



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
- 714

cucumber + mint iced tea 2.5

refreshing cucumber mint iced tea with crisp cucumber notes and a cool minty finish
- 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

- 121

dates and coffee spring roll 2.2

crispy spring roll filled with premium dates and coffee. served with vanilla ice cream
- 139

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
- 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

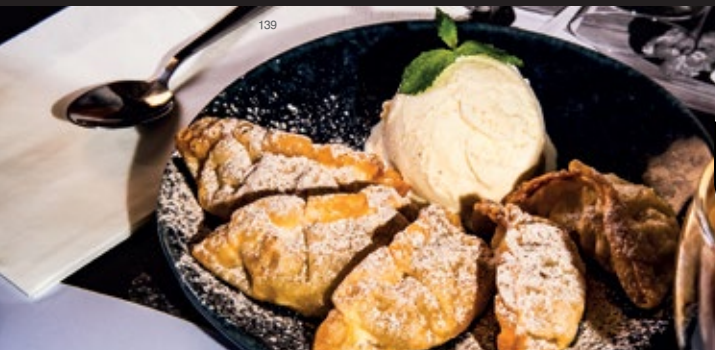
mango (v) with fresh mint

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



96

the classics

96 **new** lollipop prawn kushiyaki 3.1

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

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

butterflied 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

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

99 **new** wagyu beef + kimchee 3.3

steamed and served with a zingy yuzu dipping sauce

101 yasai i 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



99



106

to discover

106 **new** teriyaki renkon 2.7

crispy + crunchy sliced lotus root tossed together with caramelised red onion and sticky teriyaki sauce. finished with spring onion + chillies. dusted with red pepper powder

sweet + sour 2.2

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 2.2

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



64

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

67 succulent hoki fish 6.2

64 marinated chicken thigh 5.9

63 butternut squash 4.9

★ firecracker 2.2

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 2.2

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 2.2

72 yasai i sweet potato. aubergine. butternut squash 4.5

customise my rice

white (vg) steamed

brown (vg) slightly nutty

sticky white (vg) steamed



60

donburi

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

★ 60 sweet + sour chicken 6

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 (lotus roots are seasonal)

teriyaki 2.2

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 5.9

70 chicken 5.7

japanese fried rice 2.2

your choice of protein on a bed of fried rice with mangetout, carrot, red + spring onion, sweet potato and butternut squash. topped with a fried egg and garnished with shredded cucumber, crispy fried onions and a spicy yakimeshi paste

49 beef 5.9

50 chicken 4.9

customise my rice

white (vg) steamed

brown (vg) slightly nutty

sticky white (vg) steamed

soulful bowls

a collection of bright bowls to nourish the soul

84 **new** thai beef salad 5.2

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 2.2

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



84



221

ramen + hot pots

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

221 prawn tom yum 6.5

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 burosu 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 2.2

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

★ tantanmen 2.2

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

189 chicken 5.5

191 yasai

mushroom (v) with

vegetable broth 5.2

hot pot 2.2

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

customise my broth

light chicken or vegetable (v)

spicy chicken or vegetable with chilli (v)

rich reduced chicken broth with dashi + miso

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



45

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 i mushroom (v) 4.7

1141 yasai i mushroom 4.7

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

pad thai 2.2

rice noodles cooked in aml 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 i tofu (v) 4.7

1147 yasai i 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

88 steak bulgogi with miso-fried aubergine 7

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

customise my noodles

soba (v) thin, contains wheat + egg

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