

welcome to wagamama



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our restaurants are modelled on the ramen bars which have been popular in japan for many years. your order is taken on an electronic handheld and zapped through to the kitchen by radio signal, where it is cooked immediately, as we want to ensure the freshness of your food, individual selections of your side dishes and main meals may be delivered at different times, the aim is, don't wait – just tuck in and share. if you are rushed, please ask your server for the best selection of quick items. we hope you enjoy the wagamama experience!

positive eating + positive living

salads

- 13 **tuna and tofu salad** 46.00
sashimi tuna and silken tofu, served on a bed of mixed leaves, with a soya and sesame dressing, garnished with spring onion, chillies, coriander, black pepper and a wedge of lime
- 14 **coconut chicken and green papaya salad** 40.00
succulent chicken breast, cooked in coconut milk, served with shredded green papaya, grapefruit segments, cherry tomatoes, mint and kaffir lime leaves. served with a mild spicy coconut, shrimp and chilli paste dressing and garnished with coriander
- 15 **apple and coriander beef salad** 46.00
slices of seared beef fillet served with mixed leaves and coriander, red apple, carrots and red chilli with a coriander and apple dressing, garnished with lime

ramen

- noodles in a big bowl of soup**
- 20 **chicken ramen** 36.00
ramen noodles in a chicken soup topped with a marinated and grilled chicken breast and seasonal greens. garnished with menma and spring onions
- 21 **wagamama seafood ramen** 48.00
ramen noodles in a vegetable dashi soup topped with grilled hamour and salmon, marinated and grilled prawns, grilled squid, seasonal greens and wakame. garnished with menma, spring onions and a wedge of lime
- 24 **chilli beef ramen** 49.00
ramen noodles in a spicy chicken soup topped with a marinated and grilled sirloin steak, fresh chillies and sliced red onion. garnished with beansprouts, coriander, spring onions and a wedge of lime
- 25 **chilli chicken ramen** 40.00
ramen noodles in a spicy chicken soup topped with a marinated and grilled chicken breast, fresh chillies and sliced red onion. garnished with beansprouts, coriander, spring onions and a wedge of lime
- 27 **mitsuzuki udon ramen v** 34.00
udon noodles in a vegetable soup with lemongrass topped with stir-fried pak choi, silken tofu, mushrooms, beansprouts, red chillies, courgettes, red onions and a grilled shitake mushroom. garnished with shichimi fried won ton skins and coriander

all prices are inclusive of 10% municipality fees and 10% service charge

slides

- gyoza** : dumplings filled with either meat, prawn or vegetables, steamed or deep-fried | choose 3 or 5 pieces
- 199/99 **duck gyoza** 19.00 26.00
deep-fried duck dumplings. served with a spicy cherry hoi sin dipping sauce
 - 1100/100 **chicken gyoza** 18.00 24.00
steamed and grilled or deep-fried dumplings filled with chicken and seasonal vegetables. served with a chilli, garlic and soy dipping sauce
 - 1101/101 **yasai gyoza v** 18.00 24.00
steamed and grilled or deep-fried dumplings filled with seasonal vegetables. served with a sweet ginger soy dipping sauce
 - 1102/102 **ebi gyoza** 19.00 26.00
deep-fried dumplings filled with finely chopped king prawns and seasonal vegetables. served with a spicy citrus ponzu dipping sauce
- crispy**
- 1103/103 **ebi katsu** 22.00 32.00
deep-fried king prawns in crispy panko breadcrumbs served with a spicy red chilli and garlic sauce. garnished with a wedge of lime
 - 107 **chilli squid** 25.00
deep-fried squid seasoned with sea salt and spicy shichimi flakes. served with a chilli, garlic and coriander dipping sauce
 - 1108 **tori kara age** 26.00
deep-fried chicken pieces marinated with egg, soy sauce, dried oregano, thyme and fresh ginger marinade. served with a chilli, garlic and soy sauce
- yakitori** : grilled skewers of chicken, beef or prawns
- 105 **negima yakitori** 25.00
three skewers of grilled chicken and spring onions, coated in yakitori sauce
 - 108 **beef yakitori** 28.00
three skewers of grilled beef and spring onions, coated in your choice of yakitori or peanut sauce
 - 111 **ebi yakitori** 30.00
three skewers of grilled prawns and spring onions, coated in yakitori sauce
- light**
- 104 **edamame v** 19.00
freshly steamed green soya beans, the perfect compliment to drinks. choose sprinkled with either salt or chilli garlic salt
 - 106 **wok tossed seasonal greens v** 22.00
seasonal greens, wok tossed in a light soy, sesame, garlic and ginger sauce
 - 109 **raw salad v** 17.00
a combination of mixed leaves, thin cut mooi, carrots and red onions. garnished with fried shallots and served with wagamama house dressing
 - 110 **miso soup and pickles v** 12.00
a light dashi soup flavoured with white miso paste, wakame, silken tofu and thinly

wok

- rice dishes**
- 77 **cha han** 36.00
stir-fried rice with egg, chicken, prawns, mangetout, sweetcorn, spring onions, shitake and white mushrooms. served with a bowl of miso soup and pickles
 - 78 **yasai cha han v** 32.00
stir-fried rice with egg, tofu, mangetout, sweetcorn, spring onions, shitake and white mushrooms. served with a bowl of miso soup and pickles
 - 53 **beef kareralsu** 45.00
stir-fried succulent beef tenderloin, fine green beans and chillies in a spicy red curry sauce. served with japanese-style rice and garnished with coriander
 - 54 **chicken yellow curry** 39.00
stir-fried chicken with fine green beans, red pepper, aubergine and red onions in a yellow curry sauce. served with japanese-style rice and garnished with coriander and a fried-boiled egg
 - 55 **black pepper prawn gohan** 56.00
stir-fried prawns, red onions, green peppers and mushrooms in a black pepper sauce. served with japanese style rice and garnished with coriander
 - 56 **grilled hamour gohan** 48.00
fresh fillet of steamed and lightly grilled hamour, served on a bed of japanese style rice and lightly stir-fried spinach and asparagus with a sesame, oyster, ginger and garlic sauce. garnished with asparagus tips, coriander and sesame seeds

kare lomen

- kare lomen**: noodles in a coconut based soup made from lemongrass, coconut milk, shrimp paste, chillies, fresh ginger and galangal
- 35 **ebi kare lomen** 40.00
 - 36 **chicken kare lomen** 36.00
- ramen noodles in our lomen soup topped with grilled prawn or breast of chicken. garnished with beansprouts, cucumber, fresh coriander and lime

katsu

- 71 **chicken katsu curry** 40.00
chicken fillet deep-fried in panko breadcrumbs, served with a lightly spiced curry sauce and a japanese-style rice. garnished with mixed leaves and red pickles
- 71 **also available with grilled chicken breast** 40.00
- 72 **yasai katsu curry v** 34.00
slices of sweet potato, aubergine and butternut squash deep-fried in panko breadcrumbs, served with a light curry sauce and a japanese-style rice. garnished with mixed leaves and red pickles

wagamama bento

- our take on the traditional japanese bento box, just choose from the signature dishes below and add either a soft drink or a still water
- all bento boxes, except the yaki soba bento are served with our gyoza and a dipping sauce,* a fresh salad of mixed leaves, japanese pickles and our wagamama dressing, steamed edamame with your choice of salt or chilli and garlic salt**
- 505 **chicken katsu bento** 58.00
the all time wagamama favourite, chicken katsu curry, with japanese style rice and a mild curry sauce served with three chicken gyoza and a chilli, garlic and soy dipping sauce
 - 506 **yasai bento v** 48.00
for the vegetarians, our delicious yasai cha han served with three yasai gyoza and a chilli, garlic and soy dipping sauce
 - 507 **ebi chilli bento** 58.00
our sweet and spicy ebi chilli men on soba noodles served with three deep-fried ebi gyoza and a citrus ponzu dipping sauce
 - 508 **teriyaki salmon bento** 58.00
our delicious teriyaki salmon soba served with three deep-fried duck gyoza and sweet cherry hoi sin dipping sauce
 - 509 **yaki soba bento** 58.00
one of our signature dishes, yaki soba, served with two grilled skewers of beef with a spicy peanut sauce
 - 510 **okazu bento** 58.00
an okazu, meaning selection, of your favourite side dishes. two chicken and two yasai gyoza with a chilli, garlic and soy dipping sauce, three grilled skewers, one prawns, one chicken and one beef coated in yakitori sauce
- bento not applicable with any other offers**

water

- | | | |
|--------------------------------|------------|-------------|
| 800/801 still water | small 9.00 | large 14.00 |
| 708/704 sparkling water | 13.00 | 23.00 |

teriyaki

- 80 **teriyaki steak soba** 52.00
grilled sirloin steak on a bed of teppan-fried noodles with pak choi, red onions, mangetout, beansprouts and chilli. garnished with teriyaki sauce, sesame seeds and coriander
- 81 **teriyaki chicken raisu** 40.00
tender chicken and red onions stir-fried in teriyaki sauce served with japanese-style rice. garnished with mixed leaves, red pickles and mixed sesame seeds
- 82 **teriyaki salmon soba** 51.00
grilled salmon steak on a bed of teppan-fried noodles with pak choi, red onions, mangetout, beansprouts and chilli. garnished with teriyaki sauce, sesame seeds and coriander
- 83 **teriyaki duck soba** 57.00
grilled duck breast on a bed of teppan-fried noodles with pak choi, red onions, mangetout, beansprouts and chilli. garnished with teriyaki sauce, sesame seeds and coriander

chilli men

- noodles in a sweet spicy sauce made from chillies, ginger, garlic, onions, tomatoes, lemongrass and sweet red peppers**
- 49 **chicken chilli men** 40.00
soba noodles topped with stir-fried chicken, courgettes, red onions, green and red peppers, mangetout and white mushrooms in our chilli men sauce
 - 50 **ebi chilli men** 47.00
soba noodles topped with stir-fried prawns, courgettes, red onions, green and red peppers, mangetout and white mushrooms in our chilli men sauce
 - 51 **yasai chilli men v** 33.00
wholewheat noodles topped with stir-fried tofu, courgettes, red onions, green and red peppers, mangetout and white mushrooms in our chilli men sauce

fresh juices

- | | small | large |
|---|-------|-------|
| 11/1 raw juice | 20.00 | 27.00 |
| a mixture of carrot, cucumber, tomato, orange and apple, an all-round-high-nutrient and high energy drink | | |
| 112/2 fruit juice | 19.00 | 26.00 |
| a mixture of apple, orange and passion fruit. good for general cleansing and digestion | | |
| 113/3 orange juice | 19.00 | 26.00 |
| freshly squeezed. high in vitamin c | | |
| 114/4 carrot juice | 19.00 | 26.00 |
| carrot with a dash of fresh ginger root, a very good source of pro vitamin a | | |
| 115/5 apple and orange juice | 19.00 | 26.00 |
| a simple combination of freshly squeezed apple and orange. high in vitamin c | | |
| 116/6 apple mint and lime juice | 19.00 | 26.00 |
| freshly squeezed apple juice with mint and fresh lime | | |
| 118/8 mango, pineapple and coriander juice | 19.00 | 26.00 |
| loaded with essential nutrients, vitamins and dietary fibres | | |

teppan

- noodles cooked on a hot, flat griddle topped with meat or fish**
- 40 **yaki soba** 36.00
teppan-fried soba noodles with egg, chicken, shrimps, onions, green and red peppers, beansprouts and spring onions. garnished with mixed sesame seeds, fried shallots and pickled ginger
 - 41 **yasai yaki soba v** 33.00
teppan-fried wholewheat noodles with egg, spring onions, garlic, shitake and white mushrooms, green and red peppers and beansprouts. garnished with mixed sesame seeds, fried shallots, pickled ginger and spicy vinegar and coriander dressing
 - 42 **yaki udon** 36.00
teppan-fried udon noodles with curry oil, fresh shitake mushrooms, egg, leeks, prawns, chicken, chikuwa, beansprouts and green and red peppers. garnished with a spicy ground fish powder, mixed sesame seeds, fried shallots and pickled ginger
 - 44 **ginger chicken udon** 37.00
teppan-fried udon noodles with chicken marinated in ginger, garlic and lemongrass. served with mangetout, red onions, beansprouts, chilli, egg and spring onions. garnished with pickled ginger and fresh coriander
 - 45 **seafood sen yal** 58.00
teppan-fried rice noodles in a shrimp and chilli paste, soy and oyster sauce with prawns, squid, japanese fish cake, egg, pak choi and beansprouts. garnished with fried shallots, coriander and lime

soft drinks

- | | small | large |
|--------------------------------|-------|-------|
| 1705/705 coke | 11.00 | 16.00 |
| 1706/706 diet coke | 11.00 | 16.00 |
| 1707/707 sprite | 11.00 | 16.00 |
| 1708/708 lime soda | 11.00 | 16.00 |
| 1708/709 diet sprite | 11.00 | 16.00 |
| 1710/710 fanta | 11.00 | 16.00 |
| 1711/711 load lemon tea | 11.00 | 16.00 |

extras

- to add to your meal**
- 300 **japanese-style rice** 12.00
 - 301 **plain noodles:** 12.00
soba, wholewheat and rice noodles
 - 302 **steamed white rice** 10.00
 - 303 **fresh chillies** 4.00
 - 304 **pickles** 4.00
 - 305 **shrimp and chilli paste** 6.00
 - 306 **katsu curry sauce** 9.00
 - 307 **fried tofu** 10.00

beer, wine and sake available

- al fattan**
dubai marina | 04 399 5900
eat in - eat out - delivery
- crowne plaza (szz)**
04 305 6060
eat in - eat out - delivery
- the greens**
04 361 5757
eat in - eat out - delivery

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