

## sides

order one with your main dish or a few to share

104   <b>edamame (vg)</b>					
steamed edamame beans. served with salt or chilli garlic salt					
106   <b>wok-fried greens (vg)</b>					
broccoli and bok choy, stir-fried in a garlic and soy sauce					
109   <b>raw salad (vg)</b>					
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 (v)</b>					
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>					
crispy fried chicken pieces served in a sauce with chilli, garlic, sesame and soya					

107   <b>chilli squid</b>					
crispy fried squid dusted with salt and shichimi. served with a chilli coriander dipping sauce					

103   <b>ebi katsu</b>					
crispy fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce. garnished with lime, chilli and coriander					
<b>duck wraps ☼</b>					
shredded crispy duck served with cucumber and spring onions					
116   <b>asian pancakes and cherry hoisin</b>					
117   <b>lettuce wrap and tamari sauce</b>					

## 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 <p><b>spicy</b>   a light chicken or vegetable broth infused with chilli</p> <p><b>light</b>   a light chicken or vegetable broth</p> <p><b>rich</b>   a reduced chicken broth with dashi and miso</p>	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					

22   <b>grilled duck ramen ☼</b>					
tender, boneless duck leg splashed with citrus ponzu sauce in a vegetable noodle soup. dressed with chilli, seasonal greens, spring onion and coriander					

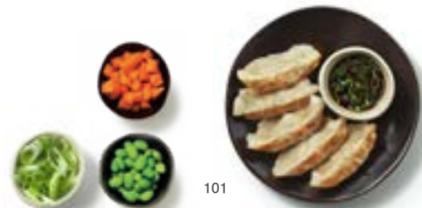
21   <b>wagamama ramen ☼</b>					
sliced grilled chicken, barbecue pork, chikuwa, prawns and mussels on top of noodles in a rich chicken broth with dashi. topped with scallions, wakame, menma, seasonal greens and half a tea-stained egg					

50	<b>bao buns</b>				
	two small, fluffy asian buns served with japanese mayonnaise, sriracha sauce and coriander				
42	115   <b>pork belly and panko apple</b>				<b>65</b>
	113   <b>korean barbecue beef and red onion</b>				<b>65</b>
	114   <b>mixed mushrooms and panko aubergine (v)</b>				<b>65</b>
50	119   <b>crispy duck and shiitake tempura ☼ <span style="background-color: #e91e63; color: white; padding: 2px;">new</span></b>				<b>68</b>

50	<b>gyoza</b>	five tasty dumplings, filled with goodness			
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<b>steamed</b>					
served grilled and with a dipping sauce					
101   <b>yasai   vegetable (vg)</b>					<b>60</b>
100   <b>chicken</b>					<b>60</b>

<b>fried</b>					
served with a dipping sauce					
99   <b>duck</b>					<b>67</b>
102   <b>prawn</b>					<b>67</b>

84					
		101			

## salads

<b>harusame glass noodle salad <span style="background-color: #e91e63; color: white; padding: 2px;">new</span></b>					
glass noodles mixed with kale, edamame, adzuki beans, mangetout, blackened carrots and pea shoots. topped with fresh mint, crispy fried shallots and dressed with a spicy vinegar					
62   <b>yasai   tofu (vg) <span style="background-color: #e91e63; color: white; padding: 2px;">vegan hero</span></b>					<b>125</b>
61   <b>ginger + lemongrass chicken</b>					<b>132</b>
<b>warm chilli salad ☼</b>					
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   <b>chicken</b>					<b>120</b>
63   <b>yasai   tofu and vegetable (vg)</b>					<b>120</b>
<b>steak and shiitake salad</b>					
grilled sirloin and shiitake mushrooms, carrots, mangetout, red onions, baby plum tomatoes and mixed leaves in a pea and herb dressing					
60   <b>steak and shiitake salad</b>					<b>136</b>

<b>omakase</b>	our chef's special dishes fresh from the kitchen
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67   <b>spicy tuna kokoro bowl ☼ <span style="background-color: #e91e63; color: white; padding: 2px;">new</span></b>					<b>152</b>
lightly-seared and diced shichimi-coated tuna served with sticky rice, edamame beans, nori, pickled carrot, mooli and cucumber. topped with half a tea stained egg and finished with a teriyaki sauce, coriander and sriracha mayonnaise					

86   <b>teriyaki lamb ☼</b>					<b>168</b>
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 and coriander					

89   <b>grilled duck donburi ☼</b>					<b>157</b>
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   <b>steak bulgogi</b>					<b>159</b>
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					

23   <b>kare burosu ramen (vg)</b>					<b>144</b>
shichimi-coated silken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with feld salad, carrot, chilli and coriander					

1171   <b>vegatsu (vg) <span style="background-color: #e91e63; color: white; padding: 2px;">vegan hero</span> <span style="background-color: #e91e63; color: white; padding: 2px;">new</span></b>					<b>125</b>
seitan coated in crispy panko breadcrumbs, covered in an aromatic curry sauce with sticky rice and seasoned side salad					

## teppanyaki

<b>meet the dish</b>	<b>make it your own</b>	<b>perfect with</b>
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

42   <b>yaki udon</b>					<b>135</b>
udon noodles in curry oil with chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms and peppers. garnished with fried shallots, pickled ginger and sesame seeds					
<b>yaki soba</b>					
soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds					

41   <b>yasai   mushroom and vegetable (v)</b>					<b>120</b>
40   <b>chicken and prawns</b>					<b>122</b>

44   <b>ginger chicken udon</b>					<b>126</b>
udon noodles with ginger chicken, mangetout, egg, chillies, beansprouts, spring onion and red onion. topped with pickled ginger and coriander					

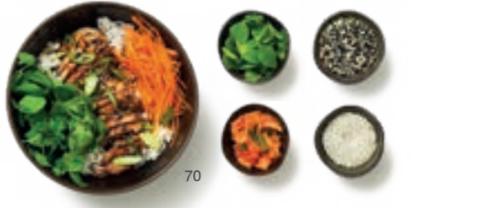
<b>pad thai ☼</b>					
rice noodles in an amai sauce with egg, beansprouts, leeks, chillies and red onion. garnished with fried shallots, peanuts, coriander, mint and lime					
47   <b>yasai   tofu and vegetable (v)</b>					<b>136</b>
48   <b>chicken and prawn</b>					<b>136</b>

## donburi

<b>meet the dish</b>	<b>make it your own</b>	<b>perfect with</b>
a traditional dish, donburi is a big bowl of steamed rice that is stir-fried with chicken, beef 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

<b>teriyaki donburi</b>					
chicken or beef brisket in teriyaki sauce with sticky white rice, shredded carrots, seasonal greens and spring onions. garnished with sesame seeds and served with a side of kimchee					
70   <b>chicken</b>					<b>120</b>
69   <b>beef</b>					<b>140</b>

76   <b>shiitake donburi (v)</b>					<b>120</b>
shiitake mushrooms and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, chilli and feld salad					

70

## 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

<b>raisukaree</b>					
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   <b>chicken</b>					<b>138</b>
79   <b>prawn</b>					<b>146</b>

<b>katsu curry</b>					
chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice, pickles and side salad					

71   <b>chicken</b>					<b>144</b>
72   <b>yasai   sweet potato, aubergine and butternut squash (vg)</b>					<b>131</b>

<b>firecracker</b>					
a fiery mix of mangetout, red and green peppers, onions and hot red chillies. served with steamed rice, sesame seeds, shichimi and fresh lime and spring onion					
92   <b>chicken</b>					<b>136</b>
94   <b>beef <span style="background-color: #e91e63; color: white; padding: 2px;">new</span></b>					<b>156</b>

56   <b>chicken</b>					<b>139</b>
57   <b>yasai   tofu (vg)</b>					<b>125</b>

56

### extras

make your meal even better

300   <b>rice (vg)</b>					<b>22</b>
305   <b>a tea-stained egg (v)</b>					<b>15</b>
303   <b>chillies (vg)</b>					<b>12</b>
306   <b>kimchee</b>					<b>20</b>
301   <b>noodles</b>					<b>22</b>

<b>☼   may contain shell or small bones</b>	<b>☼   contains nuts</b>	<b>(v)   vegetarian</b>	<b>(vg)   vegan</b>
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**for allergy and intolerance information please see reverse of menu**



## fresh juices

squeezed, pulped and poured fresh for you

### 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

regular 46 large 56

### 08 | blueberry spice (vg)

blueberry, apple and carrot with a taste of ginger

### 10 | tropical

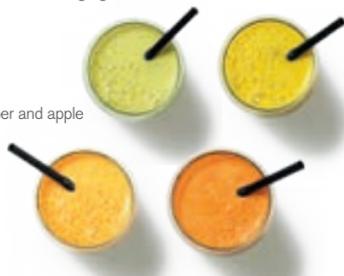
mango, apple and orange

### 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, perfect for sharing

601 | 602 | **draught pilsner organic** 30 cl **39** 50 cl **51**

610 | 611 | **draught classic organic** 30 cl **42** 50 cl **54**

607 | **schlötz new england ipa draught** 40 cl **58**

614 | **schlötz mørk mumme draught** 40 cl **58**

615 | **tivoli beer, twisted ale** btl. 33 cl **49**

612 | **sapporo** btl. 33 cl **52**

604 | **kirin** btl. 33 cl **53**

605 | 6051 | **tiger beer** btl. 30 cl **56** btl. 64 cl **86**

606 | **asahi** btl. 33 cl **56**

613 | **lucky buddha** btl. 33 cl **51**

608 | **affligem blonde** 30 cl **49**

609 | **heineken 0.0** 33 cl **45**



## wine

### white

402 | 401 | **elsa chardonnay** | argentina btl **195** gl **50**

404 | 403 | **villa di mare pinot grigio oko** | italy btl **210** gl **52**

435 | 436 | **castillo de jumilla** | spain (vg) btl **225** gl **59**

406 | 405 | **scotto chadonnay** | italy btl **325** gl **72**

### red

415 | 414 | **elsa malbec** | argentina btl **195** gl **50**

417 | 416 | **villa di mare rosso organic** | italy btl **210** gl **52**

439 | 440 | **castillo de jumilla tempranillo** | spain (vg) btl **225** gl **59**

419 | 418 | **scotto zinfandel** | italy btl **325** gl **72**

### rosé

437 | 438 | **castillo de jumilla rosado** | spain (vg) btl **255** gl **62**

431 | 430 | **beatnik rosé** | california btl **270** gl **68**

### sparkling

433 | **nanci carol cava brut** | spain fl **275**

### plum

506 | **choya umeshu (sen)** gl **69**

### saké

505 | **masumi junmai ginjo** 150 ml **139**

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

## 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 **36** large **46**

708 | **faxe kondi (vg)** small **36** large **46**

709 | **mirinda (vg)** small **36** large **46**

707 | **ginger beer (vg)** **40**

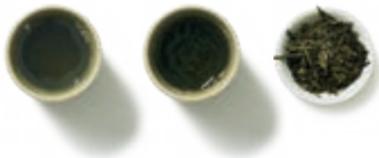
714 | **elderflower (vg)** **39**

715 | **citrus + ginger (vg)** **39**

730 | **peach iced tea (vg)** **36**

## green tea (vg)

713 | free



**please ask your server for the hot drinks menu**

## drinks

513 | **gin + tonic (vg)** **65**

585 | **vodka, strawberry + rhubarb (vg)** **65**

586 | **gin, elderflower + ginger (vg)** **65**

### 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