

## juices

regular 3.95 large 4.95

- 05 **high five**  
melon, pineapple, lemon, apple, orange
- 15 **up-beet** (vg)  
beetroot, red pepper, cucumber, ginger, apple
- 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
- 04 **carrot cleanse** (vg) **new**  
carrot, fresh ginger
- 03 **orange**  
orange juice, pure + simple

## soft drinks (vg)

- 705 **coke** 2.95\*
- 705 **diet coke** | **coke zero** 2.85
- 708 **sprite zero** 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

## beer + cider

- 604 **mama biru** (vg) **new**  
london 330ml 5.25  
**camden town brewery collaboration**  
brewed with juicy peach puree + dry-hopped with amarillo + huell melon hops, a great palate cleanser
- 626 | 627 **asahi draught** japan (vg) half pint 4.25 | pint 7.25
- 601 | 602 **asahi** japan (vg) 330ml 4.25 | 650ml 7.25
- 613 | 614 **singha** thailand 330ml 4.25 | 630ml 7.25
- 606 **lucky buddha** china (vg) 330ml 4.25
- 603 **east by south east cider**  
london (vg) 330ml 5.25  
**hawkes collaboration**  
crisp cider crafted from fuji, gala + bramley surplus supermarket apples

## mindful drinks (vg)

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

## wine **refreshed**

all wine available in 125ml glass

- red**
- 429 **merlot** spain  
750ml 19.95 | 250ml 7.35 | 175ml 5.75
- 444 **malbec** argentina (vg)  
750ml 21.95 | 250ml 8.25 | 175ml 6.25
- white**
- 409 **pinot grigio** italy (vg)  
750ml 18.75 | 250ml 6.95 | 175ml 5.35
- 408 **sauvignon blanc** south africa (vg)  
750ml 24.75 | 250ml 9.35 | 175ml 6.95
- rosé**
- 449 **pinot grigio blush** italy  
750ml 19.75 | 250ml 7.25 | 175ml 5.75
- sparkling**
- 460 **prosecco** italy (vg)  
750ml 25.25 | 125ml 4.95

## tea (vg)

- 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

## coffee

- 731 **espresso** (vg) 1.95
- 732 **double espresso** (vg) 2.25
- 733 **americano** 2.65
- 735 | 736 **latte** reg 2.75 | large 2.95
- 737 | 738 **cappuccino** reg 2.75 | large 2.95
- 739 **macchiato** 2.65
- 740 **iced coffee** 2.75

\*oat milk available

## gin + sake (vg)

- 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
- 484 **sho chiku bai** 125ml 3.75  
japan's national drink, brewed from rice, mild but comple

**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

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

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



# NOODLE LAB

## small choices. big change

it's the philosophy we live by + apply to everything we do. it's what inspires us to innovate + never stop creating. which is why you find yourself sitting in our new test kitchen, noodle lab where you can be the first to taste new flavours from our no red meat test menu

we've said goodbye to red meat + hello to sustainable swaps, that don't compromise on soulful flavour

we recognise this choice might not be for everyone. but, we also know eating less red meat is a kinder choice for our planet. so, we're trialing this in the spirit of noodle lab + we want to hear your feedback. because your voices shape our choices. so please feedback openly + honestly. we promise to carefully consider your thoughts



117

231

## test sides

- 112 **aromatic chicken**  
**hirata steamed buns** 6.25  
two fluffy asian buns, aromatic chicken,  
crunchy asian slaw, fried shallots,  
coconut thai sprinkle
- 117 **firecracker jackfruit**  
**hirata steamed buns** (vg) 6.25  
two fluffy asian buns, roasted jackfruit  
in firecracker sauce, pickled asian slaw,  
spring onions, fried shallots,  
coconut thai sprinkle

## test mains

- 43 **teriyaki no-steak udon** (vg) 11.95  
mushroom, soya protein + seitan 'steak',  
udon noodles, mangetout, bok choi,  
tenderstem broccoli, red pepper, red onion,  
chilli, beansprouts, teriyaki sauce, curry oil,  
coriander, sesame seeds
- 26 **chilli no-steak ramen** (vg) 12.95  
mushroom, soya protein + seitan 'steak',  
rice noodles, spring onion, beansprouts,  
kimchee, coriander, chilli, fresh lime,  
spicy vegetable broth
- 29 **duck tantanmen ramen** 13.75  
shredded duck, korean barbecue sauce,  
ramen noodles, menma, spring onion,  
tea-stained egg, kimchee, coriander,  
chilli oil
- 85 **spicy miso mackerel** 15.25  
mackerel fillets, chilli kimchee sauce,  
kimchee fried rice, sweet potato,  
tenderstem broccoli, bok choi, shiitake  
mushrooms, chilli, ginger, coriander cress

## extras

- 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** (vg) 1
- 307 **chilli sambal paste** (vg) 1 **new**
- 309 **coconut + sriracha**  
**vegan 'egg'** (vg) 1.5 **new**

## sides

- 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 choi,  
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  
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
- 96 **prawn kushiyaki** 6.75  
skewered grilled prawns, lemongrass  
+ chilli marinade, caramelised lime
- 94 **tama squid** 7.25  
crispy fried 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

## hirata steamed buns 6.25

two fluffy asian buns

- 116 **hoisin pulled duck** **new**  
cucumber, hoisin sauce, vegan mayonnaise
  - 118 **spicy teriyaki vegan 'chicken'** (vg) **new**  
asian slaw, fried shallots, spicy teriyaki sauce
  - 114 **mixed mushrooms** (vg)  
panko aubergine, vegan mayonnaise, coriander
- gyoza**  
five dumplings packed with flavour
- steamed**  
served grilled with dipping sauce
- 100 **chicken** 6.25
  - fried**  
served with dipping sauce
  - 99 **duck** 6.25
  - 101 **yasai | vegetable** (vg) 5.95 **refreshed**

## kokoro bowls

- 78 **naked katsu** 10.95  
grilled curried chicken, brown rice,  
edamame beans, shredded carrots,  
dressed mixed leaves, japanese pickles,  
side of katsu curry sauce
- 79
- 75
- 76
- 67 **nuoc cham tuna** 13.75  
seared tuna steak, quinoa, stir-fried kale,  
sweet potato, edamame beans, carrots,  
red onion, peppers, coriander, fresh lime
- 93
- 92
- 91
- 230 **shu's 'shioik' chicken** 10.95  
**shu han lee collaboration**  
turmeric, garlic + ginger marinated  
chicken, roasted + served on a bed of  
coconut + lemongrass dressed rice,  
pickled slaw + radish, chilli, coriander,  
caramelised lime
- 231 **shu's 'shioik' jackfruit** (vg) 10.5 **new**  
**shu han lee collaboration**  
turmeric + ginger marinated jackfruit,  
roasted and served on a bed of coconut +  
lemongrass dressed rice, pickled slaw  
+ radish, chilli, coriander, caramelised lime
- 71
- 72
- 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) 11.75
- 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

## ramen

- 20 **grilled chicken** 10.25  
marinated chicken, ramen noodles,  
seasonal greens, menma, spring onion,  
rich chicken broth with dashi + miso
- 35 **miso-glazed cod** 14.25  
with ramen noodles, bok choi, menma,  
spring onion, chilli oil, light 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 **teriyaki vegan 'chicken'**  
**ramen** (vg) 11.95 **new**  
vegan 'chicken' in spicy teriyaki sauce,  
ramen noodles, sweetcorn, bok choi,  
chilli sambal paste, spring onion, chilli,  
coriander, chilli oil, vegetable broth
- 22 **spicy vegan 'short rib'**  
**ramen** (vg) 11.95 **new**  
mushroom + soya protein 'ribs' in a  
sweet + spicy sticky sauce, ramen noodles,  
roasted bok choi, spring onion, chilli, coriander,  
sesame seeds, chilli oil, vegetable broth

## curry

- raisukaree**  
mild + citrusy, coconut, mangetout,  
peppers, red + spring onion, sesame seeds,  
chilli, coriander, fresh lime, white rice
- prawn** 13.95
- chicken** 12.95
- tofu** (vg) 11.95
- firecracker**  
bold + fiery, mangetout, red + green  
peppers, onion, hot red chillies, sesame  
seeds, shichimi, fresh lime, white rice
- prawn** 13.25
- chicken** 12.25
- tofu** (vg) 11.25
- 1171 **vegatsu** (vg) 10.95 **refreshed**  
tofu + soya protein 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
- chicken** 10.95
- yasai** | sweet potato, aubergine,  
butternut squash (vg) 9.95

make your katsu **not** for 20p

## teppanyaki

- 46 **salmon teriyaki soba** 13.95  
thin noodles, curry oil, mangetout, bok choi,  
red + spring onion, chilli, beansprouts,  
teriyaki sauce, coriander, sesame seeds
- 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**  
rice noodles, amai sauce, egg, beansprouts,  
leeks, chilli, red + spring onion, fried shallots,  
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

scan to feedback + pay

table no



## donburi

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

## desserts

- 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
- 131 **white chocolate + ginger**  
**cheesecake** (v) 6.25  
with toffee sauce
- 134 **chocolate orange cake** (vg) 6.25  
flourless chocolate orange cake,  
miso caramel ice cream, chocolate sauce,  
fresh mint
- 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

## test desserts

- 143 **yuzu + lemon cheesecake** (vg) 6.25  
yuzu + lemon cheesecake, passion fruit sauce,  
fresh mint