

our plant pledge

we believe in the power of small choices for big change, individual actions when made collectively add up to create a positive change in our world, as our climate is warming, our choices are becoming more significant

but where do we begin? filling bellies sits at the heart of wagamama, so this is where we have started. we know the earth could benefit from us all eating a few more plants so, we've made 50% of our menu plant-based, to provide you with the option to go plant-based, through soulful substitutes that don't compromise on taste

we know choosing plant-based might not be everyone's cup of miso, which is why our menu will continue to bring to the bench all protein options, alongside a selection of new vegan + vegetarian showstoppers

sides

- 104 edamame (vg) 4.9**
beans with salt or chilli-garlic salt. pop them out of their pod + enjoy
- 110 bang bang cauliflower (vg) 5.7**
crispy cauliflower, firecracker sauce, red + spring onion, fresh ginger, coriander
- 106 wok-fried greens (vg) 5**
tenderstem broccoli, bok choy, garlic + soy sauce
- 119 vegan chilli 'squid' (vg) 7.5**
lightly battered pulled king oyster mushrooms, shichimi, sticky dipping sauce with fresh chilli + coriander
- 120 sticky vegan 'ribs' (vg) 7**
mushroom + soya protein 'ribs', sweet + spicy sticky sauce, sesame seeds, spring onion
- 27 chicken yakitori 7.5**
marinated chicken skewers, spicy teriyaki sauce, shichimi, spring onion
- 94 tama squid 7.7**
crispy fried squid balls, okonomiyaki sauce, vegan mayonnaise, seaweed, bonito flakes
- 103 ebi katsu 7.7**
prawns in crispy panko breadcrumbs, coriander, fresh lime, chilli + garlic dipping sauce
- 107 chilli squid 7.7**
crispy fried squid, shichimi spice, chilli + coriander dipping sauce
- 96 prawn kushiyaki 7.5**
skewered grilled prawns, lemongrass + chilli marinade, caramelised lime

gyoza

five dumplings packed with flavour

steamed

served grilled with dipping sauce

- 100 chicken 6.9 105 pulled pork 6.9**

fried

served with dipping sauce

- 99 duck 6.9 102 prawn 6.9**
- 101 yasai + vegetable (vg) 6.9 refreshed**



116

hirata steamed buns 6.9

two fluffy asian buns

- 116 hoisin pulled duck new**
cucumber, hoisin sauce, vegan mayonnaise
- 118 spicy teriyaki vegan 'chicken' (vg) new**
seasoned soya protein, asian slaw, fried shallots, spicy teriyaki sauce
- 113 korean barbecue beef**
red onion, asian slaw, sriracha vegan mayonnaise
- 114 mixed mushrooms (vg)**
panko aubergine, vegan mayonnaise, coriander
- 115 pork belly**
panko apple, sriracha, vegan mayonnaise, coriander

ramen



21

- 21 fried yasai gyoza (vg) 10 new**
heathrow airport exclusive
fried yasai gyoza, roasted bok choy, chilli sambal paste, ramen noodles, spring onions, coriander, chilli oil, vegetable broth

- 28 teriyaki vegan 'chicken' (vg) 12.7 new**
seasoned soya protein in a spicy teriyaki sauce, ramen noodles, sweetcorn, bok choy, chilli sambal paste, spring onion, chilli, coriander, chilli oil, vegetable broth

- 22 spicy vegan short 'rib' (vg) 12.7 new**
mushroom + soya protein 'ribs' in a sweet + spicy sticky sauce, ramen noodles, roasted bok choy, spring onion, chilli, coriander, sesame seeds, chilli oil, vegetable broth

- 23 kare burosu (vg) 12**
shichimi-coated silken tofu, udon noodles, grilled mixed mushrooms, seasonal greens, carrot, chilli, coriander, curried vegetable broth

- 35 miso-glazed cod new 14.7**
with ramen noodles, bok choy, menma, spring onion, chilli oil, light vegetable broth

- 20 grilled chicken 10.7**
marinated chicken, ramen noodles, seasonal greens, menma, spring onion, rich chicken broth with dashi + miso

chilli

ramen noodles, red + spring onion, beansprouts, coriander, fresh lime, spicy chicken broth

- 24 sirloin steak 14.2 25 chicken 12.7**

- 30 tantanmen beef brisket 14.2**
korean barbecue beef, ramen noodles, half a tea-stained egg, menma, kimchee, spring onion, coriander, chilli oil, extra rich chicken broth

- 31 shirodashi pork belly 11.7**
slow-cooked with seasonal greens, ramen noodles, menma, spring onion, wakame, half a tea-stained egg, rich chicken broth with dashi + miso

donburi

teriyaki

teriyaki sauce, shredded carrots, seasonal greens, spring onion, sesame seeds, sticky white rice, side of kimchee

- 69 beef brisket 12.7 70 chicken 11.7**

- 89 grilled duck new 15.7**
shredded in spicy teriyaki sauce, carrot, mangetout, sweet potato, red + spring onion, fried egg, cucumber, sticky white rice, side of kimchee

- 84 no duck donburi (vg) 12.7 refreshed**
shredded seitan + shitake mushrooms in a cherry hoisin sauce, edamame beans, kimchee, coconut + sriracha vegan 'egg' made in collaboration with gaz oakley, cucumber, spring onion, chillies, coriander, sesame seeds, brown rice

curry

raisukaree

mild + citrusy, coconut, mangetout, peppers, red + spring onion, sesame seeds, chilli, coriander, fresh lime, white rice

- 79 prawn 14.5 75 chicken 13.5 76 tofu (vg) 12.5**

firecracker

bold + fiery, mangetout, red + green peppers, onion, hot red chillies, sesame seeds, shichimi, fresh lime, white rice

- 93 prawn 14 92 chicken 13 91 tofu (vg) 12**

- 1171 vegatsu (vg) 12 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

- 71 chicken 12**
- 72 yasai + sweet potato, aubergine, butternut squash (vg) 11**

make your katsu **hot** for sop



76

teppanyaki

yaki soba

thin noodles, egg, peppers, beansprouts, white + spring onion, fried shallots, pickled ginger, sesame seeds

- 40 chicken + prawn 10.9 41 yasai + mushroom (v) 9.9**

- 42 yaki udon 11.5**
thick noodles, curry oil, chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms, peppers, fried shallots, pickled ginger, sesame seeds

- 44 ginger chicken udon 11.7**
thick noodles, mangetout, egg, chilli, beansprouts, red + spring onion, pickled ginger, coriander

teriyaki soba

thin noodles, curry oil, mangetout, bok choy, red + spring onion, chilli, beansprouts, teriyaki sauce, coriander, sesame seeds

- 45 sirloin steak 15.5 46 salmon new 14.5**

pad thai

rice noodles, amai sauce, egg, beansprouts, leeks, chilli, red + spring onion, fried shallots, mint, coriander, fresh lime

- 48 chicken + prawn 12 47 yasai + tofu (v) 11**



40

scan to pay

table no



230

kokoro bowls

harusame salad

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

- 60 salmon new 12 62 tofu (vg) 10.5**

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 12.7**
- 65 miso mixed vegetable (vg) 12**
- 64 teriyaki shredded duck new 13.7**

- 67 nuoc cham tuna new 14.7**

seared tuna steak, quinoa, stir-fried kale, sweet potato, edamame beans, carrots, red onion, peppers, coriander, fresh lime

- 78 naked katsu 12**

grilled curried chicken, brown rice, edamame beans, shredded carrots, dressed mixed leaves, japanese pickles, side of katsu curry sauce

- 230 shu's 'shio' chicken 12.2**

shu han lee collaboration
turmeric, garlic + ginger marinated chicken, roasted and served on a bed of coconut + lemongrass dressed rice, pickled slaw + radish, chilli, coriander, caramelised lime

- 231 shu's 'shio' jackfruit (vg) 11.2 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

extras

- 304 japanese pickles (vg) 1.2**
- 303 chillies (vg) 1.2**
- 302 miso soup, japanese pickles (vg) 2.5**
- 305 tea-stained egg (v) 1.5**
- 309 coconut + sriracha vegan 'egg' (vg) 2 new**
made in collaboration with gaz oakley
- 306 kimchee (vg) 1.5**
spicy fermented cabbage + radish with garlic
- 307 chilli sambal paste (vg) 1.2 new**

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

refreshing juices

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

regular 4.5
large 5.5



08 tropical
mango, apple, orange

04 carrot cleanse new
carrot, fresh ginger

05 high five
melon, pineapple, lemon, apple, orange

10 blueberry spice
blueberry, apple, ginger

11 positive (vg)
pineapple, lime, spinach, cucumber, apple

03 orange
orange juice, pure + simple

14 power (vg)
spinach, apple, fresh ginger

15 up-beet (vg)
beetroot, red pepper, cucumber, ginger, apple

soft drinks (vg)

- 705 coke 3.5*
- 705 diet coke | coke zero 3.2
- 708 sprite zero 3.2
- 714 cloudy lemonade r 2.9 | 3.2
- 710 peach iced tea r 2.9 | 3.2
- 701 | 703 still water r 2.7 | 4.7
- 702 | 704 sparkling water r 2.7 | 4.7

*includes sugar tax levy

coffee

- 731 espresso (vg) 2.5
- 732 double espresso (vg) 2.9
- 733 americano* 3
- 736 latte 3.5
- 738 cappuccino 3.5
- 739 macchiato 3
- 740 iced coffee 3
- 745 hot chocolate 3.2

*oat milk available

tea (vg)

- 774 black assam 2.9
strong, black breakfast tea
- 782 ginger + lemongrass 2.9
zesty, warming and fragrant
- 784 fresh mint 2.9
fresh mint leaves, pure + simple
- 781 jasmine flowering tea 3.5
flowering lily + jasmine green tea
- 771 green tea free

beer + cider

604 mama biru (vg)
london 330ml 5.7 new
camden town brewery collaboration
brewed with juicy peach purée + dry-hopped with amarillo + huell melon hops. a great palate cleanser



626 | 627 asahi draught japan (vg) half pint 3.2 | pint 6

601 | 602 asahi japan (vg) 330ml 4.7 | 660ml 7.7

613 | 614 singha thailand 330ml 4.7 | 630ml 7.7

606 lucky buddha china (vg) 330ml 4.7

603 east by south east cider london (vg) 330ml 5.7
hawkes collaboration
crisp cider crafted from fuji, gala + bramley surplus supermarket apples



spirits + sake (vg)

504 roku tonic 7.7
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 4.2
japan's national drink, brewed from rice. mild but complex

610 bloody samurai 8 new
heathrow airport exclusive
a wagamama twist on the classic. vodka, sake, tomato juice, soy, teriyaki, spices, shichimi, cucumber, lime



mindful drinks (vg)

608 hitachino nest japan 330ml 5.2
low alcohol beer, yuzu + ginger 0.3%

689 ginger no-jito 4.2
alcohol-free, zingy sparkling cold pressed ginger, coriander seed syrup, fresh mint, lime



wine

all wine available in 125ml glass

refreshed
red
429 merlot spain
750ml 20.2 | 250ml 7.7 | 175ml 6
444 malbec argentina (vg)
750ml 22.7 | 250ml 8.7 | 175ml 6.7

white
409 pinot grigio italy (vg)
750ml 19 | 250ml 7.2 | 175ml 5.7
408 sauvignon blanc south africa (vg)
750ml 25 | 250ml 9.7 | 175ml 7.2

rosé
449 pinot grigio blush italy
750ml 20 | 250ml 7.7 | 175ml 6

sparkling
404 | 405 champagne france (vg)
750ml 55.2 | 375ml 30.2
460 prosecco italy (vg)
750ml 25.7 | 125ml 5.2

house wines 750ml 16
please ask a team member about our selection of red + white house wines

desserts

142 banana katsu (vg) 6.7
banana in crispy panko breadcrumbs, miso caramel ice cream, toffee sauce

129 smoked chocolate caramel cake (v) 6.7
smoked chocolate mousse, salted caramel, crushed biscuits, chocolate fudge brownie, chocolate ganache, vanilla ice cream

131 white chocolate + ginger cheesecake (v) 6.7
with toffee sauce

134 chocolate orange cake (vg) 6.7
flourless chocolate orange cake, miso caramel ice cream, chocolate sauce, fresh mint

140 coconut reika ice cream (vg) 4.7
with coconut flakes + passion fruit sauce

128 miso caramel ice cream (vg) 4.7
with toffee sauce + fresh mint

table no

scan to pay



breakfast

served until 11 am

the english breakfast

162 the full english 11.2
two rashers of back bacon, sausages, grilled tomato, wilted spinach, sautéed sweet potato, shiitake mushrooms, two free-range eggs; fried, poached or scrambled, white or wholemeal toast

163 the full vegan (vg) 10.7
two rashers of maple seitan 'bacon', beetroot + seitan 'sausage', scrambled turmeric tofu, grilled tomato, wilted spinach, sautéed sweet potato, shiitake mushrooms, white or wholemeal toast



162

breakfast wraps + eggs

195 eggs benedict 10
two free-range poached eggs, rich hollandaise sauce, lightly toasted, asian steamed bun, wiltshire ham, shichimi

196 eggs royale 10.7
two free-range poached eggs, rich hollandaise sauce, lightly toasted, asian steamed bun, smoked salmon, fresh samphire

194 eggs florentine (v) 9.7
two free-range poached eggs, rich hollandaise sauce, lightly toasted, asian steamed bun, wilted spinach, grilled mushrooms

japanese omelette
japanese-inspired omelette, shiitake mushrooms, savoy cabbage, leek, topped with spring onion + chilli, vegan mayonnaise, traditional japanese sauces + garnishes

156 chicken, prawn + bacon 9.5
166 yasai (v) 8.5

roti breakfast wraps
thai flatbread rolled up with spinach

171 bacon, nori omelette + sriracha ketchup 6.5

172 sausage, nori omelette + sriracha ketchup 6.5

173 mushroom, shichimi tofu + sriracha vegan mayo (vg) 5.7

breakfast bowls

170 apple + goji pancakes (v) 6.9
fluffy apple + goji berry pancakes, fresh fruit salad, icing sugar, agave syrup

160 coconut porridge (vg) 5
porridge oats, coconut milk, raspberry compote

167 crunchy granola bowl (vg) 5.7
plant-based coconut 'yoghurt', raspberry compote, buckwheat, berry + chia seed granola

avocado on toast
lightly dressed avocado + tomato, slice of toasted wholemeal bread, topped with

176 two free-range poached eggs (v) 8.5

177 scrambled turmeric tofu (vg) 8.2

extras

750 bacon 2.5

330 maple seitan 'bacon' (vg) 1

751 sausages 2.5

329 beetroot 'sausage' (vg) 1.5

756 toast (v) 2.7
two slices of either white or wholemeal, with butter

754 jam, honey, marmalade 1



176

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 main menu nutritional information can be found at 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

all our vegan dishes are registered with The Vegan Society

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