



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**



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



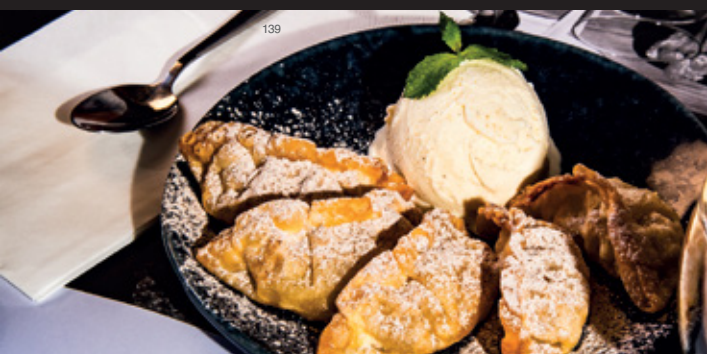
and to finish...

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



OM-OCT25

★
wagamama

sides + sharing

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



111

bao

two fluffy asian buns with your choice of filling

111 new firecracker cauliflower 1.9
crispy cauliflower coated in firecracker sauce, with red + spring onion. topped with coriander

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



96

the classics

96 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

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

99 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



209



277

ramen + hot pots

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

277 new firecracker crispy mushroom 5.8
rice noodles in a warming gochujang broth with crispy mushrooms, aubergine and tender stem broccoli. served with crispy chilli oil, spring onion, sesame seeds, pickled red chillies, coriander and lime

221 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 burosou 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 steak 5.9 **25 chicken 5.5**

106 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

30 beef brisket 5.9 **189 chicken 5.5**

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**

customise my broth
light chicken or vegetable (v)
spicy chicken or vegetable with chilli (v)
rich reduced chicken broth with dashi + miso



84



80

donburi

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

80 new thai basil chicken 5.9
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 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
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
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 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
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



64

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 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
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 **1191 tofu (v) 4.9**

93 shrimp 6.2 **92 chicken 5.9**

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 i sweet potato. aubergine. butternut squash 4.5

customise my rice
white (vg) steamed
brown (vg) slightly nutty
sticky white (vg) steamed

extras

350 garlic rice 2.3
with spring onion, egg and crispy fried onions

352 coconut rice 2.3

sticky rice cooked with coconut milk and topped with toasted coconut flakes

307 steamed rice 0.5

300 brown rice. sticky rice 0.7

301 rice/udon noodles 0.7

308 soba noodles 0.7

305 tea-stained egg 0.5

304 japanese pickles 0.5

303 chillies 0.3

306 kimchee 0.5
spicy fermented cabbage + radish with garlic

add extra protein to your dish with an additional charge



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
rice noodles cooked in a spicy firecracker 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 7
marinated sirloin steak and miso fried aubergine served on bed of soba noodles, dressed in a sesame and bulgogi sauce. finished with spring onion, kimchee and half a tea-stained egg

customise my noodles
soba (v) thin, contains wheat + egg
udon (vg) thick
rice noodle (vg) thin + flat without egg or wheat

(v) vegetarian (vg) vegan new new refreshed refreshed (ng) non gluten

★ guest favourite 🌶️ spicy 🍖 may contain shell or small bones

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