

## 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!

## sides

	gyoza serving of 3	gyoza serving of 5		
			<b>gyoza : dumplings</b>	
99	7.2	11.8	<b>duck gyoza</b> deep-fried duck and leek dumplings served with a sweet hoi sin sauce	
100	6.3	9.8	<b>gyoza</b> steamed and grilled chicken dumplings filled with cabbage, chinese leaf, chinese chives and water chestnut. served with a chilli, garlic, sesame and soy sauce	
101	5.5	8.6	<b>yasai gyoza v</b> deep-fried vegetable dumplings filled with cabbage, carrots, water chestnut, onions, celery and chinese leaf. served with a chilli, garlic, sesame and soy sauce	
102	6.5	10.1	<b>ebi gyoza</b> deep-fried dumplings filled with finely chopped prawns, water chestnut and spinach. served with a spicy citrus ponzu sauce	
			<b>crispy</b>	
108		9.7	<b>tori kara age</b> deep-fried chicken pieces marinated with soy sauce, sake, mirin, dried oregano, thyme and a fresh ginger marinade. served with a chilli, garlic, sesame and soy sauce	
114		9.8	<b>chilli squid</b> deep-fried squid seasoned with sea salt and shichimi. served with a lime sauce	
116		6.8	<b>sweet potato kusabi v</b> hand-cut sweet potato chips served with a basil and wasabi mayonnaise	
			<b>san choy bao fried rolls</b>	9.3
			two vietnamese style spring rolls filled with chicken, pork, water chestnuts, bamboo, garlic, ginger, sherry and cabbage. wrap with fresh lettuce and mint and enjoy with a chilli, coriander, vinegar and lime dipping sauce	
			<b>ebi san choy bao fried rolls</b>	9.7
			two vietnamese style spring rolls filled with wild tiger prawns, water chestnuts, bamboo, garlic, ginger, sherry and cabbage. wrap with fresh lettuce and mint and enjoy with a spicy citrus ponzu dipping sauce	
			<b>light raw salad v</b>	6.3
			mixed leaves, cucumber, carrots, spring and red onions. garnished with fried shallots and served with our wagamama house dressing	
			<b>edamame v</b>	5.4
			freshly steamed green soya beans. choose sprinkled with salt, or stir-fried in chilli and garlic. simply hold up to your mouth and squeeze the beans from the pod	
			<b>wok tossed asian greens v</b>	7.4
			seasonal asian greens wok tossed in soy and ginger	
			<b>miso soup and pickles v</b>	3.2
			a light soup flavoured with white miso paste, wakame and spring onions	
			<b>yakitori : grilled skewers</b>	
			<b>negima yakitori</b>	9.7
			three skewers of grilled chicken and spring onions coated in yakitori sauce	
			<b>beef yakitori</b>	10.2
			three skewers of grilled beef tenderloin, marinated in ginger, spring onions and mushrooms. served with sesame, sake, garlic and soy sauce	

## wagamama glossary

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
- shichimi** : japanese chilli pepper

**v** dishes suitable for vegetarians  
we use disposable chopsticks made from bamboo, a readily renewable resource

## extras

300	<b>japanese-style rice</b>	3.7
301	<b>plain noodles</b>	4.5
302	<b>steamed jasmine rice</b>	3.7
303	<b>fresh chillies</b>	2.1
304	<b>pickles</b>	2.1
307	<b>katsu curry sauce</b>	3.4
308	<b>menma (pickled bamboo)</b>	2.1
	<b>jasmine green tea free of charge with meals on request</b>	

## teppan

	<b>noodles cooked on a hot, flat griddle</b>	
40	<b>yaki soba</b> teppan-fried soba noodles with chicken, shrimps, egg, beansprouts, green and red capsicum, white and spring onions. garnished with fried shallots, pickled ginger and mixed sesame seeds	18.1
41	<b>yasai yaki soba v</b> teppan-fried wholemeal soba noodles with egg, white and spring onions, garlic, mushrooms, butternut pumpkin, green and red capsicum and beansprouts. garnished with fried shallots, pickled ginger, mixed sesame seeds and spicy coriander vinegar	16.5
42	<b>yaki udon</b> teppan-fried udon noodles with curry oil, shiitake mushrooms, egg, leeks, prawns, chicken, grilled chikuwa, beansprouts and green and red capsicum. garnished with fried shallots, pickled ginger, mixed sesame seeds and spicy ground fish powder	19.9
43	<b>amai udon</b> teppan-fried udon noodles with egg, fried tofu, prawns, red onions, leeks and beansprouts cooked in a sweet tamarind sauce. garnished with crushed roasted peanuts and a wedge of lime <i>this dish contains nuts</i>	18.8
44	<b>ginger chicken udon</b> teppan-fried udon noodles with chicken marinated in ginger, garlic and lemongrass, snow peas, red onions, beansprouts, chillies, egg and spring onions. garnished with pickled ginger and fresh coriander	19.9

## teriyaki

	<b>classic japanese sweet soy sauce</b>	
80	<b>teriyaki chicken</b> tender chicken and red onions in teriyaki sauce, served with japanese-style rice, garnished with mixed leaves, pickles and sesame seeds	19.4
81	<b>teriyaki beef</b> beef tenderloin and red onions in teriyaki sauce, served with japanese-style rice, garnished with mixed leaves, pickles and sesame seeds	21.1
82	<b>teriyaki salmon</b> grilled salmon fillet served on a bed of japanese-style rice with steamed baby bok choy. garnished with mixed sesame seeds, nori, spring onions and drizzled with teriyaki sauce	22.2
83	<b>teriyaki steak soba</b> grilled beef tenderloin on a bed of teppan-fried soba noodles with curry oil, snow peas, chillies, red and spring onions, beansprouts and baby bok choy. with teriyaki sauce, coriander and mixed sesame seeds	21.2

## katsu curry

	<b>lightly spiced japanese curry sauce</b>	
71	<b>chicken katsu curry</b> chicken fillet deep-fried in panko breadcrumbs, served with a lightly spiced curry sauce and japanese-style rice. garnished with mixed leaves and pickles	19.4
72	<b>yasai katsu curry v</b> slices of sweet potato, eggplant, zucchini and butternut pumpkin deep-fried in panko breadcrumbs, served with a lightly spiced curry sauce and japanese-style rice. garnished with mixed leaves and pickles	17.5

## wok

	<b>stir-fried dishes</b>	
45	<b>thai style stir-fried noodles</b> stir-fried rice noodles with chicken and prawns, egg, spring onions and beansprouts cooked in a spicy tamarind sauce. garnished with crushed roasted peanuts, fresh coriander and a wedge of lime <i>this dish contains nuts</i>	19.1
74	<b>spicy beef itame</b> succulent strips of beef tenderloin marinated in ginger, stir-fried with red chillies, zucchini, broccoli, red onions, mint, basil, coriander, ginger, garlic and chilli oil. served on steamed jasmine rice and garnished with a wedge of lime	19.1
75	<b>spicy yasai itame v</b> tofu stir-fried with red chillies, zucchini, broccoli, red onions, mint, basil, coriander, ginger, garlic and chilli oil. served on steamed jasmine rice and garnished with a wedge of lime	16.8
79	<b>spicy chicken itame</b> succulent strips of chicken marinated in ginger, stir-fried with red chillies, zucchini, broccoli, red onions, mint, basil, coriander, ginger, garlic and chilli oil. served on steamed jasmine rice and garnished with a wedge of lime	18.8
76	<b>chicken tama rice</b> 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 on japanese-style rice	18.8
77	<b>cha han</b> stir-fried jasmine rice with egg, chicken, prawns, snow peas, spring onions, sweetcorn and mushrooms. served with a bowl of miso soup and pickles	18.8
78	<b>yasai cha han v</b> stir-fried jasmine rice with egg, fried tofu, butternut pumpkin, snow peas, spring onions, sweetcorn and mushrooms. served with a bowl of miso soup and pickles	13.5

## ramen

	<b>big bowl of noodles in soup</b>	
20	<b>chicken ramen</b> ramen noodles in a chicken soup topped with a marinated and grilled chicken breast and seasonal greens. garnished with menma and spring onions	17.5
21	<b>wagamama ramen</b> ramen noodles in a vegetable soup topped with seasonal greens, wakame, sliced chicken, grilled local white fish, prawn, fried tofu, marinated and grilled mushroom and kamaboko-aka. garnished with menma and spring onions	20.2
23	<b>salmon ramen</b> ramen noodles in a chicken spiced miso soup topped with a grilled fillet of salmon, seasonal greens, carrots and wakame. garnished with menma, spring onions and mixed sesame seeds	22.2
24	<b>chilli beef ramen</b> ramen noodles in a spicy chicken soup topped with grilled beef tenderloin, chillies, red and spring onions, beansprouts, coriander and a wedge of lime	20.5
25	<b>chilli chicken ramen</b> ramen noodles in a spicy chicken soup topped with a marinated and grilled chicken breast, chillies, red and spring onions, beansprouts, coriander and a wedge of lime	18.2
26	<b>miso ramen</b> ramen noodles in a 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	18.2
27	<b>moyashi soba v</b> wholemeal ramen noodles in a vegetable soup topped with zucchini, snow peas, mushrooms, beansprouts, garlic, leeks and fried tofu. garnished with spring onions	17.5

## salads

	<b>asian inspired fresh salads</b>	
15	<b>otsunaaji avocado salad v</b> stir-fried caramelised red onions, sweet potato, red chillies, eggplant, mint and red capsicum in a coriander, aniseed, ginger, lime and soy dressing. served on a bed of baby spinach and chinese cabbage. topped with avocado and fried shallots	16.8
18	<b>suzushii chicken salad</b> marinated and grilled chicken breast, 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	17.8
19	<b>otsunaaji beef salad</b> beef tenderloin marinated 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	19.9

## kare lomen

	<b>noodles in a coconut based soup</b>	
35	<b>ebi kare lomen</b> ramen noodles in a spicy soup made from lemongrass, coconut milk, shrimp paste, chillies, fresh ginger and galangal. topped with grilled prawns, beansprouts, cucumber, lime and fresh coriander	21.0
36	<b>chicken kare lomen</b> ramen noodles in a spicy soup made from lemongrass, coconut milk, shrimp paste, chillies, fresh ginger and galangal. topped with marinated and grilled chicken breast, beansprouts, cucumber, lime and fresh coriander	19.5

## bento box : positive value lunch box available until 3pm

<b>bento box</b>	16.0
<b>vegetarian* bento box</b>	14.0

**included in your bento box :**  
edamame, mixed salad, rice and miso soup

in addition :

- choose one **side dish**
- choose one **main meal**

the portion sizes of the bento sides and mains are reduced  
\*vegetarian bento box is when you select a vegetarian side and main

### 1 side dish of your choice

- 211 sweet potato kusabi v
- 212 3 chicken gyoza
- 213 3 ebi gyoza
- 214 3 yasai gyoza v
- 215 chilli squid

### 2 main meal of your choice

- 221 chicken katsu curry
- 222 yasai katsu curry v
- 223 teriyaki chicken
- 224 teriyaki beef
- 225 asian greens and tofu itameru v

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

soft drinks			
701/02	mount franklin spring water	400ml bottle 1l bottle	3.5 5.7
703/04	mount franklin sparkling spring water	250ml bottle 750ml bottle	3.6 6.2
705	coca cola <i>Coca-Cola</i>	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	appetiser	275ml bottle	4.2
718	lemon & lime bitters	300ml bottle	4.2
720	ginger beer	premium 375ml bottle	4.2

premium tea			
<b>invigorating and cleansing tea in a pot serves 1-2 people</b>			
746	<b>genmaicha</b> combination of roasted rice and green tea leaves producing a smooth nutty flavour	tea pot	3.0
747	<b>sencha</b> traditional japanese green tea with medium grassy undertones and slight sweetness	tea pot	3.0

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wine				
white wine				
		small glass	large glass	bottle
401/2/3	<b>hardys the riddle</b> SA chardonnay zesty ripe tropical fruit characters with a soft round palate	6.8	9.8	22.4
405/6/7	<b>houghton quills</b> WA classic dry white fresh and lively with an abundance of tropical fruit flavours	8.0	11.5	26.6
409/10/11	<b>ta_ku</b> marlborough NZ sauvignon blanc bright kiwi and passionfruit flavours. crisp and refreshing, vibrant and charming	10.1	15.0	36.1
413/14/15	<b>amberley secret lane</b> 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	<b>hardys the riddle</b> SA shiraz cabernet superbly balanced full flavoured wine with notes of cherry, spice and blackcurrant	6.8	9.8	22.4
421/22/23	<b>hardy's pursuit</b> SA shiraz ripe plum and berry fruit flavours with hints of spice and cedar oak	8.8	13.1	31.5
425/26/27	<b>monkey bay</b> hawkes bay NZ merlot delicate ripe flavours of blackberry and cherry with soft tannins	10.0	14.5	34.0
429/30/31	<b>amberley secret lane</b> 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	large glass	bottle
433/34	<b>hardys the riddle</b> SA brut reserve a refreshing sparkling wine with soft full flavours	7.6		25.2
436	<b>yarra burn</b> VIC premium cuvee rosé attractive ripe berry flavours with a bright yet elegant texture			200ml bottle 10.5

sake and plum wine			
501	<b>sake</b> flask served hot medium sweet with a smooth, balanced flavour		10.8
502	<b>plum wine</b> served with ice and sparkling water a rich aromatic plum wine with a refreshing sweetness		9.9
503	<b>shikoku island iced tea</b> vodka splashed with ginger ale and lemon iced tea with fresh mint		8.2

beer			
601	<b>pure blonde naked</b> a mid strength beer that is lower in carbohydrates with a clean, crisp taste	355ml bottle	7.0
602	<b>cascade premium lager</b> brewed using the finest tasmanian malted barley and hops, to deliver elegant fruit flavours with a clean spicy finish	375ml bottle	7.6
635	<b>cascade green</b> a low carbohydrate full flavoured and preservative free beer. 100% carbon neutral	330ml bottle	7.6
603	<b>pure blonde</b> brewed longer to produce a beer that is lower in carbohydrates with a clean, crisp taste	355ml bottle	7.9
605	<b>asahi black <i>Asahi</i></b> traditionally brewed japanese dark lager. a rich and smooth tasting, clean and crisp beer	330ml bottle	8.9
607	<b>asahi super dry <i>Asahi</i></b> traditionally brewed japanese dry beer, full flavoured body and refreshing dry aftertaste	330ml bottle	8.9

cider			
606	<b>bulmers</b> an easy-drinking premium cider with a refreshing crisp finish	330ml bottle	7.4

spirits			
<b>vodka</b>			
1006	absolut vodka selection ask your server		7.9
1007	zubrowka		8.5
<b>gin</b>			
1030	beefeater london dry gin		7.9
<b>tequila</b>			
1028	olmeca reposado		7.9
<b>white rum</b>			
1024	havana club añejo blanco		7.9
<b>dark rum</b>			
1013	bundaberg rum		7.9
1014	havana club añejo especial		7.9
<b>bourbon</b>			
1023	wild turkey		7.9
<b>irish whiskey / scotch whisky</b>			
1015	jameson irish whiskey		7.9
1016	ballantine's scotch whisky		7.9
1017	chivas regal scotch whisky		9.3
<b>brandy</b>			
1026	dorville vsop		7.9
<b>shochu</b>			
504	haamonii pure		8.5
505	haamonii lemon		8.5
mixers included in price			

cocktails			
910	<b>pressed pineapple &amp; vanilla punch</b> served in a tall glass, this wickedly sweet yet refreshing ice filled cocktail combines absolut vanilla vodka with fresh pineapple juice and garnished with a healthy sprig of basil		11.9
911	<b>pure japanese passion</b> immersed with haamonii pure shochu, enjoy this mouth-watering fruit feast of passionfruit juice and freshly crushed pineapple. served in a tall glass and garnished with a wedge of pineapple, this cocktail will leave you feeling truly zen		11.9
912	<b>squashed mango &amp; apple-mint-bang</b> prepare your taste buds for this unique sensation of blended absolut vanilla vodka with the purest apple juice and mango puree. served in a tall glass and garnished with 2 submerged mint leaves, it could only be utter refreshment!		11.9
913	<b>passionfruit mojito</b> enjoy this sweet and sour combination of lime juice, sugar, mint, passionfruit and havana club añejo blanco. splashed with sparkling water in a tall glass and garnished with fresh mint, this combination is certain to make you feel the passion		11.9
914	<b>squeezed apple and lemon smash</b> immersed with zubrowka vodka, enjoy this delightful combination of freshly crushed apple and lemon. served in a tall glass and garnished with an apple slice, this combination is certain to leave you wanting more		11.9
915	<b>lemon shochu iced tea</b> enjoy the refreshing combination of haamonii lemon shochu with our homemade iced tea. topped with a squeeze of wagamama's finest honey and ginger syrup in an ice filled tall glass. garnished with a lime wedge		11.9

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 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

**frequent noodler program**  
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