




fresh juices

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|---|---|--------|-------|
| 1 | raw juice
a mixture of carrot, cucumber, tomato, orange and apple. an all-round high-nutrient and high-energy drink | € 5.50 | kr 39 |
| 2 | fruit juice
a mixture of apple, orange and passion fruit good for general cleansing and digestion | € 5.50 | kr 39 |
| 3 | orange juice
high on vitamin c | € 5.50 | kr 39 |
| 4 | carrot juice
carrot with a dash of fresh ginger root a very good source of pro vitamin a | € 5.50 | kr 39 |
| 5 | apple and orange juice
a simple combination of freshly squeezed apple and orange. high in vitamin c | € 5.50 | kr 39 |
| 6 | apple, mint and lime juice
freshly squeezed juice of apple and lime spiced with mint | € 5.50 | kr 39 |
| 7 | apple, mint and ginger juice
freshly squeezed apple and mint juice with a dash of fresh ginger | € 5.50 | kr 39 |



beer

- | | | | | | |
|------|---|---|--------------|--------|-------|
| 601 | draught |  | 250ml glass | € 4.75 | kr 35 |
| 602 | draught | | 500ml glass | € 6.75 | kr 49 |
| 610 | draught |  | 250ml glass | € 4.75 | kr 35 |
| 611 | draught | | 500ml glass | € 6.75 | kr 49 |
| 612 | yanjing | | 330ml bottle | € 6.25 | kr 45 |
| 615 | kopparberg pear cider | | 330ml bottle | € 6.25 | kr 45 |
| 604 | kirin ichiban premium beer
the fine aroma of hops and japonica rice provides its lighter body and delicate aftertaste | | 330ml bottle | € 6.75 | kr 49 |
| 605 | tiger beer
a premium beer from the far east with a full flavour and refreshing taste |  | 330ml bottle | € 6.25 | kr 45 |
| 6051 | tiger beer | | 640ml bottle | € 9.50 | kr 69 |
| 606 | asahi super dry
japan's number one premium beer known for its clean, crisp and refreshing taste | | 330ml bottle | € 6.75 | kr 49 |
| 607 | asahi black
dark premium lager beer with a mild taste of nuts and sweet caramel | | 330ml bottle | € 6.75 | kr 49 |

wines

- | | | | |
|-------------------|---|--------------|---------------|
| white wine | | glass | bottle |
| 401/402 | chardonnay, casa mayor, chile
full-bodied, fruity wine with an aroma of bananas and vanilla | kr 39 | kr 159 |
| | | € 5.50 | € 22.00 |
| 403/404 | chardonnay, bunker bay, australien
a harmonic sent of tropical fruits and a full, yet soft after taste | kr 45 | kr 189 |
| | | € 6.25 | € 26.00 |
| 405/406 | viognier, la forge estate, frankrig
intense wine with a fresh taste of peach and vanilla | kr 59 | kr 239 |
| | | € 8.00 | € 32.75 |
| red wine | | glass | bottle |
| 414/415 | tempranillo, protocolo, dominio de eguren, spanien
an elegant wine with notes of red berries and a touch of cherries | kr 39 | kr 159 |
| | | € 5.50 | € 22.00 |
| 416/417 | shiraz/cabernet sauvignon/malbec elderton tantalus, australien
rich taste of cherries and chocolate with a sent of vanilla and cocnut | kr 45 | kr 189 |
| | | € 6.25 | € 26.00 |
| 418/419 | zinfandel, sebastiani, californien
fresh and fruity wine with a touch of plums and prunes | kr 59 | kr 239 |
| | | € 8.00 | € 32.75 |
| rosé | | glass | bottle |
| 430/431 | rosado cabernet, bodegas monclús, spanien
full-bodied wine with a nice structure and aromatic spices | kr 45 | kr 189 |
| | | € 6.25 | € 26.00 |

jizake and plum wine

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|---|------------------------|------------------------|---------|---|
| daisekkei, kuradashi
medium dry, with a smooth, balanced flavour | | | |  |
| 501 | small bottle | for one person, 15 cl | € 5.50 | kr 39 |
| 502 | kuradashi green bottle | for one person, 18 cl | € 6.25 | kr 45 |
| 503 | kuradashi green bottle | for two persons, 30 cl | € 11.00 | kr 79 |
| choya umeshu (sen)
rich and aromatic with refreshing sweetness. served with sparkling water and ice | | | | glass € 6.75 kr 49
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soft drinks

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|-----|--|---------------------|---------------|------------|
| 701 | mineral water, wagamama still | 500ml bottle | € 3.50 | kr 25 |
| 702 | mineral water, wagamama sparkling | 500ml bottle | € 3.50 | kr 25 |
| 703 | mineral water, wagamama still | 1000ml bottle | € 5.00 | kr 35 |
| 704 | mineral water, wagamama sparkling | 1000ml bottle | € 5.00 | kr 35 |
| 705 | pepsi | 250ml / 500ml glass | € 3.50 / 5.50 | kr 25 / 39 |
| 706 | pepsi max | 250ml / 500ml glass | € 3.50 / 5.50 | kr 25 / 39 |
| 708 | 7up | 250ml / 500ml glass | € 3.50 / 5.50 | kr 25 / 39 |
| 709 | mirinda | 250ml / 500ml glass | € 3.50 / 5.50 | kr 25 / 39 |

bottlegreen soda  **bottlegreen**

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|-----|--------------------------------------|--------------|--------|-------|
| 714 | elderflower | 275ml bottle | € 4.00 | kr 29 |
| 715 | pomegranate & elderflower | 275ml bottle | € 4.00 | kr 29 |
| 716 | ginger and lemongrass | 275ml bottle | € 4.00 | kr 29 |

green tea free of charge with meals on request

welcome

welcome to wagamama
our restaurants are modelled on the ramen bars which have been popular in japan for hundreds of years. our menu consists of side dishes, main meals and desserts
your order is taken on an electronic handheld and zapped through to the kitchen by radio signal where it is cooked immediately. because we want to ensure the freshness of your food, some dishes may arrive before others. the aim is, don't wait – just tuck in and share. enjoy the wagamama experience
we accept all the usual methods of payment and we do not include service charge on your bill. please note there is a fee when you pay with foreign credit cards
wagamama is a non smoking restaurant
the wagamama cookbook and ways with noodles are available to buy in this restaurant, please ask your server
we hope you enjoy your meal

new to wagamama?

if this is your first visit to wagamama there are a couple of things we would like you to know

we don't have starters – instead we offer side dishes which are the perfect complement to your meal. all dishes at wagamama are cooked to order and then served immediately to your table. this means that individual selections of your side dishes and main meals may be delivered at different times

if you have a particular dietary requirement your server will be happy to assist you. please note that we can take some items out of dishes, however we cannot add any items

menu – try wagamama's favourites

we've put together a menu comprised of our favourite dishes at a reasonable price to give you the opportunity to try our best dishes*

- **miso soup with pickles** € 3.50 kr 25
- **ebi katsu** € 9.50 kr 69
- **teriyaki steak soba** € 18.75 kr 135

total menu price € 27.50 kr 199

save
kr 30
€ 4.00

*menu cannot be combined with other offers or discounts

side dishes : these are not starters but the perfect complement to your meal

- 100 **gyoza** € 7.00 kr 50
five steamed, grilled chicken dumplings filled with cabbage, chinese leaf, chinese chives and water chestnut. served with a chilli, garlic and soy sauce
- 101 **yasai gyoza** € 7.00 kr 50
five steamed, grilled vegetable dumplings filled with cabbage, carrots, water chestnut, onion, celery and chinese leaf served with a chilli, garlic and soy sauce
- 102 **ebi gyoza** € 7.50 kr 55
five deep-fried filled dumplings with chopped king prawns, water chestnut and spinach. served with a chilli, garlic and soy sauce
- 103 **ebi katsu** € 9.50 kr 69
deep-fried king prawns in panko breadcrumbs served with spicy red chilli and garlic sauce. garnished with a lime wedge
- 104 **edamame** € 5.50 kr 40
freshly steamed green soya beans. the perfect complement to drinks. hold up to your mouth and squeeze the succulent beans from the pod.
choose topped either with salt or chilli and garlic salt

- 105 **negima yakitori** € 7.50 kr 55
three skewers of grilled chicken and spring onion coated in yakitori sauce
- 108 **tori kara age** € 7.00 kr 50
deep-fried chicken pieces prepared with soy sauce, sake, mirin, dried oregano and fresh ginger marinade. served with a chilli, garlic and soy sauce
- 109 **raw salad** € 4.75 kr 35
mixed salad, thin cut mooli, spring and red onions and carrot. garnished with fried shallots and served with spicy wagamama house dressing
- 110 **miso soup and pickles** € 3.50 kr 25
a light dashi soup flavoured with white miso paste, wakame, silken tofu and thinly sliced spring onions
- 112 **seaweed salad** € 6.25 kr 45
colourful mix of seaweed salads garnished with sesame seeds
- 114 **tempura style chilli fried squid** € 7.50 kr 55
lightly fried chilli squid served with lime dipping sauce

KLIMA+
Menu

ramen : big bowls of noodles in soup

- 20 **chicken ramen** € 15.00 kr 109
noodles in a chicken spiced soup topped with marinated and grilled chicken breast, seasonal greens, menma and spring onions
- 21 **wagamama seafood ramen** € 16.00 kr 115
noodles in a vegetable soup with grilled shrimp, grilled smooth dory and marinated squid topped with wakame, menma, seasonal greens and sliced spring onions
- 23 **salmon ramen** € 15.00 kr 109
noodles in a chicken spiced miso soup topped with a grilled fillet of salmon, seasonal greens, menma, spring onions, wakame and carrots. garnished with mixed sesame seeds
this dish may contain some small bones
- 24 **chilli beef ramen** € 18.00 kr 129
noodles in a spicy chicken soup topped with a marinated grilled and sliced sirloin steak, fresh chillies, sliced red onions, beansprouts, coriander, spring onions and a wedge of lime
- 25 **chilli chicken ramen** € 16.00 kr 115
noodles in a spicy chicken soup topped with a marinated grilled and sliced chicken breast, fresh chillies, sliced red onions, beansprouts, coriander, spring onions and a wedge of lime
- 26 **miso beef ramen** € 16.00 kr 115
noodles in a spicy chicken miso soup with stir-fried strips of marinated sirloin steak, carrots, leeks, garlic and beansprouts. garnished with wakame, menma, black and white sesame seeds and chilli oil

kare noodle : noodles in a coconut based soup

- 35 **ebi kare lomen** € 14.50 kr 105
a spicy soup made from lemongrass, coconut milk, shrimp paste, red chillies, fresh ginger and galangal. served with ramen noodles and garnished with grilled black tiger prawns, beansprouts, cucumber, fresh coriander and a wedge of lime
- 36 **chicken kare lomen** € 14.50 kr 105
a spicy soup made from lemongrass, coconut milk, shrimp paste, red chillies, fresh ginger and galangal. served with ramen noodles and garnished with a marinated and grilled chicken breast, beansprouts, cucumber, fresh coriander and a wedge of lime

rice dishes

- 71 **chicken katsu curry** € 15.00 kr 109
chicken fillet deep-fried in panko breadcrumbs, served with curry sauce and japanese-style rice. garnished with a combination of mixed leaves and red pickles
- 72 **yasai katsu curry** € 13.75 kr 99
slices of sweet potato, aubergine and butternut squash deep-fried in panko breadcrumbs. served with curry sauce and japanese-style rice. garnished with a combination of mixed leaves and red pickles
- 77 **cha han** € 13.75 kr 99
stir-fried rice with egg, chicken, prawns, mangetout, sweetcorn, spring onions, shiitake and white mushrooms. accompanied by a bowl of miso soup and pickles
- 78 **yasai cha han** € 13.75 kr 99
stir-fried rice with egg, mangetout, sweetcorn, butternut squash, fried tofu, spring onions, shiitake and white mushrooms. accompanied by a bowl of miso soup and pickles

teppan : noodles cooked on a hot, flat griddle

- 40 **yaki soba** € 15.00 kr 109
teppan-fried soba noodles with egg, chicken, shrimps, onions, green and red peppers, beansprouts and spring onion. garnished with black and white sesame seeds, fried shallots and red ginger
- 41 **yasai yaki soba** € 13.75 kr 99
teppan-fried wholewheat noodles with egg, white and spring onions, garlic, mushrooms, shiitake mushrooms, green and red peppers, butternut squash and beansprouts. garnished with black and white sesame seeds, fried shallots, red ginger and spicy coriander vinegar
- 42 **yaki udon** € 15.00 kr 109
teppan-fried udon noodles with curry oil, shiitake mushrooms, egg, leeks, prawns, chicken, kamaboko-aka, beansprouts and green and red peppers. garnished with spicy ground fish powder, mixed sesame seeds, fried shallots and pickled ginger
- 44 **ginger chicken udon** € 15.00 kr 109
teppan-fried udon noodles with chicken marinated in ginger, garlic and lemongrass. served with mangetout, red onions, beansprouts, chilli, egg and spring onions. garnished with pickled ginger and fresh coriander

teriyaki

- 79 **teriyaki chikinraisu** € 14.50 kr 105
tender chicken marinated in teriyaki served with japanese style rice and salad and red pickles, garnished with sesame seeds
- 90 **teriyaki steak soba** € 18.75 kr 135
grilled and sliced marinated sirloin steak in teriyaki sauce on a bed of teppan-fried noodles with pak choi, red onions, mange tout, beansprouts, ginger, garlic and chillies. garnished with black and white sesame seeds
- 91 **teriyaki salmon soba** € 16.50 kr 119
grilled and sliced marinated salmon fillet in teriyaki sauce on a bed of teppan-fried noodles with pak choi, red onions, mange tout, beansprouts, ginger, garlic and chillies. garnished with black and white sesame seeds
this dish may contain some small bones

chilli men : noodles in a spicy sauce

- 49 **chicken chilli men** € 14.50 kr 105
stir-fried marinated chicken, courgettes, red onions, green and red peppers, mangetout and spring onions in a chilli sauce made from chillies, ginger, garlic, onion, tomatoes, lemongrass and sweet red peppers. served with soba noodles
- 51 **yasai chilli men** € 13.00 kr 95
stir-fried courgettes, white and shiitake mushrooms, mangetout, green and red peppers and fried tofu in a sauce made from chillies, ginger, garlic, onion, tomatoes, lemongrass and sweet red peppers. served with wholewheat noodles

wagamama statement – genetically modified organisms

we have worked with our food suppliers to ensure that genetically modified foodstuffs are not used in our restaurants. all food served in wagamama noodle bars is gmo free. we would be happy to outline our due diligence process if you need further assurance

we use disposable chopsticks made from bamboo, a readily renewable resource, so damage to the environment is minimal

dictionary

- **yasai** : suitable for vegetarians
- **ebi** : contains prawns
- **ramen / soba noodles** : thin, wheat egg noodles
- **udon noodles** : thick, white, egg free noodles
- **rice noodles** : medium thick noodles, egg and gluten free
- **miso** : japanese paste made from fermented soya beans
- **menma** : pickled bamboo shoots
- **wakame** : seaweed
- **kamaboko-aka** : japanese fishcake
- **panko** : coarse japanese breadcrumbs

v dishes suitable for vegetarians ? available fried on request

salads

- 66 **steak salad** € 13.75 kr 99
sweet ginger and soy marinated strips of steak served on mixed salad leaves with red onion, baby corn & beansprouts, garnished with sesame seeds, chillies and coriander
- 67 **salmon avocado salad** € 13.00 kr 95
sashimi salmon and avocado infused with a spicy wasabi vinaigrette on a salad of asian leaves garnished with crispy fried shallots

extras

- 300 **sticky rice** € 2.75 kr 20
- 301 **plain noodles** € 2.75 kr 20
- 302 **steamed white rice** € 2.75 kr 20
- 303 **chillies** € 1.50 kr 10
- 304 **pickles** € 1.50 kr 10
- 305 **katsu curry sauce** € 2.00 kr 15
- 306 **yakitori sauce** € 1.50 kr 10

www.e-takeaway.dk/wagamama

as something new you can now find wagamama at AOK / e-takeaway. this means you can get your favourite from our eat-out menu delivered to your door step. to order follow this link: www.e-takeaway.dk/wagamama

wagamama.dk