



fresh juices

regular large

33 cl 46 cl

- 1 **raw juice** € 4.25 € 5.50
a mixture of carrot, cucumber, tomato, orange and apple. an all-round high-nutrient and high-energy drink
- 2 **fruit juice** € 4.25 € 5.50
a mixture of apple, orange and passion fruit good for general cleansing and digestion
- 3 **orange juice** € 4.25 € 5.50
high in vitamin c
- 4 **carrot juice** € 4.25 € 5.50
carrot with a dash of fresh ginger root a very good source of pro vitamin a
- 5 **apple and orange juice** € 4.25 € 5.50
a simple combination of freshly squeezed apple and orange. high in vitamin c

beer

- 601 **heineken** 35 cl draught € 3.95
- 602 **heineken** 50 cl draught € 4.95
- 603 **kirin ichiban** 33 cl bottle € 4.50
premium beer, the fine aroma of hops and japonica rice provides its lighter body and delicate aftertaste
- 604 **iki beer** 33 cl bottle € 4.50
a refreshing beer made from green tea and japanese fruits
- 605 **asahi super dry** 33 cl bottle € 4.50
japan's number one premium beer known for its clean, crisp and refreshing taste
- 606 **tiger beer** 33 cl bottle € 4.50
a premium beer from the far east with a full flavour and refreshing taste

wines

- white wine** glass so cl karaf bottle
- 401/2/3 **marques del turia** spain € 3.75 € 12.50 € 18.50
full flavoured dry wine, easy to drink
 - 405/6 **laroche chardonnay** france € 4.75 € 22.95
stylish, with subtle aromas of honey and lemon
- red wine** glass so cl karaf bottle
- 411/12/13 **marques del turia** spain € 3.75 € 12.50 € 18.50
easy to drink from valencia
 - 415/16 **merlot** france € 4.75 € 22.95
appealing aromas with a touch of vanilla
- rosé wine** glass so cl karaf bottle
- 421/22/23 **torres de casta rosado** spain € 4.25 € 14.50 € 20.95
a full, fruity rosé wine
- prosecco** glass bottle
- 431/32 **la jara prosecco frizzante** italy € 5.50 € 24.95
fruity flavour, soft sparkles and a refreshing finish 100% organic

soft drinks

- 701 **wagamama water, still** 33 cl bottle € 2.50
- 702 **wagamama water, sparkling** 33 cl bottle € 2.50
- 703 **wagamama water, still** 75 cl bottle € 4.50
- 704 **wagamama water, sparkling** 75 cl bottle € 4.50
- 707 **pepsi cola** 20 cl bottle € 2.50
- 708 **diet pepsi cola** 20 cl bottle € 2.50
- 709 **iced tea** glass € 2.50
- 710 **tonic** 20 cl bottle € 2.50
- 711 **7-up** 20 cl bottle € 2.50
- 712 **sisi orange** 20 cl bottle € 2.50
- 713 **ginger ale** 20 cl bottle € 2.50
- 714 **bitter lemon** 20 cl bottle € 2.50

hot sake

- 501 **ozeki karakuchi** 18 cl karaf € 5.50
premium sake. mild with a smooth flavour
- 502 **sake shot** € 1.75

coffee and tea

- 799 **mint tea** fresh mint € 2.75
- 800 **tea** different flavours € 2.25
- 801 **coffee** € 2.50
- 802 **espresso** € 2.50
- 803 **cappuccino** € 2.75
- 804 **caffè latte** € 2.95
- 805 **double espresso** € 3.95
- 806 **macchiato** € 2.75

where is wagamama?

wagamama
 max euweplein 10 (leidseplein)
 1017 MB amsterdam
 telefoon : 020 528 7778
 sun-thurs : 12.00-22.00 | fri-sat : 12.00-23.00

zuidplein 12 (wtc / station zuid)
 1077 XV amsterdam
 telefoon : 020 620 3032
 mon-fri : 11.30-21.00 | sat-sun : 17.00-21.00

wagamama.nl

new to wagamama?

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 in unless specified on the menu

ramen/soba noodles | thin, wheat egg noodles

rice noodles | medium thick noodles, egg and gluten free

udon noodles | thick, white, egg free noodles

some dishes can be served with the noodles or the rice of your choice, please ask your server for further details

chikuwa | asian-style fish roll **ebi** | prawns

kimchi | marinated chinese cabbage

menma | pickled bamboo shoots **yasai** | vegetable

miso | japanese paste made from fermented soya beans

panko | coarse japanese breadcrumbs

shichimi | japanese chilli pepper **wakame** | seaweed

v vegetarian **?** this dish may contain some small bones
! available fried on request **!** contains nuts

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

99	duck gyoza five deep-fried duck and leek dumplings, served with a spicy hoi sin dipping sauce	€ 5.95	105	negima yakitori three skewers of grilled chicken, coated in yakitori sauce	€ 6.95
100	gyoza ? five steamed and grilled chicken dumplings filled with cabbage, chinese leaf, chinese chives and water chestnut. served with a chilli, garlic and soy dipping sauce	€ 5.95	106	grilled asparagus v green asparagus spears grilled and glazed with a yakitori sauce, garnished with mixed sesame seeds	€ 5.95
101	yasai gyoza v ? five steamed and grilled vegetable dumplings filled with cabbage, carrots, water chestnut, onions, celery and chinese leaf. served with a chilli, garlic and soy dipping sauce	€ 5.95	107	chilli squid deep-fried squid seasoned with sea salt and shichimi. served with a chilli, garlic and coriander dipping sauce	€ 6.95
102	ebi gyoza five deep-fried dumplings filled with chopped king prawns, water chestnut and spinach, served with a chilli, garlic and coriander dipping sauce	€ 5.95	108	tori kara age deep-fried chicken pieces prepared with soy sauce, sake, mirin, dried oregano, thyme and fresh ginger marinade. served with a chilli, garlic and soy sauce	€ 5.95
103	ebi katsu five deep-fried king prawns in panko breadcrumbs, served with a spicy red chilli and garlic sauce, garnished with a wedge of lime	€ 6.95	109	raw salad v a combination of mixed leaves, mooli, carrot and red onions, garnished with fried shallots and served with wagamama house dressing	€ 4.50
104	edamame v freshly steamed green soya-beans, the perfect complement to drinks, hold up to your mouth and squeeze the succulent beans from the pod choose sprinkled with either salt or chilli and garlic salt	€ 5.25	110	miso soup and pickles v a light soup flavoured with white miso paste, wakame and thinly sliced spring onions	€ 2.00

ramen | big bowls of noodles in soup

vegetable soup can be requested for any ramen

20	chicken ramen ramen noodles in a chicken and pork soup topped with a marinated and grilled chicken breast and seasonal greens, garnished with menma and spring onions	€ 12.50
21	wagamama seafood ramen : ramen noodles in a vegetable soup topped with local fish, marinated prawns, grilled squid, salmon and seasonal greens, garnished with menma and spring onions and served with a wedge of lime	€ 13.95
24	chilli beef ramen ramen noodles in a spicy chicken and pork soup topped with grilled sirloin steak, beansprouts, red and spring onions and chillies, garnished with coriander and lime	€ 16.50
25	chilli chicken ramen ramen noodles in a spicy chicken and pork soup topped with a marinated and grilled chicken breast, beansprouts, red and spring onions and chillies, garnished with coriander and lime	€ 13.95
27	moyashi soba v wholewheat ramen noodles in a vegetable soup topped with stir-fried courgettes, snow peas, mushrooms, beansprouts, garlic, leeks and tofu, garnished with spring onions	€ 11.95

donburi

70	teriyaki chicken donburi ? grilled juicy chicken glazed with teriyaki sauce on sticky white rice with thin sliced carrots and cucumber strips, seasonal greens, spring onion, coriander, sesame seeds and cashew nuts. served with a side of spicy kimchi	€ 13.50
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kare | noodles in a coconut based soup

35	ebi kare lomen ramen noodles in a spicy coconut and lemongrass soup topped with marinated prawns, beansprouts and cucumber, garnished with coriander and lime	€ 13.50
36	chicken kare lomen ramen noodles in a spicy coconut and lemongrass soup topped with grilled chicken, beansprouts and cucumber, garnished with coriander and lime	€ 13.50
37	chicken itame rice noodles in a mild green coconut and lemongrass soup topped with stir-fried chicken, beansprouts, chillies, red and spring onions, bok choy, peppers and shiitake, garnished with coriander and lime	€ 13.50
38	yasai itame v rice noodles in a mild green coconut and lemongrass soup topped with fried tofu, beansprouts, chillies, red and spring onions, bok choy, peppers and shiitake, garnished with coriander and lime	€ 11.95
39	duck niro kare ramen noodles in a red coconut curry sauce with grilled duck and topped with beansprouts, cucumber, chillies and coriander	€ 15.50

rice dishes

69	zasai beef gohan stir-fried entrecôte strips with red pepper, shiitake mushrooms, spring onions, baby corn and snow peas in an oyster, garlic and wine sauce, served with japanese-style rice and garnished with a chilli and shrimp paste	€ 14.95
71	chicken katsu curry chicken fillet deep-fried in panko breadcrumbs, served with a lightly spiced curry sauce and japanese-style rice garnished with mixed leaves and pickles	€ 13.95
72	yasai katsu curry v sweet potato, aubergine and butternut squash deep-fried in panko breadcrumbs, served with a lightly spiced curry sauce and japanese-style rice, garnished with mixed leaves and pickles	€ 11.50
74	chu chee chicken curry stir-fried chicken and butternut squash in a chu chee curry sauce with thai basil, peppers, mangetout and courgettes, served with white rice	€ 13.50
76	chicken tama rice grilled chicken breast with stir-fried courgettes, shiitake mushrooms, red and spring onions in an oyster, ginger, garlic and wine sauce, served on japanese-style rice	€ 11.95
77	cha han stir-fried rice with chicken, prawns, egg, snow peas, shiitake and white mushrooms, sweetcorn and spring onions, served with a bowl of miso soup and pickles	€ 11.75
78	yasai cha han v stir-fried rice with fried tofu, egg, snow peas, shiitake and white mushrooms, sweetcorn and spring onions, served with a bowl of miso soup and pickles	€ 11.25
79	seafood cha han : stir-fried rice with salmon, prawns, butterfish, egg, snow peas, shiitake and white mushrooms, sweetcorn and spring onions, served with a bowl of miso soup and pickles	€ 13.50

teppan | noodles cooked on a hot, flat griddle

40	yaki soba teppan-fried soba noodles with chicken, shrimps, egg, beansprouts, peppers, white and spring onions, garnished with fried shallots, pickled ginger and sesame seeds	€ 12.50
41	yasai yaki soba v teppan-fried wholewheat noodles with egg, beansprouts, peppers, white and spring onions, shiitake and garlic, garnished with fried shallots, pickled ginger, sesame seeds and coriander vinegar	€ 11.95
42	yaki udon teppan-fried udon noodles in curry oil with chicken, prawns, chikuwa, egg, beansprouts, leek, shiitake and peppers, garnished with fried shallots, sesame seeds, spicy ground fish powder and pickled ginger	€ 13.95
44	teriyaki steak soba teppan-fried soba noodles with a grilled and teriyaki marinated sirloin steak, seasonal greens, red onion, snow peas, beansprouts and chillies, garnished with mixed sesame seeds and coriander	€ 16.50
45	teriyaki salmon soba : teppan-fried soba noodles with a grilled and teriyaki marinated salmon, seasonal greens, red onion, snow peas, beansprouts and chillies, garnished with mixed sesame seeds and coriander	€ 16.50

chilli men

noodles in a sweet spicy sauce made from chillies, ginger, garlic, onions, tomatoes, lemongrass and sweet red peppers

49/50	chilli men soba noodles topped with stir-fried chicken or prawns, courgettes, red onions, red and green peppers, mushrooms and snow peas, in a spicy chilli men sauce	chicken € 14.50 prawn € 15.50
51	yasai chilli men v wholewheat noodles topped with stir-fried tofu, courgettes, red onions, red and green peppers, mushrooms and snow peas, in a spicy chilli men sauce	€ 12.50

extras

301	japanese-style rice	€ 2.45
302	soba noodles	€ 2.55
304	chillies	€ 1.45
309	udon noodles	€ 2.95
310	4 prawns	€ 2.95
311	zasai chilli and shrimp paste	€ 1.45
313	curry sauce	€ 2.45
314	4 pieces of deep-fried tofu	€ 2.45

salads

125	steak salad strips of marinated steak stir-fried with red onion, baby corn, red pepper and beansprouts, served on a bed of raw salad, garnished with sesame seeds, chillies and coriander	€ 11.95
127	mandarin and sesame chicken salad ? marinated chicken with mixed leaves, mandarin, coriander, caramelised red and spring onions, snow peas and cashew nuts with a sesame and mandarin dressing, garnished with sesame seeds	€ 14.50
128/9	sama salad baby plum and golden tomatoes, grilled artichoke hearts, avocado, caramelised red onion, spring onion and seasonal greens, topped with daikon and crunchy whole wheat ramen noodles, tossed with a chilli, garlic and coriander vinaigrette, choose grilled prawns or silken tofu	prawns € 14.50 silken tofu v € 14.50