



positive eating + positive living®

fresh juices

- 1 **raw juice** € 3.95
a mixture of carrot, cucumber, tomato, orange and apple
an all-round high-nutrient and high-energy drink
- 2 **fruit juice** € 3.95
a mixture of apple, orange and passion fruit
good for general cleansing and digestion
- 3 **orange juice** € 3.75
high in vitamine c
- 4 **carrot juice** € 3.45
carrot with a dash of fresh ginger root
a very good source of pro vitamin a
- 5 **apple and orange juice** € 3.95
a simple combination of freshly squeezed apple
and orange. high in vitamin c

soft drinks

- 701 **wagamama water, still** 33 cl bottle € 1.95
- 702 **wagamama water, sparkling** 33 cl bottle € 1.95
- 703 **wagamama water, still** 75 cl bottle € 3.95
- 704 **wagamama water, sparkling** 75 cl bottle € 3.95
- 707 **coca cola** 20 cl bottle € 2.15
- 708 **coca cola light** 20 cl bottle € 2.15
- 709 **lipton ice tea** 25 cl bottle € 2.45
- 711 **sprite** 20 cl bottle € 2.15
- 712 **fanta orange** 20 cl bottle € 2.15
- 713 **canada dry** 20 cl bottle € 2.45
- 714 **gini** 20 cl bottle € 2.45

where is wagamama?

wagamama
de keyserlei 15
2018 antwerpen
t : 03 234 9980
sun-thurs : 12.00-21.00
fri-sat : 12.00-22.00

wagamama.be

beer

- 601 **de koninck 'bolleke'** 25 cl draught € 2.15
- 602 **maes pils** 25 draught € 2.15
- 605 **kirin ichiban** 33 cl bottle € 3.95
premium beer. the fine aroma of hops and
japonica rice provides its lighter body and
delicate aftertaste
- 606 **asahi super dry** 33 cl bottle € 3.95
japan's number one premium beer known for
its clean, crisp and refreshing taste
- 607 **iki beer** 33 cl bottle € 3.95
a refreshing beer made from green tea and
japanese fruits

wines

- white wine** glass 50 cl karaf bottle
- 401/2/3 **wagamama house wine** € 3.45 € 9.75 € 13.45
- 405/6/7 **chardonnay** € 3.95 € 11.45 € 15.95
- red wine** glass 50 cl karaf bottle
- 411/12/13 **wagamama house wine** € 3.45 € 9.75 € 13.45
- 415/16/17 **merlot** € 3.95 € 11.45 € 15.95
- rosé wine** glass 50 cl karaf bottle
- 421/22/23 **wagamama house wine** € 3.45 € 9.75 € 13.45

hot sake

- 501 **ozeki karakuchi** 18 cl karaf € 4.45
premium sake. mild with a smooth flavour

coffee

- 801 **coffee** € 2.15
- 802 **espresso** € 2.15
- 803 **cappuccino** € 2.45
- 804 **caffè latte** € 2.45
- 805 **deca** € 2.25

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, unless specified on the menu. by all means ask your server if you require further assistance

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
yasai | suitable for vegetarians **menma** | pickled bamboo shoots
miso | japanese paste made from fermented soya beans
shichimi | japanese chilli pepper **wakame** | seaweed
kimchi | marinated chine cabbage **panko** | coarse japanese breadcrumbs

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

ramen | big bowls of noodles in soup

vegetable soup can be requested for any ramen

- 20 **chicken ramen** € 11.45
 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
- 21 **wagamama seafood ramen :** € 13.95
 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
- 24 **chilli beef ramen** € 15.45
 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
- 25 **chilli chicken ramen** € 13.45
 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
- 27 **moyashi soba v** € 9.95
 wholewheat ramen noodles in a vegetable soup topped with stir-fried courgettes, snow peas, mushrooms, beansprouts, garlic, leeks and tofu. garnished with spring onions

teppan | fried noodles

- 40 **yaki soba** € 12.45
 teppan-fried soba noodles with chicken, shrimps, egg, beansprouts, peppers, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds
- 41 **yasai yaki soba v** € 9.95
 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
- 42 **yaki udon** € 12.95
 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
- 44 **teriyaki steak soba** € 15.45
 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
- 45 **teriyaki salmon soba :** € 15.95
 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

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

- 99 **duck gyoza** € 5.95
 five deep-fried duck and leek dumplings. served with a spicy hoi sin dipping sauce
- 100 **gyoza ?** € 5.95
 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
- 101 **yasai gyoza v ?** € 5.45
 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
- 102 **ebi gyoza** € 5.95
 five deep-fried dumplings filled with chopped king prawns, water chestnut and spinach. served with a chilli, garlic and coriander dipping sauce
- 103 **ebi katsu** € 5.95
 five deep-fried king prawns in panko breadcrumbs. served with a spicy red chilli and garlic sauce. garnished with a wedge of lime
- 104 **edamame v** € 4.45
 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
- 105 **negima yakitori** € 5.95
 three skewers of grilled chicken. coated in yakitori sauce
- 106 **grilled asparagus v** € 5.95
 green asparagus spears grilled and glazed with a yakitori sauce. garnished with mixed sesame seeds
- 107 **chilli squid** € 5.95
 deep-fried squid seasoned with sea salt and shichimi. served with a chilli, garlic and coriander dipping sauce
- 108 **tori kara age** € 5.95
 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
- 109 **raw salad v** € 3.95
 a combination of mixed leaves, mooli, carrot and red onions. garnished with fried shallots and served with wagamama house dressing
- 110 **miso soup and pickles v** € 2.45
 a light soup flavoured with white miso paste, wakame and thinly sliced spring onions

donburi

- 70 **teriyaki chicken donburi ?** € 12.95
 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

kare noodle | noodles in a coconut based sauce

- 35 **ebi kare lomen** € 12.95
 ramen noodles in a spicy coconut and lemongrass soup topped with marinated prawns, beansprouts and cucumber. garnished with coriander and lime
- 36 **chicken kare lomen** € 12.45
 ramen noodles in a spicy coconut and lemongrass soup topped with marinated grilled chicken, beansprouts and cucumber. garnished with coriander and lime
- 37 **chicken itame** € 12.45
 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
- 38 **yasai itame v** € 10.45
 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
- 39 **duck niro kare** € 14.95
 ramen noodles in a red coconut curry sauce with grilled duck and topped with beansprouts, cucumber, chillies and coriander

chilli men

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

- 49/50 **chilli men** **chicken** € 12.95 **prawn** € 14.45
 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
- 51 **yasai chilli men v** € 9.95
 wholewheat noodles topped with stir-fried tofu, courgettes, red onions, red and green peppers, mushrooms and snow peas. in a spicy chilli men sauce

extras

- 301 **japanese rice** € 2.45
 302 **soba noodles** € 2.55
 304 **chilli peppers** € 1.45
 308 **wholewheat noodles** € 2.55
 309 **udon noodles** € 2.95
 310 **4 prawns** € 2.95
 313 **curry sauce** € 2.45
 314 **4 pieces of deep-fried tofu** € 2.45

rice dishes

- 69 **zasai beef gohan** € 13.95
 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
- 71 **chicken katsu curry** € 11.45
 chicken fillet deep-fried in panko breadcrumbs. served with a lightly spiced curry sauce and japanese-style rice garnished with mixed leaves and pickles
- 72 **yasai katsu curry v** € 9.95
 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
- 74 **chu chee chicken curry** € 12.45
 stir-fried chicken and butternut squash in a chu chee curry sauce with thai basil, peppers, mangetout and courgettes. served with white rice
- 76 **chicken tama rice** € 11.45
 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
- 77 **cha han** € 11.45
 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
- 78 **yasai cha han v** € 9.95
 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

salads

- 125 **steak salad** € 12.95
 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
- 127 **mandarin and sesame chicken salad ?** € 12.45
 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
- 128/9 **sama salad** **prawns** € 11.45 **silken tofu v** € 11.45
 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