



wagamama

**gluten-free**

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welcome to wagamama. a place of positive eating for positive living. asian food inspired by the flavors of japan. cooking only the freshest of ingredients to make food that satisfies senses and soul. the dishes on this menu were especially selected by our executive chef to offer the authentic wagamama experience to those who are gluten intolerant

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# mains

## itame

rice noodles in a spicy green coconut and lemongrass broth topped with stir-fried bean sprouts, red onion, scallions, bok choy, peppers, mushrooms and chillies. garnished with cilantro and lime

1037 | **chicken**

1039 | **prawn**

1038 | **yasai | tofu and vegetable (v)**

## 1020 | **chicken ramen**

sliced grilled chicken on top of rice noodles in a light chicken broth. topped with seasonal greens, menma and scallions

## 1028 | **yasai ramen (v)**

traditional japanese omelette, fried tofu, seasonal greens and mixed mushrooms on top of rice noodles in a light vegetable broth

## 1026 | **seafood ramen :**

salmon, tiger prawns and yellow sole on top of rice noodles in a light vegetable broth. garnished with seasonal greens, wakame and sea beans



1037

🍤 may contain shell or small bones (v) vegetarian

prices

# sides

## 10104 | **edamame (v)**

steamed edamame beans. served with salt or chili garlic salt

## 1096 | **lollipop prawn kushiyaki**

skewers of grilled prawns marinated in lemongrass, lime and chili. served with a caramelized lime

## 10117 | **duck wraps**

shredded crispy duck served with cucumber and scallions. served in a lettuce wrap with tamari sauce



10117

# dessert

## 10913 | **vanilla bean ice cream (v)**

served with passion fruit sauce

## 10140 | **coconut reika (v)**

coconut ice cream topped with a passion fruit sauce and coconut flakes

prices

these dishes are prepared with care and contain no gluten in their ingredients, however they are prepared in an environment where gluten is present. your order will be taken by management who will then;

- cook the dishes themselves using a separate wok and utensils
- scrape down the teppan surface with a clean griddle scraper between dishes
- take care in assembling the dish to avoid the chance of cross contamination

if you have any further questions or additional allergies and intolerances, please speak with a manager