

food

100	gyoza chicken, cabbage, chinese leaf, chives, water chestnut steamed and grilled with a soy, chilli, garlic sauce	10.8
101	yasai gyoza chinese leaf, carrot, water chestnut, cabbage, onion steamed and grilled with a soy, chilli, garlic sauce	10.8
102	ebi gyoza prawn, water chestnut, spinach, steamed and grilled or deep fried, with a citrus ponzu dipping sauce	11.8
103	ebi katsu deep fried prawns in japanese breadcrumbs served with a chilli garlic sauce	11.9
104	edamame steamed green soya beans. traditional salted or wok tossed with chilli and garlic	7.8
105	yakitori 3 grilled skewers coated in wagamama yakitori sauce	
	negima chicken thigh and spring onion	11.3
	yasai courgette, capsicum and mushroom	10.3
	gyuniku beef and red onion	11.3
106	salmon korokke salmon, white fish, kumara, corn, green beans and onion wrapped in panko, deep fried. served with an amai sauce	12.9
107	sakana sutikku tempura style turmeric white fish with shichimi anchovy dipping sauce	9.8
108	tori kara age deep fried chicken pieces, served with a soy, chilli, garlic sauce	10.8
109	raw salad mixed leaf, mooli, carrot, red onion. garnished with fried shallots. served with wagamama house dressing	7.8
113	kumara kusabi lightly fried kumara slices with wasabi sesame mayo	6.8
114	chilli squid lightly fried tempura style chilli squid with lime dipping sauce	10.8
	the wagamama platter sakana sutikku + tori kara age + chilli squid + yasai yakitori	31.7




wagamama

kakuteru

cocktails

14.0

zen garden

42 below passion, kimtee, midori, pineapple juice, lime + mint

geisha lips

bacardi, lychee liquor, cranberry juice, passionfruit + peace tea

aloe sun

south gin, aloe vera juice + fresh cucumber

monkey magic

kahlua, baileys, spice, chocolate, milk + banana

wax on wax off

42 below passion, vanilla vodka, pineapple juice, cranberry + lime

kimono floor

lychee liquor, sake, bubbles + an edible hibiscus flower

gandara sunset

42 below vodka, bacardi, cranberry + fresh pineapple

eager ninja

ozeki sake, coconut rum, midori, blue curacao + pineapple juice

アニメーション

plum wine, gin, lime, topped with sparkling feijoa

sake + plum wine**ozeki** 8.8 15.0*served hot 13%***nama-chozo-shu** 26.8*served cold 13%***junmai 'tatewaki' samurai** 15.8 26.8*served cold 13%***hana awaka** 26.8*sparkling sake, served cold 6%***ikezo sparkling jelly sake** 10.5*served cold 5%***kings plum wine** 8.8*served over ice***beer****kirin** 9.0**asahi** 9.0**suntory 500ml** 10.8**macs gold** 7.0**corona** 8.0**isaacs cider** 7.5**macs light** 6.2**white wine****te hana sparkling wine** 8.0 45.0*marlborough***the ned pinot gris** 10.0 47.0*marlborough***kopiko bay sauvignon blanc** 8.0 37.0*marlborough***trinity hill chardonnay** 10.0 47.0*hawkes bay***red wine****mt difficulty pinot noir** 12.5 60.0*roaring meg, otago***trinity hill syrah** 10.0 47.0*hawkes bay***tatachilla cabernet merlot** 8.0 37.0*south australia***range of soft drinks, juices
and ice teas available****wagamama**