

## sides

95   <b>beef tataki</b>					
lightly seared, marinated steak, thinly sliced and served chilled. dressed with citrus ponzu and japanese mayonnaise and served with a side of pickled beetroot and coriander					
104   <b>edamame</b> <span>(<b>vg</b>)</span>					
steamed edamame beans. served with salt or chilli garlic salt					
106   <b>wok-fried greens</b> <span>(<b>vg</b>)</span>					
broccoli and bok choy, stir-fried in a garlic and soy sauce					
109   <b>raw salad</b> <span>(<b>vg</b>)</span>					
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					
110   <b>bang bang cauliflower</b> <span>(<b>v</b>)</span>					
crispy, wok-fried cauliflower coated in firecracker sauce mixed with red and spring onions, garnished with fresh ginger and coriander					
96   <b>lollipop prawn kushiyaki</b>					
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with a caramelised lime					
108   <b>tori kara age</b>					
seasoned, crispy chicken pieces served with a spiced sesame and soy sauce					
107   <b>chilli squid</b>					
crispy fried squid dusted with salt and shichimi. served with a chilli coriander dipping sauce					

72   <b>ebi katsu</b>					
crispy fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce. garnished with lime, chilli and coriander					
103   <b>ebi katsu</b>					
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crispy fried squid dusted with salt and shichimi. served with a chilli coriander dipping sauce					

## ramen

<b>meet the dish</b>	<b>make it your own</b>	<b>perfect with</b>
our ramen is a hearty bowl of hot soup filled with fresh ramen noodles, toppings and garnishes, all served in a traditional black bowl	noodles are the heart of a ramen but the soul of the bowl is the broth. choose from <b>spicy</b>   a light chicken or vegetable broth infused with chili <b>light</b>   a light chicken or vegetable broth <b>rich</b>   a reduced chicken broth with dashi and miso	add some crunch to the bold ramen flavours. pair it up with fried duck gyoza or a plate of chilli squid

20   <b>chicken ramen</b>					
grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with feld salad, menma and spring onions					
chilli ramen					
noodles in a spicy chicken broth topped with red onions, spring onions, beansprouts, chillies, coriander and fresh lime					
25   <b>chicken</b>					
24   <b>sirloin steak</b>					
21   <b>wagamama ramen</b> <span>☛</span>					
sliced grilled chicken, barbecue pork, chikuwa, shell-on prawns and mussels on top of noodles in a rich chicken broth with dashi. topped with scallions, wakame, menma, seasonal greens and half a tea-stained egg					
20   <b>chicken ramen</b>					
grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with feld salad, menma and spring onions					
31   <b>shirodashi ramen</b>					
slow cooked seasoned pork belly on top of noodles in a rich chicken broth with dashi and miso. topped with feld salad, menma, spring onions, wakame and half a tea-stained egg					
22   <b>grilled duck ramen</b> <span>☛</span>					
tender, boneless duck leg splashed with citrus ponzu sauce in a vegetable noodle soup. dressed with chilli, seasonal greens, spring onion and coriander					
21   <b>wagamama ramen</b> <span>☛</span>					
sliced grilled chicken, barbecue pork, chikuwa, shell-on prawns and mussels on top of noodles in a rich chicken broth with dashi. topped with scallions, wakame, menma, seasonal greens and half a tea-stained egg					



24

150

139

155

25 | **chicken**

24 | **sirloin steak**

31 | **shirodashi ramen**

20 | **chicken ramen**

22 | **grilled duck ramen** ☛

25 | **chicken**

24 | **sirloin steak**

20 | **chicken ramen**

96 | **lollipop prawn kushiyaki**

108 | **tori kara age**

107 | **chilli squid**

104 | **edamame** (**vg**)

106 | **wok-fried greens** (**vg**)

109 | **raw salad** (**vg**)

110 | **bang bang cauliflower** (**v**)

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## curry

<b>meet the dish</b>	<b>make it your own</b>	<b>perfect with</b>
curries, but not as you know them. we have a range of fresh curries, ranging from the mild and fragrant to spicier chilli dishes	want to try something different? swap your white rice for brown rice. it adds a slightly nutty flavour	curry spices are best balanced with cool, clear flavours. a curry goes perfectly with a cold, crisp beer such as kirin or sapporo

75   <b>steamed</b>					
served grilled and with a dipping sauce					
101   <b>yasai</b>   <b>vegetable</b> <span>(<b>vg</b>)</span>					
100   <b>chicken</b>					
58					
59					
71   <b>chicken</b>					
142					
72   <b>yasai</b>   <b>sweet potato, aubergine and butternut squash</b> <span>(<b>vg</b>)</span>					
129					
56   <b>chicken</b>					
139					
57   <b>yasai</b>   <b>tofu</b> <span>(<b>vg</b>)</span>					
125					
75   <b>steamed</b>					
served grilled and with a dipping sauce					
101   <b>yasai</b>   <b>vegetable</b> <span>(<b>vg</b>)</span>					
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## fresh juices

squeezed, pulped and poured fresh for you

regular 45 large 55

### 01 | raw

carrot, cucumber, tomato, orange and apple

### 02 | fruit

apple, orange and passion fruit

### 04 | carrot (vg)

carrot with a hint of fresh ginger

### 06 | super green (vg)

apple, mint, celery and lime

### 07 | clean green

kiwi, avocado and apple

### 08 | blueberry spice (vg)

blueberry, apple and carrot with a taste of ginger

### 10 | tropical

mango, apple and orange

### 11 | positive (vg)

pineapple, lime, spinach, cucumber and apple

### 14 | power (vg)

spinach, apple and ginger



## beers

(vg) expertly crafted asian beer. a large bottle is perfect for sharing

601   602   draught pilsner organic	small	39	large	51
610   611   draught classic organic	small	42	large	54
612   sapporo		52		
604   kirin		53		
605   6051   tiger beer	small	56	large	86
606   asahi		56		

613   lucky buddha	51
614   shandy	40
607   kissmeyer into the black	59
608   kissmeyer strange fruit tripel	59



## wine

### red

415   414   elsa cabernet sauvignon   argentina	btl	195	gl	50
417   416   pthe reserve bank red   american	btl	225	gl	59
419   418   rebel canyon zinfandel   american	btl	275	gl	79

### white

402   401   elsa chardonnay   argentina	btl	195	gl	50
404   403   the reserve bank white   american	btl	225	gl	59
406   405   takun sauvignon blanc   chile	btl	275	gl	79

### rosé

431   430   beatnik rosé   american	btl	255	gl	62
433   nitus cava brut rosé	btl	235		

### plum

506   choya umeshu (sen)	gl	69		
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### saké

505   masumi junmai ginjo	150 ml	139		
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all wine is available in 125ml glass

please refer to our vegan-vegetarian menu for our vegan wines

## drink

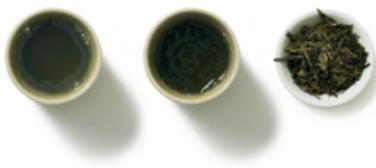
513   gin & tonic (vg)	65
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## soft drinks

701   703   still water (vg)	1/2 ltr	25	1 ltr	35
702   704   sparkling water (vg)	1/2 ltr	25	1 ltr	35
705   706   pepsi / pepsi max (vg)	small	35	large	45
708   faxe kondi (vg)	small	35	large	45
709   mirinda (vg)	small	35	large	45
707   ginger beer (vg)				40
714   apple and elderflower				36
715   apple and blackcurrant (vg)				36
716   seasonal cordial				36
718   elderflower cordial (vg)				39
730   peach iced tea (vg)				36

## green tea

(vg) 713 | free



please ask your server for the hot drinks menu

### 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