




soft drinks

701/02	mount franklin spring water	400ml bottle	3.2
		1l bottle	5.3
703/04	mount franklin sparkling spring water	250ml bottle	3.3
		750ml bottle	5.8
705	 premium	250ml bottle	3.6
706	coca cola zero	premium 250ml bottle	3.6
707	diet coca cola	premium 250ml bottle	3.6
708	home made lemon iced tea	330ml glass	2.8
709	sprite	premium 250ml bottle	3.6
711	lift	premium 250ml bottle	3.6
712	appletiser	275ml bottle	3.6
	green tea free of charge with meals on request		

beer

601	cascade premium light a premium light lager with a spicy hop aroma, brewed with a unique yeast strain	375ml bottle	6.0
602	cascade premium lager brewed using the finest tasmanian malted barley and hops, to deliver elegant fruit flavours with a clean spicy finish	330ml bottle	7.0
635	cascade green a low carbohydrate full flavoured and preservative free beer. 100% carbon neutral	330ml bottle	7.0
603	pure blonde brewed longer to produce a beer that is lower in carbohydrates with a clean, crisp taste	355ml bottle	7.0
605	carlton dry fusion brewed with natural lime and salt for a refreshingly crisp taste with no preservatives and lower carbohydrates	355ml bottle	7.0
606	shanghai lager brewed in downtown shanghai this beer delivers a super crisp and refreshing taste	330ml bottle	7.6
607	asahi super dry traditionally brewed japanese dry beer, full flavoured body and refreshing dry aftertaste	330ml bottle	8.5



wine

		small glass	large glass	bottle
white wine				
401/2/3	stony peak chardonnay a medium bodied wine with vibrant fruit flavours and a fresh, zesty finish	6.3	9.0	20.5
405/6/7	rothbury estate semillon sauvignon blanc, lifted tropical citrus fruit aromas with a subtle finish	6.9	9.9	23.0
409/10/11	secret stone marlborough sauvignon blanc distinctively a nz savvy showing typical cool climate characters of grassy, citrus and gooseberry	9.6	14.0	35.2
413/14/15	devils lair fifth leg white wa blend a popular margaret river style wine with touches of citrus and guava fruits	9.6	14.0	35.2
red wine				
417/18/19	stony peak shiraz cabernet a medium bodied wine with red berry fruit aromas supported by a juicy palate and soft finish	6.3	9.0	20.5
421/22/23	penfolds rawson's retreat merlot juicy plum and dark fruit flavours	7.5	11.2	25.7
425/26/27	rosemount diamond label pinot noir, bright vibrant red fruit nose with touches of turkish delight and rose petal	9.2	13.3	32.0
429/30/31	devils lair fifth leg red wa blend full of red summer berries, bright fruit flavours and balanced oak	9.6	14.0	35.2
sparkling wine				
433/34	stony peak sparkling a refreshing sparkling wine with a crisp, clean finish	7.2		23.6
436	yellowglen pink piccolo 200ml distinctive flavour of strawberries with a splash of citrus			9.5
		small glass = 150ml	large glass = 250ml	bottle = 750ml

sake and plum wine

501	sake flask served hot medium sweet. with a smooth, balanced flavour	125ml	9.8
502	plum wine served with ice and sparkling water a rich aromatic plum wine with refreshing sweetness	250ml	9.0
503	shikoku island iced tea vodka splashed with ginger ale and lemon iced tea with fresh mint	330ml	7.4

fresh juices

see inside menu for a list of our delicious fresh juices

feedback

we value your opinion and are receptive to comments and suggestions. either speak to a manager or contact us through our website

frequent noodler program

why not join our frequent noodler program and get great noodle perks! simply collect points every time you dine with us and redeem for main meals or cool wagamama merchandise. ask a team member today for a membership card and activate it online

wagamamam catering

if you love the wagamama experience why not let us cater for your next party, function or working lunch. we offer a great selection of your wagamama favourites in both canapé and noodle box varieties. please visit our website for further details

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new to wagamama?

at wagamama we pride ourselves on the freshness of our food and the speed of our service. to ensure this, your order is taken on an electronic handheld and zapped to the kitchen where it is cooked immediately and brought straight to you. as a result some dishes may arrive before others. just tuck in and share if you are waiting. enjoy the wagamama experience!

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	4.2	5.8
2/12	fruit juice a mixture of apple, orange and passionfruit good for general cleansing and digestion	4.2	5.8
5/15	apple and orange juice a simple combination of freshly squeezed apple and orange. high in vitamin c	4.2	5.8
6/16	apple, mint and lime juice a mixture of apple, fresh mint and lime a delicious wagamama favourite	4.2	5.8
7/17	apple, mint and celery juice freshly squeezed celery and apple juice spiced with mint. good for cleansing	4.2	5.8

small glass = 330ml

large glass = 475ml

ramen: big bowl of noodles in soup

vegetarian soup available upon request. ask your server

20	chicken ramen noodles in a pork and chicken soup topped with a marinated and grilled chicken breast, seasonal greens, menma and spring onions	16.0
21	wagamama ramen noodles in a vegetable soup topped with seasonal greens, wakame, sliced chicken, grilled seasonal fish, prawn, fried tofu, marinated and grilled mushroom and kamaboko-aka garnished with menma and spring onions	18.5
23	salmon ramen noodles in a pork and chicken spiced miso soup, topped with a grilled fillet of salmon, seasonal greens, carrots, menma, spring onion and wakame. garnished with mixed sesame seeds	20.3
24	chilli beef ramen noodles in a spicy pork and chicken soup topped with marinated grilled beef tenderloin, fresh chillies, sliced red onions, beansprouts, coriander, spring onions and a wedge of lime	18.8
25	chilli chicken ramen noodles in a spicy pork and chicken soup topped with a marinated grilled chicken breast, fresh chillies, sliced red onions, beansprouts, coriander, spring onions and a wedge of lime	16.7
26	miso ramen noodles in a pork and 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	17.1
27	moyashi soba v wholemeal noodles in a vegetarian soup topped with zucchini, snow peas, mushrooms, beansprouts, garlic, leeks and fried tofu. garnished with spring onions	16.0

teppan: noodles cooked on a hot, flat griddle

40	yaki soba teppan-fried soba noodles with egg, chicken, shrimps, onions, green and red capsicum, beansprouts and spring onions. garnished with mixed sesame seeds, fried shallots and pickled ginger	16.6
41	yasai yaki soba v teppan-fried wholemeal noodles with egg, white and spring onions, garlic, mushrooms, butternut squash, green and red capsicums and beansprouts. garnished with mixed sesame seeds, fried shallots, pickled ginger and spicy coriander vinegar	15.0
42	yaki udon teppan-fried udon noodles with curry oil, shiitake mushrooms, egg, leeks, prawns, chicken, grilled kamaboko-aka, beansprouts and green and red capsicums. garnished with spicy ground fish powder, mixed sesame seeds, fried shallots and pickled ginger	18.2
43	amai udon teppan-fried udon noodles with egg, fried tofu, prawns, red onions, leeks and beansprouts. topped with crushed roasted peanuts and a wedge of lime this dish contains nuts	17.1
44	ginger chicken udon teppan-fried udon noodles with chicken marinated in ginger, garlic and lemongrass. served with snow peas, red onions, beansprouts, chilli, egg and spring onions. garnished with pickled ginger and fresh coriander	18.2

side dishes: these are not starters but the perfect nibble to complement your meal

99	duck gyoza five deep fried duck and leek dumplings served with a sweet hoi sin sauce	10.4	105	negima yakitori three skewers of grilled chicken and spring onion coated in yakitori sauce	9.2
100	gyoza five grilled chicken dumplings filled with cabbage, chinese leaf, chinese chives and water chestnut served with a chilli, garlic and soy sauce	9.3	108	tori kara age deep fried chicken pieces prepared with soy sauce, sake, mirin, dried oregano and fresh ginger marinade served with a chilli, garlic and soy sauce	9.2
101	yasai gyoza v five deep fried vegetable dumplings filled with cabbage, carrot, water chestnut, onion, celery and chinese leaf served with a chilli, garlic and soy sauce	8.2	109	raw salad v a combination of mixed leaves, carrot, spring and red onions and cucumber. garnished with fried shallots	6.0
102	ebi gyoza five deep fried dumplings filled with finely chopped king prawns, water chestnut and spinach. served with a chilli, garlic and soy sauce	9.6	114	chilli squid lightly fried chilli squid served with lime dipping sauce	9.3
104/112	edamame v freshly steamed green soya beans. the perfect complement with drinks. hold up to your mouth and squeeze the succulent beans from the pod choose sprinkled with salt or tossed in chilli and garlic	5.0	115	wok tossed asian greens v stir-fried asian greens in soy and ginger	7.0
			116	sweet potato kusabi v hand-cut chips served with basil and wasabi mayonnaise	6.5
			117	miso soup and pickles v a light soup flavoured with white miso paste, wakame and thinly sliced spring onions	3.0

kare lomen: noodles in a coconut based soup

35	ebi 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, beansprouts, cucumber, lime and fresh coriander	19.2
36	chicken kare lomen a spicy soup made from lemongrass, coconut milk, shrimp paste, chillies, fresh ginger and galangal, served with ramen noodles. garnished with a marinated and grilled chicken breast, beansprouts, cucumber, lime and fresh coriander	17.8

teriyaki

80	teriyaki chicken tender chicken and red onions in teriyaki sauce, served with japanese-style rice, garnished with red pickles, mixed sesame seeds and mixed leaves	17.7
81	teriyaki beef beef tenderloin and red onions in teriyaki sauce, served with japanese-style rice, garnished with red pickles, mixed sesame seeds and mixed leaves	19.3
82	teriyaki salmon grilled salmon fillet served on a bed of rice with steamed baby bok choy. garnished with mixed sesame seeds, nori and drizzled with teriyaki sauce	20.3
83	teriyaki steak soba teppan-fried soba noodles with baby bok choy, red onions, snow peas, beansprouts and chillies. garnished with grilled beef tenderloin, coriander and mixed sesame seeds drizzled with teriyaki sauce	19.4

rice dishes

71	chicken katsu curry chicken fillet deep fried in crispy panko breadcrumbs, served with a light curry sauce and japanese-style rice. garnished with mixed leaves and red pickles	17.7
72	yasai katsu curry v slices of sweet potato, eggplant, zucchini and butternut squash deep fried in crispy panko breadcrumbs, served with a light curry sauce and japanese-style rice. garnished with mixed leaves and red pickles	16.0
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 with japanese-style rice	17.2
77	cha han stir-fried rice with chicken, egg, prawns, snow peas, sweetcorn, mushrooms and spring onions accompanied with a bowl of vegetarian miso soup and pickles	17.2
78	yasai cha han v stir-fried rice with egg, snow peas, mushrooms, butternut squash, sweetcorn, fried tofu and spring onions accompanied with a bowl of vegetarian miso soup and pickles	12.4
79	spicy chicken itame succulent strips of stir-fried ginger chicken with red chillies, zucchini, broccoli, red onions, mint, basil, coriander, ginger, garlic and a wedge of lime. served on white jasmine rice	17.2
845	barramundi raisukaree barramundi pieces stir-fried in a coconut and lime sauce with red onions, spring onions, carrots, red and green capsicum. served on japanese style rice and garnished with fried onions, coriander and a wedge of lime	20.3

salads

18	suzushii chicken salad grilled chicken, 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
19	otsunaaji beef salad marinated beef tenderloin in cumin, aniseed and ginger stir-fried with caramelised red onions, sweet potato, red chillies, eggplant 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

extras

300	japanese-style rice	3.5
301	plain noodles	4.3
302	steamed white rice	3.5
303	freshly chopped chillies	2.0
304	pickles	2.0
307	katsu curry sauce	3.2
308	menma (pickled bamboo)	2.0

wagamama descriptions

if you have a particular dietary requirement your server will be happy to assist you. please note that we can take some items out of dishes, however we cannot add any items

- **yasai** : suitable for vegetarians
- **ebi** : prawns
- **ramen / soba noodles** : thin, wheat noodles
- **udon noodles** : thick, white noodles
- **miso** : japanese paste made from fermented soya beans
- **wakame/nori** : seaweed
- **kamaboko-aka** : japanese fishcake
- **panko** : coarse japanese breadcrumbs

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

v dishes suitable for vegetarians

wagamama