



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**



and to finish...

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

1406 daisuki (v) 6.9 €
matcha savoiardo with red fruit cream + yuzu soft mousse* and passion fruit

1407 matcha tiramisu (v) 6.9 €
a japanese take on a traditional tiramisu with matcha tea sponge cake*

1408 yuzu tarte (v) 6.9 €
yuzu tarte with meringue* + strawberry compote

1403 apple + cinnamon gyoza 5.7 €
fried apple-stuffed gyoza* with vanilla ice cream* + cinnamon

1405 reiwa (v) 6.9 €
chocolate mousse, azuki compote*, ginger + caramel sauce

131 white chocolate + ginger cheesecake 6.3 €
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) 5.7 €
fresh banana coated in crispy panko breadcrumbs served with caramel ice cream* and drizzled with a rich toffee sauce



ice cream

1401 black sesame ice cream (v) 4.5 €
three scoops of black sesame ice cream* with toffee sauce

1402 yuzu sorbet 4.5 €
yuzu sorbet* with strawberry + mint

1404 matcha ice cream (v) 4.5 €
three scoops of green tea ice cream* with passion fruit sauce*

140 coconut reika ice cream (v) 4.6 €
three scoops of coconut ice cream* served with coconut flakes + passion fruit sauce*

128 salted caramel ice cream (v) 4.6 €
three scoops of salted caramel ice cream* drizzled with a rich toffee sauce

hot drinks

end your meal with satisfying sipping

coffee

- 731 espresso 1.6 €**
- 7331 decaf coffee 1.9 €**
- 733 americano 1.9 €**
- 735 latte macchiato (v) 2.3 €**
- 737 cappuccino (v) 2.1 €**
- 739 ginseng (v) 2 €**
- 743 barley (v) 2 €**

tea 3.3 €

- 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



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 7.2 €
slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw* + sriracha mayonnaise

114 mixed mushrooms (v) 7.2 €
mixed mushrooms with crispy panko-coated aubergine + creamy mayonnaise. topped with coriander

115 pork belly 7.3 €
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) 8.9 €
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 8.9 €
topped with beef brisket with spicy korean bbq sauce*, on a bed of crunchy asian slaw*, fresh spinach + sriracha mayo

112 teriyaki chicken 8.9 €
topped with chicken with spicy teriyaki sauce*, on a bed of crunchy asian slaw*, fresh spinach + sriracha mayo

791 chicken katsu 8.9 €
topped with chicken* coated in crispy panko breadcrumbs, on a bed of crunchy pineapple slaw*, fresh spinach + sriracha mayo

792 yasai katsu (v) 8.1 €
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

our signature gyoza

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

99 duck 7.3 €
fried gyoza* until crispy and served with a sweet cherry hoisin dipping sauce*

101 yasai | vegetable 7.1 €
steamed green gyoza*, served with a chilli, soy + sesame dipping sauce*

102 prawn 7.3 €
fried gyoza* until crispy and served with a citrus ponzu dipping sauce*

100 chicken 7.1 €
steamed gyoza*, served with a chilli, soy + sesame dipping sauce*

105 pork 7.1 €
fried gyoza* until crispy and served with a chilli, soy + sesame dipping sauce*

the classics

107 chilli squid 8.9 €
our iconic crispy fried squid*, tossed in shichimi spice. served with a chilli + coriander dipping sauce*

104 edamame 4.6 €
simply salted edamame*. pop them out of their pod + enjoy

103 ebi katsu 8.1 €
butterflied prawns* coated in crispy panko. topped with fresh coriander + a lime wedge. served with a chilli + garlic dipping sauce*

95 sticky miso corn 7.2 €
corn on the cob roundels cooked in a sticky miso sauce*. topped with red chilli + sesame seeds

97 pork ribs 8 €
pork ribs glazed in a korean barbecue sauce*. garnished with a sprinkle of mixed sesame seeds



mild medium very hot cover charge 2 €

(v) vegetarian (vg) vegan new may contain shell or small bones

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



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* 13.9 € 56 chicken 13.9 € 59 tofu (v) 12.9 €

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 14.9 € 70 chicken 14.3 €

60 sweet + sour chicken 13.9 €
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 15.1 €
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* 12.5 € 77 yasai | aubergine 11.9 €

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) 11.5 € 244 prawn* 14.9 € 856 salmon* 15.4 €
with mayonnaise with miso mayonnaise with miso mayonnaise



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* 14.1 € 41 yasai | mushroom (v) 13.5 € 1141 yasai | mushroom 13.5 €
egg removed for vegan diet. choose from udon noodles* 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* 14.9 € 47 yasai | tofu (v) 14.1 € 1147 yasai | tofu 14.1 €
egg removed for vegan diet

45 teriyaki steak soba 18.6 €
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 15.9 €
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



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 16.7 € 189 chicken 16.7 € 191 yasai | mushroom 15.7 €

gyoza ramen 15.9 €

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 14.1 €

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 14.9 €

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 14.1 €

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 1.3 € 308 new plain bao 2.5 €
300 rice 2.3 € 309 new plain roti 2.9 €
301 noodles* (v) 2.3 € 313 prawn* 3.5 €
314 beef brisket 5 € 310 tofu 2 €
3140 steak 7 € 307 mushroom 3 €
322 chicken 3.5 € 204 sauce 1 €
316 chicken katsu* 4 € 306 kimchee 1.3 €
323 fish katsu* 3.5 € spicy fermented cabbage
321 pork 3.5 € 305 tea-stained egg (v) 1.5 €
304 japanese pickles 1.3 €



curry

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

raisukaree 16.9 €

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

katsu 14.2 €

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