



**wagamama**

## sides

order one with your main dish or a few to share

- 302 | **miso soup and japanese pickles (vg)** (1,6,12) 0.15 l **2.65 €**  
traditional japanese soup
- 120 | **chicken tom yum** new (6,9,12) 230 g **6.15 €**  
rice noodles in a sweet and tangy coconut and lemongrass soup topped with stir-fried chicken with mushrooms, red and spring onions and beansprouts. garnished with coriander and mint
- 104 | **edamame (vg)** (6) 200 g **4.15 €**  
steamed edamame beans.  
served with salt or chilli garlic salt
- 106 | **wok-fried greens (vg)** (1,6) 150 g **4.55 €**  
broccoli and bok choy, stir-fried in a garlic and soya-vegetable sauce
- 109 | **raw salad (vg)** (1,6) 100 g **3.45 €**  
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
- 96 | **lollipop prawn kushiyaki** (2,6,12) 80 g **8.15 €**  
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with a caramelised lime
- 107 | **chilli squid** (11,12,14) 180 g **6.95 €**  
crispy fried squid dusted with shichimi.  
served with a vinegar dressing with coriander and chilli
- 103 | **ebi katsu** (1,2,12) 100 g **9.25 €**  
crispy fried prawns in panko breadcrumbs.  
served with a spicy chilli sauce. garnished with lime, coriander and fresh chilli
- 110 | **bang bang cauliflower (v)** (1,6,11) 150 g **5.55 €**  
crispy wok-fried cauliflower coated in firecracker sauce mixed with red and spring onions, garnished with fresh ginger and coriander



120



107



104



106

## donburi

### meet the dish

a traditional dish, donburi is a big bowl of steamed rice that is topped with duck, chicken, beef or mixed vegetables

- 89 | **grilled duck donburi** ? (1,2,3,4,6,11,12) 700 g **18.15 €**

tender shredded duck leg in a spicy teriyaki and yakitori sauce, served with carrots, mangetout, sweet potato and red onion on a bed of sticky japanese rice. finished with a crispy fried egg, shredded cucumber and spring onions with a side of kimchee

### teriyaki donburi

chicken or beef brisket in teriyaki and yakitori sauce with sticky white rice, shredded carrots, spring onions and baby spinach. garnished with sesame seeds and served with a side of kimchee

- 70 | **chicken** (1,2,4,6,11,12) 500 g **11.35 €**  
69 | **beef** (1,2,4,6,9,10,11,12) 550 g **14.95 €**



## gyoza

five tasty dumplings, filled with goodness

### steamed

served grilled and with a dipping sauce

- 101 | **yasai (vg)** (1,6,9,11,12) 100 g **5.75 €**  
100 | **chicken** (1,2,6,11,12) 100 g **6.25 €**

### fried

served with a dipping sauce

- 99 | **duck** (1,6,11,12) 100 g **5.75 €**  
102 | **prawn** (1,2,4,6,11,12) 100 g **6.85 €**



100



99

## bao buns

two fluffy asian buns served with japanese mayonnaise and coriander

- 113 | **korean barbecue beef and red onion** (1,3,6,7,9,10,11,12) 125 g **6.95 €**
- 114 | **mixed mushrooms and panko aubergine (v)** (1,3,6,7,10,11,12) 125 g **6.95 €**
- 118 | **chicken katsu + crunchy asian slaw** new (1,3,5,6,11,12) 130 g **7.95 €**



113



114








### make it your own

you can swap your white rice for brown rice. if you're feeling bold, stir your kimchee straight into your donburi. it tastes best if you mix it all together



89

## salads fresh, light and nourishing

### harusame glass noodle salad new

glass noodles mixed with kale, edamame, adzuki beans, mangetout, blackened carrots and spinach, topped with fresh mint, crispy fried shallots and dressed with spicy vinegar

**62 | yasai | tofu (vg)**  
(1, 6, 11, 12) 350 g **11.85 €**

**61 | ginger + lemongrass  
chicken**  
(1, 6, 11, 12) 360 g **13.65 €**



**68 | pad thai salad** (1, 2, 4, 5, 6, 8, 11, 12) 300 g **13.65 €**

ginger chicken and prawns on a bed of mixed leaves, mangetout, 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

**64 | sirloin and shiitake salad** (1, 4, 6, 10, 12) 300 g **17.85 €**

sirloin steak with grilled shiitake mushrooms, carrots, mangetout, red onions, baby plum tomatoes and mixed leaves in a pea, wasabi and herb dressing. garnished with herbs

## ramen

### meet the dish

our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes, all served in a traditional black bowl

### make it your own

noodles are the heart of a ramen but the soul of the bowl is the broth. choose from

**spicy** | a light chicken or vegetable broth infused with chilli

**light** | a light chicken or vegetable broth

**rich** | a reduced chicken broth with dashi and miso

**20 | chicken ramen** (1, 3, 4, 6, 9, 10, 11, 12) 600 g **11.55 €**

grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with spinach, menma and spring onions

### chilli ramen

spicy chicken noodle soup, red onion, spring onions, soybean sprouts, chillies, coriander and fresh lime

**25 | chicken**  
(1, 3, 6, 9, 10, 11, 12) 900 g **13.45 €**

**24 | beef**  
(1, 3, 6, 12) 950 g **18.15 €**



**21 | wagamama ramen** (1, 2, 3, 4, 6, 9, 10, 11, 12, 14) 700 g **17.15 €**

sliced grilled chicken, barbecue pork, chikuwa, tail-on prawns and mussels on top of noodles in a rich chicken broth with dashi. topped with scallions, wakame, menma, seasonal greens and half a tea-stained egg

**31 | shirodashi ramen** (1, 3, 4, 6, 11) 700 g **13.65 €**

slow cooked seasoned pork belly on top of noodles in a rich chicken broth with dashi and miso. topped with spinach, menma, spring onions, wakame and half a tea-stained egg

**26 | seafood ramen** (1, 2, 3, 4, 9) 900 g **17.85 €**

sea bream, grilled tiger prawns and breaded tilapia on top of noodles in a vegetable broth with fish sauce, garnished with wakame and samphire

## omakase our chef's special dishes fresh from the kitchen

**86 | teriyaki lamb** (1, 3, 4, 6, 10, 11, 12) 400 g **18.85 €**

grilled teriyaki lamb with mushrooms, asparagus, kale and mangetout served on a bed of soba noodles in a pea, herb and wasabi dressing

**88 | steak bulgogi** (1, 2, 3, 4, 6, 11, 12) 500 g **19.45 €**

marinated steak and fried aubergine served on a bed of soba noodles, dressed in a sesame and bulgogi sauce. finished with spring onions, kimchee and half a tea-stained egg

**23 | kare burosu ramen (vg)** (1, 6, 9, 10, 11, 12) 800 g **14.65 €**

shichimi coated silken tofu and grilled mixed mushrooms on a bed of udon noodles within a curried vegetable broth. finished with baby spinach, carrot, chilli and coriander

**67 | spicy tuna  
kokoro bowl** new

lightly seared and diced shichimi-coated tuna, served with sticky white rice, edamame beans, pickled carrot, mooli and cucumber. topped with half a tea-stained egg and finished with teriyaki sauce, coriander and sriracha mayonnaise

(1, 3, 4, 6, 11) 450 g **15.75 €**



# teppanyaki

## meet the dish

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

## make it your own

our noodles are always cooked fresh. you can choose whichever noodles you want in your teppanyaki

**soba/ramen noodles** | thin, wheat egg noodles **(v)**

**udon noodles** | thick, white noodles without egg **(vg)**

**rice noodles** | thin, flat noodles without egg or wheat **(vg)**

## teriyaki soba

soba noodles, mangetout, bok choy, red onion and spring onions, chillies and bean sprouts in a teriyaki sauce and curry oil. garnished with sesame seeds and coriander

46 | **salmon** 🐟 (1, 3, 4, 6, 11, 12)

550 g **17.15 €**

45 | **beef** (1, 3, 4, 6, 11, 12)

550 g **18.85 €**

## yaki soba

soba noodles with egg, peppers, bean sprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds

41 | **yasai** | mushroom and vegetable **(v)**  
(1, 3, 6, 11, 12) 500 g **12.35 €**

40 | **chicken and prawn**  
(1, 2, 3, 6, 9, 10, 11, 12) 500 g **13.25 €**



40

42 | **yaki udon** (1, 2, 3, 4, 6, 9, 10, 11, 12) 550 g **14.35 €**

udon noodles with chicken, prawns, chikuwa, egg, bean sprouts, soy sauce, red and green pepper, leeks, mushrooms in curry oil. garnished with fried shallots, pickled ginger and sesame seeds

44 | **ginger chicken udon** (1, 2, 3, 4, 6, 11, 12) 550 g **12.55 €**

udon noodles with ginger chicken, mangetout, egg, chillies, bean sprouts and red onion. topped with pickled ginger, coriander and tsuyu sauce

## pad thai 🍜

rice noodles in an amai sauce with egg, bean sprouts, leeks and spring onions, chillies and red onion. garnished with fried shallots, peanuts, fresh herbs and lime

47 | **yasai** | tofu and vegetable **(v)** (1, 3, 5, 6, 8, 9, 11, 12) 550 g **13.45 €**

48 | **chicken and prawn** (1, 2, 3, 4, 5, 6, 8, 9, 10, 11, 12) 550 g **14.65 €**

# curry

## meet the dish

curries, but not as you know them. we have a range of fresh curries, from the mild and fragrant to spicier chilli dishes

## make it your own

want to try something different? swap your white rice for brown rice. it adds a slightly nutty flavour

## katsu curry

chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice and a side salad

71 | **chicken** (1, 3, 6, 10, 11)

600 g **11.45 €**

72 | **yasai** | sweet potato, aubergine and butternut squash **(vg)** (1, 6, 10, 11)

600 g **10.15 €**

## samla curry

a fragrant lemongrass and coconut curry with peppers, shitake mushrooms and baby plum tomatoes. served with white rice and garnished with spring onion, chilli and coriander

56 | **chicken** (1, 10, 12)

650 g **12.35 €**

57 | **yasai** | tofu **(vg)** (1, 6, 10, 12)

600 g **11.95 €**

## firecracker

a fiery mix of mangetout, red and green peppers, onions and hot red chillies. served with jasmine rice, sesame oil, sesame seeds, shichimi and fresh lime

92 | **chicken** (1, 6, 11, 12)

650 g **14.95 €**

93 | **prawn** (1, 2, 6, 11, 12)

600 g **15.75 €**

## raisukaree

a mild, coconut and citrus curry, with mangetout, peppers, red and spring onions. served with white rice, a sprinkle of mixed sesame seeds, red chillies, coriander and fresh lime

75 | **chicken** (1, 2, 4, 6, 11, 12, 14)

750 g **12.35 €**

79 | **prawn** (1, 2, 4, 6, 11, 12)

700 g **13.45 €**

## itame

rice noodles in a spicy green coconut-coriander and lemongrass soup topped with stir-fried bean sprouts, red and spring onions, bok choy, peppers, mushrooms and chillies. garnished with coriander and lime

37 | **chicken** (12)

800 g **15.25 €**

39 | **prawn** (2, 12)

750 g **15.75 €**

38 | **yasai** | tofu and vegetable **(vg)** (6, 12)

750 g **13.45 €**



75

# extra

make your meal even better

300 | **rice** **(vg)**

200 g **2.45 €**

303 | **chillies** **(vg)**

5 g **1.25 €**

304 | **japanese pickles** **(vg)** (1, 6, 12)

30 g **1.25 €**

305 | **a tea-stained egg** **(v)** (1, 3, 4, 6)

1 pc **1.25 €**

306 | **kimchee** (2, 4)

40 g **1.95 €**

🐚 may contain shell or small bones

🌰 contains nuts

**(v)** vegetarian

**(vg)** vegan

for allergy and intolerance information please see reverse of menu

# smoothies + fresh juices

squeezed, pulped  
and poured fresh for you

0,30l **4.55 €**

0,50l **6.95 €**

02 | 020 | **fruit**  
apple, orange and passion fruit

03 | 030 | **orange**  
orange juice, pure and simple

04 | 040 | **carrot (vg)**  
carrot with a hint of fresh ginger

06 | 060 | **super green (vg)** (9)  
apple, mint, celery and lime

07 | 070 | **clean green** (12)  
kiwi, avocado and apple

08 | 080 | **tropical**  
mango, apple and orange

09 | 090 | **blueberry spice (vg)**  
blueberry, apple and carrot with a taste of ginger

11 | 1011 | **positive (vg)**  
pineapple, lime, spinach,  
cucumber and apple

13 | 1013 | **repair (vg)**  
kale, apple, lime and pear

14 | 1014 | **power (vg)**  
spinach, apple and ginger



17 | **banana flakes (vg)**  
banana, flakes, strawberry, agave syrup, water

0,25l **4.45 €**

18 | **green life style (vg)**  
kiwi, pear, thai basil, melassa, lime

0,25l **4.95 €**

## lemonades fresh homemade lemonades

200 | 201 | **orange lemonade** 0,50l **4.75 €**  
orange, lemon, homemade syrup,  
lemongrass and soda water 1,50l **11.55 €**

206 | 207 | **rhubarb - strawberry lemonade (vg)** 0,50l **5.25 €**  
strawberry, rhubarb, lime, homemade syrup,  
lemongrass and soda water 1,50l **13.95 €**

202 | 203 | **kiwi - pineapple lemonade (vg)** 0,50l **5.75 €**  
kiwi, pineapple, lime, homemade syrup and soda water 1,50l **14.65 €**

## draught beer

633 | 634 | 635 | **zipfer märzen** 0,20l **2.35 €** 0,30l **3.15 €** 0,50l **4.45 €**

## wine

0,10l 0,75l

### prosecco

4060 | 406 | **prosecco spumante brut** **4.15 € 29.95 €**  
dry, treviso salatin, italy

### white wines

4015 | 415 | **grüner veltliner klassik** **4.55 € 25.95 €**  
dry, sommer, austria

4016 | 416 | **pinot grigio friuli grave** **5.25 € 29.95 €**  
dry, salatin, italy

4018 | 418 | **cuvée asia** **6.25 € 35.45 €**  
| grüner veltliner - weißburgunder - müller thurgau - traminer |  
medium dry, mayer am pfarrplatz, austria

4019 | 419 | **sauvignon blanc** **7.35 € 39.85 €**  
dry, salomon & andrew, new zealand

20200 | 20300 | **müller thurgau (vg)** **4.95 € 27.95 €**  
vegan, cabinet wine, white, dry, pd vinohrady, slovakia

### rosé wines

4021 | 421 | **pittnauer rosé** | blaifränkisch - zweigelt | **4.95 € 27.95 €**  
dry, pittnauer, austria

### red wines

4022 | 422 | **zweigelt** **4.55 € 25.95 €**  
dry, ceel, austria

4023 | 423 | **blaifränkisch classic** **5.25 € 29.95 €**  
dry, reumann, austria

### saké & plum wine

5010 | 501 | **gekkeikan traditional saké** 0,15l 0,75l **7.35 € 34.95 €**

505 | **plum wine** | germany 0,125l **4.45 €**

## gin + tonic

513 | **jinzu fever (vg)** 0,24l **11.45 €**

jinzu, a japanese inspired gin, infused with cherry blossom, yuzu and sake. served with fever-tree tonic and garnished with fresh lemongrass and pink peppercorns



## bottled beer

603 | **kirin ichiban** | japan (vg) 0,33l **5.25 €**

613 | **singha** | thailand 0,33l **5.25 €**

601 | **asahi** | japan (vg) 0,33l **5.55 €**

636 | **corona extra** 0,355l **5.55 €**

637 | **edelweiss hefetrüb** 0,33l **4.45 €**

612 | **heineken (vg)** 0,33l **4.15 €**

615 | **heineken alkoholfrei** 0,33l **4.15 €**

## soft drinks (vg)

705 | **coca-cola, coca-cola light, coca-cola zero** 0,33l **3.65 €**

707 | 708 | **fanta orange, sprite** 0,33l **3.65 €**

714 | **fuzetea black tea - peach hibiscus** 0,25l **3.65 €**

716 | **fuzetea black tea - lemon lemongrass**

800 | **organics simply cola** 0,25l **4.45 €**

801 | **organics bitter lemon** 0,25l **4.45 €**

802 | **organics ginger ale** 0,25l **4.45 €**

803 | **organics tonic water** 0,25l **4.45 €**

## mineral water (vg)

717 | 718 | **römerquelle still, sparkling** 0,33l **3.15 €**

703 | 704 | **römerquelle still, sparkling** 0,75l **5.75 €**

## green tea \*upon request (vg)

771 | free



please ask your server for the hot drinks menu

**wagamama, unit 516 -517,  
designer outlet strasse 1, 7111 parndorf, austria  
wagamama.at**

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## **allergens**

- |   |  |
|---|--|
| 1. gluten containing cereals  | 9. celery and celery products  |
| 2. crustaceans and crustacean products  | 10. mustard and mustard products   |
| 3. eggs and egg products  | 11. sesame seeds and sesame seed products                                    |
| 4. fishes and fish products   | 12. sulphur dioxide and sulphites in concentrations above 10mg/kg or 10 mg/l |
| 5. peanuts and peanut products  | 13. lupin and lupin products   |
| 6. soybeans and soybean products  | 14. shellfishes and shellfish products                                       |
| 7. milk and milk products   |  |
| 8. nuts such as almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, brazil nuts, pistachios, macadamia nuts, and queensland nuts and products made of these |  |

weight of meals is stated in raw state

## **please note**

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients. whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain