



and to finish...

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

161 white chocolate + ginger cheesecake (v) 6.95

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

160 chocolate mousse cake 7.95

plant-based chocolate mousse

163 yuzu exotique (v) 7.95

coconut and passion fruit cream, coated with fresh and citrusy yuzu glaze, served with raspberry compote and matcha powder



ice cream

162 coconut reika ice cream 6.95

three scoops served with coconut flakes + passion fruit sauce

164 mochi (v) 6.95

chocolate, mango, green tea or a combination of all three flavours of our mochi ice cream, little balls of ice cream wrapped in a layer of sticky rice, served with chocolate sauce

/ chocolate
/ mango
/ green tea

hot drinks

end your meal with satisfying sipping

tea

798 fresh ginger 3.95

799 fresh mint 3.95

800 choose your own flavour 3.5

/ english
/ earl grey
/ red fruit
/ rooibos
/ lemon
/ jasmin
/ chamomile

coffee

801 coffee 3.5

802 espresso 3.5

803 cappuccino 3.95

804 cafe latte 3.95

805 double espresso 4.5

806 espresso macchiato 3.75

741 hot chocolate milk 3.95

add whipped cream + 0.5



from bowl to soul

the first wagamama restaurant opened in 1992. at wagamama, we serve soul food inspired by modern asian cuisine.

our menu is inspired by the best that asian cuisine has to offer. from the ramen restaurants in japan to the canteens in korea and the food markets in thailand. we experiment with flavour and texture and our bowls are packed with flavour, nutritious and satisfying. because we believe that really good and tasty food makes life a little nicer. we see food not only as nutrition but also as what brightens up your day and what you look forward to after a long day. eating together is a shared moment of joy with those we love. and the fuel that keeps us energised and engaged in life. this is why we have made it our mission to make nutritious, fresh bowls that make you feel good. **from bowl to soul**

 **wagamama**

sides + sharing

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



116

steamed bao buns

two fluffy asian buns with your choice of filling

116 korean barbecue beef 8.95

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

117 mixed mushrooms 8.5

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

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

100 chicken 8.5

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

101 yasai | vegetable 8.5

steamed green gyoza, served with a spiced vinegar dipping sauce

99 duck 8.95

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



109



107

104



the classics

104 edamame, your way 6.95

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

106 bang bang cauliflower 7.95

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

103 ebi katsu 8.95

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

108 chicken yakitori 8.95

four marinated chicken skewers, glazed with a sticky miso sauce. garnished with spring onions + sesame seeds

107 bang bang prawns 8.95

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

112 kokopanko aubergine (v) 5.95

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

to discover

109 new chilli squid 8.95

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

111 wok-fried greens 7.95

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



220

ramen

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

new tom yum 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

36 prawn 18.95

34 chicken 18.95

35 mixed mushroom 17.95

tantanmen 1

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

26 beef brisket 18.95

27 chicken 18.95

20 grilled chicken 17.95

marinated chicken breast. ramen noodles served in a rich chicken broth with dashi + miso. topped with menma + a spring onion garnish + seasonal greens.

29 shirodashi pork belly 18.95

slow-cooked pork belly. ramen noodles served in a rich chicken broth with dashi + miso. topped with wakame, menma + a spring onion garnish. seasonal greens + half a tea-stained egg

21 kare burosu 17.5

shichimi-coated silken tofu. udon noodles submerged in a curried vegetable broth. topped with wok-fried mixed mushrooms, seasonal greens, shredded carrots and a chilli + coriander garnish

kare lomen 1

udon noodles in a fragrant coconut sauce with a warm chilli kick. topped with beansprouts. cucumber. coriander + a fresh lime wedge

39 prawn 18.95

37 chicken 18.95

38 tofu 18.5

customise my broth

light vegetable (vg) or chicken

spicy vegetable (vg) or chicken with chilli

rich reduced chicken broth with dashi + miso



242



79

donburi

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

gochujang rice bowl 1

your choice of chicken 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

79 chicken 16.45

80 silken tofu 15.95

73 grilled duck 20.95

tender 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, seasonal greens + spring onion. sprinkled with sesame seeds and served with a side of kimchee

69 beef brisket 19.95

70 chicken 18.95

customise my rice

sticky white (vg) steamed

white (vg) steamed

brown (vg) steamed

soulful bowls

a collection of bright bowls to nourish the soul

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 and a creamy white miso + mustard dressing on the side

240 chicken + caramelised onion 16.95

242 salmon 18.95



58

teppanyaki

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

bulgogi

soba noodles cooked in a sesame + bulgogi sauce with kimchee + spring onions. served with half a tea-stained egg

57 steak 20.95

58 chicken 19.95

59 pork 19.95

pad thai 1

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

46 chicken + prawn 18.95

47 yasai | tofu (v) 17.95

1147 yasai | mushroom 17.95

egg removed

for vegan diet

yaki soba

teppan noodles. egg. peppers. beansprouts. white + spring onion. fried onions. pickled ginger. sesame seeds

40 chicken + prawn 17.95

41 yasai | mushroom (v) 17.05

1141 yasai | mushroom (v) 17.05

without egg. choose

between rice or

udon noodles

42 yaki udon 18.95

udon noodles. chicken, prawns, chikuwa, egg, curry oil, beansprouts, leeks, mushrooms + peppers. topped with crispy fried onions and pickled ginger. sesame seeds

customise my noodles

teppan (v) thin, contains wheat + egg

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat

extras

307 kimchee 2

spicy fermented cabbage + radish with garlic

302 chillies 1

306 tea-stained egg (v) 2

309 chilli paste 1

308 fried egg (v) 2

305 japanese pickles 1

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.

we have a dedicated kid-friendly menu for our little noodlers

(v) vegetarian

(vg) vegan

new new

refreshed refreshed

may contain shell or small bones

spicy