



109



1403

### and to finish...

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

- 1406 daisuki (v)**  
matcha savoiardo with red fruit cream + yuzu soft mousse\* and passion fruit
- 1407 matcha tiramisu (v)**  
a japanese take on a traditional tiramisu with matcha tea sponge cake\*
- 1408 yuzu tarte (v)**  
yuzu tarte with meringue\* + strawberry compote
- 1403 apple + cinnamon gyoza**  
fried apple-stuffed gyoza\* with vanilla ice cream\* + cinnamon
- 1405 reiwa (v)**  
chocolate mousse, azuki compote\*, ginger + caramel sauce
- 131 white chocolate + ginger cheesecake**  
a creamy cheesecake with a biscuit base and a zingy ginger twist\*. drizzled with a rich toffee sauce and dusted with ginger icing sugar
- 142 banana katsu (v)**  
fresh banana coated in crispy panko breadcrumbs served with caramel ice cream\* and drizzled with a rich toffee sauce



1407

### ice cream

- 1401 black sesame ice cream (v)**  
three scoops of black sesame ice cream\* with toffee sauce
- 1402 yuzu sorbet**  
yuzu sorbet\* with strawberry + mint
- 1404 matcha ice cream (v)**  
three scoops of green tea ice cream\* with passion fruit sauce\*
- 140 coconut reika ice cream (v)**  
three scoops of coconut ice cream\* served with coconut flakes + passion fruit sauce\*
- 128 salted caramel ice cream (v)**  
three scoops of salted caramel ice cream\* drizzled with a rich toffee sauce

### hot drinks

end your meal with satisfying sipping

#### coffee

- 731 espresso**
- 7331 decaf coffee**
- 733 americano**
- 735 latte macchiato (v)**
- 737 cappuccino (v)**
- 739 ginseng (v)**
- 743 barley (v)**

#### tea

- 761 english breakfast**  
tea blend with a full bodied taste
- 776 special jasmine**  
green leaf jasmine tea
- 778 lemon + ginger**  
fresh and light blend of green tea with ginger and citrus fruits
- 779 bancha fiorito**  
fresh and light blend of jasmine flavoured green tea
- 771 green tea**  
free. max 2 portions / person



1408

SETT-2024-U1

# from bowl to soul

since we first opened our doors in 1992, wagamama has been an eating house for the soul, serving up balanced bowls of modern asian soul food to our communal benches

our menu takes inspiration from across asia. from japan's ramen shops, to korea's canteens, and thailand's night markets. experimenting with flavour and texture, our bowls are flavour-packed, nutritious and satisfying. because we believe in **positive eating for positive living**. seeing food as nourishment. energy. the thing that punctuates your day, and what you look forward to after a long one. food is a shared moment of joy with the ones we love. and the fuel that keeps us energised and engaged in life

that's why we made it our mission to create nutritious, fresh bowls that leave you feeling rejuvenated, optimistic + restored. allowing you to nourish yourself completely. **from bowl to soul**



# wagamama





## sides + sharing

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

### bao

two fluffy asian buns\* with your choice of filling

#### 113 korean barbecue beef

slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw\* + sriracha mayonnaise

#### 114 mixed mushrooms (v)

mixed mushrooms with crispy panko-coated aubergine + creamy mayonnaise. topped with coriander

#### 115 pork belly

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



### new roti

a crisp + flaky open asian wrap\*, perfectly crisped on the grill, generously stuffed with bold fillings and sauces bursting with flavor

#### 111 raisukatsu (v)

served alongside our new raisukatsu sauce\*, bringing together the spice of our classic katsu + raisukaree flavours. topped with coriander + a drizzle of chilli oil

#### 109 beef brisket

topped with beef brisket with spicy korean bbq sauce\*, on a bed of crunchy asian slaw\*, fresh spinach + sriracha mayo

#### 112 teriyaki chicken




topped with chicken with spicy teriyaki sauce\*, on a bed of crunchy asian slaw\*, fresh spinach + sriracha mayo



#### 791 chicken katsu

topped with chicken\* coated in crispy panko breadcrumbs, on a bed of crunchy pineapple slaw\*, fresh spinach + sriracha mayo


#### 792 yasai katsu (v)

topped with sweet potato coated in crispy panko breadcrumbs, on a bed of crunchy pineapple slaw\*, fresh spinach drizzled with sriracha mayo and sprinkled with korean red pepper powder


 mild  medium  very hot

 cover charge /  service charge

(v) vegetarian

 (vg) vegan

 new

 may contain shell or small bones

\* frozen ingredients at the origin to ensure the best quality possible

## to discover

#### 122 crispy chilli mushrooms

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

#### kokopanko

crispy + zesty panko-coated fried chicken or aubergine, tossed in a coconut, chilli + lime salt rub. garnished with coriander + served with a side of sriracha mayo for dipping

#### 96 chicken

#### 98 aubergine

#### 121 bang bang prawns

crispy prawns\* coated in a spicy firecracker\* mayonnaise. topped with spring onion, chilli and fresh lime

## our signature gyoza

five dumplings\* packed with flavour. served with a dipping sauce\*

#### 99 duck :

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

#### 101 yasai | vegetable

steamed green gyoza\*, served with a chilli, soy + sesame dipping sauce\*

#### 102 prawn

fried gyoza\* until crispy and served with a citrus ponzu dipping sauce\*

#### 100 chicken

steamed gyoza\*, served with a chilli, soy + sesame dipping sauce\*

#### 105 pork

fried gyoza\* until crispy and served with a chilli, soy + sesame dipping sauce\*

## the classics

#### 107 chilli squid

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

#### 104 edamame

simply salted edamame\*. pop them out of their pod + enjoy

#### 103 ebi katsu

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

#### 95 sticky miso corn

corn on the cob roundels cooked in a sticky miso sauce\*. topped with red chilli + sesame seeds

#### 97 pork ribs

pork ribs glazed in a korean barbecue sauce\*. garnished with a sprinkle of mixed sesame seeds

#### 110 bang bang cauliflower

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



55

## donburi

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

#### gochujang rice bowl

your choice of chicken, prawn\* or silken tofu coated in a spicy gochujang sauce with bok choy, 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

#### 55 prawn\*

#### 56 chicken

#### 59 tofu (v) €

#### teriyaki

your choice of beef or chicken coated in teriyaki sauce\* on a bed of sticky white rice, shredded carrots, valerian + spring onions. sprinkled with sesame seeds and served with a side of kimchee

#### 69 beef brisket

#### 70 chicken

#### 60 sweet + sour chicken

crispy chicken in a sweet + sour sauce\* with red + green peppers and red onion. served with a dome of white rice with a sprinkle of red pepper powder. garnished with spring onion and ginger

customise my rice

**white (vg)** steamed / **sticky white (vg)** steamed

## soulful bowls

a collection of bright bowls to nourish the soul

#### 58 naked katsu kokoro bowl

grilled curried chicken on a bed of rice with edamame beans\*, shredded carrots, japanese pickles and dressed mixed leaves. served with a side of katsu curry sauce\*

#### katsu salad

chicken\* or aubergine coated in crispy panko breadcrumbs, tossed with dressed mixed leaves, apple slices, cucumber, edamame beans\*, pickled asian slaw\*, valerian, japanese pickles, red chilli + coriander. served with a side of curried salad dressing\*

#### 74 chicken\*

#### 77 yasai | aubergine

#### sushi bowls

a bright bowl combining your choice of protein on a bed of sushi-style rice. served with wakame seaweed salad, radish, edamame beans\*, carrot and yellow melon. topped with toasted sesame seeds and mayonnaise

#### 858 tofu (v)

with mayonnaise

#### 244 prawn\*

with miso mayonnaise

#### 856 salmon\* ?

with miso mayonnaise



40

## 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\*

#### 41 yasai | mushroom (v)

#### 1141 yasai | mushroom

egg removed for vegan diet. choose from udon noodles\* or rice noodles

#### pad thai

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

#### 48 chicken + prawn\*

#### 47 yasai | tofu (v)

#### 1147 yasai | tofu

egg removed for vegan diet

#### 45 teriyaki steak soba

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

#### 51 crispy beef soba

soba noodles\* cooked with egg, leek, beansprouts, spring onions and chilli. drizzled with a spicy teriyaki sauce\* and topped with chilli + coriander

customise my noodles

**soba\* (v)** thin, contains wheat + egg

**udon\* (vg)** thick, contains wheat

**rice noodle (vg)** thin + flat



58



221

## ramen

slurp the noodles. sip the broth. our hearty bowls are topped with protein + fresh vegetables

#### tantanmen

ramen noodles\* submerged in an extra rich chicken broth. topped with menma, kimchee + half a tea-stained egg. garnished with spring onion, coriander

#### 30 beef brisket

#### 189 chicken

#### 181 yasai | mushroom

#### gyoza ramen

steamed gyoza\*, served with a hearty vegetable broth, roasted bok choy + chilli sambal paste. topped with spring onion, coriander. served with a side of chilli, soy + sesame dipping sauce\*

#### 37 chicken\*

with ramen noodles\* + half a tea-stained egg

#### 21 yasai | vegetable\*

with udon noodles\*. without egg

#### 20 grilled chicken

marinated chicken breast + ramen noodles\* served in a rich chicken broth with dashi + miso. topped with valerian, menma + a spring onion garnish

#### 31 shirodashi pork belly

slow-cooked pork belly drizzled with a spicy korean barbecue sauce\* + ramen noodles\* submerged in a rich chicken broth with dashi + miso. topped with valerian, menma, wakame + half a tea-stained egg. garnished with spring onion

#### new tom yum

a thai inspired sweet and tangy soup with coconut and lemongrass. rice noodles topped with mushrooms, red + spring onion, cherry tomatoes and bean sprouts. garnished with coriander + mint

#### 221 prawn\*

#### 220 chicken

#### 222 mushroom (v)

customise my broth

**light** chicken or vegetable / **spicy** chicken or vegetable with chilli\*

**rich** reduced chicken broth with dashi + miso

## extras

#### 303 chillies

#### 300 rice

#### 301 noodles\* (v)

#### 314 beef brisket

#### 3140 steak

#### 322 chicken

#### 316 chicken katsu\*

#### 323 fish katsu\*

#### 321 pork

#### 308 new plain bao

#### 309 new plain roti

#### 313 prawn\*

#### 310 tofu

#### 307 mushroom

#### 204 sauce

#### 306 kimchee

spicy fermented cabbage

#### 305 tea-stained egg (v)

#### 304 japanese pickles



76

## 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\*

#### 75 chicken

#### 76 tofu

#### 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

#### 93 prawn\*

#### 92 chicken

#### 91 tofu

#### 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\*

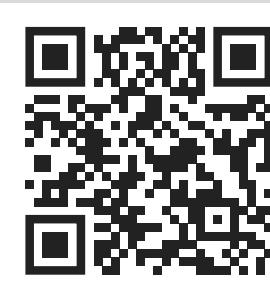
#### 72 yasai

sweet potato, aubergine butternut squash

customise my rice

**white (vg)** steamed / **sticky white (vg)** steamed

can't decide?  
scan and let the photos  
of our dishes inspire you!



**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