

wagamama

sides + sharing

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



115

bao

two fluffy asian buns with your choice of filling

new gochujang chilli

spicy gochujang sauce, fresh asian slaw, crispy fried onions + sunflower seeds, lettuce. garnished with coriander

115 tofu + potato 375

116 chicken 425

114 mixed mushroom + panko aubergine 365

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

112 spicy teriyaki chicken 435

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

113 korean barbecue lamb 475

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 l vegetable (ve) 495

steamed green gyoza, served with a gyoza dipping sauce. topped with chilli + coriander

100 chicken 545

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

102 ebi 595

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

classic sides

104 edamame - salt (ve) (j) 395

pop them out of their pod + enjoy

107 edamame - chilli + garlic (ve) 395

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

110 bang bang cauliflower (ve) 425

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

95 sticky miso corn ribs (ve) (j) 395

corn ribs coated in a sticky miso sauce. garnished with sesame seeds and red chillies



99

99 **new** stir-fried greens (ve) 395

crunchy broccoli, fine beans, mangetout and asparagus, stir-fried in a flavourful garlic + soy sauce. dusted with sesame powder

106 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

121 bang bang prawns 645

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

97 kokopanko chicken 475

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



140

soup

302 miso soup with japanese pickles (ve) 275

new tangy thai

tom yum inspired soup with coconut and lemongrass. mushrooms, broccoli, carrot and bok choy, topped with coriander

140 yasai l tofu (ve) 295

141 chicken 325

142 prawn 365



47



21

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) 525

40 chicken with egg 625

43 prawn with egg 695

pad thai

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

47 yasai | tofu (ve) 525

48 chicken + prawn with egg 695

49 lamb crispy soba 725

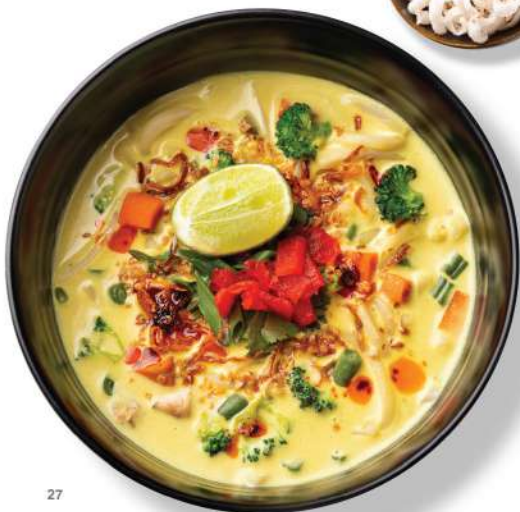
soba noodles cooked in sweet amai sauce with crispy lamb, egg, beansprouts, leeks and chunky spring onion. topped with chilli and drizzled with spicy teriyaki sauce

customise my noodles

soba (ve) (j) thin, contains wheat

udon (ve) (j) thick, contains wheat

rice noodle (ve) (j) thin + flat



27

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) 645

31 minced chicken + half a tea-stained egg 745

30 lamb + half a tea-stained egg 795

21 new spicy chicken ramen 785

marinated chicken thigh and ramen noodles submerged in a spicy chicken broth. topped with egg, bok choy, spring onion, beansprouts, coriander, chilli and a fresh lime wedge

23 kare burosu (ve) 645

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 825

coconut + vegetable soup with rice noodles, prawns, tilapia and broccoli. garnished with fresh chillies, spring onion and coriander

81 moyashi soba (ve) 675

ramen noodles in a vegetable broth topped with fried tofu, beansprouts, 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

new hot pot

a korean-inspired broth with soft + silky tteokbokki, broccoli, yellow zucchini, mangetout, bok choy, kimchee and red onion. topped with coriander cress, red chilli and spring onion, finished with a drizzle of chilli oil

25 yasai | mixed vegetables (ve) 525

26 chicken 625

new khao soi

udon noodles submerged in a rich + creamy coconut broth. mushroom, carrot and broccoli, crispy chilli and coriander. garnished with fried rice noodles, a sprinkling of red pepper powder, japanese pickles and fresh lime

27 yasai | mixed vegetables 595

28 chicken 695



986



58

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) 665
- 571 chicken 765

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) 675
- 92 chicken 765
- 93 prawn 825

new red thai curry

a bold + spicy red curry cooked with coconut milk and kaffir lime leaves. served with asparagus, water chestnut and broccoli, alongside a dome of fragrant jasmine rice. garnished with coriander, chilli and sesame seeds

- 986 yasai | mixed vegetables 665
- 987 chicken 745
- 988 prawn 795

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

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) 625
- 56 chicken 695
- 57 lamb 795
- 55 prawn 775

86 bang bang tofu + broccoli (ve) (j) 595

crispy tofu in firecracker + teriyaki 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

999 new edamame chilli (ve) 375

light jasmine fried rice with edamame, gently spiced using our house-made red chilli flakes

- 312 egg-fried 325
- 310 jasmine (ve) (j) 295
- 309 sticky white (ve) (j) 295

- 306 kimchee (ve) 135
- 304 japanese pickles (ve) 165
- 305 tea-stained egg 135

fuel any main with extra protein

- 316 tofu (ve) 95
- 317 chicken 125
- 318 prawns 145

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



soulful salad bowls

a collection of bright bowls to nourish the soul

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

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



241

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

dessert

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



133

134 vanilla ice cream (j) 295

two scoops of vanilla ice cream. garnished with fresh mint

135 caramel ice cream (j) 295

two scoops drizzled with toffee sauce + garnished with fresh mint

132 chocolate layer cake (j) 395

indulgent chocolate cake with a chocolate ganache. served with a scoop of vanilla ice cream

136 banana katsu (j) 325

fresh banana coated in crispy panko breadcrumbs. served with caramel ice cream and drizzled with a rich toffee sauce

131 white chocolate + ginger cheesecake (j) 395

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 395

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

133 sorbet (ve) (j) 295

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) 350

carrot, orange, ginger

02 nourish mint (ve) 375

apple, mint, lime

03 upbeet (ve) 350

apple, cucumber, beetroot, fresh ginger

04 high five (ve) 375

melon, pineapple, apple, orange juice, lemon

05 detox (ve) 350

pineapple, apple, cucumber

06 fresh orange (ve) 350

fresh juice - orange

07 fresh watermelon + mint (ve) 275

fresh juice - watermelon + mint

05



soft drinks

701 still water 185

702 sparkling water 395

723 coke 195

709 ginger ale 195

706 soda 175

707 fresh lime | soda 195