



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)
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

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

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

our signature gyoza

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

108 new beef

steamed gyoza*, served with korean barbecue 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*

to discover

117 new miso vegetables

crisp red pepper sticks, blanched fine beans*, fresh ginger and spring onion julienne, rich sticky miso sauce*, chilli + lime

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

95 chicken

98 aubergine

121 bang bang prawns

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

the classics

960 new lollipop prawn kushiyaki

prawn skewers marinated in lemongrass + chilli*. served with a caramelised lime

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*

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

roti

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

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



65

curry

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

new coconut kare

rich + citrussy with a hint of chilli. green veggies, fine beans* and squash next to a dome of white rice. served with asian slaw*, lamb's lettuce and a fresh zingy lime wedge

65 marinated chicken thigh

63 yasai | butternut squash

raisukaree

mild + citrussy. 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



58



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, lamb's lettuce + 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*, lamb's lettuce, japanese pickles, red chilli + coriander. served with a side of curried salad dressing*

74 chicken*

77 yasai | aubergine

refreshed sushi bowls

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

244 prawn*

with miso mayonnaise

856 salmon* :

with miso mayonnaise

858 tofu (v)

with mayonnaise



51

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 amai 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

extras

303 chillies

300 rice

301 noodles* (v)

314 beef brisket

317 ramen chicken

3140 steak

322 chicken

316 chicken katsu*

323 fish katsu*

321 pork

308 plain bao*

309 plain roti*

313 prawns*

310 tofu

315 salmon* :

307 mushroom

204 sauce

306 kimchee

spicy fermented cabbage

305 tea-stained egg (v)

304 japanese pickles



31

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

191 yasai | mushroom

with vegetable broth

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 lamb's lettuce, 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 lamb's lettuce, menma, wakame + half a tea-stained egg. garnished with spring onion

customise my broth

light chicken or vegetable

spicy chicken or vegetable with chilli*

rich reduced chicken broth with dashi + miso

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

the detailed list of allergens contained in the dishes served is available for consultation upon request, in compliance with regulation (eu) no. 1169/2011. we take every care to prevent cross-contamination, but we cannot guarantee the complete absence of allergens, as food and drinks are prepared in busy kitchens where these ingredients are present

our vegetarian and vegan dishes are prepared with great care, but minimal cross-contamination with animal-derived products may occur