

sides order one with your main dish or a few to share

104 edamame (v)	7.00	111 sharing platter ^{new}	30.00
steamed edamame beans wok-tossed with either salt or chilli garlic salt		a selection of our best sellers gyoza (chicken) chilli squid and two fluffy asian buns (pork belly and panko apple)	

106 wok-fried greens (v)	8.00		
tender stem broccoli and bok choy, stir-fried in a garlic and soy sauce			

109 raw salad (v) ^{refreshed}	8.00		
mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot and red onion. topped with fried shallots and finished with the wagamama house dressing			

108 tori kara age	12.00		
seasoned crispy chicken pieces, dressed in and served with a spiced sesame and soy sauce			

107 chilli squid	12.50		
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce			

103 ebi katsu	13.00		
crispy fried prawns in panko breadcrumbs. served with a spicy chilli sauce. garnished with lime			

duck wraps [?]	14.00		
shredded crispy duck served with cucumber and spring onions			
116 asian pancakes and cherry hoisin	12.00		
117 lettuce wraps and tamari sauce			

95 beef tataki ^{new}	14.50		
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			

110 bang bang cauliflower (v)	7.00		
crispy, wok-fried cauliflower coated in firecracker sauce mixed with red and spring onions. garnished with fresh ginger			

101 gyoza	10.50		
two small, fluffy asian buns served with japanese mayonnaise and coriander			

115 pork belly and panko apple	10.50		
113 korean barbecue beef and red onion	10.50		
114 mixed mushrooms and panko aubergine (v)	10.50		
112 seasoned crispy chicken and fresh tomato	10.50		

steamed	11.00		
served grilled and with a dipping sauce			
101 yasai vegetable (v)	11.00		
100 chicken	11.00		
105 pork	11.00		
fried	12.00		
served with a dipping sauce			
99 duck	12.00		
102 prawn	11.00		



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curry

meet the dish	make it your own	perfect with
curries, but not as you know them. we have a range of fresh curries, ranging from the mild and fragrant to spicier chilli dishes	want to try something different? swap your white rice for brown rice. it adds a slightly nutty flavour	curry spices are best balanced with cool, clear flavours. a curry goes perfectly with a cold, crisp beer such as tokyo dry or panhead pilsner

katsu curry	19.00		
chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice and a side salad			
71 chicken	17.00		
72 yasai kumara, aubergine and butternut squash (v)			

raisukaree	22.00		
a mild, coconut and citrus curry, with snowpeas, capsicum, red and spring onions. served with white rice, a sprinkle of mixed sesame seeds, red chillies, coriander and fresh lime			
75 chicken	24.00		
76 prawn			

firecracker	20.00		
a fiery mix of snowpeas, capsicum, onions and hot red chillies. served with steamed rice, sesame seeds, shichimi and fresh lime			
52 chicken	22.00		
53 prawn			



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ramen

meet the dish	make it your own
our ramen is a hearty bowl of hot soup filled with fresh ramen noodles, toppings and garnishes, all served in a traditional ramen bowl	noodles are the heart of a ramen but the soul of the bowl is the broth. choose from: <p>spicy a light chicken or vegetable broth infused with chilli</p> <p>light a light chicken or vegetable broth</p> <p>rich a reduced chicken broth with dashi and miso</p>

20 chicken ramen	19.00	31 shirodashi ramen	19.50
grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with greens, menma and spring onions		slow-cooked, seasoned pork belly on top of noodles in a rich chicken broth with dashi and miso. topped with greens, menma, spring onions, wakame and half a tea-stained egg	

chilli ramen	19.50	28 yasai ramen (v)	19.00
noodles in a spicy chicken broth topped with red onion, spring onions, beansprouts, chilli, coriander and fresh lime		traditional japanese omelette, crispy fried silken tofu, greens and mixed mushrooms in a vegetable noodle soup	
25 chicken	22.00		
24 sirloin steak			

21 wagamama ramen [?]	22.00		
grilled chicken, seasoned pork, chikuwa, shell-on prawns and mussels on top of noodles in a rich chicken broth with dashi. topped with half a tea-stained egg, menma, wakame, spring onions and greens			



donburi

meet the dish	make it your own	perfect with
a traditional dish, donburi is a big bowl of steamed rice with chicken, lamb or prawn and mixed vegetables. served with a pickled side	you can swap your brown rice for white rice. or if you are feeling bold, stir your pickles straight into your donburi. it tastes best if you mix it all together as you eat	donburi goes well with another classic; gyoza. compliment this with a glass of super green juice

81 teriyaki chicken raisu	19.50	74 koumi lamb	19.50
chicken and red onions stir-fried in teriyaki sauce served with japanese-style rice. garnished with a combination of mixed leaves, red pickles and mixed sesame seeds		stir-fried strips of roasted lamb with red chillies, courgettes red onions, mint, basil, coriander, ginger and garlic. served on steamed white rice, garnished with a sprig of mint	

73 koumi chicken	18.50	79 shiitake donburi (v)	17.50
succulent strips of stir-fried chicken with red chillies, courgettes, red onions, mint, basil, coriander, ginger and garlic. served on steamed white rice, garnished with a wedge of lime		shiitake mushroom and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, chilli and greens	

salads

warm chilli salad [?]	19.50		
stir-fried with red peppers, snowpeas, tender stem broccoli and red onion on a bed of baby cos lettuce. dressed in a sweet chilli sauce. garnished with chillies, spring onions and cashew nuts			
62 chicken	19.00		
63 tofu and aubergine (v)			

65 pad thai salad [?] ^{new}	19.50
ginger chicken and prawns on a bed of mixed leaves, greens, baby plum tomatoes, shredded pickled beetroot, carrot and red onion. garnished with fried shallots and served with a side of peanuts and a nuoc cham and ginger miso dressing	

omakase

our chef's special dishes fresh from the kitchen

82 grilled fish donburi [?] ^{new}	19.00	88 steak bulgogi	23.00
fillets of tarakihi dressed in a spicy vinegar on a bed of sticky white rice and teriyaki sauce. finished with carrots, greens, spring onions and coriander. served with a side of kimchi		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, kimchi and half a tea-stained egg	

83 sticky pork belly ^{new}	19.50	89 grilled duck donburi [?]	25.00
citrus and teriyaki glazed pork belly with grilled miso aubergine. served with white rice and garnished with spring onions, ginger and chilli		tender shredded duck leg in a spicy teriyaki sauce. served with carrots, snowpeas, kumara and red onion on a bed of sticky white rice. finished with a crispy fried egg, shredded cucumber and spring onions with a side of kimchi	



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teppanyaki

meet the dish	make it your own	perfect with
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	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	sizzling teppanyaki goes perfectly with a fresh juice. we think the super green, tropical or raw juice work best

know your noodle	45 teriyaki steak soba	23.00
soba/ramen noodles thin, wheat egg noodles	grilled sirloin steak with soba noodles in curry oil, snowpeas, bok choy, red onion, chillies and beansprouts in a teriyaki sauce. garnished with sesame seeds and coriander	
udon noodles thick, white noodles without egg		
rice noodles flat, thin noodles without egg or wheat		

yaki soba	17.50		
soba noodles with egg, capsicum, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds			
41 yasai mushroom and vegetable (v)	21.50		
40 chicken and prawns			

42 yaki udon	21.00		
udon noodles in curry oil with chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms and capsicum. garnished with fried shallots, pickled ginger and sesame seeds			

40 pad thai [?]	22.00		
rice noodles in an amai sauce with egg, beansprouts, chinese chives, red and spring onion, leeks and chillies. garnished with fried shallots, peanuts, fresh herbs and lime			
47 yasai tofu and vegetable (v)	18.00		
48 chicken and prawn	22.00		



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extras make your meal even better

300 white rice steamed or sticky (v)	3.00	305 half a tea-stained egg (v)	1.00
301 noodles (v)	3.00	306 brown rice (v)	3.00
302 miso soup and japanese pickles (v)	4.00	307 katsu curry sauce (v)	2.50
303 chillies (v)	3.00	308 japanese mayonnaise (v)	1.50
304 japanese pickles (v)	2.00	309 kimchi	2.00

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

for allergy and intolerance information please ask your servers

fresh juices

regular 6.00 **large 9.00**

at wagamama we think raw juice is the most nutritious way to enjoy fruit and vegetables. our natural juices are squeezed, pulped and poured fresh for you

01 raw juice carrot, cucumber, tomato, orange and apple	06 super green apple, mint, celery and lime
02 tropical mango, apple and orange	10 blueberry spice blueberry, apple, and carrot with a touch of ginger
04 carrot carrot with a dash of fresh ginger	11 positive pineapple, lime, spinach, cucumber and apple
05 orange 100% pure orange	13 repair kale, apple, lime and pear



beer

selected to go perfectly with our food

601 mac's gold 330ml bottle abv 4%	8.50
602 mac's mid vicious 330ml bottle abv 2.5%	8.50
603 mac's hoprocker pilsner 330ml bottle abv 5%	9.00
604 mac's green beret ipa 330ml bottle abv 5.4%	9.00
605 mac's interstate pale ale 330ml bottle abv 5%	9.00
606 mac's 3 wolves pale ale 330ml bottle abv 5.1%	9.00
607 mac's cloudy apple cider 330ml bottle abv 4.7%	9.00
608 kirin 330ml bottle abv 5%	10.00
609 steinlager tokyo dry 330ml bottle abv 5%	10.00
610 steinlager tokyo dry 500ml can abv 5%	12.00

cocktails

201 aloe elderflower elderflower liquor, aloe vera juice, lemonade and cucumber	10.00
202 falling water feijoa 42 below vodka, chi, cucumber	10.00
203 ginger mule gin, ginger ale, fresh mint and lime juice	10.00
204 saké mojito vodka, saké, sugar syrup, mint and fresh lime juice. topped with soda	10.00

soft drinks

	small	large
701 still new zealand mineral water	5.50	7.50
702 sparkling new zealand mineral water	5.50	7.50
703 aloe vera	4.50	6.00
705 coke diet no sugar	4.50	6.00
706 sprite	4.50	6.00
709 ginger beer	4.50	6.00
712 lemon lime bitters	4.50	6.00
713 peach iced tea	4.50	6.00

white wine

402 kopiko bay sauvignon blanc glass 9.50 bottle 42.50
405 trinity hill chardonnay glass 9.50 bottle 42.50
406 the ned pinot gris glass 11.50 bottle 52.50

red wine

409 trinity hill rose glass 10.50 bottle 47.50
410 trinity hill merlot glass 11.00 bottle 50.00
411 mt difficulty roaring meg pinot noir glass 15.00 bottle 70.00
412 kopiko bay pinot noir glass 9.50 bottle 42.50
413 graham nortons shiraz glass 11.50 bottle 52.50

saké and plum wine

501 ozeki light saké served hot	9.00	15.00
502 junmai tatewaki medium, served room temp	12.00	19.00
503 ozeki karatamba dry dry, served room temp	13.00	21.50
505 plum wine	9.00	

please ask your server for the hot drinks menu

allergies and intolerances	please note
if you have a food allergy, intolerance or sensitivity please let your server know before you order. they will be able to suggest the best dishes for you	whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain
our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients	our staff receive 100% of tips
please note there are occasions in which our recipes change so it is always best to check with your server before ordering	menus available we have a small, kid-friendly menu available for our little noodlers
	wagamama new zealand is now plastic straw free. eco-friendly straws are available on request

