


wagamama

positive eating + positive living

welcome to wagamama

at wagamama we celebrate consistency and quality in everything we do. wagamama is unique in that we don't have starters – instead the menu consists of side dishes – the perfect complement to your meal. to ensure the freshness of your food, some of the dishes may arrive before others. the aim is, don't wait, just start eating and enjoy the wagamama experience

our ethos, developed since the first wagamama opened in london, uk in 1992 is 'to combine great, fresh and nutritious food in a sleek yet simple setting with helpful, friendly service and value for money'



drinks

fresh juices

- | | | |
|---|--|-------|
| 1 | raw juice
a mixture of carrot, cucumber, tomato, orange and apple an all-round high-nutrient and high-energy drink | €3.90 |
| 2 | fruit juice
a mixture of apple, orange and passion fruit. good for general cleansing and digestion | €3.90 |
| 3 | orange juice
rich in vitamin c | €3.90 |
| 4 | carrot juice
carrot with a dash of fresh ginger root a very good source of pro vitamin a | €3.90 |
| 5 | apple and orange juice
a simple combination of freshly squeezed apple and orange. high in vitamin c | €3.90 |
| 6 | apple and lime juice
freshly squeezed apple juice with a refreshing twist of lime | €3.90 |



soft drinks

- | | | | |
|-----|------------------------------|--------|-------|
| 701 | still water | 1000ml | €2.90 |
| 703 | sparkling water | 330ml | €2.90 |
| 705 | coca-cola | 250ml | €2.90 |
| 706 | coca-cola light | 250ml | €2.90 |
| 707 | coca-cola zero | 250ml | €2.90 |
| 708 | sprite | 250ml | €2.90 |
| 710 | fanta | 250ml | €2.90 |
| 711 | ice tea peach / lemon | 330ml | €3.50 |

beer

- | | | | |
|-----|--|-------|-------|
| 600 | tiger new
the best selling premium asian beer in the world with fruity taste and unique aroma which fits perfectly with the spicy asian tastes | 330ml | €5.40 |
| 603 | kirin ichiban
light color premium beer from japan made of barley and rice | 330ml | €5.40 |
| 601 | asahi super dry
japan's number one premium beer known for its clean, crisp and refreshing taste | 330ml | €5.40 |
| 602 | amstel pulse | 330ml | €4.40 |
| 604 | heineken | 330ml | €4.40 |
| 605 | fischer | 330ml | €4.40 |
| 606 | mcfarland | 330ml | €5.50 |
| 607 | buckler | 330ml | €4.40 |

sake wine

- sho chiku bai**
premium sake, refreshing and smooth. served hot
- | | | | |
|-----|----------|-------|-------|
| 501 | for one | 150ml | €3.70 |
| 502 | to share | 250ml | €5.10 |

wines

- | | | 187ml | 750ml |
|-------------------|--|-------|--------|
| white wine | | | |
| 402/401 | moschofilero boutari (moschofilero)
white-yellow colour with aromas of flowers and citrus fruits | €4.30 | €14.80 |
| 404 | oreinos helios white (moschofilero & roditis)
bright white-yellow colour with green highlights. rich and distinct aromas from citrus fruits and rose | | €16.00 |
| 405/407 | blanc de blancs porto karra
(roditis asirtiko, athiri) new
bright color, mixed with flowering citrus aroma | €4.40 | €15.80 |
| 406/410 | asprolithi (roditis) new
white and yellow color. fruity aroma with citrus freshness | €4.60 | €16.90 |
| 416 | kanenas tsantali (moschato alexandrias, chardonnay) new
fresh, fruity with yellow fruits, citrus and diacritic spiciness | | €18.90 |
| 417 | mikros vorias riesling new
bright green and yellow color, with aromas of night flower, jasmine, basil and mint | | €23.50 |
| 414 | fantaxometoho boutari (chardonnay, malvasia aromatica, velana)
white yellow colour with perfumes of flowers and citrus fruits, notes of honey and presence of vanilla and butter | | €24.10 |
| red wine | | | |
| 431/430 | agiorgitiko boutari (agiorgitiko)
deep red colour, with aromas of red fruits, vanilla and cocoa | €4.40 | €15.40 |
| 433 | oreinos helios red (agiorgitiko)
deep violet colour, as an indication of youth with purple highlights. fruity nose with aromas of plumbs and maraschino cherries | | €16.00 |
| 435/438 | limnio porto karras new
ruby color and smooth pleasant character | €4.50 | €16.30 |
| 434/439 | metohi chromitsas (limnio - cabernet sauvignon) new
deep purple color with ruby sheen mix aromas | €4.30 | €17.50 |
| 442 | kanenas tsantali (mavroudi, syrah)
deep red in color, rich velvet taste and long lasting taste | | €22.60 |
| 445 | chateau porto karras (cabernet franc, merlot, limnio) new
bright deep purple color with mauve sheen. unique velvet taste | | €26.20 |
| 436 | mikros vorias cabernet-merlot
(cabernet franc, merlot, limnio)
deep purple color with violet sheen and fresh aromas | | €23.90 |
| rosé wines | | | |
| 461/460 | rose boutari demi-sec (xinomavro syrah, cabernet sauvignon, merlot) new
intense bright rose color with perfumes of rose and cherry | €4.40 | €15.80 |
| 462 | kanenas tsantali rose (mavroudi, syrah) new
cool, fruity with thin bouquet and small red fruits | | €18.70 |

menu glossary

• noodles:

udon : thick, white egg free noodles

soba : thin, wheat egg noodles

• sauces:

cherry hoi sin : sweet cherry dipping sauce

yakitori : japanese sweet sauce

amai sauce : sweet and sour tamarind sauce

gyoza : chilli, garlic and soy sauce

• asian cooking terminology:

ramen : noodle soup. with vegetables, chicken or fish

ebi : prawns

miso : japanese paste made from soya beans

yasai : vegetables

menma : bamboo shoots

panko : coarse japanese breadcrumbs

wakame : seaweed

galangal : root with citrus aroma used for cooking

mangetout : baby pea pods eaten whole

sashimi : uncooked fish

tofu : made from soybeans high in protein and calcium

silken tofu : a smooth type of tofu

wok-fried : method of stir frying in a traditional japanese pan

v dishes suitable for vegetarians

f available fried on request

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



extras

300 **japanese-style rice**

€2.60

303 **chillies**

€0.70

301 **noodles**

€2.30

304 **pickles**

€0.80

302 **steamed white rice**

€2.30

305 **extra sauce**

€0.50

side dishes

we don't have starters, instead we offer a large variety of side dishes which are the perfect way to start your meal or accompany your main dish

gyoza

- 100 **gyoza** €6.00
five 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 **yasai gyoza** €6.00
five steamed and grilled vegetable dumplings filled with cabbage, carrots, water chestnut, onion, celery and chinese leaf. served with a chilli, garlic, sesame and soy sauce
- 102 **ebi gyoza** €6.50
five deep-fried dumplings filled with chopped black tiger prawns, water chestnut and spinach. served with a spicy citrus ponzu sauce
- 99 **duck gyoza** €6.50
five deep-fried duck and leek dumplings. served with a spicy cherry hoi sin sauce



crispy

- 108 **tori kara age** €5.30
deep-fried chicken pieces marinated in soy sauce, sake, mirin, dried oregano, thyme and a fresh ginger served with gyoza sauce
- 103 **ebi katsu** €7.30
deep-fried black tiger prawns in panko breadcrumbs. served with a spicy red chilli and garlic sauce. garnished with a wedge of lime
- 114 **chilli squid with spicy vinegar dressing** new €5.60
lightly fried squid marinated in schischimi and sea salt mix served with a spice vinegar dressing
- 116 **sweet potato slices with bbq amai** v new €4.20
hand cut pieces of sweet potato lightly fried and served with a sweet bbq amai sauce garnished with sesame seeds



light

- 109 **raw salad** v €4.20
a combination of mixed asian leaves, thin cut mooli, carrot, spring and red onions. garnished with fried shallots and served with wagamama house dressing
- 104 **edamame** v €4.50
freshly steamed green soya beans the perfect complement to drinks
choose sprinkled with salt or chilli and garlic salt
- 106 **grilled asparagus** v €6.00
asparagus spears grilled together with a mixture of spices and yakitori sauce. topped with mixed sesame seeds
- 105 **negima yakitori** €6.50
three skewers of chicken breast and spring onion coated with yakitori sauce
- 107 **pork and prune yakitori** €6.50
three skewers of grilled pork and prune coated with yakitori sauce
- 110 **miso soup and pickles** v €2.10
a light soup flavoured with white miso paste, wakame, silken tofu and thinly sliced spring onions



teppan + teriyaki

teppan dishes are our most popular dishes all cooked on a flat griddle. the noodles are accompanied with a choice of fresh meat, chicken, fish or vegetables

teppan : dishes cooked on a hot, flat griddle



yaki soba



amai udon

40 **yaki soba** €9.10
teppan-fried soba noodles with egg, chicken, shrimps, onion, green and red peppers, beansprouts and spring onions. garnished with mixed sesame seeds, fried shallots and pickled ginger

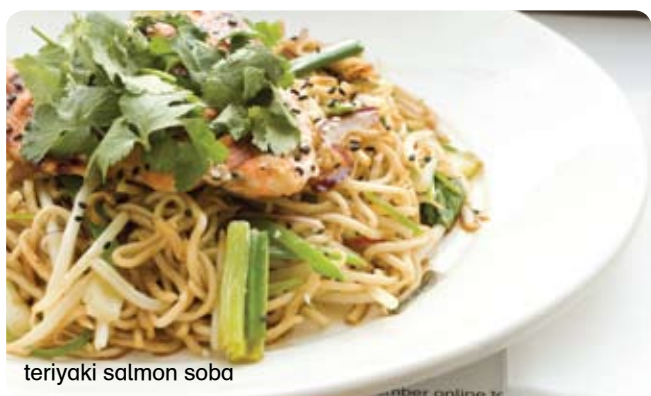
41 **yasai yaki soba v** €8.70
teppan-fried wholewheat noodles with egg, butternut squash, white and spring onions, garlic, mushrooms, green and red peppers and beansprouts. garnished with mixed sesame seeds, fried shallots, pickled ginger and coriander vinegar

44 **ginger chicken udon** €10.30
teppan-fried udon noodles with chicken marinated in ginger, garlic and lemongrass. served with mangetout, red onions, beansprouts, fresh chilli, egg and spring onions. garnished with pickled ginger and fresh coriander

43 **amai udon** €10.70
the flavour of this dish is both sweet and sour. udon noodles teppan-fried with egg, fried tofu, prawns, red onions, leeks and beansprouts. garnished with crushed roasted peanuts and a wedge of lime. squeeze the lime juice over the noodles for extra flavour

this dish contains nuts

teriyaki



teriyaki salmon soba



teriyaki steak soba

47 **teriyaki chicken** €11.90
tender chicken and red onion stir fried in a teriyaki sauce served with japanese-style rice garnished with mixed leaves, sesame seeds and red pickles

48 **teriyaki pork soba** €12.80
grilled pork on a bed of teppan-fried soba noodles with curry oil, mangetout, red chillies, red and spring onions, beansprouts and spinach with teriyaki sauce, coriander and mixed sesame seeds

46 **teriyaki salmon soba** €14.00
grilled salmon fillet on a bed of teppan-fried soba noodles with curry oil, mangetout, red chillies, red and spring onions, beansprouts and spinach with teriyaki sauce, coriander and mixed sesame seeds

45 **teriyaki steak soba** €14.95
grilled steak on a bed of teppan-fried soba noodles with curry oil, mangetout, red chillies, red and spring onions, beansprouts and spinach with teriyaki sauce, coriander and mixed sesame seeds

rice + chilli men

some wagamama favourites including cha han, ebi raisukaree and chicken chilli men

rice dishes

- 77 **cha han** €9.00
stir-fried rice with egg, chicken, prawns, mangetout, sweetcorn, spring onions and oyster mushrooms. accompanied by a bowl of miso soup and pickles
- 78 **yasai cha han v** €8.40
stir-fried rice with egg, mangetout, sweetcorn, butternut squash, fried tofu, spring onions and oyster mushrooms. accompanied by a bowl of miso soup and pickles
- 76 **chicken tama** €9.90
marinated and grilled chicken breast with stir-fried courgettes, mushrooms and onion together with oyster sauce, fresh ginger, garlic and wine sauce, served with japanese style rice
- 32 **chashu donbrui new** €9.70
barbecue marinated pork fillet stir-fried with red pepper, shiitake mushrooms, mangetout and caramelised onions with tsuyu sauce on japanese style rice. served with mixed leaves and garnished with red pickles sesame, spring onions and lime
- 39 **koumi chicken new** €9.20
succulent strips of marinated chicken, wok-fried in an oyster sauce with courgettes, mushrooms, baby corn, red onions, coriander, mint and chillies. served with japanese rice. garnished with a sprig of mint and lime
- 79 **ebi raisukaree** €12.90
stir fried black tiger prawns in a coconut and lime curry sauce with mangetout, peppers and red spring onions. served on japanese style rice and garnished with red chillies, coriander and lime



cha han



ebi raisukaree

chilli men : noodles in a sweet and spicy sauce

- 49 **chicken chilli men** €11.70
stir-fried marinated chicken, courgettes, red onions, green and red peppers, mangetout and spring onions in a sauce made from chillies, ginger, garlic, onion, tomatoes, lemongrass and sweet red peppers. served with soba noodles
- 50 **ebi chilli men** €12.90
stir-fried marinated prawns, courgettes, red onions, green and red peppers, mangetout and spring onions in a sauce made from chillies, ginger, garlic, onion, tomatoes, lemongrass and sweet red peppers. served with soba noodles
- 51 **yasai chilli men v** €9.80
stir-fried courgettes, oyster mushrooms, mangetout, green and red peppers and fried tofu in a sauce made from chillies, ginger, garlic, onion, tomatoes, lemongrass and sweet red peppers. served with whole wheat noodles



chicken chilli men

katsu

katsu curry is a favourite for many and a well known wagamama dish

katsu



chicken katsu curry

- 71 **chicken katsu curry** €10.90
chicken fillet deep-fried in panko breadcrumbs, served with a lightly spiced curry sauce and japanese-style rice. garnished with a combination of mixed leaves and red pickles
- 73 **served with grilled chicken katsu curry** €10.50
- 72 **yasai katsu curry v** €9.90
slices of sweet potato, aubergine and butternut squash, deep-fried in panko breadcrumbs. served with a lightly spiced curry sauce and japanese-style rice. garnished with a combination of mixed leaves and red pickles

salads

our wagamama salads are a perfect choice for a lighter meal whilst being delicious and nutritious

salads



orange and sesame chicken salad



salmon and avocado salad

- 65 **stir-fried cumin chicken salad** €9.00
stir-fried strips of chicken marinated with cumin, chilli, coriander and garlic with red onion and red pepper tossed in a ginger tamarind sauce, served on a salad of baby spinach dressed with wagamama house dressing and garnished with sliced red chillies
- 66 **stir-fried cumin beef salad** €10.90
stir-fried strips of beef marinated with cumin, chilli, coriander and garlic with red onion and red pepper tossed in a ginger tamarind sauce, served on a salad of baby spinach dressed with wagamama house dressing and garnished with sliced red chillies
- 60 **orange and sesame chicken salad** €10.10
shredded ginger, garlic and lemongrass marinated chicken breast in a salad of asian leaves mixed with oranges, coriander, mangetout, caramelised red onion and spring onions. served with orange dressing, sesame oil and mint. garnished with roasted cashew nuts and mixed sesame seeds
this dish contains nuts
- 67 **salmon and avocado salad** €10.70
sashimi salmon and avocado infused with a sweet soy and wasabi vinaigrette on a salad of asian leaves, garnished with crispy fried shallot
- 68 **prawn and noodle salad** €11.00
black tiger prawns, tossed through a salad of soba noodles, blanched beansprouts, roasted courgette, shredded carrot, mooli and thinly sliced spring onions with coriander and spicy citrus ponzu dressing

ramen

ramen are thin wheat-egg noodles, served in a broth with delicious toppings. there are three other types of noodles served at wagamama - white soba or whole-wheat soba and udon (without egg)

kare noodles : ramen noodles in a spicy coconut based sauce served with marinated and then grilled chicken or shrimp

- 36 **chicken kare lomen** €10.50
ramen noodles garnished with a marinated and grilled chicken breast, beansprouts, cucumber, fresh coriander and a wedge of lime in a spicy sauce made from lemongrass, coconut milk, shrimp paste, red chillies, fresh ginger and galangal
- 35 **ebi kare lomen** €10.90
ramen noodles garnished with marinated grilled black tiger prawns, beansprouts, cucumber, fresh coriander and a wedge of lime in a spicy sauce made from lemongrass, coconut milk, shrimp paste, red chillies, fresh ginger and galangal



ebi kare lomen

ramen

- 20 **chicken ramen** €9.90
marinated grilled chicken breast with seasonal greens, menma, spring onions and noodles in a pork and chicken broth
- 22 **wagamama seafood ramen** €10.70
marinated salmon, prawns, local white fish and squid topped with wakame, menma, seasonal greens, sliced spring onions served with noodles in vegetable broth
- 23 **salmon ramen** €12.50
marinated grilled salmon fillet, seasonal greens, menma, spring onions, wakame and carrots served with noodles in a pork and chicken spiced miso broth garnished with mixed sesame seeds
- 24 **chilli beef ramen** €13.00
marinated grilled sirloin steak, fresh chillies, sliced red onions, beansprouts, coriander and spring onions served with noodles in a spicy pork and chicken broth garnished with a wedge of lime
- 25 **chilli chicken ramen** €11.50
marinated grilled chicken breast, fresh chillies, sliced red onions, beansprouts, coriander and spring onions served with noodles in a spicy pork and chicken broth garnished with a wedge of lime

all ramen can be served with vegetarian soup as an option.
please ask your server



chicken ramen



chilli beef ramen

desserts + hot drinks

we offer a wide range of hot drinks which compliment your wagamama meal.
choose from a creamy cappuccino, espresso or green tea

desserts



white chocolate and ginger cheesecake



chocolate fudge cake with chocolate-wasabi sauce



orange sanguine sorbet

- 15 **white chocolate and ginger cheesecake*** €5.50
creamy white chocolate and stem ginger cheesecake on a crunchy ginger biscuit base topped with white chocolate shavings
- 17 **chocolate fudge cake with chocolate-wasabi sauce*** €5.90
moist chocolate fudge cake with wasabi and white chocolate fudge filling. served with chocolate-wasabi sauce and dairy vanilla ice cream
- 14 **kudamondo fruit salad v** €4.80
combination of seasonal fruits with little cicamon and asian syrup inside. served with sorbe by mango
- 16 **crème brulee cheesecake*** €6.40
white chocolate cheesecake with crème brulee inside. served with toffee syrup
- 18 **oreo cookie bash*** €6.80
creamy chocolate cake made by oreo cookie with also small pieces of oreo cookie inside

two scoops of any of the following €4.50

- 11 **mango sorbet v**
tropical refreshing taste of mango
- 12 **lemon sorbet***
a classical and beloved sorbe, refreshing and light
- 10 **vanilla ice-cream***
a tasteful and creamy vanilla ice cream
- 13 **orange sanguine sorbet***
sweet, smooth and very refreshing

* these dishes contain dairy products and nuts

coffee & tea



espresso

- 801 **espresso** €2.80
- 802 **double espresso** €3.60
- 803 **cappuccino** €3.90
- 804 **café latte** €3.90
- 805 **nescafe** €2.90
- 806 **greek coffee** €2.50
- 807 **green tea** €2.00

ask your server for decaffeinated choices

all frying products are fried in 100% vegetable oil, non hydrogenated | for the preparation of all products we use sunflower oil and sesame oil | 13% service charge (with an additional increase of 8% from 13 of december to 15 of january, and the two weeks during easter time), prices include v.a.t. | municipality tax are included in the prices | manager by law: costas karakaxides | the restaurant is obliged to issue purchase receipts | the seafood, chicken and pork skewers and the edamame are all frozen

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kids menu

kids menu available – with variety of games in order for kids to have fun



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