

sides

108 tori kara age	6.30	103 ebi katsu	7.00
seasoned, crispy chicken pieces served with a spiced sesame and soy sauce		crispy fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce. garnished with lime	
105 beef tataki ^{new}	7.00	109 chilli squid	7.00
lightly seared, marinated steak, thinly sliced and served chilled. dressed with citrus ponzu and japanese mayonnaise and served with a side of pickled beetroot and coriander		crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce	
104 edamame (v)	5.55	hirata steamed buns	
steamed edamame beans. served with salt or chilli garlic salt		two small, fluffy asian buns served with japanese mayonnaise and coriander	
112 pork ribs	6.55	115 pork belly and panko apple	6.00
in a korean barbecue sauce with mixed sesame seeds		116 korean barbecue beef and red onion	6.00
110 raw salad (v) ^{new}	4.75	117 mixed mushrooms and panko aubergine (v)	6.00
mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot and red onion. topped with fried shallots and the wagamama house dressing		120 seasoned crispy chicken pieces with fresh tomatoes	6.00
107 lollipop prawn kushiyaki	7.00		115
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with a caramelised lime			
111 wok-fried greens (v)	4.80	gyoza	
tender stem broccoli and seasonal greens, stir-fried in a garlic and soy sauce		five tasty dumplings, filled with goodness	
106 bang bang cauliflower (v)	4.95	steamed	
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger		erved grilled and with a dipping sauce	
duck wraps		101 yasai vegetable (v)	6.00
shredded crispy duck served with cucumber and spring onions		100 chicken	6.00
118 asian pancakes and cherry hoisin sauce	7.00	fried	
119 lettuce wrap and tamari sauce	7.00	erved with a dipping sauce	
		99 duck	7.00

ramen

meet the dish

our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes, all served in a traditional black bowl

20 chicken ramen	13.90	21 wagamama ramen ?	16.75
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grilled chicken on top of noodles in a rich chicken broth. with dashi and miso. topped with seasonal greens, menma and spring onions

chilli ramen

noodles in a spicy chicken broth topped with red onions, spring onions, beansprouts, chillies, coriander and fresh lime

25 | chicken
24 | steak

26 | seafood ramen ?

sea bream, grilled black tiger prawns and breaded tilapia on top of noodles in a vegetable broth, garnished with seasonal greens, wakame and samphire

28 | shirodashi ramen

slow cooked seasoned pork belly, on top of noodles in a rich chicken broth with dashi and miso. topped with seasonal greens, menma, spring onions, wakame and half a tea-stained egg

22 | grilled duck ramen ?

tender, boneless duck leg splashed with citrus ponzu sauce in a noodle and vegetable broth. dressed with chilli, seasonal greens and coriander



21

curry

meet the dish

curries, but not as you know them. we have a range of fresh curries, ranging from the mild and fragrant to spicier chilli dishes

make it your own

want to try something different? swap your white rice for brown rice. it adds a slightly nutty flavour

perfect with

curry spices are best balanced with cool, clear flavours. a curry goes perfectly with a cold, crisp beer such as asahi or iki

firecracker
a fiery mix of mangetout, red and green peppers, onions and hot red chillies. served with steamed rice, sesame seeds, shichimi and fresh lime

75 | chicken
76 | prawn

raisukaree

a mild coconut and citrus curry, with mangetout, peppers, red and spring onions. served with white rice, a sprinkle of mixed sesame seeds, red chillies, coriander and fresh lime

79 | chicken
80 | prawn

samla curry ^{new}

a fragrant, spicy lemongrass and coconut curry with peppers, shitake mushrooms and baby plum tomatoes. served with white rice and garnished with spring onions, chilli and coriander

90 | chicken
92 | yasai | vegetable (v)

katsu curry

chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice and a side salad

71 | chicken
72 | yasai | sweet potato, aubergine and butternut squash (v)

14.95
16.25

14.95
16.25

teppanyaki

meet the dish

teppanyaki is a big plate of sizzling noodles, stir-fried by quickly turning them on a flat griddle. this means you get soft noodles and crunchy vegetables

make it your own

our noodles are always cooked fresh. you can choose whichever noodles you want in your teppanyaki; from soba to udon. ask your server for the best option

perfect with

sizzling teppanyaki goes perfectly with a fresh juice. we think the tropical or raw juice work best

73 | grilled duck donburi ?
tender shredded duck leg in a spicy teriyaki sauce. served with carrots, mangetout, sweet potato and red onion on a bed of sticky japanese rice. finished with a crispy fried egg, shredded cucumber and spring onions with a side of kimchee

70 | chicken
69 | beef

74 | shiitake donburi (v)
shiitake mushroom and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, chilli and seasonal greens

70 | chicken
69 | beef

14.65
15.95

14.65
15.95

77 | teriyaki donburi
chicken or beef brisket in teriyaki sauce with sticky white or brown rice, shredded carrots, seasonal greens and onions. garnished with sesame seeds and a side of kimchee

70 | chicken
69 | beef

14.65
15.95

74 | shiitake donburi (v)
shiitake mushroom and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, chilli and seasonal greens

70 | chicken
69 | beef

14.65
15.95

omakase

our chef's special dishes fresh from the kitchen

54 | grilled bream donburi ? ^{new}
fillet of sea bream dressed in spicy vinegar on a bed of sticky white rice and teriyaki sauce. finished with carrots, seasonal greens, spring onions and coriander. served with a side of kimchee

57 | steak bulgogi
marinated sirloin steak and miso-fried aubergine served on a bed of soba noodles, dressed in a sesame and bulgogi sauce. finished with spring onions, kimchee and half a tea-stained egg

53 | teriyaki lamb ?
grilled teriyaki lamb with mushrooms, asparagus, kale and mangetout served on a bed of soba noodles in a pea, herb and wasabi dressing

55 | seared nuoc cham tuna ? ^{new}
seared nuoc cham tuna steak on a bed of quinoa with stir-fried kale, sweet potato, edamame beans, red onion and peppers, garnished with coriander

16.75
17.95
15.75

16.75
17.95
15.75

16.75
17.95
15.75

16.75
17.95
15.75

16.75
17.95
15.75

donburi

meet the dish

a traditional dish, donburi is a big bowl of steamed rice that is stir-fried with chicken, beef or prawn and mixed vegetables. served with a pickled side

make it your own

you can swap your brown rice for white rice. or if you are feeling bold, stir your pickles or kimchee straight into your donburi. it tastes best if you mix it all together as you eat

perfect with

donburi goes well with another classic; gyoza. complete the tradition with miso soup

73 | grilled duck donburi ?
tender shredded duck leg in a spicy teriyaki sauce. served with carrots, mangetout, sweet potato and red onion on a bed of sticky japanese rice. finished with a crispy fried egg, shredded cucumber and spring onions with a side of kimchee

70 | chicken
69 | beef

14.65
15.95

14.65
15.95

14.65
15.95

74 | shiitake donburi (v)
shiitake mushroom and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, chilli and seasonal greens

70 | chicken
69 | beef

14.65
15.95

14.65
15.95

salads

warm chilli salad ?
stir-fried chicken or tofu, red peppers, mangetout, tender stem broccoli and red onions on a bed of baby gem lettuce. dressed in a sweet chilli sauce. garnished with chillies, spring onions and cashew nuts

129 | chicken
130 | tofu (v)

12.95
11.95

12.95
11.95

12.95
11.95

extras

make your meal even better

301 | rice
302 | noodles

2.50
2.60

303 | miso soup and japanese pickles
304 | chillies | chilli paste

2.50
1.50

305 | japanese pickles
306 | a tea-stained egg
307 | kimchee

1.00
1.50
1.00

? | **may contain shell or small bones** **?** | **contains nuts** **(v)** | **vegetarian**

for allergy and intolerance information please see reverse of menu

fresh juices

squeezed, pulped and poured fresh for you

01 | raw

carrot, cucumber, tomato, orange and apple

02 | fruit

apple, orange and passion fruit

03 | orange

orange juice. pure and simple

04 | carrot

carrot with a hint of fresh ginger

07 | positive

pineapple, lime, spinach, cucumber and apple



regular 35cl 4.40 large 50cl 5.75

06 | repair

kale, apple, lime and pear

09 | tropical

mango, apple and orange

08 | power

spinach, apple and ginger



beers

selected to go perfectly with your food

601 heineken holland	35cl tap	4.25
602 heineken holland	50cl tap	5.50
603 lucky buddha beer china	33cl bottle	4.95
604 iki japan	33cl bottle	4.95
605 asahi super dry japan	33cl bottle	4.95
606 tiger beer singapore	33cl bottle	4.95
607 heineken 0.0% holland	30cl bottle	3.25
608 amstel radler 2.0% holland	30cl bottle	3.25



wine

red

411 412 413 monterre merlot	50cl carafe	13.00	bottle	18.50
glass	3.95			
415 414 416 finca la linda malbec	50cl carafe	17.00	bottle	22.95
glass	4.95			

white

401 402 403 urmeneta sauvignon blanc	50cl carafe	13.00	bottle	18.50
glass	3.95			
405 406 407 finca la linda chardonnay	50cl carafe	17.00	bottle	22.95
glass	4.95			
609 410 fleur du cap chardonnay uf oaked			bottle	29.95
glass	5.95			

rose

421 422 423 palombe cinsault	50cl carafe	15.00	bottle	20.95
glass	4.50			

sparkling

431 432 follador prosecco frizzante	bottle	24.95
20cl bottle	5.50	

saké

502 501 ozeki karakuchi	18cl carafe	6.00
5cl shot	2.00	

soft drinks

709 719 iced tea	reg	2.80	large	4.60
715 716 homemade lemonade	reg	2.80	large	4.60
701 703 still water	33cl	2.50	75cl	4.50
702 704 sparkling water	33cl	2.50	75cl	4.50
707 pepsi				2.80
708 pepsi max				2.80
710 tonic				2.80
711 7-up				2.80
712 sis orange				2.80
713 ginger ale				2.80
714 bitter lemon				2.80

allergies and intolerances

if you have a food allergy, intolerance or sensitivity please let your server know before you order your food. they will be able to suggest the best dishes for you

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients

please note there are some occasions in which our recipes change so its is always best to check with your server before ordering

amsutrmay18

please note

whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain

