

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 duck wraps	
steamed edamame beans. served with salt or chilli garlic salt	shredded crispy duck served with cucumber and spring onions	
106 wok-fried greens (v)	116 asian pancakes and cherry hoisin	68
broccoli and bok choi, stir-fried in a garlic and soy sauce	117 lettuce wrap and tamari sauce	68
109 raw salad (v) ^{refreshed}	40 hirata steamed bun	
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	two small, fluffy asian buns served with japanese mayonnaise and coriander	
110 bang bang cauliflower (v)	115 pork belly and pank apple	65
crispy, wok-fried cauliflower coated in firecracker sauce mixed with red and spring onions, garnished with fresh ginger	113 korean barbecue beef and red onion	65
96 lollipop prawn kushiyaki	114 mixed mushrooms and panko aubergine (v)	65
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with a caramelised lime		

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

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 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	21 wagamama ramen ☛	149
24 sirloin steak	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	31 beef tataki ^{new}	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	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	

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	140	
chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice and a side salad		
71 chicken	125	
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	
udon noodles thick, white noodles without egg	41 yasai mushroom and vegetable (v)	119
rice noodles flat, thin noodles without egg or wheat	40 chicken and prawns	119
teriyaki soba	44 ginger chicken udon	126
soba noodles in curry oil, mangetout, bok choi, red onion, chillies and beansprouts in a teriyaki sauce. garnished with sesame seeds and coriander	udon noodles with ginger chicken, mangetout, egg, chillies, beansprouts and red onion. topped with pickled ginger and coriander	
46 salmon ☛	47 salmon ☛	152
45 sirloin steak	45 sirloin steak	156
42 yaki udon	47 yasai tofu and vegetable (v)	136
udon noodles in curry oil with chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms and peppers. garnished with fried shallots, pickled ginger and sesame seeds	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 and half a tea-stained egg	
86 teriyaki lamb ☛	167	89 grilled duck donburi ☛	155
grilled teriyaki lamb with mushrooms, asparagus, kale and mangetout served on a bed of soba noodles in a pea, herb and wasabi dressing		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		92 chicken	
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		93 prawn	
89 grilled duck donburi ☛	155	94 beef	
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		95 beef tataki ^{new}	
92 chicken		96 lollipop prawn kushiyaki	
93 prawn		97 steamed	
94 beef		served grilled and with a dipping sauce	
95 beef tataki ^{new}		101 yasai vegetable (v)	58
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		100 chicken	59
104 edamame (v)		58 tori kara age	
steamed edamame beans. served with salt or chilli garlic salt		seasoned, crispy chicken pieces served with a spiced sesame and soy sauce	
106 wok-fried greens (v)		107 chilli squid	
broccoli and bok choi, stir-fried in a garlic and soy sauce		crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce	
109 raw salad (v) ^{refreshed}		96 lollipop prawn kushiyaki	
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		skewers of grilled prawns marinated in lemongrass, lime and chilli. served with a caramelised lime	
110 bang bang cauliflower (v)		108 tori kara age	
crispy, wok-fried cauliflower coated in firecracker sauce mixed with red and spring onions, garnished with fresh ginger		seasoned, crispy chicken pieces served with a spiced sesame and soy sauce	

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	70 chicken	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	69 beef	140	
76 shiitake donburi	70 chicken	120	
shiitake mushrooms and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, chilli and pea shoots	69 beef	140	

salads

65 pad thai salad ^{new}	125	66 chicken	119
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		63 yasai tofu and vegetable (v)	119
60 steak and shiitake salad	135	67 seared nuoc cham tuna ☛ ^{new}	
grilled sirloin and shiitake mushrooms, carrots, mangetout, red onions, baby plum tomatoes and mixed leaves in a pea and herb dressing		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	
extras	make your meal even better	300 rice	22
301 noodles	22	304 japanese pickles	12
303 chillies	12	305 a tea-stained egg	15
306 kimchee	20	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	small	39	large	49
610 611 draught classic	small	42	large	52
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 pieno sud rosso italy	bottle	225	glass	63
417 416 primitivo del sole italy	bottle	265	glass	69
419 418 elsa cabernet sauvignon	bottle	279	glass	79

white

402 401 pieno sud bianco italy	bottle	195	glass	50
404 403 tacun chardonnay chile	bottle	205	glass	59
406 405 monte palma rueda spain	bottle	265	glass	69

rose

431 430 errazuriz rose				
cabernet sauvignon chile	bottle	245	glass	69
433 nitus cava brut rose		235		

plum

506 choya umeshu (sen)	glass	69
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saké

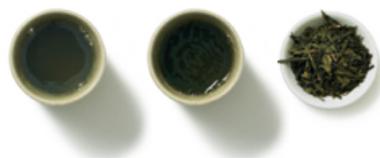
505 masumi junmai ginjo	150 ml	139
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soft drinks

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

DKMAIN1805