

sides the smaller plates that make the big dishes even better

104 | edamame (v) 6 steamed edamame beans. served with salt or chili garlic salt

106 | wok-fried greens (v) 5 broccolini and bok choy, stir-fried in a garlic and soy sauce

109 | raw salad (v) 5 mixed leaves, red onion, daikon, baby plum tomatoes, edamame beans and carrots with the wagamama house dressing. topped with seaweed and fried shallots

96 | lollipop prawn kushiyaki 8 skewers of grilled prawns marinated in lemongrass, lime and chili. served with a caramelized lime

108 | tori kara age 7 seasoned pieces of crispy chicken thigh dressed in and served with a spiced sesame and soy sauce. served with lime

107 | chili squid 9 crispy fried squid dusted with shichimi. served with a chili cilantro dipping sauce

103 | ebi katsu 8 crispy fried prawns in panko breadcrumbs. served with a spicy chili and garlic sauce. garnished with lime

hirata steamed bun a fluffy bao bun served with japanese mayonnaise and cilantro

115 | pork belly and panko apple 6

113 | korean barbecue beef and red onion 6

gyoza five tasty dumplings, filled with goodness

steamed served grilled and with a dipping sauce

101 | yasai | vegetable (v) 7

100 | chicken 7

105 | pork and water chestnut 7

fried served fried with a dipping sauce

99 | duck 8

102 | prawn 8

salad

all our salads are vibrant and vivid. light and full of texture. fresh, crisp and very well dressed

warm chili stir-fried red peppers, snow peas, broccolini and red onion on a bed of baby gem lettuce. dressed in a sweet chili sauce, garnished with fresh chilies, scallions and cashew nuts

66 | chicken 12

63 | yasai | tofu, eggplant and asparagus (v) 11

67 | grilled tuna ♫ * 15 seared tuna steak on a bed of stir-fried sweet potatoes, edamame beans, red onion, peppers and snow peas with our wagamama house dressing. garnished with a tea-stained egg and cilantro

60 | sirloin and shiitake * 14 sirloin steak with grilled shiitake mushrooms, carrots, snow peas, red onion, baby plum tomatoes and mixed leaves in a pea and herb dressing with a garnish of red amaranth

wagamama

BOSTKO16-1

curry variety. it's a wonderful thing. it gives life all its color and flavor. the same applies to our curries

raisukaree a mild coconut and citrus curry with snow peas, peppers, red onion and scallions. served with white rice, a sprinkle of mixed sesame seeds, red chilies, cilantro and fresh lime

75 | chicken 14

79 | prawn 15

katsu curry chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky white rice and a side salad

71 | chicken 14

72 | yasai | sweet potato, eggplant and butternut squash (v) 12

firecracker a fiery mix of snow peas, red and green peppers, onions and hot red chilies. served with white rice, sesame seeds, shichimi, scallions and fresh lime

92 | chicken 13.5

93 | prawn 14.5

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 chilies. garnished with cilantro and lime

37 | chicken 14

39 | prawn 15

38 | yasai | tofu and vegetable (v) 12

teppanyaki

make it your own our noodles are always cooked fresh. you can choose whichever noodles you want in your teppanyaki:

soba/ramen noodles | thin, wheat and egg noodles

udon noodles | thick, white noodles without egg

rice noodles | flat, thin noodles without egg or wheat

yaki soba soba noodles with egg, peppers, bean sprouts, white onion and scallions. garnished with fried shallots, pickled ginger and sesame seeds

40 | chicken and prawn 11

41 | yasai | mushroom and vegetable (v) 10

teriyaki soba soba noodles in curry oil, snow peas, bok choy, red onion, chilies and bean sprouts in a teriyaki sauce. garnished with cilantro and sesame seeds

46 | salmon ♫ 15

45 | sirloin steak * 16.5

88 | steak bulgogi * 17 marinated sirloin steak and miso-fried baby eggplant, served on a bed of soba noodles, dressed in a sesame and bulgogi sauce. finished with scallions, kimchi and half a tea-stained egg

44 | ginger chicken udon 12.5 udon noodles with ginger chicken, snow peas, egg, chilies, bean sprouts and red onion. topped with pickled ginger and cilantro

pad thai rice noodles in a tamarind sauce with egg, bean sprouts, leeks, chilies and red onion. garnished with fried shallots, peanuts, fresh herbs and lime

48 | chicken and prawn 13

47 | yasai | tofu and vegetable (v) 11

ramen

ramen for the body. soft nourishing noodles swim in a hot, healthful, filling broth. every brimming bowl, topped with generous flavors

make it your own noodles are the heart of a ramen but the soul of the bowl is the broth. if you'd like to change your 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

25 | chili chicken 13 sliced grilled chicken on top of noodles in a spicy chicken broth. finished with red onion, scallions, bean sprouts, chilies, cilantro and fresh lime

20 | chicken 12 sliced grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with seasonal greens, menma, scallions and half a tea-stained egg

87 | short rib beef ♫ tender short rib beef served on the bone on top of noodles in a light chicken broth. finished with carrots, snow peas, red onion, sweet potato and seasonal greens

31 | shirodashi pork * slow cooked pork belly marinated in bulgogi sauce served with noodles in a rich chicken broth with dashi and miso. topped with seasonal greens, scallions, wakame, menma and half a tea-stained egg

22 | grilled duck ♫ 15.5 tender, shredded duck leg splashed with citrus ponzu sauce in a light vegetable broth. served with noodles and dressed with chili, seasonal greens, scallions and cilantro

26 | seafood ♫ 16 salmon, grilled tiger prawns and yellow sole on top of noodles in a light vegetable broth. garnished with seasonal greens, wakame and sea beans

21 | wagamama * 14.5 sliced grilled chicken, barbecue pork, chikuwa, shell-on prawns and mussels on top of noodles in a rich chicken broth with dashi and miso, topped with scallions, wakame, menma, seasonal greens and half a tea-stained egg

28 | yasai (v) 12 traditional japanese omelette, crispy fried silken tofu, seasonal greens, shichimi and mixed mushrooms on top of noodles in a light vegetable broth

donburi

the original fast food. donburi rice bowls have been a favorite with tokyoites for centuries (and with us since 1992)

cha han stir-fried brown rice with egg, mushrooms, snow peas, sweet corn and scallions. served with a side of japanese pickles

77 | chicken and prawn 11

78 | yasai | tofu and vegetable (v) 9.5

teriyaki chicken or beef brisket in a teriyaki sauce served with sticky white rice, shredded carrots, seasonal greens and scallions. garnished with sesame seeds and a side of kimchi

70 | chicken 12

69 | beef brisket + red onion 14

89 | grilled duck ♫ * 16 tender shredded duck leg in a spicy teriyaki sauce. served with carrots, snow peas, sweet potato and red onion on a bed of sticky white rice. finished with a crispy fried egg, shredded cucumber, scallions and a side of kimchi

extras make your meal even better

300 | rice (v) 2

301 | noodles (v) 2

kids

920 | mini ramen 7 noodles in a chicken soup topped with grilled chicken breast, seasonal greens, carrots and sweet corn

927 | mini yasai ramen (v) 6.5 noodles in a vegetable soup topped with fried tofu, seasonal greens, carrots and sweet corn

mini yaki soba teppan-fried soba noodles with chicken or fried tofu, egg, sweet corn, snow peas, peppers and amai sauce

940 | chicken 7

941 | yasai (v) 6.5

mini grilled noodles soba noodles with grilled chicken or yellow sole with carrots, sweet corn, cucumber and amai sauce

981 | chicken 7

982 | fish ♫ 7

mini cha han stir-fried white rice with chicken or fried tofu, egg, sweet corn, carrots, snow peas and amai sauce

977 | chicken 6

978 | yasai (v) 5.5

mini chicken katsu chicken breast coated in crispy panko breadcrumbs or grilled, served with sticky white rice, carrots, cucumber and sweet corn. served with your choice of either katsu curry or amai sauce

971 | katsu 7

973 | grilled 7

972 | mini yasai katsu curry (v) 6 sweet potato and butternut squash coated in crispy panko breadcrumbs served with sticky white rice, carrots, cucumber and sweet corn. served with your choice of either katsu curry or amai sauce

dessert

132 | chocolate layer cake 8 drizzled with a chocolate and wasabi sauce

139 | lemon and almond tart 8 garnished with fresh mint

134 | mango mousse cake 8 garnished with a golden gooseberry

133 | vanilla cheesecake 8 baked cheesecake topped with a berry and ginger compote

142 | banana katsu (v) 7 banana in panko breadcrumbs, drizzled with caramel sauce

♫ | may contain shell or small bones (v) | vegetarian

*** | consuming raw or undercooked foods may increase your risk of food borne illness**

for allergy and intolerance information please see reverse of menu

join us



fresh juices squeezed, pulped and poured fresh for you

regular 5 large 6

01 | raw

carrot, cucumber, tomato, orange and apple

02 | fruit

apple, orange and passion fruit

04 | carrot

carrot with a hint of fresh ginger

05 | pineapple power

pineapple, spinach, apple, lime and cucumber with ginger root

06 | super green

apple, mint, celery and lime

08 | tropical

mango, apple and orange

09 | zesty green

apple, cucumber, lime and mint

10 | blueberry spice

blueberry, apple and carrot with a touch of ginger

soft drinks

701 | 703 | **still water** 12oz bottle **3.25** 28oz bottle **5.5**

702 | 704 | **sparkling water** 12oz bottle **3.25** 28oz bottle **5.5**

705 | **coke / diet coke** 8oz bottle **2.75**

708 | **sprite** 12oz bottle **2.75**

715 | **ginger ale** **2.75**

730 | **spindrift orange mango** **3.95**

729 | **spindrift grapefruit** **3.95**

teas and coffees available

kid's drinks

910 | **mini fresh juice** **2**

freshly squeezed orange juice, apple juice or a combination of both

911 | **glass of milk** **2**

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

we offer a menu of dishes that do not contain gluten. please ask your server for details

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients

please note there are some occasions in which our recipes change so it is always best to check with your server before ordering

please note

whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain

consuming raw or undercooked foods may increase your risk of food borne illnesses

take-out



**order wagamama take-out
online at wagamama.us**

**alternatively you can call one of
our restaurants. to find locations
go to wagamama.us**

join us   