

gluten free menu

this menu is for a gluten free diet. a great selection of our dishes that do not contain gluten in their ingredients.
these dishes are full of flavour, either remaining true to the original recipes or subtly modified to suit a gluten free diet



wagayama

sides



10126 lollipop prawn kushiyaki
three grilled skewers in lemongrass + chilli

10104 edamame
salt or chilli + garlic salt

10126 wok-fried greens
cooked in a flavourful garlic + soy sauce

10212 spicy smashed cucumber
smashed cucumber topped with crispy chilli oil. sesame seeds + oil

1095 gochujang tamarind corn ribs
sticky gochujang tamarind sauce. crispy onions. coriander cress

dips

use to dip, dunk or drizzle on your dish

10294 new teriyaki mayo

10298 new gochujang mayo

10296 new chilli honey (v)



please refer to the main menu for pricing



scan here for allergen info

(v) vegetarian (vg) vegan
may contain small bones



allergies + intolerances if you have a food allergy or intolerance, please let your server know before you order. on every visit, and we'll provide you with our allergy guide with the 14 legally defined allergens. we take every care to prevent cross-contamination but can't guarantee your dish will be free from allergenic ingredients as our food + drinks are prepared in busy kitchens where cross contamination may occur. gluten free: meals are prepared with controls in place to ensure they are gluten free. gluten free refers to foods containing less than 20 parts per million (ppm) of gluten. menu descriptions don't list all ingredients, and recipes are subject to change. for full allergen + nutritional information | wagamama.com/ allergen-information. adults need around 2000 kcal a day

the main event



curries

vibrant + comforting

go big on your protein
add extra chicken / prawn / tofu

raisukaree
mild + warming. coconut curry sauce. mangetout. peppers. onion. chilli. sesame seeds. white rice

1079 prawn
1075 chicken
1076 tofu

firecracker
bold + fiery. mangetout. peppers. onion. hot red chillies. sesame seeds. shichimi. white rice

1093 prawn
1092 chicken
1091 tofu



ramen

rich ramen noodle soups

go big on your protein
add extra chicken

1020 grilled chicken ramen
marinated chicken. rice noodles. rich chicken broth. pea shoots. spring onion

1039 signature seafood ramen :
charred butterfly king prawns + tender squid, marinated in gochujang + miso. clams. salmon fillets topped with crispy onions and chilli. yuzu broth. rice noodles. pea shoots + samphire

1035 gochujang pork belly ramen
rice noodles. rich chicken broth. charred sweetcorn. pea shoots. spring onion. tea-stained egg



donburi

protein topped rice bowls full of flavour. mix it up and tuck in

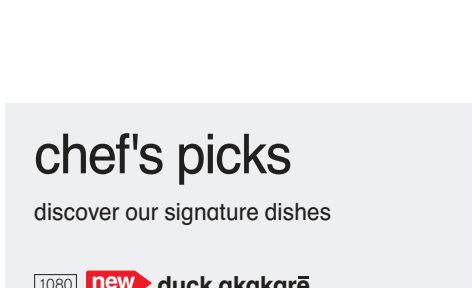
go big on your protein
add extra beef / duck / chicken + prawn

1089 grilled duck donburi :
spicy teriyaki sauce. carrots. mangetout. sweet potato. cucumber. onion. fried egg. kimchee. sticky white rice

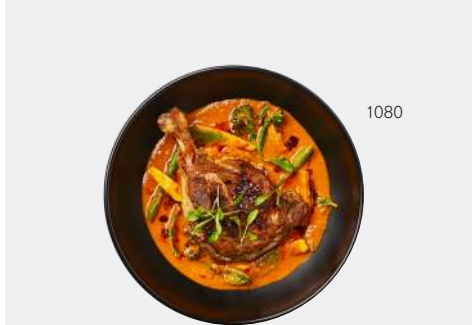
teriyaki donburi
teriyaki sauce. carrots. pea shoots. edamame beans. spring onion. sesame seeds. kimchee. sticky white rice
1069 beef brisket
1070 chicken thigh

1077 chicken + prawn turmeric rice bowl
chicken. prawn. turmeric rice. edamame. radish. spring onion. pineapple salsa. tea-stained egg. shichimi

1078 gochujang salmon rice bowl :
spicy gochujang sauce. pickled red cabbage. teriyaki kale + spinach. asian slaw. spring onion. lime. sesame seeds. white rice



1080 new duck akakarē
tender duck leg (on the bone) on a rich + mild red curry sauce, infused with fragrant lemongrass and coriander. mixed fresh vegetables. served with a side of jasmine rice with sesame seeds and chilli, plus a kale + pickled red cabbage salad with coconut chips



juices



nutrient powerhouses squeezed and freshly poured

large | regular

06 new revive (v)
coriander. spinach. apple. ginger. orange juice
made with surplus ingredients + available while stocks last. inspired by our charity partner, foodcycle. 20p from every juice sold supports their mission to turn donated ingredients into community meals

11 positive
pineapple. lime. spinach. cucumber. apple

14 power
spinach. apple. fresh ginger

05 high five (v)
melon. pineapple. lemon. apple. orange juice

08 tropical (v)
mango. apple. orange juice

cider

605 sxollie cider 330ml.
sweet, crisp and made purely with green apples

desserts

10140 coconut reika ice cream
three scoops with coconut flakes + passion fruit sauce

10128 miso caramel ice cream
three scoops with toffee sauce

a little something sweet

10145 new miso chocolate brownie (v)
rich chocolate brownie with sweet + salty miso caramel swirl

cocktails



515 new strawbiscus spritz
vodka + white rum. tart hibiscus tea. strawberry. pomegranate. all topped with soda

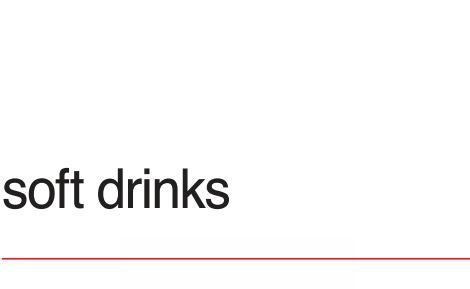
517 new bright + stormy
white rum with fragrant lemongrass. lime. vanilla. chilli + ginger. all topped with soda

518 thai chilli margarita
smooth tequila, chilli liqueur and coconut syrup. lime. bird's eye chilli. chilli + lime salt rim

448 lychee blush sangria
yuzu + lychee cordial paired with pink pinot blush. grapefruit. orange

635 passion fruit paloma
smooth tequila, passion fruit and tangy yuzu. grapefruit. strawberry + salt rim

504 roku g+t 50ml / 25ml
japanese craft roku gin with light or regular tonic water



690 ginger kombucha

687 strawberry spritz
strawberry puree + botanical cordial. ice. soda water. lemon

683 cherry blossom lemonade
cherry blossom + cloudy lemon syrup with soda. dried rose petals

714 cloudy lemonade large reg

710 peach iced tea large reg

705 coke / coke zero / diet coke

708 sprite zero

712 ginger beer double dutch

703 701 still water large reg

704 702 sparkling water large reg

wine



red

438 pinot noir (v)
light to medium-bodied. silky. chile

446 merlot
smooth. medium-bodied. chile

white

409 pinot grigio
light. easy-sipping. italy

410 marlborough sauvignon blanc
fresh. crisp. new zealand

rosé

449 pinot grigio blush
light. dry. italy

all wine available in 125ml

sparkling

460 organic prosecco
italy

coffee + tea

new coffee by UESHIMA

from kobe to your cup. ueshima pours japanese precision and craftsmanship into every expertly roasted cup of coffee. japanese coffee mastery since 1933

served with whole milk (v)
oat (vg), semi-skimmed milk, decaf available

834 flat white (v)

835 latte (v)

837 cappuccino (v)

833 americano (v)
served black or with whole milk

832 double espresso

840 iced latte (v)
sweeten with sugar cane syrup

842 new miso maple iced latte*
served with oat over ice
*contains pecan flavour but does not contain nut

tea

744 iced matcha + strawberry latte
ceremonial grade matcha served with oat over ice

741 new pumpkin spiced iced matcha
ceremonial grade matcha served with oat over ice

771 green tea

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we'll get you started with a stamp + a tasty reward*



earn stamps + unlock more food on us*



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*t+cs apply. £12 min spend applies. see website for full details