

sides

order one with your main dish or a few to share

104 edamame (v) steamed edamame beans. served with salt or chilli garlic salt	28.00	95 beef tataki new lightly seared, marinated steak, thinly sliced and served chilled. dressed with a citrus ponzu and japanese mayonnaise and served with a side of pickled beetroot and coriander	38.00
106 wok-fried greens (v) tender stem broccoli and bok choy, stir-fried in a garlic and soy sauce	30.00	112 suribachi chicken wings new chicken wings in a spiced yakitori sauce, garnished with spring onions and mixed sesame seeds	39.00
109 raw salad (v) refreshed mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot and red onion. topped with fried shallots and finished with the wagamama house dressing	28.00		
96 lollipop prawn kushiyaki skewers of grilled prawns marinated in lemongrass, lime and chilli. served with a caramelised lime	40.00		
108 tori kara age seasoned crispy chicken pieces, dressed in and served with a spiced sesame and soy sauce	30.00	gyoza five tasty dumplings, filled with goodness	
107 chilli squid crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce	38.00	steamed served grilled and with a dipping sauce	
103 ebi katsu crispy fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce. garnished with lime	40.00	101 yasai vegetable (v) 100 chicken	32.00 34.00
duck wraps shredded crispy duck served with cucumber and spring onions		fried served with a dipping sauce	
116 asian pancakes with cherry hoisin ? 117 lettuce wrap and tamari sauce ?	40.00 40.00	99 duck 102 prawn	36.00 36.00
111 bang bang cauliflower (v) crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger	28.00	113 korean barbecue beef and red onion 114 mixed mushrooms and panko aubergine (v) 110 seasoned crispy chicken and tomato	30.00 30.00 30.00

ramen

meet the dish

our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes, all served in a traditional black bowl

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

perfect with

add some crunch to the bold ramen flavours. pair it up with fried duck gyoza or a plate of chilli squid

20 chicken ramen grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with pea shoots, menma and spring onions	51.00	28 yasai ramen (v) traditional japanese omelette, crispy fried silken tofu and mixed mushrooms on top of noodles in a vegetable broth	55.00
chilli ramen ? noodles in a spicy chicken broth topped with red onions, spring onions, beansprouts, chillies, coriander and fresh lime	55.00	26 seafood ramen ? sea bream, grilled tiger prawns and breaded tilapia on top of noodles in a vegetable broth garnished with pea shoots, wakame and samphire	66.00
25 chicken 24 sirloin steak	61.00		
21 wagamama ramen ? sliced grilled chicken, chikuwa, shell-on prawns and mussels on top of noodles in a rich chicken broth with dashi and miso. topped with scallions, wakame, menma, seasonal greens and half a tea-stained egg	61.00		
22 grilled duck ramen ? tender, boneless duck leg splashed with citrus ponzu sauce in a noodle and vegetable broth	66.00		

prices are inclusive of all taxes

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

make it your own

want to try something different?
swap your white rice for brown rice.
it adds a slightly nutty flavour

perfect with

curries are best followed by a cooling
dessert such as coconut ice cream

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**

79 | **prawn**

55.00

64.00

surendra's curry **?**

a rich, hot and spicy green curry made with jalapeño peppers,
onions and ginger. topped with sweet potato straws and served
with steamed rice. garnished with mixed sesame seeds

52 | **yasai | vegetable (v)**

53 | **chicken**

51.00

55.00

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**

93 | **prawn**

55.00

63.00

kareraisu

stir fried fine green beans, aubergine and chillies in a
spicy red curry sauce served with steamed white rice
garnished with fried tea stained egg, coriander and chillies

37 | **chicken**

38 | **beef**

39 | **prawn**

55.00

66.00

63.00

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

make it your own

our noodles are always cooked fresh.
you can choose whichever noodles you
want in your teppanyaki; from soba to udon.
ask your server for the best option

perfect with

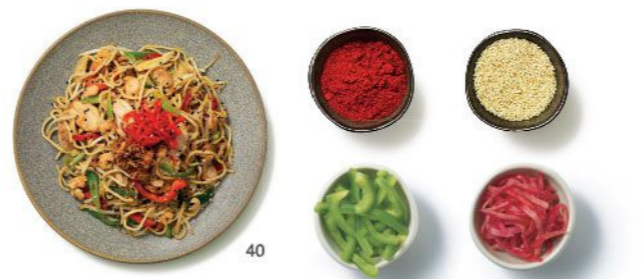
sizzling teppanyaki goes perfectly with a fresh
juice. we think the super green, tropical or raw
juice work best

know your noodle

soba/ramen noodles | thin, wheat egg noodles

udon noodles | thick, white noodles without egg

rice noodles | flat, thin noodles without egg or wheat



42 | yaki udon

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

51.00

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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**

72 | **yasai | sweet potato, aubergine and butternut squash (v)**

57.00

51.00



93

75

omakase

our chef's special dishes fresh from the kitchen

82 coconut seafood broth ? prawns, salmon, squid, scallops and mussels poached in a coconut and vegetable noodle soup with tender stem broccoli and rice noodles. garnished with chillies, spring onions and coriander	72.00	88 steak bulgogi 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	68.00
89 grilled duck donburi ? tender shredded duck leg in a spicy teriyaki sauce. served with carrots, mangetout, sweet potato and red onion on a bed of sticky japanese rice. finished with a crispy fried egg, shredded cucumber and spring onions with a side of kimchee	72.00		

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

make it your own

you can swap your brown rice for white rice.
or if you are feeling bold, stir your pickles or
kimchee straight into your donburi. it tastes
best if you mix it all together as you eat

perfect with

donburi goes well with another classic;
gyoza. complete the tradition with a cup
of green tea

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)**

77 | **chicken and prawn**

49.00

51.00

teriyaki donburi

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

70 | **chicken**

69 | **beef**

53.00

57.00

76 | shiitake donburi

shiitake mushrooms and broccoli omelette served on
brown rice in a teriyaki sauce. garnished with shredded
carrots, spring onions, chilli and pea shoots

51.00



70

salads

warm chilli salad **?**

stir-fried red peppers, mangetout, tender stem broccoli and
red onions on a bed of baby gem lettuce. dressed in a sweet chilli
sauce, garnished with spring onions and cashew nuts

63 | **yasai | tofu and vegetable (v)**

66 | **chicken**

49.00

53.00

60 | sirloin and shiitake salad

aged sirloin steak with grilled shiitake mushrooms, carrots,
mangetout, red onions, baby plum tomatoes and mixed leaves
in a pea and herb dressing

59.00

extras

make your meal even better

300 rice	13.00	304 japanese pickles	6.00
301 noodles	15.00	305 a tea-stained egg	6.00
302 miso soup and japanese pickles	15.00	306 kimchee	6.00
303 chillies	3.00		

? | may contain shell or small bones

? | contains nuts

(v) | vegetarian

? | spicy

for allergy and intolerance information please see reverse of menu

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fresh juices

squeezed, pulped and poured fresh for you

regular 24.00 large 30.00

01 | **raw**
carrot, cucumber, tomato, orange and apple

02 | **fruit**
apple, orange and passion fruit

03 | **orange**
orange juice. pure and simple

04 | **carrot**
carrot with a hint of fresh ginger

06 | **super green**
apple, mint, celery and lime

07 | **clean green**
kiwi, avocado and apple

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

10 | **blueberry spice**
blueberry, apple and carrot with a touch of ginger

11 | **positive**
pineapple, lime, spinach, cucumber and apple

13 | **repair**
kale, apple, lime and pear

14 | **power**
spinach, apple and ginger



mocktails

cloudy lemonade 19.00
725 | **original**
721 | **mint**
722 | **strawberry**

wagamama iced tea 19.00
brewed with green tea
723 | **lavendar**
724 | **strawberry mango**

iced tea 15.00
a zesty black tea infusion
711 | **lemon**
710 | **peach**



soft drinks

	regular	large
701 703 still water	9.00	15.00
702 704 sparkling water	14.00	26.00
705 coke / diet coke / coke zero	15.00	-
708 sprite	15.00	-
707 fanta	15.00	-



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 there are some occasions in which our recipes change so it is always best to check with your server before ordering

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