

**sides** order one with your main dish or a few to share

**11104 | edamame (vg)**   **4.95**  
steamed edamame beans.  
served with salt or chilli garlic salt

**11106 | wok-fried greens (vg)**   **4.85**  
tenderstem broccoli and bok choi, stir-fried in a garlic and soy sauce

**11109 | raw salad (vg)**   **3.95**  
mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot and red onion. topped with fried shallots and finished with a wagamama house dressing

**94 | tama squid**  **new**   **6.95**  
crispy fried squid balls, drizzled with okonomiyaki sauce and mayonnaise. finished with aonori and bonito flakes

**97 | pork ribs**   **6.95**  
in a korean barbecue sauce with mixed sesame seeds

**110 | bang bang cauliflower (v)**   **4.95**  
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger

**96 | lollipop prawn kushiyaki**   **6.95**  
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with a caramelised lime

**108 | tori kara age**   **5.95**  
seasoned, crispy chicken pieces served with a spiced sesame and soy sauce

**107 | chilli squid**   **6.95**  
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce

**103 | ebi katsu**   **6.95**  
crispy fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce. garnished with lime

**duck wraps** 🔥  
shredded crispy duck served with cucumber and spring onions

**116 | asian pancakes and cherry hoisin**   **5.95**  
**117 | lettuce wrap and tamari sauce**   **5.95**

**bao buns**  **mix + match**   **5.95**  
two small, fluffy asian buns served with japanese mayonnaise and coriander

**115 | pork belly and panko apple**

**113 | korean barbecue beef and red onion**

**114 | mixed mushroom and panko aubergine (v)**

**118 | chicken katsu + crunchy asian slaw**  **new**

**111 | mix + match**

**gyoza** five tasty dumplings, filled with goodness

**steamed**  
served grilled and with a dipping sauce

**11101 | yasai | vegetable (vg)**   **5.85**

**100 | chicken**   **5.95**

**105 | pulled pork**   **5.95**

**fried**  
served with a dipping sauce

**99 | duck**   **5.95**

## salads

**warm chilli salad**  
stir-fried red peppers, mangetout, tenderstem broccoli and red onion on a bed of baby gem lettuce, dressed in a sweet chilli sauce, garnished with spring onions and cashew nuts

**66 | chicken**   **10.65**

**1163 | yasai | tofu and vegetable (vg)**   **9.95**

**harusame glass noodle salad**  **new**   **10.95**  
glass noodles mixed with kale, edamame, adzuki beans, mangetout, blackened carrots and baby spinach. topped with fresh mint, crispy fried shallots and dressed with a spicy vinegar

**61 | ginger + lemongrass chicken**   **11.25**

**1162 | yasai | tofu (vg)**   **10.50**

## curry

**meet the dish**  
curries, but not as you know them. we have a range of fresh curries, ranging from the mild and fragrant to spicier chilli dishes

**raisukaree**  
a mild, coconut and citrus curry, with mangetout, peppers, red and spring onions. served with white rice, a sprinkle of mixed sesame seeds, red chillies, coriander and fresh lime

**75 | chicken**   **12.85**

**79 | prawn**   **13.85**

**katsu curry**  
chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice and a side salad

**71 | chicken**   **10.95**

**1172 | yasai | sweet potato, aubergine and butternut squash (vg)**   **9.95**

**turn up the heat!**  **try our new hot katsu sauce**  **new**

**666 | hot chicken**   **10.95**

**667 | hot yasai (v)**   **9.95**

**firecracker**  
a fiery mix of mangetout, red and green peppers, onions and hot red chillies. served with steamed rice, sesame seeds, shichimi and fresh lime

**92 | chicken**   **11.95**

**93 | prawn**   **12.95**

**samla curry**  
a fragrant, spicy lemongrass and coconut curry with peppers, shiitake mushrooms and baby plum tomatoes. served with white rice and garnished with spring onions, chilli and coriander

**56 | chicken**   **11.85**

**1157 | yasai | tofu (vg)**   **10.25**

**itame**  
rice noodles in a spicy green coconut and lemongrass soup topped with stir-fried beansprouts, red and spring onions, bok choi, peppers, mushrooms and chillies. garnished with coriander and lime

**37 | chicken**   **12.95**

**39 | prawn**   **13.95**

**1138 | yasai | tofu and vegetable (vg)**   **11.95**

**1139 | yasai | tofu and vegetable (vg)**   **11.95**

### ramen

**meet the dish**  
our ramen is a hearty bowl of hot soup filled with fresh ramen noodles, toppings and garnishes, all served in a traditional black bowl

**20 | chicken ramen**   **10.35**  
grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with seasonal greens, menma and spring onions

**chilli ramen**  
spicy chicken noodle soup, red onion, spring onions, beansprouts, chillies, coriander and fresh lime

**25 | chicken**   **11.95**

**24 | beef**   **13.95**

**21 | wagamama ramen**  **refreshed**   **13.85**  
grilled chicken, seasoned pork, chikuwa, tail-on prawns and shell-on mussels on top of noodles in a rich chicken broth with dashi and miso. topped with half a tea-stained egg, menma, wakame, spring onions and spinach

**22 | grilled duck ramen** 🔥   **13.95**  
tender, boneless duck leg splashed with citrus ponzu sauce in a vegetable noodle soup. dressed with chilli, seasonal greens and coriander

**31 | shirodashi ramen**   **11.25**  
grilled chicken, seasoned pork, shell-on prawns, chikuwa and mussels on top of noodles in a miso, ginger and chicken broth. topped with seasonal greens, wakame, spring onions, menma and half a tea-stained egg

**1123 | kare burosu ramen (vg)**   **12.75**  
shichimi-coated silken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with seasonal greens, carrot, chilli and coriander

### know your noodle

we make lots of different noodles; with most dishes you can choose whichever noodles you want. you can also swap your rice for brown rice

**soba/ramen noodles**  
thin, wheat egg noodles

**udon noodles**  
thick, white noodles without egg

**rice noodles**  
flat, thin noodles without egg or wheat

**make it your own**  
noodles are the heart of a ramen but the soul of the bowl is the broth. choose from

**spicy** | a light chicken or vegetable broth infused with chilli

**light** | a light chicken or vegetable broth

**rich** | a reduced chicken broth with dashi and miso

### teppanyaki

**meet the dish**  
teppanyaki is a big plate of sizzling noodles, stir-fried by quickly turning them on a flat griddle. this means you get soft noodles and crunchy vegetables

**42 | yaki udon**   **11.05**

udon noodles in curry oil with chicken, prawns, chikuwa, egg, beansprouts, leek, mushrooms and peppers. garnished with fried shallots, pickled ginger and sesame seeds

**yaki soba**  
soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds

**41 | yasai | mushroom and vegetable (v)**   **9.20**

**40 | chicken and prawn**   **9.95**

**41 | chicken and prawn**   **9.95**

**40 | chicken and prawn**   **9.95**

**teriyaki soba**  
soba noodles in curry oil, mangetout, bok choi, red onion, chillies and beansprouts in a teriyaki sauce. garnished with sesame seeds

**46 | salmon** 🔥   **14.85**

**45 | beef**   **14.95**

**44 | ginger chicken udon**   **10.95**  
udon noodles with ginger chicken, mangetout, egg, chillies, beansprouts and red onion. topped with pickled ginger and coriander

**pad thai** 🔥  
rice noodles in a tamarind sauce with egg, beansprouts, leeks, chillies and red onion. garnished with fried shallots, peanuts, fresh herbs and lime

**47 | yasai | tofu and vegetable (v)**   **10.95**

**48 | chicken and prawn**   **11.95**

### donburi

**meet the dish**  
a traditional dish, donburi is a big bowl of steamed rice that is stir-fried with chicken, beef or prawn and mixed vegetables. served with a pickled side

**cha han donburi**  
stir-fried brown rice with egg, mushrooms, mangetout, sweetcorn and spring onions. served with a side of japanese pickles

**78 | yasai | tofu and vegetable (v)**   **9.15**

**77 | chicken and prawn**   **9.95**

**teriyaki donburi**  
chicken or beef brisket in teriyaki sauce with sticky white rice, shredded carrots, seasonal greens and onions. garnished with sesame seeds and served with a side of kimchee

**70 | chicken**   **11.25**

**69 | beef**   **11.95**

**omakase** our chefs special dishes fresh from the kitchen

**89 | grilled duck donburi** 🔥   **14.55**  
tender shredded duck leg in a spicy teriyaki sauce. served with carrots, mangetout, sweet potato and red onion on a bed of sticky white rice. finished with a crispy fried egg, shredded cucumber and spring onions with a side of kimchee

**88 | steak bulgogi**   **14.95**  
marinated sirloin steak and miso-fried aubergine served on a bed of soba noodles, dressed in a sesame and bulgogi sauce. finished with spring onions, kimchee and half a tea-stained egg

**67 | spicy tuna kokoro bowl**  **new**   **13.95**  
slightly seared and diced shichimi-coated tuna, served with sticky white rice, edamame beans, pickled carrot, mooli and cucumber. topped with half a tea-stained egg and finished with teriyaki sauce, coriander and sriracha mayonnaise

**34 | japanese grilled salmon** 🔥   **13.95**  
salmon fillet served with vegetables in teriyaki sauce, steamed white rice and garnished with asparagus, coriander and mixed sesame seeds

**35 | salmon and mushroom**   **13.95**

**36 | salmon and mushroom**   **13.95**

**300 | rice (vg)**   **2.00**

**301 | noodles**   **2.00**

**soba (v) udon noodles (vg) rice noodles (vg)**

**303 | chillies (vg)**   **1.00**

**304 | japanese pickles (vg)**   **1.00**

**305 | a tea-stained egg (v)**   **1.00**

**306 | kimchee**   **1.00**

**310 | tofu (vg)**   **0.75**

**311 | miso and mushroom**   **1.00**

**312 | miso and mushroom**   **1.00**

**142 | banana katsu (v)**   **5.95**  
banana in panko breadcrumbs with a scoop of salted caramel ice cream

**131 | white chocolate and ginger cheesecake (v)**   **5.95**

**132 | japanese finger**  **new**   **5.95**  
layers of matcha biscuit, mango and passionfruit compote and a yuzu mousse. topped with white chocolate and crushed pistachios and finished with a dusting of matcha powder

**133 | yuzu soufflé**  **new**   **5.95**  
light and fluffy yuzu soufflé served with a raspberry compote

**natural fruit ice lolly (vg)**   **2.35**

**916 | apple + mango lolly**

**917 | apple + blackcurrent lolly**

**918 | apple + blackcurrent lolly**

**919 | apple + blackcurrent lolly**

**920 | apple + blackcurrent lolly**

**921 | apple + blackcurrent lolly**

**922 | apple + blackcurrent lolly**

**923 | apple + blackcurrent lolly**

**924 | apple + blackcurrent lolly**

**🔥 | may contain shell or small bones**

**🔥 | contains nuts**

**(v) | vegetarian (vg) | vegan**

**for allergy and intolerance information please see reverse of menu**

**please turn over for more vegan options**

## vegan

this vegan menu has been designed around the idea that meat free shouldn't mean taste free

let us know what you think

## sides

11104   <b>edamame (vg)</b>	4.95
steamed edamame beans. served with salt or chilli garlic salt	
11106   <b>wok-fried greens (vg)</b>	4.85
tenderstem broccoli and bok choy, stir-fried in a garlic and soy sauce	
11101   <b>yasai gyoza (vg)</b>	5.85
five tasty steamed dumplings, filled with vegetables. served grilled and with a dipping sauce	
11109   <b>raw salad (vg)</b>	3.95
mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot and red onion. topped with fried shallots and finished with a wagamama house dressing	
11114   <b>mixed mushroom and panko aubergine hirata steamed bun (vg)</b>	5.95
two small, fluffy asian buns garnished with coriander	

## mains

1138   <b>yasai itame (vg)</b>	11.95
rice noodles in a spicy green coconut and lemongrass soup with tofu and vegetables. topped with stir-fried beansprouts, red and spring onions, bok choy, peppers, mushrooms and chilli. garnished with coriander and fresh lime	
1123   <b>kare burosu ramen (vg)</b>	12.75
shichimi-coated silken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with seasonal greens, carrot, chilli and coriander	
1147   <b>yasai pad thai (vg)</b>	10.95
rice noodles in an amai sauce with tofu, beansprouts, leeks, chilli and red onion. garnished with fried shallots, peanuts, mint, coriander and fresh lime	
1141   <b>yasai yaki soba (vg)</b>	9.20
udon or rice noodles with mushrooms, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds	
1163   <b>warm chilli yasai salad (vg)</b>	9.95
tofu with stir-fried red peppers, aubergine, mangetout, tenderstem broccoli and red onion on a bed of baby gem lettuce. dressed in a sweet chilli sauce and garnished with spring onions and cashew nuts	
1157   <b>yasai samla curry (vg)</b>	10.25
a fragrant, spicy lemongrass and coconut curry with tofu, peppers, shiitake mushrooms and baby plum tomatoes. served with white rice and garnished with spring onions, chilli and coriander	
1178   <b>yasai cha han donburi (vg)</b>	9.15
stir-fried brown rice with mushrooms, mangetout, sweetcorn and spring onions. served with a side of japanese pickles	
1172   <b>yasai katsu curry (vg)</b>	9.95
sweet potato, aubergine and butternut squash coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a side salad	
1162   <b>harusame glass noodle salad</b> <span style="background-color: red; color: white; padding: 2px;">new</span>	10.50
glass noodles mixed with kale, edamame, adzuki beans, mangetout, blackened carrots and baby spinach. topped with fresh mint, crispy fried shallots and dressed with a spicy vinegar	

## desserts

11122   <b>pink guava and passion fruit sorbet (vg)</b>	4.55
served with fresh mint	

## kids

920   <b>mini ramen</b>	4.95
noodles in a chicken soup topped with grilled chicken breast, seasonal greens, carrot and sweetcorn	
927   <b>mini yasai ramen (v)</b>	4.75
noodles in a vegetable soup topped with fried tofu, seasonal greens, carrot and sweetcorn	
<b>mini yaki soba</b>	
teppan-fried soba noodles with chicken or fried tofu, egg, sweetcorn, mangetout, peppers and amai sauce	
940   <b>chicken</b>	4.95
941   <b>yasai (v)</b>	4.50
<b>mini grilled noodles</b>	
soba noodles with grilled chicken with carrot, sweetcorn, cucumber and amai sauce	
981   <b>chicken</b>	5.45
<b>mini cha han</b>	
stir-fried white rice with chicken or fried tofu, egg, sweetcorn, carrot, mangetout and amai sauce	
977   <b>chicken</b>	4.40
978   <b>yasai (v)</b>	3.95

### mini chicken katsu

chicken breast deep-fried in panko breadcrumbs or grilled, served with sticky white rice, carrot, cucumber and sweetcorn. served with your choice of either katsu curry or amai sauce

971   <b>katsu</b>	4.95
973   <b>grilled</b>	4.95

972   <b>mini yasai katsu curry (v)</b>	4.65
sweet potato and butternut squash deep-fried in panko breadcrumbs served with sticky white rice, carrot, cucumber and sweetcorn. served with your choice of either katsu curry or amai sauce	

983   <b>cod cubes ?</b>	4.95
cod cubes deep-fried in panko breadcrumbs served with sticky white rice, carrot, cucumber and sweetcorn. served with your choice of either katsu curry or amai sauce	

## drinks

909   <b>mini fresh juice</b>	2.45
freshly squeezed orange, apple or a combination of both	
911   <b>glass of milk</b>	1.45

## fresh juices

 squeezed, pulped and poured fresh for you

<b>regular 3.95</b>	<b>large 4.95</b>
01   <b>raw</b>	carrot, cucumber, tomato, orange and apple
02   <b>fruit</b>	apple, orange and passion fruit
03   <b>orange juice</b>	orange juice. pure and simple
04   <b>carrot (vg)</b>	carrot with a hint of fresh ginger
06   <b>super green (vg)</b>	apple, mint, celery and lime
08   <b>tropical</b>	mango, apple and orange
10   <b>blueberry spice (vg)</b>	blueberry, apple and carrot with a taste of ginger
11   <b>positive (vg)</b>	pineapple, lime, spinach, cucumber and apple
13   <b>repair (vg)</b>	kale, apple, lime and pear
14   <b>power (vg)</b>	spinach, apple and ginger

## soft drinks (vg)

772   <b>still water</b>	330ml bottle	2.20
773   <b>sparkling water</b>	330ml bottle	2.20
7705   <b>coke</b>	330ml	2.45
7705   <b>diet coke</b>	330ml	2.45
7705   <b>coke zero</b>	330ml	2.45
7705   <b>fanta orange</b>	330ml	2.45
7705   <b>sprite</b>	330ml	2.45
710   <b>peach iced tea</b>	reg 2.60	large 2.95

teas and coffees available for take-out  
vegan milk also available

## allergies and intolerances

if you have a food allergy, intolerance or sensitivity please let your server know before you order your food. they will be able to suggest the best dishes for you

## please note

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients. whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain

join us



## take-out menu

# wagamama



order via phone on +350 200 44182 or  
online at [wagamama.gi](http://wagamama.gi)  
and hungry monkey