

fresh juices

		small glass	large glass
1/11	raw juice a mixture of carrot, cucumber, tomato, orange and apple. an all-round high-nutrient and high-energy drink	4.5	6.2
2/12	fruit juice a mixture of apple, orange and passionfruit good for general cleansing and digestion	4.5	6.2
5/15	apple and orange juice a simple combination of freshly squeezed apple and orange. high in vitamin c	4.5	6.2
6/16	apple, mint and lime juice a mixture of apple, fresh mint and lime a delicious wagamama favourite	4.5	6.2
7/17	apple, mint and celery juice freshly squeezed celery and apple juice spiced with mint. good for cleansing	4.5	6.2

small glass = 330ml large glass = 475ml

soft drinks

701/02	mount franklin spring water	400ml 1l	3.4 5.6
703/04	mount franklin sparkling spring water	250ml 750ml	3.5 6.1
705	<i>Coca-Cola</i>	premium 250ml bottle	3.8
706	coca cola zero	premium 250ml bottle	3.8
707	diet coca cola	premium 250ml bottle	3.8
708	home made lemon iced tea	250ml glass	2.9
709	sprite	premium 250ml bottle	3.8
711	lift	premium 250ml bottle	3.8
712	appletiser	275ml bottle	3.8

how to order and pay

call or visit your nearest restaurant to place your order. your food will be freshly cooked to order and ready to collect as quickly as possible

wagamama accepts **cash, visa, mastercard, bankcard, american express and diners club.** amex surcharge applies

your nearest wagamama

nsw

king street wharf | 49 lime street, sydney 02 9299 6944

bridge street | 38 bridge street, sydney 02 9252 8696

tgv | level 1, 500 george street, sydney 02 9264 9155

sydney intl airport | t1, departures foodcourt, level 1 02 9669 5011

vic

flinders lane | cnr exhibition street and flinders lane 03 9639 0955

chadstone | chadstone shopping centre 03 9530 9410

qld

emporium | 1000 ann street, fortitude valley 07 3257 3855

westfield chermiside | cnr gympie and hamilton rd 07 3350 3034

wintergarden | 171-209 queen street mall 07 3036 7135

wa

subiaco square | cnr roberts and rokeby rd 08 9388 6055

fremantle | fishing boat harbour (on beach), 47 mews rd 08 9336 6488

act

canberra centre | north quarter, 125 bunda street 02 6248 7955

take-out



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

99	duck gyoza five deep fried duck and leek dumplings served with a sweet hoi sin sauce	11.8	105	negima yakitori three skewers of grilled chicken and spring onion coated in yakitori sauce	9.7
100	gyoza five grilled chicken dumplings filled with cabbage, chinese leaf, chinese chives and water chestnut served with a chilli, garlic and soy sauce	9.8	108	tori kara age deep fried chicken pieces prepared with soy sauce, sake, mirin, dried oregano and fresh ginger marinade. served with a chilli, garlic and soy sauce	9.7
101	yasai gyoza v five deep fried vegetable dumplings filled with cabbage, carrot, water chestnut, onion, celery and chinese leaf served with a chilli, garlic and soy sauce	8.6	109	raw salad v a combination of mixed leaves, carrot, spring and red onions and cucumber. garnished with fried shallots	6.3
102	ebi gyoza five deep fried dumplings filled with finely chopped king prawns, water chestnut and spinach. served with a chilli, garlic and soy sauce	10.1	114	chilli squid lightly fried chilli squid served with lime dipping sauce	9.8
104/112	edamame v freshly steamed green soya beans. the perfect complement with drinks hold up to your mouth and squeeze the succulent beans from the pod choose sprinkled with salt or tossed in chilli and garlic	5.4	115	wok tossed asian greens v stir-fried asian greens in soy and ginger	7.4
			116	sweet potato kusabi v hand-cut chips served with basil and wasabi mayonnaise	6.8
			117	miso soup and pickles v a light soup flavoured with white miso paste, wakame and thinly sliced spring onions	3.2

ramen : big bowls of noodles in soup

vegetarian soup available upon request. ask your server

20	chicken ramen noodles in a pork and chicken soup topped with a marinated and grilled chicken breast, seasonal greens, menma and spring onions	16.8
21	wagamama ramen noodles in a vegetable soup topped with seasonal greens, wakame, sliced chicken, grilled seasonal fish, prawn, fried tofu, marinated and grilled mushroom and kamaboko-aka garnished with menma and spring onions	19.4
23	salmon ramen noodles in a pork and chicken spiced miso soup, topped with a grilled fillet of salmon, seasonal greens, carrots, menma, spring onion and wakame garnished with mixed sesame seeds	21.3
24	chilli beef ramen noodles in a spicy pork and chicken soup topped with marinated grilled beef tenderloin, fresh chillies, sliced red onions, beansprouts, coriander, spring onions and a wedge of lime	19.7
25	chilli chicken ramen noodles in a spicy pork and chicken soup topped with a marinated and grilled chicken breast, fresh chillies, sliced red onions, beansprouts, coriander, spring onions and a wedge of lime	17.5
26	miso ramen noodles in a pork and chicken spiced miso soup topped with stir-fried ginger chicken, carrots, leeks, garlic and beansprouts. garnished with wakame, menma, mixed sesame seeds and chilli oil	18.0
27	moyashi soba v wholemeal noodles in a vegetarian soup topped with zucchini, snow peas, mushrooms, beansprouts, garlic, leeks and fried tofu garnished with spring onions	16.8

kare lomen: noodles in a coconut based soup

35	ebi kare lomen a spicy soup made from lemongrass, coconut milk, shrimp paste, chillies, fresh ginger and galangal, served with ramen noodles. garnished with grilled prawns, beansprouts, cucumber, lime and fresh coriander	20.2
36	chicken kare lomen a spicy soup made from lemongrass, coconut milk, shrimp paste, chillies, fresh ginger and galangal, served with ramen noodles. garnished with a marinated grilled chicken breast, beansprouts, cucumber, lime and fresh coriander	18.7

rice dishes

71	chicken katsu curry chicken fillet deep fried in crispy panko breadcrumbs, served with a light curry sauce and japanese-style rice. garnished with mixed leaves and red pickles	18.6
72	yasai katsu curry v slices of sweet potato, eggplant, zucchini and butternut squash deep fried in crispy panko breadcrumbs, served with a light curry sauce and japanese-style rice. garnished with mixed leaves and red pickles	16.8
77	cha han stir-fried rice with egg, chicken, prawns, snow peas, sweet corn, mushrooms, chillies and spring onions accompanied by a bowl of miso soup and pickles	18.1
78	yasai cha han v stir-fried rice with egg, snow peas, mushrooms, butternut squash, sweetcorn, fried tofu and spring onions accompanied by a bowl of vegetarian miso soup and pickles	13.0
79	spicy chicken itame succulent strips of stir-fried ginger chicken with red chillies, zucchini, broccoli, red onions, mint, basil, coriander, ginger, garlic and a wedge of lime. served on white jasmine rice	18.1

salads

18	suzushii chicken salad chicken fillet, sweet red grapefruit, red onions, spring onions, carrots and snow peas in a tamarind and orange dressing served on a bed of mixed leaves with thai basil and coriander garnished with fried wonton skins	17.1
19	otsunaaji beef salad marinated beef tenderloin in cumin, aniseed and ginger stir-fried with caramelised red onions, sweet potato, red chillies, eggplant and red capsicum in a coriander, lime and soy dressing served on a bed of baby spinach and chinese cabbage garnished with fried shallots	19.9

teriyaki

80	teriyaki chicken tender chicken and red onions in teriyaki sauce, served with japanese-style rice, garnished with red pickles, mixed sesame seeds and mixed leaves	18.6
81	teriyaki beef beef tenderloin and red onions in teriyaki sauce, served with japanese-style rice, garnished with red pickles, mixed sesame seeds and mixed leaves	20.3
85	teriyaki steak soba teppan-fried soba noodles with baby bok choy, red onions, snow peas, beansprouts and chillies. garnished with grilled beef tenderloin, coriander and mixed sesame seeds drizzled with teriyaki sauce	20.4

teppan: noodles cooked on a hot, flat griddle

40	yaki soba teppan-fried soba noodles with egg, chicken, shrimps, onions, green and red capsicum, beansprouts and spring onions. garnished with mixed sesame seeds, fried shallots and pickled ginger	17.4
41	yasai yaki soba v teppan-fried wholemeal noodles with egg, white and spring onions, garlic, mushrooms, butternut squash, green and red capsicums and beansprouts. garnished with mixed sesame seeds, fried shallots, pickled ginger and spicy coriander vinegar	15.8
42	yaki udon teppan-fried udon noodles with curry oil, shitake mushrooms, egg, leeks, prawns, chicken, grilled kamaboko-aka, beansprouts and green and red capsicums. garnished with spicy ground fish powder, mixed sesame seeds, fried shallots and pickled ginger	19.1
43	amai udon teppan-fried udon noodles with egg, fried tofu, prawns, red onions, leeks and beansprouts. topped with crushed roasted peanuts and a wedge of lime <small>this dish contains nuts</small>	18.0
44	ginger chicken udon teppan-fried udon noodles with chicken marinated in ginger, garlic and lemongrass. served with snow peas, red onions, beansprouts, chilli, egg and spring onions. garnished with pickled ginger and fresh coriander	19.1

extras

300	japanese-style rice	3.7	304	pickles	2.1
301	plain noodles	4.5	307	katsu curry sauce	3.4
302	steamed white rice	3.7	308	menma (pickled bamboo)	2.1
303	freshly chopped chillies	2.1			