



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

139 new apple + cinnamon gyoza 6.5
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) 6.5
a creamy cheesecake with a biscuit base and a zingy ginger twist. drizzled with a rich toffee sauce and dusted with ginger icing sugar

122 sweet bao buns 6.5
fried + sugar coated bao bun filled with ice cream + toffee caramel sauce, garnished with fresh mint

142 banana katsu 6.5
fresh banana coated in crispy panko breadcrumbs. served with vegan miso caramel ice cream and drizzled with a rich toffee sauce

145 mochi ice cream (v) 6.5
three chewy rice dough balls wrapped around a centre of gelato ice cream. served with chocolate sauce and garnished with mint + icing sugar. mix + match to find your flavour

/ chocolate
/ coconut
/ vanilla
/ passion fruit + mango
/ mango



ice cream + sorbet

135 mango sorbet 4.95

136 lemon sorbet 4.95

140 coconut reika ice cream 5.5
three scoops served with coconut flakes + passion fruit sauce

128 miso caramel ice cream 5.5
three scoops drizzled with toffee sauce + garnished with fresh mint

hot drinks

end your meal with satisfying sipping

tea

778 fresh lemon + ginger 3
fragrant warming tea with fresh ginger + a zesty ginger syrup

761 english breakfast 2.55

784 fresh mint 2.5
fresh mint leaves, pure + simple

771 green tea free
warm your soul with our free green tea

coffee

a medium roast asian coffee blend for a smooth + mellow finish

731 espresso
reg 2.2 large 2.4

732 double espresso
reg 2.4 large 2.6

733 americano' 2.45

734 cortado' 2.45

739 macchiato 2.15

740 iced coffee 3.05

latte

735 reg 2.55

736 large 3.05

cappuccino

737 reg 2.55

738 large 3.05



wagamama



sides + sharing

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 7.45

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

114 mixed mushrooms 6.5

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

115 pork + panko apple 7

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

116 hoisin pulled duck ? 7.45

pulled duck in a sweet cherry hoisin sauce with cucumber + vegan mayo

118 chicken katsu + crunchy asian slaw 7.45

chicken katsu, crunchy asian slaw + sriracha vegan mayo. topped with coriander



104

the classics

107 chilli squid 7.5

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

104 edamame, your way 5.5

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

110 bang bang cauliflower 5.5

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

109 asian slaw salad 4.5

shredded carrot, red cabbage, cucumber, mooli, spring onion, mangetout and mint. served with orange + sesame dressing. topped with coriander + mixed sesame seeds

103 ebi katsu 7.5

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

108 tori kara age 5.5

crispy chicken pieces, fresh lime, spiced sesame + soy dipping

to discover

new sweet + sour

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

160 chicken 7.5

161 silken tofu 7

121 crispy chilli mushrooms 6.5

coated + fried crunchy oyster mushrooms. dusted with a red pepper powder and served with a chilli + coriander dipping sauce

kokopanko

crispy + zesty panko-coated fried chicken or aubergine, tossed in a coconut, chilli + lime salt rub. garnished with coriander cress + served with a side of sriracha mayo for dipping

97 chicken 7

98 aubergine (v) 6.5



97



161



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 cress, red chilli + spring onion. finished with a drizzle of chilli oil

32 teriyaki beef brisket 16

33 chicken 15

34 tofu 14



56

donburi

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

60 sweet + sour chicken 15

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

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 15

57 prawn 15.5

58 silken tofu 14.5

69 grilled duck ? 17.5

shredded duck in a sweet + spicy teriyaki sauce on a bed of sticky white rice. served with shredded carrots, mangetout, sweet potato, cucumber and red + spring onion. topped with a fried egg. served with a side of kimchee

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 16

70 chicken 15

customise my rice

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

soulful bowls

a bright bowl to nourish the soul

katsu salad

chicken or aubergine coated in crispy panko breadcrumbs, tossed with dressed mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, pea shoots, japanese pickles, red chilli + coriander cress. served with a side of curried salad dressing

74 chicken 13

77 yasai | aubergine 12.5

teriyaki kokoro bowls

white rice kale, carrots, edamame beans, red onion, sweet potato and red + green peppers on a bed of white rice. drizzled with teriyaki sauce and garnished with chilli, coriander and fresh lime

81 salmon 16.5

82 shichimi tofu 14

customise my rice

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



30

ramen

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

30 tantanmen beef brisket 15.5

slow-cooked korean barbecue beef brisket + 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

20 grilled chicken 13

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

25 chilli chicken 14

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

23 kare buroso 14.5

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

31 shirodashi pork belly 15.5

slow-cooked pork belly drizzled with korean barbecue sauce + ramen noodles in a rich chicken broth with dashi + miso. topped with seasonal greens, menma, wakame, spring onion garnish and half a tea-stained egg

customise my broth

light vegetable (vg) or chicken

spicy vegetable (vg) or chicken with chilli

rich reduced chicken broth with dashi + miso

extras

310 extra tofu 1.5

306 kimchee 1.5

spicy fermented cabbage + radish with garlic

305 tea-stained egg (v) 1.5

300 extra rice 2

301 extra noodles 2.5

303 chillies 1.2

309 pickled ginger 1

204 katsu curry sauce 1.5

204 firecracker sauce 1.5



51

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

51 beef brisket 15

50 duck 17

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 14

47 yasai |

tofu (v) 13

1147 yasai | tofu 13

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 premium cut steak 17.5

46 salmon ? 16.5

42 yaki udon 14

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

yaki soba

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

40 chicken + prawn + beef 13.5

41 yasai | mushroom (v) 12

1141 yasai | mushroom 12

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

49 steak bulgogi 17.5

soba noodles cooked in a sesame + bulgogi sauce with miso fried aubergine, spring onion and kimchee. served with half a tea-stained egg and garnished with coriander

customise my noodles

soba (v) thin, contains wheat + egg

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat

(v) vegetarian

(vg) vegan

new new

refreshed refreshed

? may contain shell or small bones