

fresh juices

	small	regular
1/11 raw juice a mixture of carrot, cucumber, tomato, orange and apple. an all-round high nutrient and high-energy drink	4.5	6.5
2/12 fruit juice a mixture of apple, orange and passionfruit good for general cleansing and digestion	4.5	6.5
5/22 apple and orange juice a simple combination of freshly squeezed apple and orange. high in vitamin c	4.5	6.5
6/16 apple, mint and lime juice a mixture of apple, fresh mint and lime a delicious wagamama favourite	4.5	6.5
7/17 watermelon, pineapple and apple juice a refreshing combination of freshly squeezed watermelon, pineapple and apple	4.5	6.5
9/29 watermelon, lychee and passionfruit juice a delicious combination of watermelon, lychee and passionfruit	4.5	6.5
6/47 6/48 carrot, apple and ginger juice a healthy combination of fresh apple, carrot and ginger and passionfruit	4.5	6.5

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 <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 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

hansetsu

positive value lunch portions available until 3pm

291 yaki soba	14.0
292 ginger chicken udon	14.0
293 teriyaki chicken	14.0
294 teriyaki beef	14.0
295 chicken katsu curry	14.0
296 yasai yaki soba v	13.0
297 yasai katsu curry v	13.0

your local wagamama

sydney

wagamama bridge street
38 bridge street
sydney nsw 2000
ph: 02 9252 8696

wagamama king street wharf
49 lime street
sydney nsw 2000
ph: 02 9299 6944

wagamama the galleries victoria
level 1, 500 george street
sydney nsw 2000
ph: 02 9261 0292

melbourne

wagamama flinders lane
83 flinders lane
melbourne vic 3000
ph: 03 9671 4303

wagamama chadstone
shop k050, lower ground level
chadstone shopping centre
1341 dandenong road
melbourne vic 3148
ph: 03 9530 9410

wagamama southgate
shop m3 (mid level)
southgate centre
3 southgate avenue
southbank vic 3006
ph: 03 9696 9140

brisbane

wagamama fortitude valley
emporium, 1000 ann street
fortitude valley qld 4006
ph: 07 3252 8229

wagamama wintergarden
wintergarden shopping centre
shop g314, level 3
171 - 209 queen street mall
wintergarden qld 4000
ph: 07 3003 0281

wagamama chermide
westfield shopping centre
shop 339, parkland pavilion
corner gympie and hamilton road
chermide qld 4032
ph: 07 3350 3034

perth

wagamama subiaco
corner roberts and rokeby
subiaco, perth wa 6008
ph: 08 9380 9281

canberra

wagamama canberra
canberra centre
shop tgo8 ground floor
125 bunda street
canberra act 2601
ph: 02 6247 1584

wagamama.com.au

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take-out
menu
wagamamatakeout.com.au

wagamama

sides

	gyoza : dumplings	3 gyoza	5 gyoza
99/ 3099	duck gyoza deep-fried duck and leek dumplings served with a sweet hoi sin sauce	7.2	11.8
100/ 3100	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	6.5	9.9
101/ 3101	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	6.5	9.9
102/ 3102	ebi gyoza deep-fried dumplings filled with finely chopped prawns, water chestnut and spinach. served with a spicy citrus ponzu sauce	6.5	9.9
	crispy		
108	tori kara age deep-fried chicken pieces marinated with soy sauce, sake, mirin, dried oregano, thyme and fresh ginger. 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
121	tebasaki chicken wings marinated with ginger and sake then deep-fried. served on crisp salad drizzled with soy, mirin, sake and white sesame seeds		9.7
116	sweet potato kusabi v hand-cut sweet potato chips served with a basil and wasabi mayonnaise		6.8
	light		
109	raw salad v vg mixed leaves, cucumber, carrots, red and spring onions. garnished with fried shallots and served with our wagamama house dressing		6.3
104/ 112	edamame v vg 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 vg seasonal asian greens wok tossed in soy and ginger		8.4
117	miso soup and pickles v vg 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		10.6
120	beef yakitori three skewers of grilled beef tenderloin marinated in ginger, spring onions and mushrooms. served with sesame, sake, garlic and soy sauce		10.6
122	satay chicken three skewers of grilled chicken coated in spicy peanut sauce		10.6

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		18.8
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		17.1

these dishes may contain nuts

v dishes suitable for vegetarians

vg dishes suitable for vegans

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		19.2
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		16.8
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		19.2
44	ginger chicken udon teppan-fried udon noodles with chicken marinated in ginger, garlic and lemongrass. served with snow peas, egg, red and spring onions, beansprouts and chillies. garnished with pickled ginger and fresh coriander		19.2

teriyaki

	classic japanese sweet soy sauce		
	teriyaki raisu tender chicken or beef tenderloin and red onions in teriyaki sauce, served with japanese-style rice, garnished with mixed leaves, pickles and sesame seeds		
80	chicken		19.4
81	beef		20.3
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		21.8
	teriyaki soba grilled teriyaki beef tenderloin or salmon fillet on a bed of teppan-fried soba noodles with curry oil, snow peas, chillies, red onions, ginger, beansprouts and baby bok choy. with teriyaki sauce, coriander and mixed sesame seeds		
83	beef		20.8
84	salmon		21.8

salads

	asian inspired fresh salads		
51	otsunaaji beef salad 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
59	vietnamese chicken salad grilled chicken marinated in ginger, garlic and lemongrass, tossed with vermicelli rice noodles, fresh mint, lettuce, carrot, beansprouts, coriander and spring onions in a soy and lime dressing. garnished with fresh mint leaves		18.6
61	nasubi yasai salad v vg spicy marinated zucchini, eggplant and mushrooms with roasted sweet potato, butternut pumpkin, caramelised red onion, mixed leaves and roasted cashew nuts. tossed with wagamama house dressing and a wonton crisp		16.8

wok

	stir-fried dishes		
45	thai style stir-fried noodles stir-fried rice noodles with chicken, 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
	spicy itame succulent strips of beef or chicken or fried tofu marinated in ginger, garlic and lemongrass with stir-fried broccoli, zucchini, red chilli, red onion, mint, basil, coriander, garlic, ginger and chilli oil. served on steamed jasmine rice and garnished with a wedge of lime		
74/79	beef / chicken		19.1
75	tofu v vg		17.1
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
	cha han chicken and prawns or fried tofu and butternut pumpkin with stir-fried jasmine rice, egg, snow peas, spring onions, sweetcorn and mushrooms. served with a bowl of miso soup and pickles		
77	chicken and ebi		18.1
78	tofu and vegetable v		16.5

ramen

	big bowl of noodles in soup		
19	wagamama seafood ramen ramen noodles in a vegetable soup topped with seasonal greens, wakame, grilled squid, grilled seasonal fish, fried tofu, prawn, marinated and grilled mushroom and kamaboko-aka. garnished with menma and spring onions		19.8
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		18.1
	chilli ramen ramen noodles in a spicy chicken soup topped with grilled beef sirloin or grilled marinated chicken breast, fresh chillies, red onions, beansprouts, coriander, spring onions and a wedge of lime		
24	chicken		19.1
25	beef		19.7
27	moyashi soba v wholemeal ramen noodles in a vegetable soup topped with zucchini, snow peas, mushrooms, beansprouts, garlic, leeks, sesame oil and fried tofu. garnished with spring onions		17.1

kare lomen

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

all prices are gst inclusive