshed

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 present, so, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where the ingredients are present