

★ wagamama

autumn/winter 2026

autumn/winter 2026

pulled shiitake red thai curry

fresh is our thing



whether you order a comforting ramen
or a brand new bowl, all our food is
freshly prepared in our open kitchens
and brought straight to your bench
as soon as it's ready

try something new



the pulled shiitake thai red curry. creamy
coconut milk meets fragrant spices and
warming chilli. served over a bed of fluffy
rice, the rich + aromatic curry sauce coats
fresh veg and crispy, chewy shiitake
mushrooms. finished with fresh coriander
cress and extra chilli for an added kick

small plates



117

big flavour

hot. crispy. fresh

117 lollipop prawn kushiyaki : 8.2
three grilled skewers in lemongrass + chilli

109 bang bang cauliflower 6.2
spicy firecracker sauce. spring + red onion. ginger. coriander

114 chilli squid 8.2
shichimi. chilli + coriander. spicy vinegar

hot honey fried chicken : 7.7
choice of sauce. mixed pickles. zesty mayo

120 firecracker
121 teriyaki
122 yuzu

107 bang bang prawns : 8.1
spicy firecracker mayo. spring onion. chilli. fresh lime



124

gyoza

five juicy dumplings + dipping sauce

99 duck : 8.0
served fried. sweet cherry hoisin sauce

102 pulled pork : 8.0
served steamed. spiced vinegar sauce

100 chicken : 7.9
served steamed. gyoza sauce

101 yasai | vegetable 7.9
served steamed. spiced vinegar sauce

momo
creamy coconut curry sauce. coriander cress. crispy chilli oil

123 chicken : 8.2
124 yasai | vegetable, chilli 8.0



110

bao buns

two fluffy. pillowy buns packed with tasty fillings

110 new tonkatsu pork : 8.0
apple slaw. korean barbecue + okonomiyaki sauce

115 new recipe korean barbecue brisket : 8.2
beef brisket. fresh asian slaw. sriracha mayo

119 new recipe hoisin duck : 8.2
cucumber. cherry hoisin. mayo

116 mixed mushrooms 7.9
panko aubergine. vegan mayo. coriander + gyoza sauce

113 chicken katsu : 8.0
fresh asian slaw. crispy onions. coriander. yakitori sauce + spicy mayo

112 tempura prawn : 7.9
cucumber. chilli. coriander. black pepper sauce. japanese mayo

118 teriyaki hot honey chicken : 7.8
fresh asian slaw. spring onion



104

lighter bites

flavour-packed snacking

104 edamame, your way 5.3
pop them out of their pod + enjoy salt or chilli + garlic salt

132 koko crackers 3.9
vegan 'prawn' crackers. chilli + lime salt. sweet chilli dipping sauce

platters

138 duck platter : 23.0
cucumber. carrot. spring onion. cherry hoisin sauce + pancakes

135 bang bang prawns platter : 23.0
crispy prawns coated in a spicy firecracker mayo. topped with spring onion, chilli and fresh lime

the main event

rice



52

curries

from mild + comforting to aromatic + spicy

new red thai
bold + spicy. coconut milk. fine beans. aubergine. red pepper. chilli. coriander cress. sesame seeds. white rice

52 chicken : 14.9
53 crispy duck : 15.5
56 pulled shiitake 14.5

katsu
panko. sticky white rice. katsu curry sauce. dressed salad. japanese pickles

71 chicken : 14.5
72 yasai sweet potato, aubergine, butternut squash 13.8

★ ask to make your katsu hot

raisukaree
mild + warming. coconut curry sauce. mangetout. peppers. red + spring onion. chilli. sesame seeds. white rice

74 chicken : 15.0
79 prawn : 15.7
73 tofu 13.6

80 chicken coconut kare : 14.9
rich + citrusy. tenderstem broccoli. fine beans. squash. asian slaw. seasonal greens. white rice

★ switch up your steamed rice
white (vg)
sticky white (vg)



63

salads

aromatic, crunchy and full of freshness

thai salad
asian slaw. white cabbage. spring onion. seasonal greens. fragrant thai dressing. edamame beans. coriander. mint. chillies. crispy fried rice noodles

63 chicken : 12.8
65 salmon : 13.2

64 sashimi salmon + avocado salad : 13.3
mixed leaves. beansprouts. crispy onions. sweet soy + wasabi vinaigrette

noodles



77

donburi

protein topped rice bowls full of flavour

77 new pulled shiitake 14.3
spicy teriyaki sauce, carrots, mangetout, sweet potato, cucumber, onion, edamame beans, kimchee, sticky white rice
★ **remove kimchee to make it vegan**

teriyaki
teriyaki sauce, carrot, spinach, fried egg, spring onion, sesame seeds, yakitori sauce, kimchee, sticky white rice
76 beef brisket + red onion ? 15.1
75 chicken ? 13.9

87 grilled duck : 16.8
spicy teriyaki sauce, carrot, mangetout, sweet potato, cucumber, red + spring onion, fried egg, yakitori sauce, kimchee, sticky white rice

91 teriyaki chicken raisu : 14.2
teriyaki sauce, red onion, dressed salad, red pickles, sesame seeds, sticky white rice

tom yum fried rice
white rice, hot + sour tom yum sauce, mushrooms, egg, cherry tomatoes, red + spring onion, chillies, lime, coriander
82 chicken ? 13.7
83 prawn ? 14.0

35 japanese grilled salmon : 18.5
yakitori sauce, teriyaki sauce, wok-fried vegetables, asparagus, coriander cress, sesame seeds, served with white rice

49 sweet + sour chicken : 14.0
sweet + sour sauce, red + green peppers, red onion, lotus root, red pepper powder, spring onion, ginger, white rice

★ **switch up your rice**
white (vg)
sticky white (vg)



29

ramen

rich ramen noodle soups

29 new black pepper steak : 16.9
ramen noodles, silky chicken broth, charred sweetcorn, spinach, spring onion, half a tea-stained egg

22 new gochujang pork belly : 14.8
ramen noodles, silky chicken broth, charred sweetcorn, spinach, spring onion, tea-stained egg

26 new chicken katsu : 14.5
ramen noodles, silky chicken broth, caramelised onion, charred sweetcorn, spinach, spring onion, half a tea-stained egg, crispy chilli oil

28 tantanmen beef brisket : 16.2
ramen noodles, extra rich chicken broth, menma, kimchee, spring onion, coriander, chilli oil, tea-stained egg

23 coconut seafood broth : 16.7
rice noodles, coconut + vegetable soup, prawns, salmon, squid, mussels, tender stem broccoli, chillies, spring onion, coriander cress

20 chicken ramen : 13.5
marinated chicken, ramen noodles, rich chicken broth, spinach, menma, spring onion

25 chicken + prawn khao soi : 14.9
udon noodles, creamy coconut broth, mustard greens, red onion, crispy chilli oil, coriander, fried rice noodles, red pepper powder, fresh lime

21 kare burosu 14.5
shichimi-coated silken tofu, udon noodles, curried vegetable broth, mushrooms, seasonal greens, carrot, chilli + coriander

★ **switch up your broth**
light | vegetable (vg) or chicken
spicy | vegetable (vg) or chicken with chilli
rich | reduced chicken broth



43

teppanyaki

sizzling noodles straight from the grill

coconut curry udon
udon noodles, creamy coconut curry sauce, cauliflower, carrot, mangetout, red + spring onion, tahini sauce, smoky crispy coconut
43 aubergine 13.8
44 chicken + prawn : 14.7

yaki soba
soba noodles, egg, peppers, beansprouts, white + spring onion, pickled ginger, sesame seeds
40 chicken + prawn ? 14.0
41 yasai | mushroom (v) 13.4
1141 yasai | mushroom 13.4
remove egg to make it vegan

pad thai
rice noodles, amai sauce, egg, beansprouts, leek, red + spring onion, chilli, crispy onions, mint, coriander, lime
42 chicken + prawn ? 14.3
45 yasai | tofu (v) 13.4
1145 yasai | tofu 13.4
remove egg + fish sauce to make it vegan

teriyaki soba
soba noodles, mangetout, bok choy, red + spring onion, chilli, beansprouts, curry oil, coriander, sesame seeds
88 chicken ? 14.8
90 steak ? 19.8
92 salmon ? 18.5

★ **switch up your noodles**
soba | thin, contains wheat (vg)
udon | thick, contains wheat (vg)
rice noodles | thin + flat (vg)

add extra protein

options vary by recipe

60 orange + sesame chicken salad : 13.0
marinated chicken breast, mixed leaves, orange, mangetout, caramelised red onions, spring onion, roasted pumpkin seeds, sesame seeds, coriander, orange + sesame dressing

322 beef brisket	100gr	5.5	317 salmon	90gr	6.9
325 ginger chicken	120gr	4.7	318 tofu	50gr	2.9
319 duck	65gr	4.0	313 chicken fillet	145gr	4.9
324 itame chicken	120gr	4.7	331 chicken katsu	70gr	3.7
320 prawns	4pc	4.3	323 yaki chicken	60gr	3.1

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

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

please note our dishes are prepared in a production line where allergenic ingredients are present, we cannot guarantee dishes are 100% free from these ingredients. due to the preparation process and possible cross contamination in the suppliers' production line

prices include all legal surcharges
all prices are in euro €

sushi



179



178



153

uramaki

inside-out sushi rolls with wasabi paste + pickled ginger

179 new tuna tempura roll : 8pc **12.3**
tuna tempura. chopped prawns. avocado. mango. sweet chili sauce. teriyaki glaze. ponzu + spicy mayo. chives

173 california roll : 4pc **5.1** 8pc **8.7**
surimi. avocado. cucumber. japanese mayo + red amaranth

176 spicy tuna : 4pc **5.9** 8pc **11.2**
tuna. cream cheese. cucumber. mango mayo. teriyaki glaze. wasabi mix sesame seeds. chives

171 spicy ebi : 4pc **5.1** 8pc **9.9**
panko prawn. chilli garlic sauce. tartare sauce. chillies. chives

177 asparagus, mango, cucumber, avocado 4pc **5.1** 8pc **8.7**
sweet chilli sauce. teriyaki glaze. wasabi sesame seeds + cornflower blossom



191

191 new recipe philadelphia maki roll : 8pc **11.1**
salmon. cucumber. cream cheese. sesame seeds. unagi sauce. orange tobiko. kataifi

170 chicken katsu roll : 8pc **10.7**
cucumber. blanched carrot. coriander cress. japanese mayo. panko

192 tempura volcano roll 8pc **12.4**
surimi. avocado. crab salad. teriyaki glaze

signature rolls

premium sushi rolls with wasabi paste + pickled ginger

178 new aburi salmon roll : 8pc **13.0**
salmon sashimi. avocado. cucumber. japanese mayo. kimchee sesame seeds. soy + tartar sauce. chives

155 new crispy squid roll 8pc **12.5**
tempura squid. cucumber. asparagus. avocado sashimi. red masago. mango mayo. teriyaki sriracha glaze. kataifi

185 salmon signature roll : 8pc **13.4**
salmon tartare. salmon sashimi. avocado. red masago. sesame seeds. spicy mayo. chives

174 rainbow roll : 8pc **13.5**
salmon. avocado. japanese mayo. tuna. goma seaweed salad. sesame seeds

189 prawn popcorn roll : 8pc **13.2**
tempura prawns. avocado. red peppers. popcorn prawns. ponzu mayo. sesame seeds. physalis

141 tiger roll : 8pc **13.5**
tempura prawns. salmon. avocado. cream cheese. cucumber. unagi sauce. spicy mayo

190 dragon roll : 8pc **13.4**
tempura prawns. asparagus. avocado. cucumber. sweet chilli sauce. sriracha mayo. unagi sauce. spicy mayo. caviar. masago

156 crispy torpedo roll : 8pc **13.2**
torpedo prawns. salmon and tuna sashimi. cucumber. teriyaki sriracha glaze. mango honey mayo. gochujang mayo

145 crunchy tempura roll : 8pc **12.5**
torpedo prawns. chopped prawns. avocado. cucumber. teriyaki sriracha glaze. mango honey mayo. gochujang mayo

chirashi bowls

a bowl with your choice of protein, fresh sushi rice with cucumber, carrot, edamame, mooli and red radish. topped with a wasabi sesame seed mix and spring onion

152 hot honey fried teriyaki chicken : 12.9
teriyaki glaze

153 salmon : 12.9
unagi sauce. spicy mayo



161

nigiri

two pillows of rice. garnished with wasabi paste + pickled ginger

161 new unagi : 2pc **5.5**
nori strips. kimchee sesame seeds. unagi sauce. chives

159 new avocado : 2pc **4.4**
nori strips. teriyaki glaze. caviar. chives

163 new recipe ebi : 2pc **4.8**
nori strips. black tobiko

160 new recipe salmon : 2pc **4.8**
nori strips. spicy mayo. orange tobiko. chives

★ make it aburi 0.9
lightly flame-seared on top

162 new recipe tuna : 2pc **5.1**
nori strips. ponzu mayo. black tobiko. chives

★ make it aburi 0.9
lightly flame-seared on top

sashimi

five slices of raw fish garnished with wasabi paste, pickled ginger and a slice of lime

154 new unagi : 5pc **12.5**
add 2pc **4.0**

150 salmon : 5pc **9.4**

151 tuna : 5pc **9.4**
add 2pc **3.0**

hosomaki

eight pieces of single filling sushi rolls with wasabi + pickled ginger

168 new kani 8pc **5.0**

164 new recipe marinated salmon : 8pc **7.3**

165 tuna : 8pc **7.3**

166 cucumber 8pc **5.0**

167 avocado 8pc **5.2**

platters

181 new aburi + volcano selection : 28pc **23.5**
eight tempura volcano roll. eight marinated salmon hosomaki. eight tuna hosomaki. two salmon aburi nigiri. two tuna aburi nigiri

180 new recipe mixed maki rolls : 10pc **11.5**
two philadelphia maki rolls. two spicy ebi rolls. two asparagus, mango, cucumber + avocado rolls. two california rolls. two spicy tuna rolls

183 new recipe nigiri platter : 8pc **14.7**
two salmon nigiri. two tuna nigiri. two unagi nigiri. two ebi nigiri. slice of lime

142 new recipe geisha platter : 24pc **29.2**
eight tiger maki rolls. four california rolls. four spicy ebi rolls. two salmon sashimi. two salmon nigiri. two tuna sashimi. two tuna nigiri. goma seaweed salad

147 new recipe osaka platter : 28pc **25.5**
eight aburi salmon roll. eight marinated salmon hosomaki. eight cucumber hosomaki. two salmon aburi nigiri. two ebi nigiri

188 miyuki selection : 24pc **23.5**
eight salmon + cucumber hosomaki. eight california rolls. eight rainbow maki rolls. goma seaweed salad. chives. mixed sesame seeds

extras

345	plain duck pancakes	2.2	302	steamed white rice	3.5	305	katsu curry sauce	3.0
341	miso soup + japanese pickles	5.0	301	soba noodles	3.8	321	hot katsu curry	3.0
338	roti flatbread	2.2	308	udon noodles	3.8	306	teriyaki sauce	2.0
334	kimchee	2.1	303	freshly cut chillies	1.7	307	amai sauce	2.0
300	sticky white rice	3.5	304	japanese pickles	1.9	310	bao bun	1.8

desserts



33

vietnamese popcorn affogato

4.5

vanilla ice cream. condensed milk. hot espresso

15

white chocolate + ginger cheesecake (v)

6.0

creamy cheesecake with a biscuit base + a zingy ginger twist. toffee sauce. ginger icing sugar

19

banana katsu (v)

5.9

fresh panko banana. salted caramel ice cream. toffee sauce

17

chocolate layer cake (v)

5.8

vanilla ice cream. fresh mint

18

new recipe

mix it up mochi (v)

7.0

three ice cream balls wrapped in sticky rice. chocolate sauce

dark chocolate / salted caramel / mango / coconut / vanilla / chocolate / lemon / matcha

ice cream

two or three scoops of any of the following mövenpick flavours. served with fresh mint

two scoops

6.0

three scoops

7.7

16

swiss chocolate (v)

11

passion fruit + mango

12

lemon + lime sorbet

21

vanilla dream (v)

13

strawberry (v)

juices



10

nutrient powerhouses squeezed and freshly poured 330ml

4.5

02

fruit

apple. orange. passion fruit

03

orange

pure + simple

04

carrot

carrot + fresh ginger

05

positive

pineapple. lime. spinach. cucumber. apple

06

super green

apple. mint. celery. lime

08

power

spinach. apple. fresh ginger

10

blueberry spice

apple. fresh ginger

07

high five

apple. pineapple. lemon. orange. mango

hot drinks



806

tea

813

oriental sencha

3.6

a light green tea with the fruity aroma of mango and papaya

814

green sencha

3.6

delicately steamed green tea, with a sweet aroma and rich flavour

815

chamomile

3.6

fragrant and floral with honey notes

816

earl grey

3.6

a tea blend with a distinctive citrus flavour + aroma

817

jasmine princess

3.6

a unique and subtly fragrant green tea

818

kan-junga

3.6

light black tea with a sweet and floral flavour

819

strawberry + mango

3.6

an irresistible infusion of exotic mango + sweet strawberry

820

peppermint

3.6

minty + refreshing. naturally caffeine-free

806

flowering jasmine tea

3.6

flowering lily and jasmine green tea. each bulb will blossom on infusion

coffee

801

espresso

2.6

802

double espresso

3.4

803

cappuccino

3.6

807

café latte

3.6

812

nescafé

2.9

808

iced latte

3.6

809

americano

3.5

there's no one way to **wagamama**

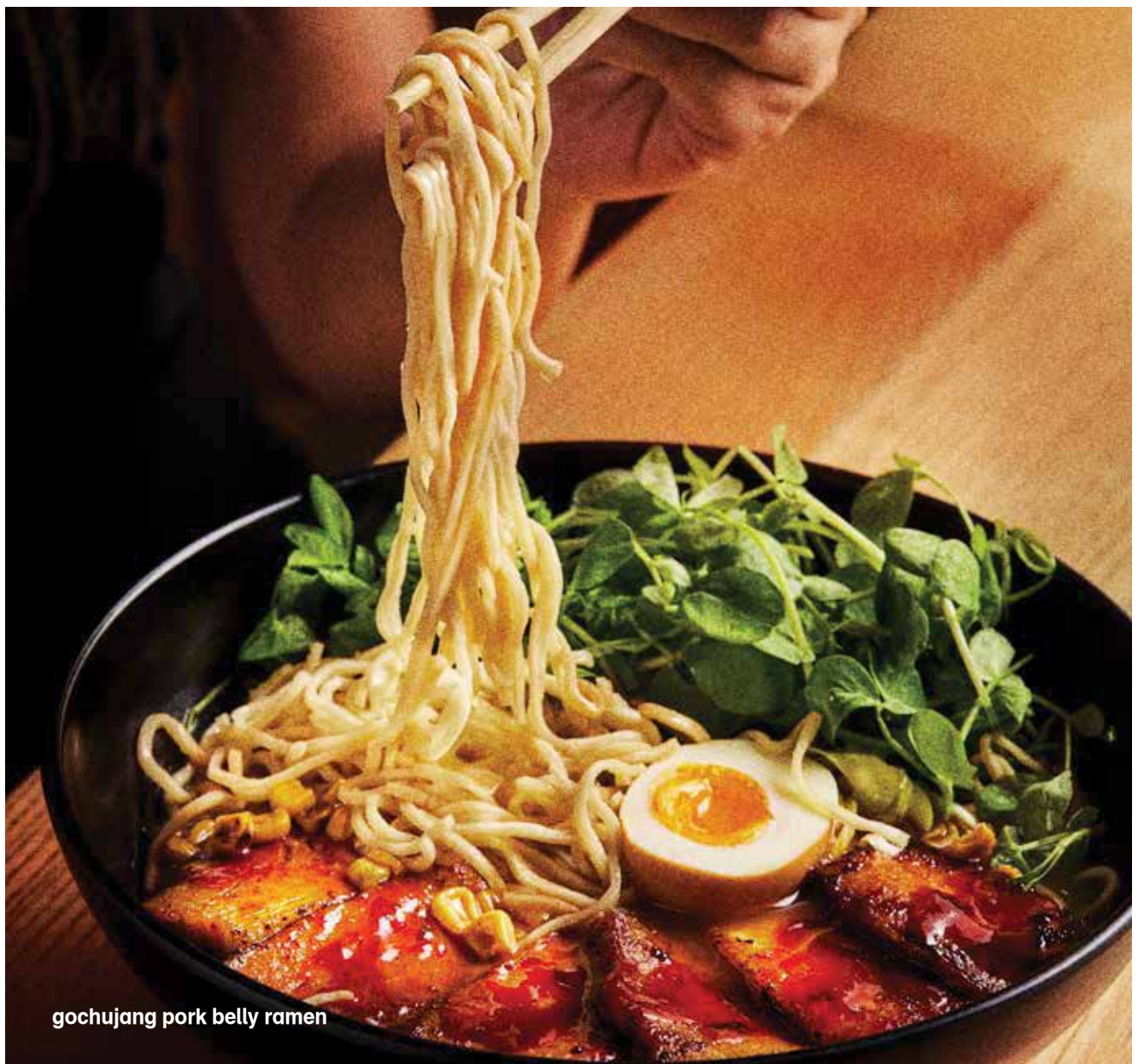
at wagamama, we keep things simple, serving fresh food with bold flavours. while we were born in london, we find our inspiration in asia, a continent packed with rich ingredients, spices and aromatics. our food combines them all. some might call it fusion, others might say pan-asian, but we just say, it's wagamama

freshness is our thing. that's why all our meals are cooked to order and brought to your table as soon as they're ready. some dishes may come out sooner than others, so just dig in as they arrive

get a big plate and a shareable on the side, or ask for a selection of dishes to share between the table. how you order is up to you, because there's no one way to wagamama

dive into our menu:

- ★ **ramen.** japanese noodle soup with a savoury broth
- ★ **donburi.** rice bowls topped with meat and vegetables
- ★ **curry.** with flavours from across asia
- ★ **juices.** always freshly squeezed to order



gochujang pork belly ramen