



and to finish...

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

139 **new** apple + cinnamon gyoza 65

five crispy gyoza filled with sweet apple and warming cinnamon. dusted with cinnamon sugar and served with a scoop of vanilla ice cream garnished with a sprig of mint

131 **white chocolate + ginger cheesecake (v)** 80

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

144 **chocolate fondant** 75

chocolate cake served with vegan vanilla ice cream

138 **bao nut + ice cream** 65

crispy sugar coated bao bun filled with a scoop of salted caramel ice cream. drizzled with a caramel sauce and garnished with fresh mint



131

ice cream + sorbet

140 **coconut reika ice cream (v)** 75

coconut ice cream topped with mango sauce and coconut flakes

125 **chocolate ice cream (v)** 65

served with a chocolate sauce

122 **lemon sorbet** 70

with fresh mint

123 **mango sorbet** 70

with fresh mint



144

hot drinks

end your meal with satisfying sipping

tea

713 **green tea** free

761 **english breakfast** 35

762 **earl grey** 35

763 **peppermint** 35

764 **lemon and ginger** 35

coffee

801 **espresso** 35

805 **double espresso** 40

802 **americano** 35

803 **cappuccino** 45

804 **latte** 45

745 **hot chocolate** 40



138

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 + sharing

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



115

bao

two fluffy asian buns with your choice of filling

113 korean barbecue beef 78

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

115 pork + panko apple 78

slow-cooked pork belly with crispy panko-coated apple, sriracha + vegan mayo. topped with coriander



161

to discover

161 **new** sweet + sour tofu 85

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

111 roti + raisukatsu (v) 85

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 + a drizzle of chilli oil

121 bang bang prawns ♣ 95

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

218 pork bulgogi wraps 69

baby gem lettuce cups filled with slow cooked pork belly in a bulgogi sauce and pickled asian slaw. topped with a drizzle of mayonnaise

the classics

27 chicken yakitori 85

four marinated chicken skewers, glazed with a spicy teriyaki sauce. garnished with spring onion

107 chilli squid 90

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

104 edamame, your way 60

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

110 bang bang cauliflower 65

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

103 ebi katsu ♣ 85

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

106 **refreshed** wok-fried greens 60

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



104



100



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 160 220 chicken 160 222 mixed mushroom 160

31 shirodashi pork belly 152

slow-cooked pork belly drizzled with a spicy korean barbecue sauce + ramen noodles submerged in a rich chicken broth with dashi + miso. topped with pea shoots, menma, wakame + half a tea-stained egg. garnished with spring onion

tantanmen

your choice of protein + 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 155 32 chicken 145

33 yasai + mushroom (v) 152

with vegetable broth

20 grilled chicken 145

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

22 grilled duck ♣ 168

tender, shredded duck leg splashed with citrus ponzu sauce on top of noodles in a light vegetable broth. dressed with chilli, pea shoots and coriander

23 kare burosou 168

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

gyoza ramen

steamed gyoza, served with a hearty vegetable broth, roasted bok choy + chilli sambal paste. topped with spring onion, coriander + chilli oil. served with a side of chilli, soy + sesame dipping sauce

37 chicken 149

with ramen noodles + half a tea-stained egg

21 yasai + vegetable 148

with udon noodles + without egg

29 duck gyoza 155

with ramen noodles + half a tea-stained egg

customise my broth

light vegetable (vg) or chicken

spicy vegetable (vg) or chicken with chilli sauce

rich reduced chicken broth with dashi + miso



45

teppanyaki

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

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 182

46 salmon ♣ 175

786 firecracker prawn soba 148

soba noodles cooked in a spicy firecracker sauce with prawns, red + green pepper, mangetout, spring onions and beansprouts. topped with fried onions + coriander

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 152

47 yasai +

prawn 152

tofu (v) 150

1147 yasai +

tofu 150

egg removed to

make vegan

44 ginger chicken udon 148

udon noodles cooked with marinated chicken, egg, mangetout, chilli, beansprouts and red + spring onion. topped with pickled ginger + fresh coriander

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 145

41 yasai + mushroom (v) 145

1141 yasai + mushroom 145

choose udon noodles or rice noodles + remove the egg to make this dish suitable for a vegan diet

bulgogi

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

89 chicken 162

86 pork belly 169

87 beef brisket with red onion 179

customise my noodles

soba (v) thin, contains wheat + egg

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat



56

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

56 chicken 146

58 silken tofu 146

teriyaki

your choice of beef or chicken coated in teriyaki sauce on a bed of sticky white rice, shredded carrots, pea shoots + spring onion. sprinkled with sesame seeds and served with a side of kimchee

69 beef brisket 155

70 chicken 140

customise my rice

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

salads

the wagamama way.

light, vibrant, nourishing

warm chilli salad

stir-fried red peppers, mangetout, tenderstem broccoli and red onion on a bed of baby gem lettuce. dressed in a sweet chilli sauce and garnished with spring onions + fried shallots

66 chicken 142

63 yasai + tofu + vegetable 142



76

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 160

75 chicken 162

76 tofu 158

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 160

92 chicken 160

91 tofu 155

94 beef 180

1171 vegatsu 160

a plant-based twist on a classic. tofu + soya 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

71 chicken katsu 158

iconic japanese flavours. chicken coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + japanese pickles

customise my rice

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

extras

307 kimchee 25

spicy fermented cabbage + radish with garlic

309 katsu curry sauce 25

300 rice 25

306 tea-stained egg (v) 25

308 firecracker sauce 25

301 noodles 25

303 chillies 30

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

(v) vegetarian

(vg) vegan

new new

refreshed refreshed

♣ may contain shell or small bones