

soft drinks

701/02	mount franklin spring water	400ml bottle	3.5
		1l bottle	5.7
703/04	mount franklin sparkling spring water	250ml bottle	3.6
		750ml bottle	6.2
705	coca cola	premium 250ml bottle	4.2
706	coca cola zero	premium 250ml bottle	4.2
707	diet coca cola	premium 250ml bottle	4.2
708	home made lemon iced tea	glass	3.2
709	sprite	premium 250ml bottle	4.2
711	lift	premium 250ml bottle	4.2
712	appletiser	275ml bottle	4.2
718	lemon & lime bitters	300ml bottle	4.2
720	ginger beer	premium 375ml bottle	4.2

green tea free of charge with meals on request

fresh juices

1/11	raw juice a mixture of carrot, cucumber, tomato, orange and apple. an all-round high-nutrient and high-energy drink	small glass	4.7	large glass	6.5
2/12	fruit juice a mixture of apple, orange and passionfruit good for general cleansing and digestion		4.7		6.5
5/22	apple and orange juice a simple combination of freshly squeezed apple and orange. high in vitamin c		4.7		6.5
6/16	apple, mint and lime juice a mixture of apple, fresh mint and lime a delicious wagamama favourite		4.7		6.5
7/17	watermelon, pineapple and apple juice a refreshing combination of freshly squeezed watermelon, pineapple and apple		4.7		6.5

to become a wagamama member or to see all our locations go to

wagamama.com.au

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denmark | turkey | usa | cyprus | egypt | switzerland | greece

wine

white wine

		small glass	large glass	bottle
401/2/3	hardys the riddle SA chardonnay zesty ripe tropical fruit characters with a soft round palate	6.8	9.8	22.4
405/6/7	houghton quills WA classic dry white fresh and lively with an abundance of tropical fruit flavours	8.0	11.5	26.6
409/10/11	ta_ku marlborough NZ sauvignon blanc bright kiwi and passionfruit flavours. crisp and refreshing, vibrant and charming	10.1	15.0	36.1
413/14/15	amberley secret lane WA margaret river semillon sauvignon blanc bold and zesty with flavours of gooseberries, lime and stonefruit	10.7	15.4	37.0

red wine

		small glass	large glass	bottle
417/18/19	hardys the riddle SA shiraz cabernet superbly balanced full flavoured wine with notes of cherry, spice and blackcurrant	6.8	9.8	22.4
421/22/23	hardy's pursuit SA shiraz ripe plum and berry fruit flavours with hints of spice and cedar oak	8.8	13.1	31.5
425/26/27	monkey bay hawkes bay NZ merlot delicate ripe flavours of blackberry and cherry with soft tannins	10.0	14.5	34.0
429/30/31	amberley secret lane WA margaret river cabernet merlot a complex red of raspberry and plum, full bodied luscious palate with fine grain tannin	10.7	15.4	37.0

sparkling wine

		small glass	bottle
433/04	hardys the riddle SA brut reserve a refreshing sparkling wine with soft full flavours	7.6	25.2
436	yarra burn VIC premium cuvee rose attractive ripe berry flavours with a bright yet elegant texture	200ml bottle	10.5

beer

601	pure blonde naked a mid strength beer that is lower in carbohydrates with a clean, crisp taste	355ml bottle	7.0
602	cascade premium lager brewed using the finest tasmanian malted barley and hops, to deliver elegant fruit flavours with a clean spicy finish	375ml bottle	7.6
635	cascade green a low carbohydrate full flavoured and preservative free beer. 100% carbon neutral	330ml bottle	7.6
603	pure blonde brewed longer to produce a beer that is lower in carbohydrates with a clean, crisp taste	355ml bottle	7.6
605	asahi black traditionally brewed japanese dark lager, a rich and smooth tasting, clean and crisp beer	330ml bottle	8.9
606	shanghai lager brewed in downtown shanghai this beer delivers a super crisp and refreshing taste	330ml bottle	8.2
607	asahi super dry traditionally brewed japanese dry beer, full flavoured body and refreshing dry aftertaste	330ml bottle	8.9

sake and plum wine

501	sake flask served hot medium sweet with a smooth, balanced flavour		10.8
502	plum wine served with ice and sparkling water a rich aromatic plum wine with refreshing sweetness		9.9
503	shikoku island iced tea vodka splashed with ginger ale and lemon iced tea with fresh mint		8.2
504/505	haamonii shochu pure 30ml 8.5 lemon 30ml 8.5 served on ice		

spirits and cocktails

we have a selection of spirits and cocktails available ask your server for more information

wagamama catering

if you love the wagamama experience why not let us cater for your next party, function or working lunch. we offer a great selection of your wagamama favourites in both canapé and noodle box varieties. please visit our website for further details

new to wagamama?

at wagamama we pride ourselves on the freshness of our food and the speed of our service. to ensure this, your order is taken on an electronic handheld and zapped to the kitchen where it is cooked immediately and brought straight to you. as a result some dishes may arrive before others. just tuck in and share if you are waiting. enjoy the wagamama experience!

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ramen: big bowl of noodles in soup

vegetarian soup available upon request. ask your server

20	chicken ramen noodles in a chicken soup topped with a marinated and grilled chicken breast, seasonal greens, menma and spring onions	17.7
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	20.4
23	salmon ramen noodles in a chicken spiced miso soup topped with a grilled fillet of salmon, seasonal greens, carrots, menma, spring onion and wakame. garnished with mixed sesame seeds	22.4
24/25	chilli ramen beef 20.7 chicken 18.4 noodles in a spicy chicken soup topped with marinated grilled beef tenderloin or grilled chicken breast, fresh chillies, sliced red onions, beansprouts, coriander, spring onions and a wedge of lime	
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	17.7

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	18.3
41	yasai yaki soba v teppan-fried wholemeal noodles with egg, white and spring onions, garlic, mushrooms, butternut pumpkin, green and red capsicums and beansprouts. garnished with mixed sesame seeds, fried shallots, pickled ginger and spicy coriander vinegar	16.7
42	yaki udon teppan-fried udon noodles with curry oil, shiitake mushrooms, egg, leeks, prawns, chicken, grilled chikuwa, beansprouts and green and red capsicums. garnished with spicy ground fish powder, mixed sesame seeds, fried shallots and pickled ginger	20.1
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 <i>this dish contains nuts</i>	19.0
44	ginger chicken udon teppan-fried udon noodles with chicken marinated in ginger, garlic and lemongrass. served with snow peas, red onions, beansprouts, chillies, egg and spring onions. garnished with pickled ginger and fresh coriander	20.1
45	thai style stir-fried noodles stir-fried rice noodles with chicken and prawns, egg, spring onions, tamarind sauce and beansprouts. garnished with lime, fresh coriander and crushed peanuts <i>this dish contains nuts</i>	19.1

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	118	san choy bao spring rolls two vietnamese style spring rolls filled with chicken, pork, water chestnuts, bamboo, garlic, ginger, sherry and cabbage. served with fresh lettuce and mint leaves with a chilli, coriander, vinegar and lime dressing	9.3
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
105	negima yakitori three skewers of grilled chicken and spring onion coated in yakitori sauce	9.7	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

kare lomen: noodles in a coconut based soup

35/36	kare lomen ebi 21.2 chicken 19.7 a spicy soup made from lemongrass, coconut milk, shrimp paste, chillies, fresh ginger and galangal, served with ramen noodles. garnished with grilled prawns or marinated and grilled chicken breast, beansprouts, cucumber, lime and fresh coriander
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teriyaki

80/81	teriyaki chicken 19.6 beef 21.3 tender chicken or beef tenderloin and red onions in teriyaki sauce, served with japanese-style rice. garnished with red pickles, mixed sesame seeds and mixed leaves	
82	teriyaki salmon grilled salmon fillet served on a bed of rice with steamed baby bok choy. garnished with mixed sesame seeds, nori and drizzled with teriyaki sauce	22.4
83	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	21.4

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	19.6
72	yasai katsu curry v slices of sweet potato, eggplant, zucchini and butternut pumpkin deep fried in crispy panko breadcrumbs, served with a light curry sauce and japanese-style rice. garnished with mixed leaves and red pickles	17.7
76	chicken tama rice marinated and grilled chicken breast with stir-fried zucchini, shiitake mushrooms, red and spring onions in a thickened oyster, fresh ginger, garlic and wine sauce. served with japanese-style rice	19.0
77/78	cha han chicken and ebi 19.0 yasai v 13.7 stir-fried jasmine rice with chicken and prawns or fried tofu and butternut pumpkin. tossed with egg, snow peas, sweetcorn, mushrooms and spring onions. accompanied with a bowl of vegetarian miso soup and pickles	
75/79	spicy itame yasai v 16.8 chicken 19.0 fried tofu or 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 steamed jasmine rice	

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	18.0
15/19	otsunaaji salad avocado v 16.8 beef 19.9 avocado or marinated beef tenderloin in cumin, aniseed and ginger stir-fried with caramelised red onions, sweet potato, red chillies, eggplant, mint and red capsicum in a coriander, lime and soy dressing. served on a bed of baby spinach and chinese cabbage. garnished with fried shallots	
28	crab korroke three crab cakes topped with a selection of mixed leaves. served with lime mayonnaise	19.5

extras

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

wagamama descriptions

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

most noodle dishes can be substituted for wholemeal noodles on request

- **yasai** : vegetable
- **ebi** : prawns
- **chikuwa** : asian-style fish roll
- **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
- **wakame/nori** : seaweed
- **kamaboko-aka** : japanese fishcake
- **panko** : coarse japanese breadcrumbs

we use disposable chopsticks made from bamboo, a readily renewable resource

v dishes suitable for vegetarians

wagamama