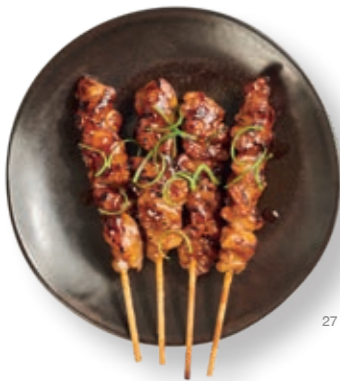


wagamama

sides

small plates with big taste. most people share three between two, alongside their main dish

- 104 edamame (vg) 4.7**
beans with salt or chilli-garlic salt
- 110 bang bang cauliflower (vg) 5.5**
crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander
- 106 wok-fried greens (vg) 4.9**
tenderstem broccoli. bok choy. garlic + soy sauce
- 111 vegetable tempura (vg) 5.7**
crispy fried tenderstem broccoli. red pepper. sweet potato + asparagus. wakame. sweet + sour dipping sauce
- 119 vegan chilli 'squid' (vg) 7.2 new**
lightly battered pulled king oyster mushrooms. shichimi. sticky dipping sauce with fresh chilli + coriander
- 120 sticky vegan 'ribs' (vg) 6.9 new**
mushroom + soya protein 'ribs'. sweet + spicy sticky sauce. sesame seeds. spring onion
- 27 chicken yakitori 7.2**
marinated chicken skewers. spicy teriyaki sauce. shichimi. spring onion
- 96 prawn kushiyaki 7.2**
skewered grilled prawns. lemongrass + chilli marinade. caramelised lime
- 94 tama squid 7.5**
crispy fried creamy squid balls. okonomiyaki sauce. mayonnaise. seaweed. bonito flakes
- 103 ebi katsu 7.5**
prawns in crispy panko breadcrumbs. coriander. fresh lime. chilli + garlic dipping sauce
- 107 chilli squid 7.5**
crispy fried squid. shichimi spice. chilli + coriander dipping sauce



27



101

gyoza

five dumplings packed with taste

steamed

served grilled with dipping sauce

- 101 yasai | vegetable (vg) 6.2**

- 100 chicken 6.5**

- 105 pulled pork 6.5**

fried

served with dipping sauce

- 99 duck 6.7**

- 102 prawn 6.7**



115

hirata steamed buns 6.7

two fluffy asian buns with coriander + mayonnaise

- 115 pork belly** panko apple. sriracha

- 114 mixed mushrooms (v)** panko aubergine

- 113 korean barbecue beef** red onion



76

curry

with a fresh twist. cooked patiently to infuse flavour. ranging from mild + fragrant to seriously kicking

raisukaree

mild + citrusy. coconut. mangetout. peppers. red + spring onion. sesame seeds. chilli. coriander. fresh lime. white rice

- 79 prawn 14.2** **75 chicken 13.2**

- 76 tofu (vg) 12.2 new**

firecracker

bold + fiery. mangetout. red + green peppers. onion. hot red chillies. sesame seeds. shichimi. fresh lime. white rice

- 93 prawn 13.9** **92 chicken 12.9**

- 91 tofu (vg) 11.9 new**

- 1171 vegatsu (vg) 11.9**

seitan in crispy panko breadcrumbs. aromatic katsu curry sauce. sticky white rice. side salad. pickled red onion

katsu

aromatic katsu curry sauce. chicken or vegetables in crispy panko breadcrumbs. sticky white rice. side salad. japanese pickles

- 71 chicken 11.9**

- 72 yasai | sweet potato. aubergine. butternut squash (vg) 10.9**

turn up the heat make your katsu hot for 10p



89

donburi

a big bowl of sticky white rice, topped with your choice of protein and crunchy vegetables. traditional + hearty

- 89 grilled duck ? 15.5**

shredded in spicy teriyaki sauce. carrot. mangetout. sweet potato. red + spring onion. fried egg. cucumber. side of kimchee

- 84 no duck donburi (vg) 11.9 new**

shredded seitan + shiitake mushrooms in a cherry hoisin sauce. edamame beans. kimchee. cucumber. spring onion. chillies. coriander. sesame seeds. brown rice

teriyaki

teriyaki sauce. shredded carrots. seasonal greens. spring onion. sesame seeds. side of kimchee

- 69 beef brisket 12.5** **70 chicken 11.5**

ramen

fresh noodles in steaming broth, topped with meats or vegetables

- 30 tantanmen beef brisket 14**

korean barbecue beef. half a tea-stained egg. menma. kimchee. spring onion. coriander. chilli oil. extra rich chicken broth

- 35 miso-glazed cod ? 14.5**

with bok choy. menma. spring onion. chilli oil. light vegetable broth

- 34 chilli prawn + kimchee ? 13**

marinated tail-on prawns. beansprouts. spring onion. kimchee. fresh lime. coriander. spicy vegetable broth

chilli

red + spring onion. beansprouts. coriander. fresh lime. spicy chicken broth

- 24 sirloin steak 14** **25 chicken 12.5**

- 23 kare burosu (vg) 11.9**

shichimi-coated silken tofu. grilled mixed mushrooms. seasonal greens. carrot. chilli. coriander. udon noodles. curried vegetable broth

- 31 shirodashi pork belly 11.5**

slow-cooked with seasonal greens. menma. spring onion. wakame. half a tea-stained egg. rich chicken broth with dashi + miso

- 20 grilled chicken 10.5**

marinated chicken. seasonal greens. menma. spring onion. rich chicken broth with dashi + miso



35

kokoro bowls

'kokoro' means 'spirit, heart + mind', the bowl to feed your soul. all under 650 calories

- 90 avant gard'n (vg) 11.9**

gaz oakley collaboration barbecue-glazed seitan. coconut + sriracha vegan 'egg'. grilled shiitake mushrooms. asparagus. brown rice. edamame beans. carrots. spring onion. sweet amai sauce. sesame seeds. fresh lime

- 67 nuoc cham tuna ? 14.5**

seared tuna steak. quinoa. stir-fried kale. sweet potato. edamame beans. carrots. red onion. peppers. coriander. fresh lime

- 78 naked katsu 11.9**

grilled curried chicken. brown rice. edamame beans. shredded carrots. dressed mixed leaves. japanese pickles. side of katsu curry sauce

- 230 shu's 'shio' chicken 12**

shu han lee collaboration turmeric, garlic + ginger marinated chicken, roasted and served on a bed of coconut + lemongrass dressed rice. pickled slaw + radish. chilli. coriander. caramelised lime



230



no need to wait for the bill. scan to pay now



45

teppanyaki

noodles sizzling from the grill. turned quickly so that the noodles are soft but the vegetables are crunchy

teriyaki soba

thin noodles. curry oil. mangetout. bok choy. red + spring onion. chilli. beansprouts. teriyaki sauce. coriander. sesame seeds

- 45 sirloin steak 15.2** **46 salmon ? 14.2**

- 44 ginger chicken udon 11.95**

thick noodles. mangetout. egg. chilli. beansprouts. red + spring onion. pickled ginger. coriander

yaki soba

thin noodles. egg. peppers. beansprouts. white + spring onion. fried shallots. pickled ginger. sesame seeds

- 40 chicken + prawn 10.7** **41 yasai | mushroom (v) 9.7**

- 59 cod mokutan soba ? 15.2**

thin charcoal noodles. two fillets of miso-glazed cod. soy sauce. bok choy. mangetout. red peppers. spring onion. sweet miso dressing. fresh ginger. coriander

pad thai

rice noodles. amai sauce. egg. beansprouts. leeks. chilli. red + spring onion. fried shallots. mint. coriander. fresh lime

- 48 chicken + prawn 11.9** **47 yasai | tofu (v) 10.9**

- 42 yaki udon 11.2**

thick noodles. curry oil. chicken. prawns. chikuwa. egg. beansprouts. leeks. mushrooms. peppers. fried shallots. pickled ginger. sesame seeds

extras tasty additions to your meal

- 304 japanese pickles (vg) 1.2**

- 303 chillies (vg) 1.2**

- 302 miso soup. japanese pickles (vg) 2.5**

- 305 tea-stained egg (v) 1.5**

- 306 kimchee (vg) 1.5 refreshed** spicy fermented cabbage + radish with garlic

allergies + intolerances if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver your order, whilst the kitchen manager will personally prepare your food as you require. this may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination. please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. **please note** whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain. our staff receive 100% of tips

full nutritional information can be found at wagamama.com/our-menu

at wagamama, we like to offer choice and variety. we have a dedicated vegan menu + non-gluten menu and a kid-friendly menu, perfect for our little noodlers

immunity tune up

our range of fresh, vibrant juices are packed full of raw power. pressed, pulped + poured to tune up your immunity. drink fresh

regular 4.2 large 5.2



05 high five
melon, pineapple, lemon,
apple, orange



15 up-beet (vg)
beetroot, red pepper, cucumber,
ginger, apple



06 nourish-mint (vg)
apple, mint, lemon



03 orange
orange juice, pure + simple



14 power (vg)
spinach, apple, fresh ginger



10 blueberry spice (vg)
blueberry, apple, ginger



11 positive (vg)
pineapple, lime, spinach,
cucumber, apple



08 tropical
mango, apple, orange

soft drinks (vg)

- 705 coke** 3.2'
705 diet coke | **coke zero** 3
708 sprite 3
714 cloudy lemonade reg 2.7 | large 3
710 peach iced tea reg 2.7 | large 3
701 | 703 still water reg 2.5 | large 4.5
702 | 704 sparkling water reg 2.5 | large 4.5

*includes sugar tax levy



tea (vg)

loose leaf, flowering and fresh,
served in an individual tea infuser

- 774 black assam** 2.7
strong, black breakfast tea
782 ginger + lemongrass 2.7
zesty, warming and fragrant
784 fresh mint 2.7
fresh mint leaves, pure and simple
781 jasmine flowering tea 3.2
flowering lily + jasmine green tea
771 green tea free

coffee

- 731 espresso** (vg) 2.2
732 double espresso (vg) 2.7
733 americano 2.9
736 latte 3.2
738 cappuccino 3.2
739 macchiato 2.9
740 iced coffee 2.9
745 hot chocolate 3

alternative milk + decaf coffee available



689

mindful drinks (vg)

refreshing + flavourful

- 608 hitachino nest** japan 330ml 5
low alcohol, yuzu ginger non-ale 0.3%
689 ginger no-jito 4
alcohol-free, zingy sparkling cold-pressed ginger,
coriander seed syrup, fresh mint, lime

gin + sake (vg)

crafted from authentic japanese ingredients

- 504 roku tonic** 7.5
japanese craft gin made using cherry blossom, yuzu
peel + sencha tea, garnish of fresh lime + ginger,
served with franklin + sons natural tonic water
513 jinzu tonic 7.2
british gin mixed with the japanese flavours of
cherry blossom, yuzu and sake, garnish of fresh
lime + ginger, served with franklin + sons natural
tonic water
484 sho chiku bai 125ml 4
japan's national drink, brewed from rice,
mild but complex

beers

crafted to complement the flavours of asia.
big bottles are good for sharing

- 626 | 627 asahi draught** japan (vg) half pint 3 | pint 5.9
601 | 602 asahi japan (vg) 330ml 4.5 | 600ml 7.5
613 | 614 singha thailand 330ml 4.5 | 630ml 7.5
606 lucky buddha china (vg) 330ml 4.5



601

613

606



no need to
wait for the bill
scan to pay
now

wine - refreshed -

all wine available in 125ml glass

- red merlot**
750ml 20 | 250ml 7.5 | 175ml 5.9
444 malbec portillo (vg)
750ml 22.5 | 250ml 8.5 | 175ml 6.5
white pinot grigio
750ml 18.9 | 250ml 7 | 175ml 5.5
marlborough sauvignon blanc
750ml 24.9 | 250ml 9.5 | 175ml 7
rosé pinot grigio blush
750ml 19.9 | 250ml 7.5 | 175ml 5.9
sparkling
405 | 404 champagne veuve clicquot (vg)
750ml 55 | 375ml 30
460 prosecco villa domiziano spumante brut (vg)
750ml 25.5 | 125ml 5

house wines 750ml 16

please ask a team member about our selection
of red + white house wines



134

desserts

something sweet but different

- 134 chocolate orange cake** (vg) 6.5
flourless chocolate orange cake, miso caramel
ice cream, chocolate sauce, fresh mint
**131 white chocolate + ginger
cheesecake** (v) 6.5
with toffee sauce
142 banana katsu (vg) 6.5
banana in crispy panko breadcrumbs,
miso caramel ice cream, toffee sauce
**129 smoked chocolate
caramel cake** (v) 6.5
smoked chocolate mousse, salted caramel,
crushed biscuits, chocolate fudge brownie,
chocolate ganache, vanilla ice cream
128 miso caramel ice cream (vg) 4.5
with toffee sauce + fresh mint

breakfast

served until 11am



162

the english breakfast

- 162 the full english** 11
two rashers of back bacon,
sausages, grilled tomato, wilted
spinach, sautéed sweet potato,
shiitake mushrooms, two free-
range eggs; fried, poached or
scrambled
163 the full vegan (vg) 10.5
two rashers of maple seitan
bacon, beetroot + seitan sausage,
scrambled turmeric tofu, grilled
tomato, wilted spinach, sautéed
sweet potato, shiitake mushrooms

breakfast wraps + eggs

- 195 eggs benedict** 9.9
two free-range poached eggs,
rich hollandaise sauce, lightly
toasted, asian steamed bun,
wiltshire ham, shichimi
196 eggs royale 10.5
two free-range poached eggs,
rich hollandaise sauce, lightly
toasted, asian steamed bun,
smoked salmon, fresh samphire
194 eggs florentine (v) 9.5
two free-range poached eggs,
rich hollandaise sauce, lightly
toasted, asian steamed bun,
wilted spinach, grilled mushrooms

- japanese omelette**
japanese-inspired omelette,
shiitake mushrooms, red cabbage,
leek, topped with spring onion
+ chilli and traditional japanese
sauces + garnishes
156 chicken, prawn + bacon 9.2
166 yasai (v) 8.2

- roti breakfast wraps**
thai flatbread rolled up with spinach
**171 bacon, nori omelette
+ sriracha ketchup** 6.2
**172 sausage, nori omelette
+ sriracha ketchup** 6.2
**173 mushroom, shichimi tofu
+ sriracha mayonnaise** (vg) 5.5

breakfast bowls

- 170 apple + goji
pancakes** (v) 6.7
fluffy apple + goji berry pancakes,
fresh fruit salad, icing sugar,
rice syrup
160 coconut porridge (vg) 4.9
porridge oats, coconut milk,
raspberry compote
**167 crunchy granola
bowl** (vg) 5.5
coconut 'yoghurt', raspberry
compote, pomegranate, cranberry,
raisin + mixed nut granola

avocado on toast

lightly dressed avocado + tomato,
slice of toasted multigrain bread,
topped with

- 176 two free-range poached
eggs** (v) 8.2
177 scrambled turmeric tofu (vg) 8



176

extras

- 750 bacon** 2.5
751 sausages 2.5
756 toast (v) 2.5
two slices of either white or
multigrain, with butter
754 jam, honey, marmalade 1



173