



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**

mocktails

mocktails reimagined. our creative take on beverages

★ **721** **rose mojito 2.5**
a classical popular cuban drink twisted to have a local rose flavour. making it refreshing and fragrant

718 **coconut pinacolada 2.5**
originally from puerto rico. this drink is for pineapple lovers. ours is twisted by adding velvety smooth coconut milk



soft drinks

705 **soft drinks 0.7**
(ask for flavours)

still water
701 **reg 1** **703** **large 1.5**

sparkling water
702 **reg 1** **704** **large 1.5**

cold drinks

pair your meal with a cool, refreshing drink

★ **713** **homemade lemonade 2.5**
refreshing homemade lemonade with a burst of zesty citrus

717 **mint lemonade 2.5**
cooling mint lemonade with a hint of fresh, invigorating mint

723 **strawberry lemonade 2.5**
delightful strawberry lemonade made with a sweet, ripe strawberries

hot drinks

end your meal with satisfying sipping

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

773 **english breakfast 1.5**
robust + full-bodied black tea with a rich malty flavor

774 **earl grey 1.5**
classic black tea infused with aromatic bergamot oil for a citrusy + fragrant flavor

775 **moroccan mint 1.5**
refreshing blend of green tea + fragrant mint leaves

coffee
731 **espresso 1.1**
concentrated shot of coffee with a rich + smooth crema

732 **double espresso 1.3**
two shots of concentrated coffee for an extra boost of rich + smooth flavor with a velvety crema

733 **americano 1.5**
hot water with a shot of espresso creates a smooth + balanced coffee

735 **latte 1.6**
smooth + creamy coffee made with espresso, steamed milk, topped with a delicate layer of froth

737 **cappuccino 1.6**
espresso, steamed milk, frothy foam, creamy with a light + airy finish

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

regular 1.9 | large 2.5

2 **fruit (v)**
apple, orange, passion fruit

3 **orange (v)**
orange juice, pure + simple

6 **supergreen (v)**
apple, mint, celery, lime

7 **up-beet (v)**
beetroot, red pepper, cucumber, ginger, apple

8 **tropical (v)**
mango, apple, orange

★ **17** **berry balance (v)**
blueberry, apple, ginger

18 **nourishmint (v)**
apple, mint, lemon

19 **high five (v)**
melon, pineapple, lemon, apple, orange



and to finish...

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

139 **new** **apple + cinnamon gyoza 3.1**
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) 2.9**
a creamy cheesecake with a biscuit base and a zingy ginger twist drizzled with a rich toffee sauce and dusted with ginger icing sugar

144 **smoked chocolate caramel cake (v) 3.5**
indulgent smoked chocolate mousse layered with salted caramel, crushed biscuits, chocolate fudge brownie + chocolate ganache. served with a scoop of vanilla ice cream

★ **142** **banana katsu (v) 2.9**
fresh banana coated in crispy panko breadcrumbs. served with vegan miso caramel ice cream and drizzled with a rich toffee sauce

143 **bao nut + ice cream 2.1**
fried sugar coated bao bun served with ice cream and drizzled with toffee sauce. garnished with fresh mint

ice creams 2.9
★ **128** **salted caramel ice cream**
chilli toffee + ginger sauce
913 **vanilla** with fresh mint
125 **chocolate**

sorbets 2.9
126 **mango (v)** with fresh mint
122 **pink guava (v)** with fresh mint

127 **mochi (ask for flavour) (v) 3.9**
three little balls of ice cream wrapped in a layer of sticky rice. served with chocolate sauce



wagamama



sides + sharing

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



113



123

the classics

104 **edamame** (ng) 🌱 2.4

beans with salt or chilli-garlic salt. pop them out of their pod + enjoy

1110 **asian slaw salad** 1.9

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

★ **110** **bang bang cauliflower** (v) 🌱🌱 2.6

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

103 **ebi katsu** 🌱🌱 3.9

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

★ **107** **chilli squid** 🌱🌱 3.3

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

123 **bang bang prawn** 🌱🌱 3.5

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

129 **refreshed** **wok-fried greens** 2.1

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

bao

two fluffy asian buns with your choice of filling

118 **chicken katsu + crunchy asian slaw** 2.2

crispy panko-coated chicken with a crunchy asian slaw and spicy mayonnaise. topped with coriander

★ **113** **korean barbecue beef** 🌱🌱 2.5

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

117 **mixed mushrooms** (v) 1.9

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

101 **yasai** | **vegetable** 🌱 2.7

steamed green gyoza, served with a spiced vinegar dipping sauce

100 **chicken** 3

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



89



160

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** 2.9

161 **tofu** 2.7

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

89 **chicken** 2.8

90 **aubergine** (v) 2.5



32

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 6.2

33 **chicken** 5.5

34 **tofu** 5.2



71

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 **shrimp** 6.2

75 **chicken** 5.9

1180 **tofu** (v) 4.9

★ **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

94 **beef** 6.5

93 **shrimp** 6.2

92 **chicken** 5.9

1191 **tofu** (v) 4.9

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** 5.9

666 **hot chicken** 5.9 🌱🌱🌱

72 **yasai** | sweet potato.
aubergine. butternut
squash 4.5

soulful bowls

a collection of bright bowls 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** 4.2

77 **yasai aubergine** 3.7

65 **pad thai salad** (ng) 🌱 3.9

ginger chicken + shrimp tossed with dressed mixed leaves, mangetout and baby plum tomatoes. topped with shredded pickled beetroot, carrot, red onion. crispy fried shallots. served with a side of nuoc cham and ginger miso dressing

★ **81** **teriyaki salmon kokoro** 🌱 6.5

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



81



221

ramen

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

221 **new** **prawn tom yum** 🌱🌱🌱 5.2

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

1123 **kare buros** 🌱🌱🌱 6.5

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

21 **wagamama's own** 6.5

grilled chicken, chikuwa, tail-on shrimp and shell-on mussels on top of noodles in a rich chicken broth with dashi and miso. topped with half a tea-stained egg, menma, wakame, spring onions and pea shoots

20 **grilled chicken** 5

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

chilli 🌱🌱

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

24 **beef sirloin**

25 **chicken** 5.5

steak 5.9

kare lomen 🌱🌱

udon noodles in a fragrant coconut sauce with a warm chilli kick. topped with beansprouts, cucumber, coriander + a fresh lime wedge. you can swap your noodles for rice

57 **chicken** 5.7

58 **shrimp** 5.9

1159 **yasai** 5.5

★ **tantanmen** 🌱🌱

slow-cooked korean barbecue beef brisket, chicken or mixed mushrooms + ramen noodles submerged in an extra rich chicken or vegetable broth. topped with menma, kimchee + half a tea-stained egg. garnished with spring onion, coriander + chilli oil

30 **beef brisket** 5.9

180 **chicken** 5.5

191 **yasai**
mushroom (v) with
vegetable broth 5.2

customise my broth

light chicken or vegetable (v)

spicy chicken or vegetable with chilli (v)

rich reduced chicken broth with dashi + miso



51

teppanyaki

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

45 **teriyaki steak soba** 🌱 6.5

premium cut steak. 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

yaki soba

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

40 **chicken + shrimp** 5.7

41 **yasai** | **mushroom** (v) 4.7

1141 **yasai** | **mushroom** 4.7

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

51 **crispy beef soba** 🌱 6.2

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 + shrimp** 5.7

47 **yasai** | **tofu** (v) 4.7

1147 **yasai** | **tofu** 4.7

cooked without egg to become suitable for a vegan diet

42 **yaki udon** 🌱 5.4

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

★ **796** **firecracker shrimp soba** 🌱🌱🌱 5.7

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

bulgogi 🌱

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

88 **steak with**
miso-fried aubergine 7

84 **beef brisket** 7

89 **chicken** 6.8

customise my noodles

soba (v) thin, contains wheat + egg

rice noodle (vg) thin + flat without egg or wheat

extras

★ **350** **garlic rice** 2.3

352 **coconut rice** 2.3

307 **steamed rice** 0.5

300 **brown rice, sticky rice** 0.7

301 **rice** | **udon noodles** 0.7

308 **soba** | **noodles** 0.7

306 **kimchee** 0.5

spicy fermented cabbage + radish with garlic

303 **chillies** 0.3

305 **tea-stained egg** 0.5

304 **japanese pickles** 0.5

add extra protein to your dish with an additional charge

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.

beansprouts are seasonal – chinese cabbage is used instead

(v) vegetarian 🌱 vegan **new** new **refreshed** refreshed (ng) non gluten ★ guest favourite 🌱 spicy 🍤 may contain shell or small bones