



dive in

nothing beats that first slurp feeling. a hot bowl of steaming broth reaching your bench, aromas rising as you grab your ladle and take the plunge. where time seems to stand still, and your mind zooms in on the soothing flavour of umami, balanced out with zingy spring onions and satisfying noodles

amongst our busy lives, these moments are sacred. sitting down, taking a breath, and being suspended in a moment of bliss. devouring a nourishing, soul warming bowl of rejuvenating food

so go ahead. dive in



and to finish...

always room for dessert. this time with a fresh twist + the unique flavours of asia

new chouxnut 7

soft doughnut meets crisp choux pastry to create a light + airy bun with a custard filling of your choice. topped with chocolate and dusted with icing sugar

147 **matcha** (v)
a sweet matcha flavoured custard filling

149 **kuromitsu black honey** (v)
a japanese treacle flavoured custard filling

131 **white chocolate + ginger cheesecake** (v) 7.5

a creamy cheesecake with a biscuit base and a zingy ginger twist. drizzled with a rich toffee sauce and dusted with ginger icing sugar

129 **smoked chocolate caramel cake** (v) 7.5

indulgent smoked chocolate mousse layered with salted caramel, crushed biscuits, chocolate fudge brownie + chocolate ganache. served with a scoop of vanilla ice cream

142 **banana katsu** 7

fresh banana coated in crispy panko breadcrumbs. served with vegan miso caramel ice cream and drizzled with a rich toffee sauce

145 **dough-chi**® (v) 6.5

three cookie dough balls with a smooth ice cream centre. served with passion fruit sauce and garnished with mint + icing sugar. mix + match to find your flavour

/ **matcha + white chocolate**
/ **coconut**
/ **cherry, vanilla + yuzu**



ice cream + sorbet

150 **wagamama juice sorbet** 4.5

two scoops of fruity sorbet inspired by our iconic tropical + power juices. garnished with a sprig of mint

140 **coconut reika ice cream** 6

three scoops served with coconut flakes + passion fruit sauce

128 **miso caramel ice cream** 5.5

three scoops drizzled with toffee sauce + garnished with fresh mint

hot drinks

end your meal with satisfying sipping

tea

778 **new** **fresh lemon + ginger** 3

fragrant warming tea with fresh ginger + a zesty ginger syrup

780 **new** **pink peppercorn + strawberry rooibos** 3.4

mildly spiced + fruity flavoured tea. naturally caffeine free

776 **new** **japanese cherry** 3.4

sweet cherry flavoured green tea infused with rose petals

774 **new** **assam breakfast tea** 2.5

strong + earthy black tea. served with semi-skimmed milk on the side or swap to oat to make it vegan

784 **fresh mint** 2.5

fresh mint leaves. pure + simple

771 **green tea free**

warm your soul with our free green tea

coffee

a medium roast asian coffee blend for a smooth + mellow finish

743 **new** **cafetière** 3.4

black coffee served with oat or semi-skimmed milk on the side

741 **refreshed** **iced coffee** 3.5

served with oat or semi-skimmed milk. option to sweeten with sugar cane syrup



MAIN-NO-CAL-NOV23-01



wagamama

sides + sharing

steamed, wrapped, folded, skewered, enjoy our small plates. full of flavour + perfect for sharing



115

bao

two fluffy asian buns with your choice of filling

113 korean barbecue beef 7.8

slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw + sriracha vegan mayo

114 mixed mushrooms 7.5

mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayo, topped with coriander

115 pork + panko apple 7.8

slow-cooked pork belly with crispy panko-coated apple, sriracha + vegan mayo, topped with coriander

118 hoisin pulled duck † 7.8

pulled duck in a sweet cherry hoisin sauce with cucumber + vegan mayo

our signature gyoza

five dumplings packed with flavour, served with a dipping sauce

99 duck † 7.8

fried until crispy and served with a sweet cherry hoisin dipping sauce

101 yasai | vegetable 7

steamed green gyoza, served with a spiced vinegar dipping sauce

100 chicken 7.5

steamed and served with a chilli, soy + sesame dipping sauce

105 pulled pork 7.5

steamed and served with a ginger + spiced vinegar dipping sauce



109

the classics

108 chicken yakitori 8.5

four marinated chicken skewers, glazed with a sticky miso sauce, garnished with coriander cress + sesame seeds

107 chilli squid 8.5

our iconic crispy fried squid, tossed in shichimi spice, served with a chilli + coriander dipping sauce

104 edamame, your way 4.9

pop them out of their pod + enjoy simply salt / chilli + garlic salt

110 bang bang cauliflower 6

crispy cauliflower coated in our spicy firecracker sauce with red + spring onion, topped with fresh ginger + coriander

103 ebi katsu 8

butterflied prawns coated in crispy panko, topped with fresh coriander + a lime wedge, served with a chilli + garlic dipping sauce

126 wok-fried greens 5

crunchy tenderstem broccoli, fine beans + mangetout, cooked in a flavourful garlic + soy sauce

96 prawn kushiyaki 7.5

three grilled prawn skewers, marinated in zesty lemongrass + chilli, served with a caramelised lime

to discover

95 new king oyster mushroom skewers 7

three skewers of flavourful mushroom ribbons coated in a sticky red chilli + miso glaze, garnished with coriander cress

111 new roti + raisukatsu 6

crisp + flaky asian flatbread warmed on the grill, served alongside our new raisukatsu sauce, bringing together the spice of our classic katsu + raisukaree flavours, topped with coriander cress + a drizzle of chilli oil

109 new vegan k-dogs 7.5

our take on a korean street-food favourite, two vegan 'corn dogs' made from soya protein and coated in a crunchy noodle crumb, drizzled with turmeric vegan mayo + sriracha and topped with chilli, coriander + red pepper powder

94 tama squid 8.5

crispy fried squid balls, drizzled with okonomiyaki sauce + vegan mayo, topped with seaweed + bonito flakes

120 sticky vegan 'ribs' 7.5

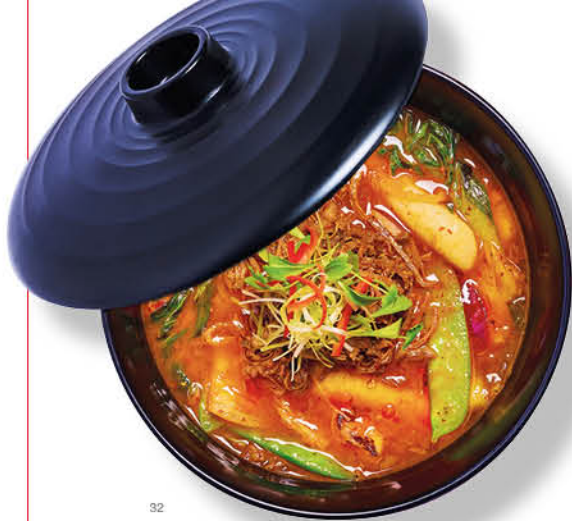
mushroom + soya protein 'ribs' glazed with a sweet + spicy sticky sauce, topped with sesame seeds + spring onion

122 prawn nori rolls 6.5

succulent prawns, freshly pickled asian slaw and a sticky red chilli + miso sauce, wrapped in nori, topped with coriander cress and served with sriracha vegan mayo

121 crispy chilli mushrooms 7

coated + fried crunchy oyster mushrooms, dusted with a red pepper powder and served with a chilli + coriander dipping sauce



92

hot pots

the ultimate bowl of comfort, a steaming pot of warming broth packed with crunchy veg + the popular korean street food, tteokbokki

new hot pot

a korean inspired broth with soft + silky tteokbokki, butternut squash, mangetout, bok choi, kimchee + red onion, topped with coriander cress, red chilli + spring onion, finished with a drizzle of chilli oil

32 teriyaki 16.5 33 chicken 14 34 tofu 12.5
beef brisket 16.5



56

donburi

a bowl full of soul, flavour-packed protein + vegetables on a bed of steaming rice

new gochujang rice bowl

your choice of chicken or silken tofu coated in a spicy gochujang sauce with bok choi, pickled cucumber, snow onion slaw + red onion, served on a bed of sticky white rice, finished with spring onion, sliced red chilli and a sprinkle of sesame seeds + red pepper powder

56 chicken 14 58 silken tofu 11.5

89 grilled duck † 17.5

shredded duck in a sweet + spicy teriyaki sauce on a bed of sticky white rice, served with shredded carrots, mangetout, sweet potato, cucumber and red + spring onion, topped with a fried egg, served with a side of kimchee

teriyaki

your choice of beef or chicken coated in teriyaki sauce on a bed of sticky white rice, shredded carrots, pea shoots + spring onion, sprinkled with sesame seeds and served with a side of kimchee

69 beef brisket 15.5 70 chicken 14.5

230 shu's 'shioik' chicken 14

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

customise my rice

sticky white (vg) steamed / white (vg) steamed / brown (vg) steamed

soulful bowls

a collection of bright bowls to nourish the soul

85 spicy miso mackerel † 16.5

mackerel fillets glazed with a spicy kimchee + miso sauce, served on a bed of kimchee-fried brown rice, sweet potato, tenderstem broccoli, bok choi + shitake mushrooms, topped with red chilli, fresh ginger + coriander cress

80 vegan 'chicken' kare lomen 14

vegan teriyaki 'chicken' layered onto udon noodles, in a fragrant coconut sauce with a warm chilli kick, topped with beansprouts, cucumber, coriander + a fresh lime wedge

74 chicken katsu salad 13.5

chicken coated in crispy panko breadcrumbs, tossed with dressed mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, pea shoots, japanese pickles, red chilli + coriander cress, served with a side of curried salad dressing

koyo bowls

a bright bowl combining your choice of protein or vegetables with a sticky red chilli + miso sauce, served on a bed of mixed leaves, beetroot, carrot, cucumber, mooli, red radish + edamame beans, topped with crunchy sunflower seed brittle, coriander cress and a creamy white miso + mustard dressing on the side

244 chicken + caramelised onion 13.5 242 salmon † 14.5 240 aubergine + caramelised onion 11.5



91

curry

whether mild + fragrant or packing a fiery punch, our curries are full of flavour

raisukaree

mild + citrusy, a fragrant coconut sauce, mangetout, red + green peppers and red + spring onion, served with a dome of white rice, chilli, coriander, sesame seeds + a fresh zingy lime wedge

79 prawn 15.5 75 chicken 15 76 tofu 13

firecracker

a bold + fiery favourite, served with mangetout, red + green peppers, white + spring onion and hot red chillies, topped with a dome of white rice, sesame seeds, shichimi + a fresh zingy lime wedge

83 prawn 15.5 92 chicken 15 91 tofu 13

1171 vegatsu 14

a plant-based twist on a classic, tofu + soya protein coated in crispy panko breadcrumbs, topped with sticky white rice + an aromatic katsu curry sauce, served with a dressed side salad + pickled red onion

katsu

iconic japanese flavours, chicken or vegetables coated in crispy panko breadcrumbs, topped with sticky white rice + an aromatic katsu curry sauce, served with a dressed side salad + japanese pickles

71 chicken 14

72 yasai | sweet potato, aubergine + butternut squash

make your katsu hot for 30p

customise my rice

white (vg) steamed / brown (vg) steamed / sticky white (vg) steamed

extras

308 new snow onion slaw 1
finely sliced white onions coated in a creamy vegan mayo + sprinkled with red pepper powder, a cooling contrast to our spicy bowls

306 kimchee 1
spicy fermented cabbage + radish with garlic

305 tea-stained egg (v) 1.5

304 japanese pickles 1

303 chillies 1

309 pickled ginger 1

302 miso soup, japanese pickles 2

307 chilli sambal paste 1



46

teppanyaki

noodles sizzling from the grill, turned quickly so the noodles are soft and the vegetables stay crunchy

yaki soba

soba noodles cooked with egg, peppers, beansprouts and white + spring onion, topped with crispy fried onions, pickled ginger + sesame seeds

40 chicken + prawn 14.3 41 yasai | mushroom (v) 12

1141 yasai | mushroom 12
egg removed to make vegan, choose from udon or rice noodles

pad thai

rice noodles cooked in amai sauce with egg, beansprouts, leeks, chilli and red + spring onion, topped with fried onions, mint, coriander + a fresh lime wedge

48 chicken + prawn 14.3 47 yasai | tofu (v) 13

1147 yasai | tofu 13
egg removed to make vegan

teriyaki soba

soba noodles cooked in teriyaki sauce and curry oil with mangetout, bok choi, red + spring onion, chilli + beansprouts, topped with coriander + a sprinkle of sesame seeds

45 premium cut steak 17.5 46 salmon † 16.5 49 new chicken 15

42 yaki udon 14.3

udon noodles cooked with chicken, prawns, egg, curry oil, beansprouts, leeks, mushrooms + peppers, topped with crispy fried onions and pickled ginger, sprinkled with sesame seeds + bonito flakes

44 ginger chicken udon 14.3

udon noodles cooked with marinated chicken, egg, mangetout, chilli, beansprouts and red + spring onion, topped with pickled ginger + fresh coriander

customise my noodles

soba (v) thin, contains wheat + egg

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat

allergies + intolerances if you have a food allergy or intolerance, or need help accessing our allergen information, please let your server know before you order, every time you visit, the manager on duty will personally take and serve 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, we cannot guarantee that your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur, our menu descriptions do not include all ingredients, our full allergen information is available online at wagamama.com/allergen-information or please ask your server for help navigating the information

full nutritional information can be found at wagamama.com/our-menu
at wagamama, we like to offer choice and variety, we have a dedicated non-gluten menu and a kid-friendly menu for our little noodlers



all our vegan dishes are registered with The Vegan Society

(v) vegetarian

(vg) vegan

new

refreshed

† may contain shell or small bones