

# wagamama

## sides

small plates with big taste. most people share three between two, alongside their main dish

- 104 edamame (vg)** 4.5  
beans with salt or chilli-garlic salt
- 110 bang bang cauliflower (vg)** 5.25  
crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander
- 106 wok-fried greens (vg)** 4.75  
tenderstem broccoli. bok choy. garlic + soy sauce
- 111 vegetable tempura (vg)** 5.25  
crispy fried tenderstem broccoli, red pepper, sweet potato + asparagus. wakame. sweet + sour dipping sauce
- 119 vegan chilli 'squid' (vg)** 6.75 **new**  
lightly battered pulled king oyster mushrooms. shichimi. sticky dipping sauce with fresh chilli + coriander
- 120 sticky vegan 'ribs' (vg)** 6.5  
mushroom + soya protein 'ribs'. sweet + spicy sticky sauce. sesame seeds. spring onion
- hirata steamed buns** 6.25  
two fluffy asian buns
- 112 aromatic chicken** **new**  
pickled asian slaw. fried shallots. coconut thai sprinkle
- 113 korean barbecue beef** **refreshed**  
red onion. asian slaw. sriracha vegan mayonnaise
- 114 mixed mushrooms (vg)**  
panko aubergine. vegan mayonnaise. coriander
- 116 hoisin pulled duck ?** **new**  
cucumber. hoisin sauce. vegan mayonnaise
- 117 firecracker jackfruit (vg)** **new**  
spring onion. asian slaw. fried shallots. coconut thai sprinkle
- 118 karikari vegan 'chicken' (vg)** **new**  
asian slaw. fried shallots. spicy teriyaki sauce



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(v) vegetarian (vg) vegan  
? may contain shell or small bones

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- 96 prawn kushiyaki** 6.75  
skewered grilled prawns. lemongrass + chilli marinade. caramelised lime
- 94 tama squid** 7.25  
crispy fried creamy squid balls. okonomiyaki sauce. vegan mayonnaise. seaweed. bonito flakes
- 103 ebi katsu** 6.95  
prawns in crispy panko breadcrumbs. coriander. fresh lime. chilli + garlic dipping sauce
- 107 chilli squid** 6.95  
crispy fried squid. shichimi spice. chilli + coriander dipping sauce
- 27 chicken yakitori** 6.95  
marinated chicken skewers. spicy teriyaki sauce. shichimi. spring onion



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- gyoza**  
five dumplings packed with flavour
- steamed**  
served grilled with dipping sauce

- 100 chicken** 6.25
- 105 pulled pork** 6.25
- fried**  
served with dipping sauce
- 99 duck** 6.25
- 101 yasai | vegetable (vg)** 5.95 **refreshed**

## extras

tasty additions to your meal

- 304 japanese pickles (vg)** 1
- 303 chillies (vg)** 1
- 302 miso soup. japanese pickles (vg)** 1.95
- 305 tea-stained egg (v)** 1
- 306 kimchee** 1 (vg) **refreshed**
- 307 chilli sambal paste** 1 (vg) **new**



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## new summer noodles

light + refreshing salad bowls. glass noodles with crisp vegetables and asian-style dressings

**hiyashi bowls**  
refreshing glass noodles. turmeric roasted cauliflower. tofu + edamame guac. pickled slaw. sliced radish. fresh coriander + chilli. sesame seeds. white dressing

- 63 teriyaki chicken** 11.75
- 65 miso mixed vegetable (vg)** 11.25
- 64 teriyaki shredded duck ?** 12.75

**harusame salad**  
glass noodles. peashoots. edamame. adzuki beans. red radish. pickled asian slaw. tamari soy dressing. mint. sliced chillies. coconut thai sprinkle

- 60 salmon ?** 11.25 **62 tofu (vg)** 9.75

## kokoro bowls

'kokoro' means 'spirit, heart + mind'.  
the bowl to feed your soul. all under 650 calories

- 78 naked katsu** 10.75  
grilled curried chicken. brown rice. edamame beans. shredded carrots. dressed mixed leaves. japanese pickles. side of katsu curry sauce
- 67 nuoc cham tuna ?** 13.75  
seared tuna steak. quinoa. stir-fried kale. sweet potato. edamame beans. carrots. red onion. peppers. coriander. fresh lime
- shu's 'shio' bowl** 10.95  
**shu han lee collaboration**  
turmeric + ginger chicken or jackfruit, roasted and served on a bed of coconut + lemongrass dressed rice. pickled slaw + radish. chilli. coriander. caramelised lime
- 230 chicken** 10.95 **231 jackfruit (vg)** 10.5 **new**



230

## ramen

fresh ramen noodles in steaming broth, topped with meat or vegetables

- 20 grilled chicken** 10.25  
marinated chicken. seasonal greens. menma. spring onion. rich chicken broth with dashi + miso
- 21 fried yasai gyoza (vg)** 10.25 **new**  
fried yasai gyoza. roasted bok choy. chilli sambal paste. spring onions. coriander. chilli oil. vegetable broth
- 22 spicy vegan short 'rib' (vg)** 11.95 **new**  
mushroom + soya protein 'ribs' in a sweet + spicy sticky sauce. roasted bok choy. spring onion. chilli. coriander. sesame seeds. chilli oil. vegetable broth
- 23 kare burosu (vg)** 11.75  
shichimi-coated silken tofu. grilled mixed mushrooms. seasonal greens. carrot. chilli. coriander. udon noodles. curried vegetable broth
- 28 pulled vegan 'chicken' (vg)** 11.95 **new**  
pulled vegan 'chicken' in spicy teriyaki sauce. sweetcorn. bok choy. chilli sambal paste. spring onion. chilli. coriander. chilli oil. vegetable broth
- 30 tantanmen beef brisket** 13.75  
korean barbecue beef. half a tea-stained egg. menma. kimchee. spring onion. coriander. chilli oil. extra rich chicken broth
- 35 miso-glazed cod ?** 14.25  
with bok choy. menma. spring onion. chilli oil. light vegetable broth



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## curry

with a fresh twist. cooked patiently to infuse flavour. ranging from mild + fragrant to seriously kicking

- raisukaree**  
mild + citrusy. coconut. mangetout. peppers. red + spring onion. sesame seeds. chilli. coriander. fresh lime. white rice
- 79 prawn** 13.95 **75 chicken** 12.95 **76 tofu (vg)** 11.95
- firecracker**  
bold + fiery. mangetout. red + green peppers. onion. hot red chillies. sesame seeds. shichimi. fresh lime. white rice
- 93 prawn** 13.25 **92 chicken** 12.25 **91 tofu (vg)** 11.25
- 1171 vegatsu (vg)** 10.75  
seitan in crispy panko breadcrumbs. aromatic katsu curry sauce. sticky white rice. side salad. pickled red onion
- katsu**  
aromatic katsu curry sauce. chicken or vegetables in crispy panko breadcrumbs. sticky white rice. side salad. japanese pickles
- 71 chicken** 10.75
- 72 yasai | sweet potato. aubergine. butternut squash (vg)** 9.75

make your katsu **hot** for 20p

scan to  
feedback  
+ pay



45

## teppanyaki

noodles sizzling from the grill. turned quickly to remain soft and keep the vegetables crunchy

- teriyaki soba**  
thin noodles. curry oil. mangetout. bok choy. red + spring onion. chilli. beansprouts. teriyaki sauce. coriander. sesame seeds
- 45 sirloin steak** 14.95 **46 salmon ?** 13.95
- 44 ginger chicken udon** 10.95  
thick noodles. mangetout. egg. chilli. beansprouts. red + spring onion. pickled ginger. coriander
- yaki soba**  
thin noodles. egg. peppers. beansprouts. white + spring onion. fried shallots. pickled ginger. sesame seeds
- 40 chicken + prawn** 10.25 **41 yasai | mushroom (v)** 9.25
- pad thai** **refreshed**  
rice noodles. amai sauce. egg. beansprouts. leeks. chilli. red + spring onion. coconut thai sprinkle. mint. coriander. fresh lime
- 48 chicken + prawn** 11.25 **47 yasai | tofu (v)** 10.25
- 42 yaki udon** 10.95  
thick noodles. curry oil. chicken. prawns. chikuwa. egg. beansprouts. leeks. mushrooms. peppers. fried shallots. pickled ginger. sesame seeds

## donburi

a big bowl of rice, topped with your choice of protein and crunchy vegetables

- 70 teriyaki chicken** 10.75  
teriyaki sauce. shredded carrots. seasonal greens. spring onion. sesame seeds. side of kimchee
- 84 no duck donburi (vg)** 11.25 **new**  
shredded seitan + shiitake mushrooms in a cherry hoisin sauce. edamame beans. kimchee. cucumber. spring onion. chillies. coriander. sesame seeds. brown rice
- 89 grilled duck ?** 14.75  
shredded in spicy teriyaki sauce. carrot. mangetout. sweet potato. red + spring onion. fried egg. cucumber. side of kimchee



89

scan to  
feedback  
+ pay



## refreshing juices

our range of refreshing, vibrant juices are packed full of raw power. pressed, pulped + poured to tune up your immunity

regular 3.95 large 4.95



- 05 high five**  
 melon, pineapple, lemon, apple, orange
- 10 blueberry spice** (vg)  
 blueberry, apple, ginger
- 11 positive** (vg)  
 pineapple, lime, spinach, cucumber, apple
- 08 tropical**  
 mango, apple, orange
- 14 power** (vg)  
 spinach, apple, fresh ginger
- 03 orange**  
 orange juice, pure + simple

## soft drinks (vg)

- 705 coke** 2.95\*
- 705 diet coke | coke zero** 2.85
- 708 sprite** 2.85
- 714 cloudy lemonade** reg 2.6 | large 2.95
- 710 peach iced tea** reg 2.6 | large 2.95
- 701 | 703 still water** reg 2.25 | large 4.25
- 702 | 704 sparkling water** reg 2.25 | large 4.25

\*includes sugar tax levy



## tea (vg)

loose leaf, flowering and fresh. served in an individual tea infuser

- 782 ginger + lemongrass tea** 2.5  
zesty, warming and fragrant
- 784 fresh mint tea** 2.5  
fresh mint leaves. pure + simple
- 781 jasmine flowering tea** 2.95  
flowering lily + jasmine green tea
- 771 green tea** free

## cider (vg)

- new**
- 603 east by south east cider**  
london 330ml 5.25
- hawkes collaboration**  
crisp cider crafted from fuji, gala + bramley surplus supermarket apples



## beer

crafted to complement the flavours of asia. big bottles are good for sharing

- 604 momo biru** pale ale, london (vg) 330ml 5.25 **new**  
camden town brewery collaboration
- 626 | 627 asahi draught** japan (vg) half pint 2.95 | pint 5.25
- 601 | 602 asahi** japan (vg) 330ml 4.25 | 660ml 7.25
- 613 | 614 singha** thailand 330ml 4.25 | 630ml 7.25
- 606 lucky buddha** china (vg) 330ml 4.25



## mindful drinks (vg)

refreshing + flavourful

- 608 hitachino nest** japan 330ml 4.95  
low alcohol. yuzu ginger non-ale 0.3%
- 689 ginger no-jito** 3.95  
alcohol-free, zingy sparkling cold-pressed ginger, coriander seed syrup, fresh mint, lime

## gin + sake (vg)

crafted from authentic japanese ingredients

- 504 roku tonic** 7.25  
japanese craft gin made using cherry blossom, yuzu peel + sencha tea, garnish of fresh lime + ginger. served with franklin + sons natural tonic water
- 513 jinzu tonic** 6.95  
british gin mixed with the japanese flavours of cherry blossom, yuzu + sake. garnish of fresh lime + ginger. served with franklin + sons natural tonic water
- 484 sho chiku bai** 125ml 3.75  
japan's national drink, brewed from rice. mild but complex

## wine · refreshed ·

all wine available in 125ml glass

- red merlot**  
750ml 19.95 | 250ml 7.35 | 175ml 5.75
- malbec portillo** (vg)  
750ml 21.95 | 250ml 8.25 | 175ml 6.25

- white pinot grigio**  
750ml 18.75 | 250ml 6.95 | 175ml 5.35
- marlborough sauvignon blanc**  
750ml 24.75 | 250ml 9.35 | 175ml 6.95

- rosé pinot grigio blush**  
750ml 19.75 | 250ml 7.25 | 175ml 5.75

- sparkling prosecco**  
villa domiziano spumante brut (vg)  
750ml 25.25 | 125ml 4.95

## house wines 750ml 15.95

please ask a team member about our selection of red + white house wines

## desserts

something sweet but different. a selection of desserts inspired by the flavours of asia



- 131 white chocolate + ginger cheesecake** (v) 6.25  
with toffee sauce

- 130 salted caramel cheesecake** (v) 6.25  
salted caramel + wasabi parfait, crunchy biscuit base, chocolate buckwheat shards, miso caramel sauce

- 134 chocolate orange cake** (vg) 6.25  
flourless chocolate orange cake, miso caramel ice cream, chocolate sauce, fresh mint

- 135 white chocolate + matcha cheesecake** (v) 6.25  
with vanilla ice cream, chocolate sauce, mixed sesame seeds, fresh mint

- 142 banana katsu** (vg) 6.25  
banana in crispy panko breadcrumbs, miso caramel ice cream, toffee sauce

- 129 smoked chocolate caramel cake** (v) 6.25  
smoked chocolate mousse, salted caramel, crushed biscuits, chocolate fudge brownie, chocolate ganache, vanilla ice cream

- 146 yuzu + lemon tart** (v) 6.25  
with raspberry compote + fresh mint



## ice cream + sorbet

- 127 vietnamese coffee ice cream** (v) 4.5  
with chocolate sauce

- 140 coconut reika ice cream** (vg) 4.5  
with coconut flakes + passion fruit sauce

- 128 miso caramel ice cream** (vg) 4.5  
with toffee sauce + fresh mint

- 153 chocolate + orange blossom ice cream** (vg) 4.5  
with passion fruit coulis + fresh mint

- 151 strawberry + yuzu ice cream** (vg) 4.5  
with raspberry compote + fresh mint

- 122 pink guava + passion fruit sorbet** (vg) 4.5  
with fresh mint



**allergies + intolerances** if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver 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, please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. **please note** whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain. our staff receive 100% of tips

**full nutritional information can be found at [wagamama.com/our-menu](http://wagamama.com/our-menu)**

at wagamama, we like to offer choice and variety. we have a dedicated vegan menu + non-gluten menu and a kid-friendly menu, perfect for our little noodlers