

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

95 beef tataki ^{new}	72 103 ebi katsu	80
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 edamame (v)	50	
steamed edamame beans. served with salt or chilli garlic salt		
106 wok-fried greens (v)	40	
broccoli and bok choi, stir-fried in a garlic and soy sauce		
109 raw salad (v) ^{refreshed}	48	
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 bang bang cauliflower (v)	50	
crispy, wok-fried cauliflower coated in firecracker sauce mixed with red and spring onions, garnished with fresh ginger and coriander		
96 lollipop prawn kushiyaki	75	
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with a caramelised lime		
108 tori kara age	58	
seasoned, crispy chicken pieces served with a spiced sesame and soy sauce		
107 chilli squid	69	
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce		
101 gyoza	50	
five tasty dumplings, filled with goodness		
steamed		
served grilled and with a dipping sauce		
101 yasai vegetable (v)	58	
100 chicken	59	
fried		
served with a dipping sauce		
99 duck	65	
102 prawn	65	
101 gyoza	50	
five tasty dumplings, filled with goodness		

ramen

meet the dish	make it your own	perfect with
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 spicy a light chicken or vegetable broth infused with chili light a light chicken or vegetable broth rich 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 chicken ramen	132	22 grilled duck ramen ☹	154
grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with pea shoots, menma and spring onions		tender, boneless duck leg splashed with citrus ponzu sauce in a vegetable noodle soup. dressed with chilli, seasonal greens, spring onion and coriander	
chilli ramen		28 yasai ramen (v)	132
noodles in a spicy chicken broth topped with red onions, spring onions, beansprouts, chillies, coriander and fresh lime		traditional japanese omelette, crispy fried silken tofu and mixed mushrooms in a vegetable noodle soup	
25 chicken	138		
24 sirloin steak	154		
21 wagamama ramen ☹	149		
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			
31 shirodashi ramen	143		
slow cooked seasoned pork belly on top of noodles in a rich chicken broth with dashi and miso. topped with pea shoots, menma, spring onions, wakame and half a tea-stained egg			

curry

meet the dish	make it your own	perfect with
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

raisukaree	135		
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	145		
79 prawn			

samla curry ^{new}	139		
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	125		
57 yasai tofu (v)			

katsu curry	142		
chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice and a side salad			
71 chicken	126		
72 yasai sweet potato, aubergine and butternut squash (v)			

firecracker	134		
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	142		
93 prawn			

teppanyaki

meet the dish	make it your own	perfect with
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	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	sizzling teppanyaki goes perfectly with a fresh juice. we think the super green, tropical or raw juice work best

know your noodle	yaki soba		
soba/ramen noodles thin, wheat egg noodles	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)	119
udon noodles thick, white noodles without egg		40 chicken and prawns	119
rice noodles flat, thin noodles without egg or wheat			
40 yaki udon	135		
udon noodles in curry oil with chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms and peppers. garnished with fried shallots, pickled ginger and sesame seeds			
44 ginger chicken udon	126		
udon noodles with ginger chicken, mangetout, egg, chillies, beansprouts, spring onion and red onion. topped with pickled ginger and coriander			
pad thai ☹			
rice noodles in an amai sauce with egg, beansprouts, leeks, chillies and red onion. in an amai sauce garnished with fried shallots, peanuts, coriander, mint and lime			
47 yasai tofu and vegetable (v)	136		
48 chicken and prawn	136		

omakase	our chef's special dishes fresh from the kitchen		
67 seared nuoc cham tuna ☹ ^{new}	152	88 steak bulgogi	158
seared nuoc cham tuna steak on a bed of quinoa with stir-fried kale, sweet potato, edamame beans, red onion and peppers. garnished with coriander		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, coriander and half a tea-stained egg	
86 teriyaki lamb ☹	167		
grilled teriyaki lamb with mushrooms, asparagus, kale and mangetout served on a bed of soba noodles in a pea, herb and wasabi dressing. garnished with chilli og coriander			
89 grilled duck donburi ☹	155		
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	158		
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, coriander and half a tea-stained egg			

donburi

meet the dish	make it your own	perfect with
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	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	donburi goes well with another classic; gyoza. complete the tradition with a cup of saké

teriyaki donburi	120		
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	140		
69 beef			
76 shiitake donburi	120		
shiitake mushrooms and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, chilli and pea shoots			

salads

65 pad thai salad ☹ ^{new}	125	warm chilli salad ☹	
ginger chicken and prawns on a bed of mixed leaves, mangetout, baby plum tomatoes, shredded pickled beetroot, carrot and red onion. garnished with fried shallots and served with a side of peanuts and a nuoc cham and ginger miso dressing		stir-fried red peppers, mangetout, broccoli and red onions on a bed of baby gem lettuce, dressed in a sweet chilli sauce. garnished with chilli, spring onions and cashew nuts	
66 chicken	119	63 yasai tofu and vegetable (v)	119
60 steak and shiitake salad	135		
grilled sirloin and shiitake mushrooms, carrots, mangetout, red onions, baby plum tomatoes and mixed leaves in a pea and herb dressing			
extras	make your meal even better		
300 rice	22	304 japanese pickles	12
301 noodles	22	305 a tea-stained egg	15
303 chillies	12	306 kimchee	20
☹ may contain shell or small bones	☹ contains nuts	(v) vegetarian	

for allergy and intolerance information please see reverse of menu



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

carrot with a hint of fresh ginger

06 | super green

apple, mint, celery and lime

07 | clean green

kiwi, avocado and apple

08 | blueberry spice

blueberry, apple and carrot with a taste of ginger

10 | tropical

mango, apple and orange

11 | positive

pineapple, lime, spinach, cucumber and apple

14 | power

spinach, apple and ginger



beers

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 <small>new</small>	59
608 kissmeyer strange fruit tripel <small>new</small>	59



wine

red

415 414 elsa cabernet sauvignon argentina	btl	195	gl	50
417 416 the 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

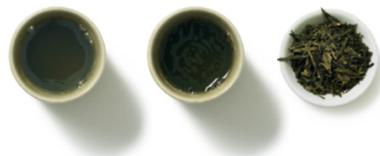
505 masumi junmai ginjo	150 ml	139
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soft drinks

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

green tea

713 | free



all wine is available in 125ml glass

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

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