



soulful cocktails

501 amaretto sour 10
crafted with real lemon juice and cherry, expertly blended with premium amaretto liqueur

504 new cosmo 10
real cranberry carefully blended with triple sec and our overproof craft distillery vodka

500 french martini 10
real raspberry liqueur, pineapple & vanilla sumptuously blended with overproof award-winning vodka

503 pina colada 10
real coconut cream and fresh organic pineapple juice, expertly blended with a double shot of award winning five year aged golden rum



spirits

714 shortcross gin 9.3
proudly distilled in northern ireland, in a bespoke copper pot still. wild clover gives a delicate essence of green meadows. elderflowers and elderberries combine to create both uplifting floral notes and smooth sweet flavours

715 jawbox gin 9.3
a classic dry gin. distilled very slowly in a traditional copper pot still using 11 carefully selected botanicals

716 jawbox rhubarb & ginger gin 9.3
a classic combination. sweet and tangy rhubarb is balanced with warming ginger for a perfect balance

717 boatyard vodka 9.3
field-to-bottle, organic vodka, made entirely on-site in fermanagh's famous distillery. unfiltered and resulting in a pure, complex flavour

all served with ginger ale or fever tree tonic - choose from elderflower, indian or naturally light

iced teas

jasmine + lime
814 regular 3 8149 large 3.9

peach
808 regular 3 8089 large 3.9

lemonade

cloudy lemonade
818 regular 3 8189 large 3.9

soft drinks

still water
801 330ml 3 810 750ml 5.2

sparkling water
802 330ml 3 811 750ml 5.2

803 coca cola 330ml 3.35

804 diet coke 330ml 3.10

813 coke zero 330ml 3.10

805 fanta orange 330ml 3.35

806 sprite free 330ml 3.1

807 ginger beer 330ml 3.35

beer + cider

kirin | japan
703 285ml draught 3.9 704 568ml draught 7.25

720 new belfast lager 500ml 5.8

721 new maggies leap ipa 500ml 5.8

722 new tempted irish cider | elderflower 500ml 5.8

723 new tempted irish cider | strawberry 500ml 5.8

708 asahi | japan 330ml 5.2

700 tiger beer | japan 330ml 5.2

707 heineken (non alcoholic) 330ml 5.2

7079 lucky saint lager (non alcoholic) 330ml 5.2

sake

japan's national drink, brewed from rice

601 sake 200ml 9.25

wine

white

mayday island marlborough sauvignon blanc | new zealand
423 750ml 29 422 250ml 9.7 421 175ml 7.25

stello pinot grigio | italy
433 750ml 23.95 432 250ml 8.35 431 175ml 6.65

new allumea grillo chardonnay | italy
443 750ml 27 442 250ml 8.75 441 175ml 6.85

red

the bay road shiraz | australia
513 750ml 23.95 512 250ml 8.35 511 175ml 6.65

run by rebels malbec | france
523 750ml 29 522 250ml 9.7 521 175ml 7.25

allumea nero d'avola merlot | italy
533 750ml 27 532 250ml 8.75 531 175ml 6.85

rose

to the letter white zinfandel | usa
613 750ml 23.95 612 250ml 8.35 611 175ml 6.65

sparkling

stello prosecco | italy
633 750ml 30.25

lucchetto prosecco | italy
631 200ml 12

hot drinks

tea

90 green tea free 91 every day brew 2.5
max 2pp

coffee

92 americano 2.75

93 espresso 2.65

94 double espresso 2.8

95 cappuccino 2.95

96 caffe latte 2.95

photographs are for illustration purposes only DUNDONALD-MAIN-OCT24

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**



wagamama



sides

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

the classics

1111 **refreshed** wok-fried greens 5.95
crunchy tenderstem broccoli, fine beans+mange tout. cooked in a flavourful garlic + soy sauce

1104 edamame, your way 5.95
pop them out of their pod + enjoy simply salt / chilli + garlic salt

112 suribachi chicken wings 8
gently-spiced yakitori sauce. mixed sesame seeds

110 chilli squid 8.9
our iconic crispy fried squid, tossed in shichimi spice. served with a chilli + coriander dipping sauce

103 bang bang prawns 9.5
crispy prawns coated in a spicy firecracker mayonnaise. topped with spring onion, chilli and fresh lime

bao

two fluffy asian buns with your choice of filling

117 korean barbecue beef 6.95
slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw + sriracha vegan mayo

118 mixed mushrooms (v) 6.95
mixed mushrooms with crispy panko-coated aubergine + creamy mayo. topped with coriander



117

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

1110 yasai | vegetable 7.95
steamed grilled gyoza. served with a dipping sauce

100 chicken 7.95
grilled steamed and served with a chilli, soy + sesame dipping sauce

99 duck 8.5
fried until crispy and served with a sweet cherry hoisin dipping sauce



11101

spicy (v) vegetarian (vg) vegan **new** new
refreshed refreshed **may contain shell or small bones**



80

ramen

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

new tom yum
a thai inspired sweet + tangy soup with coconut and lemongrass rice noodles topped with mushrooms, red + spring onion, cherry tomatoes and bean sprouts. garnished with coriander + mint

80 prawn 17.95

81 chicken 17.25

82 mixed mushroom 17.25

20 grilled chicken 14.95

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

chilli

ramen noodles submerged in a spicy chicken broth. topped with red + spring onion, beansprouts, coriander, chilli + a fresh lime wedge

25 chicken 16.75

24 steak 19.75

1184 kare burosu 15.75

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

customise my broth

light vegetable (vg) or chicken

spicy vegetable (vg) or chicken with chilli

rich reduced chicken broth with dashi + miso

extras

300 rice 3.95

301 sobaramen noodles (v) 3.95

301 udon/rice noodles 3.95

303 chillies 1.3

306 curry sauce 3.5

309 pickled ginger 1.3

307 firecracker sauce (vg) 3.5

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



71

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 17.45

75 chicken 15.95

1176 tofu 15.75

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

63 prawn 18.95

62 chicken 17.85

1164 tofu 16.25

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

70 grilled chicken 15.75

1172 yasai 14.95

sweet potato, aubergine + butternut squash

71 chicken 16.95

make your katsu hot for 50p

customise my rice

white (vg) steamed

sticky white (vg) steamed



59

donburi

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

gochujang rice bowl

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

59 chicken 15.95

1160 silken tofu 15.95

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

57 beef brisket 17.85

58 chicken 15.75

customise my rice

sticky white (vg) steamed

white (vg) steamed



57



47

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

46 chicken 15.95

47 yasai | tofu (v) 14.5

1147 yasai | tofu 14.5
egg removed to make vegan

teriyaki soba

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

66 steak 19.45

68 chicken 17.45

yaki soba

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

40 chicken 14.95

41 yasai | mushroom (v) 13.95

1141 yasai yaki soba 13.95
choose udon or rice noodles

bulgogi

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

86 beef brisket red onion 16.75

89 chicken 15.75

customise my noodles

soba (v) thin, contains wheat + egg

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat



86

and to finish...

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

272 chocolate fudge cake (v) 6.8

chocolate fudge sponge cake decorated with chocolate fudge icing. vanilla ice cream

273 plant based chocolate brownie (v) 6.8

deliciously rich soft centred brownie made with dark chocolate. vanilla ice cream. a brownie for everyone!

271 salted caramel cheesecake 6.8

salted caramel cheesecake with caramel topping on a sweet biscuit base. vanilla ice cream

275 mochi ice cream 6.8

coconut, chocolate, vanilla. mix + match to find your favourite. little balls of ice cream wrapped in a layer of sticky rice. served with chocolate sauce

refreshing juices

raw energy is the rejuvenating power of fruits + vegetables. squeezed and freshly poured. each nourishing you with 1 of your 5-a-day

large 6.45 | **regular** 5

08 tropical

mango, apple, orange

03 orange

orange juice, pure + simple

11 positive

pineapple, lime, spinach, cucumber, apple

13 power

spinach, apple, fresh ginger



8



11