

sides + sharing

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



114

bao

two fluffy asian buns with your choice of filling

114 mixed mushroom + panko aubergine 325
mixed mushrooms with crispy panko-coated aubergine + creamy mayonnaise. topped with coriander

111 firecracker cauliflower (ve) 295
crispy cauliflower coated in firecracker sauce, with red + spring onion. topped with coriander

112 spicy teriyaki chicken 350
spicy teriyaki chicken, red pepper and a crunchy asian slaw. topped with coriander

113 korean barbecue lamb 395
slow-cooked korean barbecue lamb shoulder with red onion, freshly pickled asian slaw and sriracha mayonnaise



100

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

101 steamed yasai | vegetable (ve) 450
steamed green gyoza, served with a gyoza dipping sauce. topped with chilli + coriander

100 chicken 475
steamed and served with a chilli, soy + sesame dipping sauce

102 ebi 575
deep fried prawn gyoza, served with a citrus ponzu dipping sauce



110

classic sides

104 edamame - salt (ve) (j) 350
pop them out of their pod + enjoy

107 edamame - chilli + garlic (ve) 350
pop them out of their pod + enjoy

109 firecracker sweet potato (ve) 375
deep-fried sweet potato coated in our spicy firecracker sauce, with caramelised red onion. topped with coriander

98 crispy chilli mushrooms (ve) 450
coated + fried crunchy oyster mushrooms. dusted with red pepper powder. served with a chilli + coriander dipping sauce

110 bang bang cauliflower (ve) 395
crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander

95 sticky miso corn ribs (ve) (j) 350
corn ribs coated in a sticky miso sauce. garnished with sesame seeds and red chillies



95

108 teriyaki renkon (ve) 375
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

126 wok-fried broccoli (ve) (j) 425
broccoli stir fried in a spicy teriyaki sauce. garnished with red pepper powder, ginger and red chilli

121 bang bang prawns 595
crispy prawns coated in a spicy firecracker mayonnaise. topped with spring onion, chilli and fresh lime

97 kokopanko chicken 425
crispy + zesty panko-coated chicken. tossed in a coconut, chilli and lime salt rub. served with a side of sriracha mayonnaise

103 ebi katsu 645
prawns coated in crispy panko breadcrumbs. topped with fresh coriander + a lime wedge. served with a chilli + garlic dipping sauce



106



47

teppanyaki noodles

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

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

41 yasai | mixed mushrooms (ve) (j) 495
40 chicken with egg 625
43 prawn with egg 675

pad thai
rice noodles cooked in aml sauce with beansprouts, leeks, chilli and red + spring onion. topped with fried onions, mint, coriander + a fresh lime wedge

47 yasai | tofu (ve) 495
48 chicken + prawn with egg 675

49 lamb crispy soba 695
soba noodles cooked in sweet aml sauce with crispy lamb, egg, beansprouts, leeks and chunky spring onion. topped with chilli and drizzled with spicy teriyaki sauce

customise my noodles
soba (ve) (j) thin, contains wheat
udon (ve) (j) thick, contains wheat
rice noodle (ve) (j) thin + flat

soulful salad bowls

a collection of bright bowls to nourish the soul

classic koyo bowl
a bright bowl of lettuce, carrots, cucumber, beetroot, radish, mooli and edamame beans. topped with crushed sunflower seeds and a sticky red chilli + miso sauce. served alongside a creamy tofu + mustard dressing

241 mushroom (ve) 450
244 chicken 550
242 salmon 695

240 tofu + broccoli koyo bowl (ve) (j) 550
a bright bowl of mixed leaves, cucumber, edamame, sweetcorn and cherry tomatoes. topped with shichimi-coated silken tofu and broccoli and garnished with sunflower seed brittle and coriander. served with an asian pear dressing on the side

katsu salad
your choice of chicken or sweet potato tossed with mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, pea shoots, asian pickles, red chilli and coriander cress. served with a side of curried dressing

77 panko sweet potato (ve) 450
74 panko chicken 550



23

ramen

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

chilli tantanmen
ramen noodles submerged in an extra rich broth. topped with menma + kimchee. garnished with spring onion, coriander + chilli oil

22 yasai | mushroom (ve) 575
31 minced chicken + half a tea-stained egg 675
30 lamb + half a tea-stained egg 725

23 kare burosu (ve) 575
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

82 coconut seafood broth 745
coconut + vegetable soup with rice noodles, prawns, salmon, tilapia and broccoli. garnished with fresh chillies, spring onion and coriander

81 moyashi soba (ve) 595
ramen noodles in a vegetable broth topped with fried tofu, beansprouts, zucchini, leeks, button mushrooms, mangetout and garlic. drizzled with sesame oil and garnished with spring onion. served with a chilli ramen sauce on the side

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



241



91

iconic wagamama curries

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

hot katsu
iconic japanese flavours. chicken or vegetables coated in crispy panko breadcrumbs. topped with sticky white rice and a spicy katsu curry sauce. served with a dressed side salad + japanese pickles
572 yasai | sweet potato, pumpkin + aubergine (ve) 645
571 chicken 725

just ask if you prefer it the original way

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

91 tofu (ve) 645
92 chicken 725
93 prawn 795

suri's curry
intensely spicy + rich. inspired by a south indian green chilli curry and made by our very own development chef, surendra. featuring a crunch of sweet potato to balance out the jalapeno chillies

52 yasai | sweet potato + pumpkin (ve) 645
54 tilapia 765
53 chicken 695

raisukaree
mild + citrusy. a fragrant coconut sauce, mangetout, peppers and onion. served with a dome of white rice, chilli, coriander, sesame seeds and a lime wedge

76 tofu (ve) 645
75 chicken 725
79 prawn 795

customise my rice
sticky white (ve) (j)
jasmine (ve) (j)

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



58

donburi rice bowls

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

gochujang rice bowl
your choice of protein 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

58 tofu (ve) 595
56 chicken 695
57 lamb 795
55 prawn 745

86 bang bang tofu + broccoli (ve) (j) 595
crispy tofu in firecracker sauce with broccoli. served with shredded cucumber and a spicy vinegar sauce on a bed of sticky white rice with a side of kimchee

extras

rice
312 egg-fried 275
308 coconut (ve) (j) 275
310 jasmine (ve) (j) 275
309 sticky white (ve) (j) 275

302 miso soup with japanese pickles (ve) 275
306 kimchee (ve) 125
304 japanese pickles (ve) 150
305 tea-stained egg 125

fuel any main with extra protein
316 tofu (ve) 80
317 chicken 100
318 prawns 120

there's no one way to **wagamama**

at wagamama, we keep things simple, serving fresh food with bold flavours. while we were born in london, we find our inspiration in asia, a continent packed with rich ingredients, spices and aromatics. our food combines them all. some might call it fusion, others might say pan-asian, but we just say, it's wagamama

dive into our menu:

- ★ **ramen.** japanese noodle soup with a savoury broth
- ★ **donburi.** rice bowls topped with meat, tofu and vegetables
- ★ **curry.** with flavours from thailand, vietnam and india
- ★ **juices.** always freshly squeezed to order

freshness is our thing. that's why all our meals are cooked to order and brought to your table as soon as they're ready. some dishes may come out sooner than others, so just dig in as they arrive

get a big plate and a shareable on the side, or ask for a selection of dishes to share between the table. how you order is up to you, because there's no one way to wagamama



dessert

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



134 **vanilla ice cream** (i) 275
two scoops of vanilla ice cream.
garnished with fresh mint

135 **caramel ice cream** (i) 275
two scoops drizzled with toffee sauce
+ garnished with fresh mint

132 **chocolate layer cake** (i) 350
indulgent chocolate cake with a chocolate ganache.
served with a scoop of vanilla ice cream

136 **banana katsu** (i) 310
fresh banana coated in crispy panko breadcrumbs.
served with caramel ice cream and drizzled
with a rich toffee sauce

131 **white chocolate
+ ginger cheesecake** (i) 350
a creamy cheesecake with a biscuit base and a zingy
ginger twist. drizzled with a rich toffee sauce and dusted
with ginger icing sugar

137 **matchamisu** 350
Layers of velvety matcha mascarpone, white chocolate,
and soft ladyfingers soaked in matcha syrup. a delicate
twist on the classic tiramisu.

133 **sorbet** (ve) (i) 275
two scoops of fruity sorbet. garnished with a sprig of mint.
ask your server for options

refreshing juices

enjoy the rejuvenating power of fruits + vegetables.
nutrient powerhouses squeezed and freshly poured

01 **refresh** (ve) 295
carrot, orange, ginger

02 **nourish mint** (ve) 295
apple, mint, lime

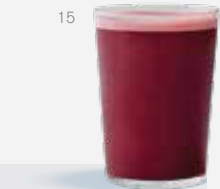
03 **upbeet** (ve) 295
apple, cucumber, beetroot, fresh ginger

04 **high five** (ve) 295
melon, pineapple, apple, orange juice, lemon

05 **detox** (ve) 295
pineapple, apple, cucumber

06 **fresh orange** (ve) 250
fresh juice - orange

07 **fresh watermelon
+ mint** (ve) 250
fresh juice - watermelon + mint



soft drinks

701 **still water** 150

702 **sparkling water** 325

723 **coke** 175

709 **ginger ale** 185

706 **soda** 175

707 **fresh lime | soda** 175

705 **fresh lime | water** 175

wagamama