



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

272 chocolate fudge cake (v) 7.35
chocolate fudge sponge cake decorated with chocolate fudge icing. vanilla ice cream

273 plant based chocolate brownie (vg) 7.35
deliciously rich soft centred brownie made with dark chocolate. vegan vanilla ice cream. a brownie for everyone!

278 white chocolate and raspberry cheesecake 7.35
white chocolate cheesecake with raspberry pieces on a sweet biscuit base. vanilla ice cream

275 mochi ice cream 7.35
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 6.75 | regular 5.25

08 tropical
mango. apple. orange

03 orange
orange juice. pure + simple

11 positive
pineapple. lime. spinach. cucumber. apple

13 power
spinach. apple. fresh ginger



hot drinks

end your meal with satisfying sipping

tea

90 green tea free
max 2pp

91 every day brew 2.8

coffee

92 americano 3

93 espresso 3

94 double espresso 3.25

95 cappuccino 3.25

96 caffe latte 3.25



soulful cocktails



501 amaretto sour 10.5
crafted with real lemon juice and cherry, expertly blended with premium amaretto liqueur



504 cosmo 10.5
real cranberry carefully blended with triple sec and our overproof craft distillery vodka



500 french martini 10.5
real raspberry liqueur, pineapple & vanilla sumptuously blended with overproof award-winning vodka



503 pina colada 10.5
real coconut cream and fresh organic pineapple juice, expertly blended with a double shot of award winning five year aged golden rum

wagamama

sides

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



bao

two fluffy asian buns with your choice of filling

117 korean barbecue beef 7.3

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

118 mixed mushrooms (v) 7.3

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

our signature gyoza

five dumplings packed with flavour.
served with a dipping sauce

11101 yasai | vegetable 8.35

steamed grilled gyoza. served with a dipping sauce

100 chicken 8.35

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

99 duck 8.9

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



the classics

112 suribachi chicken wings 8.4

gently-spiced yakitori sauce. mixed sesame seeds

110 chilli squid 9.35

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

11104 edamame, your way 6.25

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

11109 bang bang cauliflower 8.4

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

103 bang bang prawns 9.95

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

11111 wok-fried greens 6.25

crunchy tenderstem broccoli, fine beans+mange tout. cooked in a flavourful garlic + soy sauce

duck wraps

shredded crispy duck served with cucumber and spring onions

113 asian pancakes and cherry hoisin 9.35

114 lettuce wrap and tamari sauce 9.35

to discover

96 new lollipop prawn kushiyaki 9.35

three grilled prawn skewers, marinated in zesty lemongrass + chilli. served with a caramelised lime

115 roti + raisukatsu (v) 6.8

crisp + flaky asian flatbread warmed on the grill. served alongside our new raisukatsu sauce, bringing together the spice of our classic katsu + raisukaree flavours. topped with coriander cress + a drizzle of chilli oil



65

curry

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

new coconut kare

rich + citrusy with a hint of chilli. tenderstem broccoli, fine beans and squash next to a dome of white rice. served with asian slaw, seasonal greens and a fresh zingy lime wedge

65 marinated chicken breast 17.95

61 butternut squash 15.95

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 18.3

75 chicken 16.75

1176 tofu 16.5

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

63 prawn 19.75

62 chicken 18.7

1164 tofu 16.95

1188 vegatsu 15.7

a plant-based twist on a classic. seitan protein coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + pickled red onion

make your vegatsu hot for 55p

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 16.5

1172 yasai 15.7

71 chicken 17.8

sweet potato, aubergine + butternut squash

make your katsu hot for 55p

customise my rice

white (vg) steamed / sticky white (vg) steamed



71



42

teppanyaki

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

crispy soba

soba noodles cooked with egg, leek, beansprouts, spring onions and chilli. drizzled with a spicy teriyaki sauce and topped with chilli + coriander cress

42 beef brisket 17.8

43 duck 18.8

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 + prawn 16.75 47 yasai | tofu (v) 15.2

1147 yasai | tofu 15.2

egg and lime 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

66 steak 19.95

68 chicken 17.95

yaki soba

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

40 chicken + prawn 15.7

41 yasai | mushroom (v) 14.65

1141 yasai | mushroom 14.65

egg removed to make vegan

choose from udon or rice noodles

bulgogi

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

86 beef brisket red onion 17.5 89 chicken 16.5

customise my noodles

soba (v) thin, contains wheat + egg

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat



86



80

ramen

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

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 18.80 81 chicken 17.95

82 mixed mushroom 17.95

tantanmen

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

52 chicken 16.5 53 beef brisket 18.7

54 yasai | mushroom (v) 14.65

with vegetable broth

20 grilled chicken 15.7

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 17.5 24 steak 20.5

1184 kare buroso 16.5

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

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 4.15

303 chillies 1.35

309 pickled ginger 1.35

301 sobaramen noodles (v) 4.15

306 curry sauce 3.15

307 firecracker sauce (vg) 3.65

301 udonrice noodles 4.15

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