

side dishes (choice of one of the following sides)

gyoza

five grilled chicken dumplings filled with cabbage, chinese leaf, chinese chives and water chestnut. served with a chilli, garlic and soy sauce

yasai gyoza

five deep-fried vegetable dumplings filled with cabbage, carrot, water chestnut, onion, celery and chinese leaf. served with a chilli, garlic and soy sauce

edamame

freshly steamed green soya beans – the perfect complement to drinks. choose from 2 styles: traditional with salt or chilli and garlic

raw salad

a combination of mixed leaves, red pepper, tomato and cucumber. served with the wagamama house dressing

tori kara age

deep-fried chicken pieces prepared with soy sauce, sake, mirin, dried oregano and fresh ginger marinade. served with a chilli, garlic and soy sauce

main (choice of one of the following mains)

teriyaki chikinraisu

tender chicken marinated in teriyaki served with japanese-style rice and side salad. garnished with sesame seeds

chicken katsu curry

chicken deep-fried in panko, served with a light curry sauce and japanese-style rice. garnished with mixed leaves and red pickles

chilli beef ramen

spicy soup and noodles with chillies, red onion, beansprouts, coriander, a wedge of lime and spring onions

wagamama ramen

soup and noodles with half a boiled egg surrounded by seasonal greens, kamaboko-aka, wakame, prawn, crabstick, chicken slices, fried tofu, menma and spring onions

kare lomen with chicken

grilled chicken with a spicy lemongrass, coconut milk soup over ramen noodles. garnished with beansprouts, cucumber and fresh coriander

spicy chicken itame

succulent strips of stir-fried chicken with red chillies, zucchini, broccoli, red onion, mint, basil, coriander, ginger and garlic. served on white jasmine rice

yaki soba

teppan-fried soba noodles with egg, chicken, shrimps, onions, green and red peppers, beansprouts and spring onion. garnished with sesame seeds, fried shallots and red ginger

vegetarian selections

moyashi soba

vegetable soup and noodles with zucchini, snow peas, mushrooms, beansprouts, garlic, leek and tofu on top of soba noodles. garnished with spring onions

yasai yaki soba

soba noodles with egg, onions, green and red peppers, beansprouts and spring onions. garnished with sesame seeds, fried shallots and red ginger

+ beverage (choice of one of the following drinks)

fresh juice / bottled soft drinks / lemon iced tea / glass of stony peak chardonnay
glass of stony peak shiraz cabernet / cascade premium or light beer

side dishes (choice of one of the following sides)

gyoza

five grilled chicken dumplings filled with cabbage, chinese leaf, chinese chives and water chestnut. served with a chilli, garlic and soy sauce

yasai gyoza

five deep-fried vegetable dumplings filled with cabbage, carrot, water chestnut, onion, celery and chinese leaf. served with a chilli, garlic and soy sauce

edamame

freshly steamed green soya beans - the perfect complement to drinks. choose from 2 styles: traditional with salt or chilli and garlic

chilli squid

lightly fried chilli squid with lime dipping sauce

tori kara age

deep-fried chicken pieces prepared with soy sauce, sake, mirin, dried oregano and fresh ginger marinade. served with a chilli, garlic and soy sauce

main (choice of one of the following mains)

teriyaki chikinraisu

tender chicken marinated in teriyaki served with japanese-style rice and side salad. garnished with sesame seeds

chicken katsu curry

chicken deep-fried in panko, served with a light curry sauce and japanese-style rice. garnished with mixed leaves and red pickles

chilli beef ramen

spicy soup and noodles with chillies, red onion, beansprouts, coriander, a wedge of lime and spring onions

wagamama ramen

soup and noodles with half a boiled egg surrounded by seasonal greens, kamaboko-aka, wakame, prawn, crabstick, chicken slices, fried tofu, menma and spring onions

kare lomen

spicy lemongrass, coconut milk soup over ramen noodles. garnished with beansprouts, cucumber and fresh coriander with chicken or prawns

spicy chicken itame

succulent strips of stir-fried chicken with red chillies, zucchini, broccoli, red onion, mint, basil, coriander, ginger and garlic. served on white jasmine rice

yaki soba

teppan-fried soba noodles with egg, chicken, shrimps, onions, green and red peppers, beansprouts and spring onion. garnished with sesame seeds, fried shallots and red ginger

vegetarian selections

moyashi soba

vegetable soup and noodles with zucchini, snow peas, mushrooms, beansprouts, garlic, leek and tofu on top of soba noodles. garnished with spring onions

yasai yaki soba

soba noodles with egg, onions, green and red peppers, beansprouts and spring onions. garnished with sesame seeds, fried shallots and red ginger

dessert (choose from a selection of delicious desserts – ask your server)

+beverage (choice of one of the following drinks)

fresh juice / bottled soft drinks / lemon iced tea / glass of stony peak chardonnay
glass of stony peak shiraz cabernet / cascade premium or light beer

wagamama beverage package

premium

1.5 hours maximum service (additional package length on request)

- **premium beer selection**
select from cascade premium or light and carlton draught
- **white wine**
select from stony peak chardonnay or rothbury estate semillon sauvignon blanc
- **red wine**
select from stony peak shiraz cabernet or rawson's retreat merlot
- **gekkeikan sake**
flask served hot. medium sweet with a smooth balanced flavour
- **soft drink or fruit juice**

8 – 19 guests = \$25.0 per person

20 + guests = \$23.0 per person

deluxe

2 hours maximum service

- **premium and imported beer selection**
select from cascade premium or light, carlton draught, crown lager, stella artois, asahi
- **white wine & champagne**
select from penfolds koonunga hill chardonnay, garrett sauvignon blanc or lindemans premier selection
- **red wine**
select from eye spy cabernet merlot or rawson's retreat merlot
- **gekkeikan sake**
flask served hot. medium sweet with a smooth balanced flavour
- **soft drink or fruit juice**

8 – 19 guests = \$30.0 per person

20 + guests = \$28.0 per person

spirits

a selection of spirits are available on request
(additional \$5.0 per person)

† beverage packages available at selected restaurants only