



# 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 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



142

## 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



140

# 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 7.5

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



96

## 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 6.5

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

#### 109 asian slaw salad 5.5

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 6

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

## our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

#### 99 duck ? 6.5

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

#### 101 yasai | vegetable 6.5

steamed green gyoza, served with a spiced vinegar dipping sauce

#### 100 chicken 6.5

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

#### 105 pulled pork 6.5

steamed and served with a ginger + spiced vinegar dipping sauce



97



161

## to discover

#### 96 new lollipop prawn kushiyaki 7

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

#### 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

#### 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



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 butternut squash next to a dome of white rice. served with asian slaw, pea shoots and a fresh zingy lime wedge

#### 65 chicken 15.5

#### 63 squash 15

#### 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 16

#### 75 chicken 15.5

#### 76 tofu 15

#### 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 15.5

#### 92 chicken 15

#### 91 tofu 14.5

#### 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 14.5

#### 666 hot chicken 15.5

#### 72 yasai 14

sweet potato, aubergine + butternut squash

#### 667 hot yasai 15

sweet potato, aubergine + butternut squash

customise my rice

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



84



56

## donburi

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

#### 60 sweet + sour chicken 15.5

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 15.5

#### 57 prawn 16

#### 58 silken tofu 15

#### 69 grilled duck ? 18

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 16.5

#### 70 chicken 15.5

customise my rice

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

## soulful bowls

a bright bowl to nourish the soul

#### 84 new thai beef salad 16

tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce, asian slaw, beetroot, red radish and edamame beans. topped with crushed sunflower seeds, chilli and turmeric dressing

#### 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 14

#### 77 yasai | aubergine 13.5

#### 82 shichimi tofu kokoro bowl 15

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



30

## ramen + hot pots

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

#### 30 tantanmen beef brisket 16

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 13.5

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 15

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 burosu 15

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 16

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

#### 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 16.5

#### 34 tofu 15

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

#### 51 crispy beef soba 15.5

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

#### 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 14.5

#### 47 yasai | tofu (v) 14

#### 1147 yasai | tofu 14

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

#### 42 yaki udon 14.5

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 14

#### 41 yasai | mushroom (v) 13.5

#### 1141 yasai | mushroom 13.5

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