



wagamama



spring/summer 2026

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coconut curry udon

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 coconut curry udon. a creamy coconut curry sauce stirred through thick udon noodles and fresh, crunchy veg. finished with a drizzle of tahini dressing and topped with smoky crispy coconut

small plates



113

bao buns

two fluffy, pillowy buns packed with tasty fillings

- 113 korean barbecue beef** • 7.9
slow-cooked, tender barbecue beef brisket with red onion + japanese mayonnaise
- 116 mixed mushrooms (v)** • 7.5
panko aubergine. mayo
- 117 chicken katsu** • 7.7
fresh asian slaw. crispy onions. coriander. spicy mayo
- 112 crispy ebi** • 7.8
tempura + panko-breaded prawn, kimchee cabbage, cucumber, spicy mayo, mixed sesame seeds
- 115 korean barbecue chicken** • 7.5
fresh asian slaw. spring onion. sesame seeds. teriyaki sauce



108

gyoza

five juicy dumplings + dipping sauce

- 99 duck** • 7.9
served fried. sweet cherry hoisin sauce
- 100 chicken** • 7.9
served steamed. chilli, soy and sesame sauce
- 101 yasai | vegetable** • 7.6
served with a chilli, soy + sesame dipping sauce
- new momo** •
creamy coconut curry sauce. coriander cress. crispy chilli oil
- 107 chicken** • 8.0
- 108 yasai | chilli** • 7.7



96

classics

flavour-packed and perfect for sharing

- 96 lollipop prawn kushiyaki** • 8.0
three grilled skewers in lemongrass + chilli
- 104 edamame, your way** • 5.8
pop them out of their pod + enjoy salt or chilli + garlic salt
- 105 bang bang cauliflower** • 5.9
spicy firecracker sauce. onion. ginger
- 98 vegetable spring rolls** • 6.4
three vegetable spring rolls served with a sweet chilli lime sauce
- 103 ebi katsu** • 7.9
butterflied prawns coated in crispy panko. topped with fresh coriander + a lime wedge. served with a chilli + garlic dipping sauce
- 111 duck wraps** • 7.9
cucumber. spring onions. cherry hoisin sauce



95

- 95 new koko crackers** • 3.9
vegan 'prawn' crackers. chilli + lime salt. sweet chilli dipping sauce

hot honey fried chicken

choice of sauce. mixed pickles. zesty mayo

- 134 firecracker** • 7.0
- 135 teriyaki** • 7.2
- 131 yuzu** • 6.9

platters

- 181 duck wraps platter** • 18.5
crispy shredded duck served with cucumber + spring onions. asian pancakes and cherry hoisin sauce

the main event

rice



71

curries

from mild + comforting to aromatic + spicy

- katsu**
panko. sticky white rice. katsu curry sauce. dressed salad. japanese pickles
- 71 chicken** • 14.2
- 72 yasai** sweet potato, aubergine, butternut squash • 13.5
- ★ ask to make your katsu hot
- raisukaree** •
mild + warming. coconut curry sauce. mangetout. peppers. onion. chilli. sesame seeds. white rice
- 79 prawn** • 15.5
- 74 chicken** • 15.2
- coconut karee** •
rich + citrusy. tenderstem broccoli. fine beans. squash. asian slaw. seasonal greens. white rice
- 65 chicken** • 14.6
- 66 squash** • 13.9
- ★ switch up your steamed rice
 - white (vg)
 - sticky white (vg)



62

salads

aromatic, crunchy and full of freshness

- 60 orange + sesame chicken salad** • 12.9
marinated chicken. mixed leaves. orange. mangetout. caramelised red onions. spring onion. roasted pumpkin seeds. sesame seeds. coriander. orange + sesame dressing
- 62 new chicken thai salad** • 12.9
asian slaw. seasonal greens. fragrant thai dressing. edamame beans. coriander. mint. crispy fried rice noodles
- 67 sashimi salmon + avocado salad** • 13.7
mixed leaves. beansprouts. crispy onions. wasabi. sweet soy vinaigrette

noodles



68

donburi

protein topped rice bowls full of flavour

68 **thai basil chicken** • 14.4
amai sauce. tender chicken. peppers. fried egg. red pepper powder. coriander. white rice

teriyaki •
teriyaki sauce. carrots. spinach. spring onion. sesame seeds. kimchee. sticky white rice

69 **beef brisket + red onion** • 15.3
70 **chicken** • 13.8

87 **grilled duck** • 16.2
teriyaki sauce. carrots. mangetout. sweet potato. cucumber. onion. fried egg. kimchee. sticky white rice

47 **teriyaki chicken raisu** • 13.8
teriyaki sauce. red onion. seasonal greens. red pickles. sesame seeds. sticky white rice

35 **japanese grilled salmon** •• 17.9
yakitori sauce. teriyaki sauce. vegetables. asparagus. coriander cress. sesame seeds. white rice

97 **sweet + sour chicken** •• 14.4
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 lotus root, spring onion and ginger

★ **switch up your rice**

- white (vg)
- sticky white (vg)



36

teppanyaki

sizzling noodles straight from the grill

new **coconut curry udon** •
udon noodles. creamy coconut curry sauce. cauliflower. carrots. red onion. tahini sauce. smoky crispy coconut

36 **aubergine** 13.8
37 **chicken + prawn** • 14.2

yaki soba •
soba noodles. egg. peppers. beansprouts. fresh + crispy onions. pickled ginger. sesame seeds

40 **chicken + prawn** • 14.6
41 **yasai | mushroom** (v) 13.2
1141 **yasai | mushroom** 13.2
remove egg to make vegan

pad thai
rice noodles. amai sauce. egg. beansprouts. leek. red + spring onion. chilli. crispy onions. mint. coriander. lime

54 **chicken + prawn** •• 14.5
55 **yasai | tofu** (v) 13.3
1156 **yasai | tofu** 13.3
remove egg + fish sauce to make vegan

teriyaki soba •
soba noodles. mangetout. spinach. onion. chilli. beansprouts. sesame seeds

45 **steak** • 18.8
46 **salmon** • 17.9
52 **chicken** • 14.5

★ **switch up your noodles**

- soba | thin, contains wheat (vg)
- udon | thick, contains wheat (vg)
- rice noodles | thin + flat (vg)



28

ramen

rich ramen noodle soups

28 **tantanmen beef brisket** •• 15.9
ramen noodles. extra rich chicken broth. menma. kimchee. spring onion. coriander. chilli oil. tea-stained egg

23 **coconut seafood broth** •• 16.2
rice noodles. coconut + vegetable soup. prawns. salmon. squid. mussels. tender stem broccoli. chillies. spring onion. coriander cress

20 **chicken ramen** •• 13.2
marinated chicken. ramen noodles. rich chicken broth. spinach. menma. spring onion

25 **chilli chicken** •• 14.3
marinated chicken breast + ramen noodles submerged in a spicy chicken broth. topped with red + spring onion, beansprouts, coriander, chilli + a fresh lime wedge



73

73 **chicken + prawn khao soi** •• 14.6
udon noodles. creamy coconut broth. mustard greens. red onion. crispy chilli. coriander. fried rice noodles. red pepper powder. fresh lime

★ **switch up your broth**

- light | vegetable (vg) or chicken
- spicy | vegetable (vg) or chicken with chilli
- rich | reduced chicken broth with dashi + miso

84 **thai beef salad** •• 14.2
tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce, asian slaw, beetroot, red radish and edamame beans. topped with crushed sunflower seeds, chilli and turmeric dressing

274 **chicken katsu salad** •• 13.2
chicken coated in crispy panko breadcrumbs, tossed with dressed mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, japanese pickles, red chilli. served with a side of curried salad dressing

add extra protein

options vary by recipe

313 chicken fillet	145gr	4.9	317 duck •	65gr	4.0
320 chicken katsu	70gr	3.7	318 prawns •	4pcs	4.3
323 itame chicken •	120gr	4.7	315 salmon •	90gr	6.9
325 yaki chicken •	60gr	3.1	329 salmon •	170gr	9.7
328 ginger chicken •	120gr	4.7	316 tofu	50gr	2.9
319 beef brisket •	100gr	5.5			

sushi



176



174



197

uramaki

inside-out sushi rolls with wasabi paste + pickled ginger

176 spicy tuna :• 4pc **5.5** 8pc **10.8**
tuna. cream cheese. cucumber. mango mayo. teriyaki glaze. wasabi sesame. spring onion

179 philadelphia maki roll :• 4pc **5.8** 8pc **11.4**
salmon. cucumber. cream cheese

173 california roll :• 4pc **4.8** 8pc **9.4**
surimi. avocado. cucumber. wasabi mayo. kimchee sesame



173

172 crab crunchy kani • 8pc **10.3**
panko crabsticks. shredded crab kani. japanese mayo. sesame seeds

192 tempura volcano roll • 8pc **12.1**
surimi. avocado. crab salad. teriyaki glaze

171 tempura california roll :• 8pc **10.0**
crab sticks. avocado. cucumber. fig glaze. crispy onions

signature rolls

premium sushi rolls with wasabi paste + pickled ginger

174 rainbow roll :• 8pc **13.2**
salmon. avocado. lime mustard. tuna. goma seaweed salad. sesame seeds

193 prawn popcorn roll :• 8pc **13.0**
tempura prawns. avocado. red peppers. popcorn prawns. ponzu mayo. sesame seeds. physalis



190

190 tiger roll :• 8pc **13.2**
panko breaded prawn. salmon. avocado. cream cheese. cucumber. unagi sauce. spicy mayo

194 dragon roll :• 8pc **13.3**
tempura prawns. asparagus. avocado cucumber sweet chilli sauce. sriracha mayo. unagi sauce spicy mayo. caviar. masago

195 salmon signature roll :• 8pc **12.9**
salmon tartare. salmon sashimi avocado. red masago. sesame seeds. spicy mayo. chives

new oshizushi

pressed sushi, layered with fresh ingredients topped with wasabi paste + pickled ginger

197 kani :• 8pc **12.2**
prawn nigiri. avocado. salmon sashimi. crab mix salad. sesame seeds. ikura. cream cheese. mango + unagi sauce. micro pak choi

198 salmon aburi :• 8pc **13.0**
smoked salmon. cream cheese. avocado. salmon tartar. ponzu mayo. teriyaki sriracha glaze. micro pak choi

199 ebi oshi :• 8pc **12.4**
prawn nigiri. torpedo prawns. avocado. sweet chilli sauce. gochujang mayo. red masago. micro pak choi

196 salmon and tuna :• 8pc **12.8**
salmon + tuna sashimi. avocado. ponzu mayo. black tobiko. wasabi mix sesame seeds. micro pak choi

nigiri

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

160 salmon :• 2pc **5.2**

162 tuna :• 2pc **5.4**

163 ebi :• 2pc **5.1**

sashimi

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

160 salmon :• 5pc **8.8**

161 tuna :• 5pc **9.1**



164

platters

180 mixed maki rolls :• 10pc **11.8**
two philadelphia maki rolls. two tiger maki rolls. two mango, avocado + cucumber uramaki. two california maki rolls. two spicy tuna maki rolls

184 hosomaki, uramaki, sashimi :• 20pc **21.4**
four salmon hosomaki. four avocado hosomaki. four california maki rolls. four philadelphia maki rolls. four salmon sashimi. goma seaweed salad. mixed sesame seeds

153 sashimi platter :• 8pc **17.5**
fine raw salmon. fine raw tuna. daikon radish + coriander cress. slice of lime

186 salmon and tuna selection :• 11pc **16.1**
two philadelphia uramaki. two salmon hosomaki. two tuna hosomaki. three salmon nigiri and two tuna nigiri

185 nigiri platter :• 8pc **14.3**
four salmon nigiri. two tuna nigiri. two ebi nigiri. slice of lime

182 miyuki selection :• 24pc **22.8**
eight salmon + cucumber hosomaki. eight california rolls. eight rainbow maki rolls. goma seaweed salad. chives. mixed sesame seeds

(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 according to your requirements. this means 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 and on production lines where allergenic ingredients are present. our menu descriptions do not include all ingredients

please note dishes marked with • contain products that are stored frozen and thawed or prepared according to the required food quality and safety procedures. the use of frozen products helps ensure proper preservation, food safety and consistent quality in every dish. these include desserts, seafood, goma salad, red masago, ginger, edamame, dumplings and spring rolls. noodle preparations, bao buns, asian pancakes, duck, beef and fish preparations are stored frozen and are pre-cooked, helping ensure a consistent result, the right texture and consistent flavour. although we take special care to remove small bones from the ingredients used in our dishes, there is a small possibility that traces or fragments of bones may remain

we use sunflower oil in all our fried and stir-fry dishes
prices are in euro € and inclusive of service charge and vat
market inspection manager: konstantinos ntoumis

hosomaki

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

166 cucumber 8pc **4.9**

167 avocado 8pc **5.1**

164 salmon :• 8pc **6.9**

165 tuna :• 8pc **7.2**

extras

311 plain duck pancakes •	2.2	308 udon noodles •	3.8	312 hot katsu curry	3.0
326 kimchee (v)	2.1	304 freshly cut chillies	1.7	306 teriyaki sauce	2.0
300 sticky white rice	3.4	303 japanese pickles	1.9	307 amai sauce	2.0
302 steamed white rice	3.5	305 katsu curry sauce	3.0	310 bao bun •	1.8
301 soba noodles •	3.8				

desserts



805 **new** **vietnamese popcorn affogato** • 5.5
vanilla ice cream, condensed milk, hot espresso

805

15 **white chocolate + ginger cheesecake** (v) • 5.9

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

19 **banana katsu** (v) • 5.2

fresh panko banana, salted caramel ice cream, toffee sauce

30 **mix it up mochi** (v) • 6.5

three ice cream balls wrapped in sticky rice, chocolate sauce

- / coconut
- / vanilla
- / chocolate
- / mango
- / yuzu

ice cream

three scoops of any of the following flavours, served with fresh mint

three scoop 6.0

121 **strawberry** (v) •

126 **chocolate** (v) •

128 **salted caramel** (v) •

127 **vanilla** (v) •

123 **lemon sorbet** (v) •

122 **mango sorbet** •

juices



05

nutrient powerhouses squeezed and freshly poured 330ml

02 **fruit** 5.5

apple, orange, passion fruit

04 **carrot** 5.5

carrot + fresh ginger

05 **positive** 5.5

pineapple, lime, spinach, cucumber, apple

06 **super green** 5.5

apple, mint, celery, lime

08 **tropical** 5.5

mango, apple, orange juice

10 **blueberry spice** 5.5

apple, fresh ginger

hot drinks



777

tea

815 **chamomile** 3.5

816 **earl grey** 3.5

813 **black tea and ginger** 3.5

806 **jasmine blossom** 3.5

820 **peppermint** 3.5

777 **flowering jasmine tea** 3.7

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

coffee

801 **espresso** 2.5

802 **double espresso** 3.0

803 **cappuccino** 3.2

807 **café latte** 3.2

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

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

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

