



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

- 17

chocolate fudge cake (v) 6.2

dark chocolate cake served with a scoop of vanilla ice cream + chocolate sauce
- 18

vegan chocolate cake 5.2

cocoa cake with chocolate sauce + icing sugar. served with a scoop of vegan vanilla ice-cream
- 19

apple gyoza (v) 5.35

four apple gyozas dusted with icing sugar, served with a scoop of vanilla ice cream + drizzled with blueberry sauce
- 124

mix it up mochi (v) 4.75

coconut and mango mochi balls drizzled with chocolate sauce + garnished with mint
- 131

white chocolate + ginger cheesecake (v) 6.2

a creamy cheesecake with a biscuit base and a zingy ginger twist. drizzled with a rich caramel sauce and dusted with ginger icing sugar
- 142

banana katsu (v) 5.35

fresh banana coated in crispy panko breadcrumbs. served with a scoop of salted caramel ice cream and drizzled with a caramel sauce



ice-cream (v)
vanilla | chocolate | strawberry | salted caramel
one scoop 1.5 **two scoops** 2.5 **three scoops** 3.5

vegan ice-cream
vegan vanilla | vegan mango
one scoop 1.5 **two scoops** 2.5 **three scoops** 3.5

hot drinks

end your meal with satisfying sipping

- espresso** 1.75
- espresso lungo** 1.75
- espresso macchiato** 1.75
- espresso doppio** 2.1
- latte macchiato** 2.1
- cappuccino** 2
- americano** 1.75
- iced latte** 2.5
milk + coffee.
add a scoop of ice-cream for 1.5
- chai latte** 3.5
- hot chocolate** 2.65
- loose leaf green tea** complimentary
- herbal tea** 1.75
ask your server for selection



wagamama



starters

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



113

bao

two fluffy asian buns with your choice of filling

113 korean barbecue beef 6.85

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

114 mixed mushrooms 6.85

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

112 aromatic chicken 6.85

aromatic chicken with freshly pickled asian slaw + fried shallots. topped with coriander

119 crispy duck + mushroom 6.95

crispy duck coated in korean bbq sauce with mixed mushrooms, spring onions, chilli + garlic sauce. topped with coriander

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

99 duck 6.95

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

101 yasai | vegetable 6.95

steamed green gyoza served with a spiced vinegar dipping sauce

100 chicken 6.95

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

105 pulled pork 6.95

steamed and served with a ginger + spiced vinegar dipping sauce



101



97



121

the classics

107 chilli squid 7.25

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

104 edamame, your way 5.25

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

103 ebi katsu 7.25

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

110 bang bang cauliflower 5.25

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

tokyo fries

sweet potato matchstick fries with korean barbecue beef brisket or aubergine + vegan mayo and sriracha. topped with red chillies + coriander

211 barbecue beef brisket + onions 6.85

210 aubergine + caramelised onions 6.85

to discover

160 new sweet + sour chicken 6.95

crispy chicken tossed in a tangy sweet + sour sauce. finished with a pinch of red pepper powder and spring onion

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

97 chicken 7.25

98 aubergine (v) 7.25

121 bang bang prawns 7.5

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



33

hot pots

the ultimate bowl of comfort. a steaming pot of warming broth packed with crunchy veg + the popular korean street food, tteokbokki

new hot pot

a korean inspired broth with soft + silky tteokbokki, butternut squash, mangetout, bok choy, kimchee + red onion. topped with coriander, red chilli + spring onion. finished with a drizzle of chilli oil

32 teriyaki beef brisket 13.5

33 chicken 13.25

34 tofu 12.90



221

ramen

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

new tom yum

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 13.25

220 chicken 13.25

222 mixed mushroom 13.25

tantanmen

slow-cooked korean barbecue beef brisket or chicken + 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

30 beef brisket 14.95

29 chicken 13.25

23 kare burosu 14.5

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

31 shirodashi pork belly 13.5

slow-cooked pork belly drizzled with 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 onions

kare lomen

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

58 prawn 15.25

57 chicken 14.95

59 tofu 14.5

customise my broth

light vegetable (vg) or chicken

spicy vegetable (vg) or chicken with chilli

rich reduced chicken broth with dashi + miso

extras

400 extra sauce 2

300 extra rice 3

301 extra noodles (v) 3

303 chillies 1

305 kimchee 1

spicy fermented cabbage + radish with garlic



68

allergies + intolerances if you have a food allergy or intolerance 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



40

teppanyaki

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

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 13.25

47 tofu (v) 11.85

1147 tofu 11.85

egg removed to make vegan

teriyaki soba

soba noodles cooked in teriyaki sauce and curry oil with mangetout, bok choy, red + spring onion, chilli + beansprouts. topped with coriander + a sprinkle of sesame seeds

45 sirloin steak 15.75

46 salmon 15.25

42 yaki udon 13.75

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

yaki soba

soba noodles cooked in waga seasoning, egg, peppers, beansprouts and white + spring onion. topped with crispy fried onions, pickled ginger + sesame seeds

40 chicken + prawn 13.25

41 mushroom (v) 11.85

1141 mushroom 11.85

choose udon noodles or rice noodles

egg removed to make vegan

bulgogi

soba noodles cooked in sesame + bulgogi sauce topped with spring onion, kimchee, half a tea stained egg + coriander

89 chicken 13.25

87 beef brisket + red onion 14.25

86 pork belly 13.5

customise my noodles

soba (v) thin, contains wheat + egg

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat



87



75

curry

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

raisukaree

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 14.95

75 chicken 14.5

76 tofu 14.5

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 14.95

92 chicken 13.5

91 tofu 13.5

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 12.75

668 hot chicken 13.25

72 yasai 12.75

sweet potato, aubergine + butternut squash

667 hot yasai 13.25

sweet potato, aubergine + butternut squash

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 cress and a creamy white miso + mustard dressing on the side

244 chicken + caramelised onion 12.45

242 salmon 13.45

240 aubergine + caramelised onion 12.45

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 cress. served with a side of curried salad dressing

74 chicken 12.45

77 aubergine 12.45

230 shu's shio chicken 12.45

shu han lee collaboration. chicken marinated in turmeric, garlic + ginger, roasted and served on a bed of coconut + lemongrass dressed rice. served with a side of pickled slaw + radish. topped with chilli, coriander, coconut flakes + a caramelised lime

(v) vegetarian

(vg) vegan

new new

refreshed refreshed

may contain shell or small bones