

wagamama

sides

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

- 104 edamame (vg)** 4.5
beans with salt or chilli-garlic salt
- 110 bang bang cauliflower (vg)** 5.25
crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander
- 106 wok-fried greens (vg)** 4.75
tenderstem broccoli. bok choy. garlic + soy sauce
- 111 vegetable tempura (vg)** 5.25
crispy fried tenderstem broccoli, red pepper, sweet potato + asparagus. wakame. sweet + sour dipping sauce
- 119 vegan chilli 'squid' (vg)** 6.75 **new**
lightly battered pulled king oyster mushrooms. shichimi. sticky dipping sauce with fresh chilli + coriander
- 120 sticky vegan 'ribs' (vg)** 6.5
mushroom + soya protein 'ribs'. sweet + spicy sticky sauce. sesame seeds. spring onion

hirata steamed buns

two fluffy asian buns

- 115 pork belly**
panko apple. sriracha. vegan mayonnaise. coriander
- 114 mixed mushrooms (vg)**
panko aubergine. vegan mayonnaise. coriander
- 113 korean barbecue beef** - refreshed -
red onion. asian slaw. sriracha vegan mayonnaise



115

- 96 prawn kushiyaki** 6.75
skewered grilled prawns. lemongrass + chilli marinade. caramelised lime
- 94 tama squid** 7.25
crispy fried creamy squid balls. okonomiyaki sauce. vegan mayonnaise. seaweed. bonito flakes
- 103 ebi katsu** 6.95
prawns in crispy panko breadcrumbs. coriander. fresh lime. chilli + garlic dipping sauce
- 107 chilli squid** 6.95
crispy fried squid. shichimi spice. chilli + coriander dipping sauce
- 27 chicken yakitori** 6.95
marinated chicken skewers. spicy teriyaki sauce. shichimi. spring onion



27

gyoza

five dumplings packed with flavour

steamed

served grilled with dipping sauce

- 101 yasai | vegetable (vg)** 5.95
- 100 chicken** 6.25
- 105 pulled pork** 6.25
- fried**
served with dipping sauce
- 99 duck** 6.25
- 102 prawn** 6.25

extras

tasty additions to your meal

- 304 japanese pickles (vg)** 1
- 303 chillies (vg)** 1
- 302 miso soup. japanese pickles (vg)** 1.95
- 305 tea-stained egg (v)** 1
- 306 kimchee (vg)** 1 - refreshed -
spicy fermented cabbage + radish with garlic



63

new

summer noodles

light + refreshing salad bowls. glass noodles with crisp vegetables and asian-style dressings

- hiyashi bowls**
refreshing glass noodles. turmeric roasted cauliflower. tofu + edamame guac. pickled slaw. sliced radish. fresh coriander + chilli. sesame seeds. white dressing
- 63 teriyaki chicken** 11.75
- 65 miso mixed vegetable (vg)** 11.25
- 64 teriyaki shredded duck** 12.75
- harusame salad**
glass noodles. peashoots. edamame. adzuki beans. red radish. pickled asian slaw. tamari soy dressing. mint. sliced chillies. coconut thai sprinkle
- 60 salmon** 11.25 **62 tofu (vg)** 9.75

kokoro bowls

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

- 90 avant gard'n (vg)** 11.25
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
- 78 naked katsu** 10.75
grilled curried chicken. brown rice. edamame beans. shredded carrots. dressed mixed leaves. japanese pickles. side of katsu curry sauce
- 67 nuoc cham tuna** 13.75
seared tuna steak. quinoa. stir-fried kale. sweet potato. edamame beans. carrots. red onion. peppers. coriander. fresh lime
- 230 shu's 'shio' chicken** 10.95
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

teppanyaki

noodles sizzling from the grill. turned quickly to remain soft and keep the vegetables crunchy

- teriyaki soba**
thin noodles. curry oil. mangetout. bok choy. red + spring onion. chilli. beansprouts. teriyaki sauce. coriander. sesame seeds
- 45 sirloin steak** 14.95 **46 salmon** 13.95
- 44 ginger chicken udon** 10.95
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** 10.25 **41 yasai | mushroom (v)** 9.25
- 59 cod mokutan soba** 14.95
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** 11.25 **47 yasai | tofu (v)** 10.25
- 42 yaki udon** 10.95
thick noodles. curry oil. chicken. prawns. chikuwa. egg. beansprouts. leeks. mushrooms. peppers. fried shallots. pickled ginger. sesame seeds



45

ramen

fresh noodles in steaming broth,
topped with meat or vegetables

- 30 tantanmen beef brisket** 13.75
korean barbecue beef. half a tea-stained egg. menma. kimchee. spring onion. coriander. chilli oil. extra rich chicken broth
- 35 miso-glazed cod** 14.25
with bok choy. menma. spring onion. chilli oil. light vegetable broth
- 34 chilli prawn + kimchee** 12.25
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** 13.75 **25 chicken** 11.95
- 23 kare burosu (vg)** 11.75
shichimi-coated silken tofu. grilled mixed mushrooms. seasonal greens. carrot. chilli. coriander. udon noodles. curried vegetable broth
- 31 shirodashi pork belly** 11.25
slow-cooked with seasonal greens. menma. spring onion. wakame. half a tea-stained egg. rich chicken broth with dashi + miso
- 20 grilled chicken** 10.25
marinated chicken. seasonal greens. menma. spring onion. rich chicken broth with dashi + miso

scan
to
pay



79

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** 13.95 **75 chicken** 12.95 **76 tofu (vg)** 11.95
- firecracker**
bold + fiery. mangetout. red + green peppers. onion. hot red chillies. sesame seeds. shichimi. fresh lime. white rice
- 93 prawn** 13.25 **92 chicken** 12.25 **91 tofu (vg)** 11.25
- 1171 vegatsu (vg)** 10.75
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** 10.75
- 72 yasai | sweet potato. aubergine. butternut squash (vg)** 9.75

make your katsu **hot** for 20p

donburi

a big bowl of rice, topped with your choice
of protein and crunchy vegetables

- teriyaki**
teriyaki sauce. shredded carrots. seasonal greens. spring onion. sesame seeds. side of kimchee
- 69 beef brisket** 11.75 **70 chicken** 10.75
- 84 no duck donburi (vg)** 11.25 **new**
shredded seitan + shiitake mushrooms in a cherry hoisin sauce. edamame beans. kimchee. cucumber. spring onion. chillies. coriander. sesame seeds. brown rice
- 89 grilled duck** 14.75
shredded in spicy teriyaki sauce. carrot. mangetout. sweet potato. red + spring onion. fried egg. cucumber. side of kimchee



89



refreshing juices

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

regular 3.95 large 4.95

**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

10 blueberry spice (vg)

blueberry, apple, ginger

11 positive (vg)

pineapple, lime, spinach, cucumber, apple

08 tropical

mango, apple, orange

14 power (vg)

spinach, apple, fresh ginger

03 orange

orange juice, pure + simple

soft drinks

 (vg)

- 705** coke 2.95*
- 705** diet coke | coke zero 2.85
- 708** sprite 2.85
- 714** cloudy lemonade reg 2.6 | large 2.95
- 710** peach iced tea reg 2.6 | large 2.95
- 701** | **703** still water reg 2.25 | large 4.25
- 702** | **704** sparkling water reg 2.25 | large 4.25

*includes sugar tax levy

tea

 (vg)

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

- 782** ginger + lemongrass tea 2.5
zesty, warming and fragrant
- 784** fresh mint tea 2.5
fresh mint leaves, pure + simple
- 781** jasmine flowering tea 2.95
flowering lily + jasmine green tea
- 771** green tea free

coffee

- 731** espresso (vg) 1.95
- 732** double espresso (vg) 2.25
- 733** americano 2.65
- 735** | **736** latte reg 2.75 | large 2.95
- 737** | **738** cappuccino reg 2.75 | large 2.95
- 739** macchiato 2.65
- 740** iced coffee 2.75

decaf coffee available

cider

 (vg)

new

603 east by south east cider
london 330ml 5.25

hawkes collaboration

crisp cider crafted from fuji, gala + bramley surplus supermarket apples



beer

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

- 601** | **602** asahi japan (vg) 330ml 4.25 | 650ml 7.25
- 613** | **614** singha thailand 330ml 4.25 | 630ml 7.25
- 606** lucky buddha china (vg) 330ml 4.25



wine

 - refreshed -

all wine available in 125ml glass

red

merlot

750ml 19.95 | 250ml 7.35 | 175ml 5.75

malbec portillo (vg)

750ml 21.95 | 250ml 8.25 | 175ml 6.25

white

pinot grigio

750ml 18.75 | 250ml 6.95 | 175ml 5.35

marlborough sauvignon blanc

750ml 24.75 | 250ml 9.35 | 175ml 6.95

rosé

pinot grigio blush

750ml 19.75 | 250ml 7.25 | 175ml 5.75

sparkling

prosecco

villa domiziano spumante brut (vg)

750ml 25.25 | 125ml 4.95

house wines 750ml 15.95

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

gin + sake

 (vg)

crafted from authentic japanese ingredients

504 roku tonic 7.25

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 6.95

british gin mixed with the japanese flavours of cherry blossom, yuzu + sake, garnish of fresh lime + ginger, served with franklin + sons natural tonic water

484 sho chiku bai 125ml 3.75

japan's national drink, brewed from rice, mild but complex



mindful drinks

 (vg)

refreshing + flavourful

608 hitachino nest japan 330ml 4.95
low alcohol, yuzu ginger non-ale 0.3%**689** ginger no-jito 3.95
alcohol-free, zingy sparkling cold pressed ginger, coriander seed syrup, fresh mint, lime

desserts

something sweet but different, a selection of desserts inspired by the flavours of asia

**131** white chocolate + ginger cheesecake (v) 6.25
with toffee sauce**130** salted caramel cheesecake (v) 6.25

salted caramel + wasabi parfait, crunchy biscuit base, chocolate buckwheat shards, miso caramel sauce

134 chocolate orange cake (vg) 6.25

flourless chocolate orange cake, miso caramel ice cream, chocolate sauce, fresh mint

135 white chocolate + matcha cheesecake (v) 6.25

with vanilla ice cream, chocolate sauce, mixed sesame seeds, fresh mint

142 banana katsu (vg) 6.25

banana in crispy panko breadcrumbs, miso caramel ice cream, toffee sauce

129 smoked chocolate caramel cake (v) 6.25

smoked chocolate mousse, salted caramel, crushed biscuits, chocolate fudge brownie, chocolate ganache, vanilla ice cream

146 yuzu + lemon tart (v) 6.25

with raspberry compote + fresh mint



ice cream + sorbet

127 vietnamese coffee ice cream (v) 4.5

with chocolate sauce

140 coconut reika ice cream (vg) 4.5

with coconut flakes + passion fruit sauce

128 miso caramel ice cream (vg) 4.5

with toffee sauce + fresh mint

153 chocolate + orange blossom ice cream (vg) 4.5

with passion fruit coulis + fresh mint

151 strawberry + yuzu ice cream (vg) 4.5

with raspberry compote + fresh mint

122 pink guava + passion fruit sorbet (vg) 4.5

with fresh mint



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 + variety. we have a dedicated vegan menu + non-gluten menu and a kid-friendly menu, perfect for our little noodlers