

food
is life

for over 30 years we've been serving up big, bold pan-asian flavours across the globe. our food is inspired by the vibrant dishes of asia, but always with our own playful twists and fresh takes. from open to close, our chefs are busy in our open kitchens, cooking every dish to order so it's always hot, fresh and full of flavour

from iconic katsu curry to aromatic thai basil chicken or sweet + sticky hot honey chicken, there's always something new to discover. pull up a bench, grab your chopsticks and dig in



and to finish...

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

139 apple + cinnamon gyoza (v) 6.9

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) 6.9

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 6.9

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

142 banana katsu 6.9

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) 6.9

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

141 chocolate lava cake 6.9

indulgent chocolate sponge cake with a gooey chocolatey middle. served with a scoop of vanilla ice cream



142

ice cream + sorbet

135 mango sorbet 5.5

136 lemon sorbet 5.5

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



bao

two fluffy asian buns with your choice of filling

113 korean barbecue beef 8.5

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

114 mixed mushrooms 8.5

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

115 pork + panko apple 8.5

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

116 hoisin pulled duck † 8.5

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

118 chicken katsu + crunchy asian slaw 8.5

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

112 new spicy teriyaki chicken 8.5

spicy teriyaki chicken, red pepper and a crunchy asian slaw. garnished with spring onion



the classics

107 chilli squid 8.5

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

104 edamame, your way 6

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

110 bang bang cauliflower 6.7

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

103 ebi katsu 7.7

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

96 lollipop prawn kushiyaki 7.3

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

to discover

new hot honey fried chicken

coated in hot honey and your choice of sauce. topped with mixed pickles and served with a zesty vegan mayo on the side

209 firecracker 8

208 teriyaki 8

207 yuzu 8

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 7.6

98 aubergine (v) 7.3



our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

99 duck † 6.75

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

101 yasai | vegetable 6.75

steamed green gyoza, served with a spiced vinegar dipping sauce

100 chicken 6.75

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

105 pulled pork 6.75

steamed and served with a ginger + spiced vinegar dipping sauce



ramen

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

30 tantanmen beef brisket 17

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 14.5

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

25 chilli chicken 16

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 burosō 16

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

31 shirodashi pork belly 16.5

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



donburi

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

80 new thai basil chicken 16

inspired by the aromatic thai dish, pad kraprow. tender chicken stir fried with thai basil, peppers and fine beans tossed in a sweet and savoury amai sauce. served on a bed of rice and topped with a fried egg. finished with a sprinkle of red pepper powder and coriander

60 sweet + sour chicken 16

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 16

57 prawn 16.5

58 silken tofu 15.5

69 grilled duck † 18.5

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, seasonal greens + spring onion. sprinkled with sesame seeds and served with a side of kimchee

69 beef brisket 17

70 chicken 16

customise my rice

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

soulful bowls

a bright bowl to nourish the soul

84 thai beef salad 17.3

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 15

77 yasai | aubergine 14.5

82 shichimi tofu kokoro bowl 16

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



curry

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

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 16

63 squash 15.5

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 16.5

75 chicken 16

76 tofu 11.8

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 16

92 chicken 15.5

91 tofu 15

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 15.5

666 hot chicken 16

72 yasai 15

sweet potato, aubergine + butternut squash

667 hot yasai 15.5

sweet potato, aubergine + butternut squash

customise my rice

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



teppanyaki

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

51 crispy beef soba 16.8

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 15.5

47 yasai | tofu (v) 15

1147 yasai | tofu 15

egg removed to make vegan

45 steak teriyaki soba 18.5

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

42 yaki udon 15

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

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 15

41 yasai | mushroom (v) 14.5

1141 yasai | mushroom 14.5

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

49 steak bulgogi 18.5

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

extras

310 extra tofu 2

306 kimchee 2

spicy fermented cabbage + radish with garlic

305 tea-stained egg (v) 2

300 extra rice 2

301 extra noodles 2.7

303 chillies 1.5

309 pickled ginger 1.2

204 katsu curry sauce 2

204 firecracker sauce 2

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

at wagamama, we like to offer choice and variety

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