


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
5/22 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 watermelon, pineapple and apple juice a refreshing combination of freshly squeezed watermelon, pineapple and apple	4.5	6.2

soft drinks

701/02 mount franklin spring water 1l bottle	400ml bottle	3.5 5.7
703/04 mount franklin sparkling spring water 750ml bottle	250ml bottle	3.6 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

extras

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

bento box: positive value lunch box available until 3pm

bento box	16.0
vegetarian* bento box	14.0

included in your bento box :

edamame, mixed salad, rice and miso soup
in addition

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

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

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

your local wagamama

sydney

bridge street | 38 bridge street, sydney
king street wharf | 49 lime street, sydney
tgV | level 1, 500 george street, sydney
sydney intl airport | t1, departures foodcourt, level 1

phone : 02 9252 8696
phone : 02 9299 6944
phone : 02 9261 0292
phone : 02 9669 5011

brisbane

fortitude valley | 1000 ann street, fortitude valley
wintergarden | 171 - 209 queen street mall
chermide | cnr gympie and hamilton road

phone : 07 3252 8229
phone : 07 3003 0281
phone : 07 3350 3034

melbourne

flinders lane | cnr exhibition street and flinders lane
chadstone | chadstone shopping centre

phone : 03 9671 4303
phone : 03 9530 9410

perth

subiaco | cnr roberts and rokeby rd

phone : 08 9380 9281

canberra

canberra centre | north quarter, 125 bunda street

phone : 02 6247 1584

to see locations please visit wagamama.com.au

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sides

		servings of 3 gyoza	servings of 5 gyoza
99	gyoza : dumplings duck gyoza deep-fried duck and leek dumplings served with a sweet hoi sin sauce	7.2	11.8
100	gyoza steamed and grilled chicken dumplings filled with cabbage, chinese leaf, chinese chives and water chestnut. served with a chilli, garlic, sesame and soy sauce	6.3	9.8
101	yasai gyoza v deep-fried vegetable dumplings filled with cabbage, carrots, water chestnut, onions, celery and chinese leaf. served with a chilli, garlic, sesame and soy sauce	5.5	8.6
102	ebi gyoza deep-fried dumplings filled with finely chopped prawns, water chestnut and spinach. served with a spicy citrus ponzu sauce	6.5	10.1
	crispy		
108	tori kara age 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		9.7
114	chilli squid deep-fried squid seasoned with sea salt and shichimi. served with a lime sauce		9.8
116	sweet potato kusabi v hand-cut sweet potato chips served with a basil and wasabi mayonnaise		6.8
118	san choy bao fried rolls 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		9.3
119	ebi san choy bao fried rolls 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		9.7
	light		
109	raw salad v mixed leaves, cucumber, carrots, spring and red onions. garnished with fried shallots and served with our wagamama house dressing		6.3
104/ 112	edamame v 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		5.4
115	wok tossed asian greens v seasonal asian greens wok tossed in soy and ginger		7.4
117	miso soup and pickles v a light soup flavoured with white miso paste, wakame and spring onions		3.2
	yakitori : grilled skewers		
105	negima yakitori three skewers of grilled chicken and spring onions coated in yakitori sauce		9.7
120	beef yakitori three skewers of grilled beef tenderloin, marinated in ginger, spring onions and mushrooms. served with sesame, sake, garlic and soy sauce		10.2

v dishes suitable for vegetarians

teppan

	noodles cooked on a hot, flat griddle		
40	yaki soba 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		17.4
41	yasai yaki soba v 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		15.8
42	yaki udon 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		19.1
43	amai udon 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 this dish contains nuts		18.0
44	ginger chicken udon 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		19.1

katsu curry

	lightly spiced japanese curry sauce		
71	chicken katsu curry chicken fillet deep-fried in panko breadcrumbs, served with a lightly spiced curry sauce and japanese-style rice. garnished with mixed leaves and pickles		18.6
72	yasai katsu curry v 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		16.8

teriyaki

	classic japanese sweet soy sauce		
81/ 80	teriyaki beef tenderloin or tender chicken and red onions in teriyaki sauce, served with japanese-style rice, garnished with mixed leaves, pickles and sesame seeds	beef 21.1	chicken 19.4
82	teriyaki salmon 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	teriyaki steak soba 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

salads

	asian inspired fresh salads		
15/ 19	otsunaaji salad 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	avocado v 16.8	beef 19.9
18	suzushii chicken salad 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		17.1

wok

	stir-fried dishes		
45	thai style stir-fried noodles 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 this dish contains nuts		19.1
74/ 79	spicy itame succulent strips of beef tenderloin or 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	beef 19.1	chicken 18.1
75	spicy yasai itame v tofu stir-fried with red chillies, zucchini, broccoli, red onions, mint, basil, coriander, garlic and chilli oil. served on steamed jasmine rice and garnished with a wedge of lime		16.8
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 on japanese-style rice		18.1
77/ 78	cha han stir-fried jasmine rice with chicken and prawns or fried tofu and butternut pumpkin with egg, snow peas. spring onions, sweetcorn and mushrooms. served with a bowl of miso soup and pickles	chicken and ebi 18.1	yasai v 13.0

ramen

	big bowl of noodles in soup		
20	chicken ramen ramen noodles in a chicken soup topped with a marinated and grilled chicken breast and seasonal greens. garnished with menma and spring onions		16.8
21	wagamama ramen 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		19.4
23	salmon ramen 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		21.3
24/ 25	chilli ramen 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	beef 19.7	chicken 17.5
26	miso ramen 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	moyashi soba v wholemeal ramen noodles in a vegetable 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/ 36	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 or marinated and grilled chicken breast, beansprouts, cucumber, lime and fresh coriander	ebi 20.2	chicken 18.7

all prices are gst inclusive