

# wagamama

## 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) 4.5**  
beans with salt or chilli-garlic salt. pop them out of their pod + enjoy
- 110 bang bang cauliflower (vg) 5.5**  
crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander
- 106 wok-fried greens (vg) 4.75**  
tenderstem broccoli. bok choy. garlic + soy sauce
- 119 vegan chilli 'squid' (vg) 6.95**  
lightly battered pulled king oyster mushrooms. shichimi. sticky dipping sauce with fresh chilli + coriander
- 120 sticky vegan 'ribs' (vg) 6.75**  
mushroom + soya protein 'ribs'. sweet + spicy sticky sauce. sesame seeds. spring onion
- 27 chicken yakitori 6.95**  
marinated chicken skewers. spicy teriyaki sauce. shichimi. spring onion
- 94 tama squid 7.5**  
crispy fried squid balls. okonomiyaki sauce. vegan mayonnaise. seaweed. bonito flakes
- 103 ebi katsu 7.25**  
prawns in crispy panko breadcrumbs. coriander. fresh lime. chilli + garlic dipping sauce
- 107 chilli squid 7.25**  
crispy fried squid. shichimi spice. chilli + coriander dipping sauce
- 96 prawn kushiyaki 6.95**  
skewered grilled prawns. lemongrass + chilli marinade. caramelised lime

### gyoza

five dumplings packed with flavour

### steamed

served grilled with dipping sauce

- 100 chicken 6.5**   **105 pulled pork 6.5**

### fried

served with dipping sauce

- 99 duck 6.5**   **102 prawn 6.5**
- 101 yasai | vegetable (vg) 6.5** refreshed



116

### hirata steamed buns 6.5

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

### new

- 22 spicy vegan short 'rib' (vg) 12.25**  
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
- 28 teriyaki vegan 'chicken' (vg) 11.95**  
seasoned soya protein in a spicy teriyaki sauce. ramen noodles. sweetcorn. bok choy. chilli sambal paste. spring onion. chilli. coriander. chilli oil. vegetable broth



28

- 23 kare burosu (vg) 11.95**  
shichimi-coated silken tofu. udon noodles. grilled mixed mushrooms. seasonal greens. carrot. chilli. coriander. curried vegetable broth
- 35 miso-glazed cod** new 14.5  
with ramen noodles. bok choy. menma. spring onion. chilli oil. light vegetable broth
- 20 grilled chicken 10.5**  
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 13.95**   **25 chicken 12.25**
- 30 tantanmen beef brisket 13.95**  
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 12.25**  
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 12.75**   **70 chicken 10.95**
- 89 grilled duck** new 14.75  
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) 12.25** refreshed  
shredded seitan + shiitake 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



84



40

## teppanyaki

- yaki soba**  
thin noodles. egg. peppers. beansprouts. white + spring onion. fried shallots. pickled ginger. sesame seeds
- 40 chicken + prawn 10.5**   **41 yasai | mushroom (v) 9.5**
- 42 yaki udon 11.25**  
thick noodles. curry oil. chicken. prawns. chikuwa. egg. beansprouts. leeks. mushrooms. peppers. fried shallots. pickled ginger. sesame seeds
- 44 ginger chicken udon 11.25**  
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 15.25**   **46 salmon** new 14.25
- pad thai**  
rice noodles. amai sauce. egg. beansprouts. leeks. chilli. red + spring onion. fried shallots. mint. coriander. fresh lime
- 48 chicken + prawn 11.5**   **47 yasai | tofu (v) 10.5**



76

## curry

- 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 13.5**   **92 chicken 12.5**   **91 tofu (vg) 11.5**
- 1171 vegatsu (vg) 11.25** 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 11.25**
- 72 yasai | sweet potato. aubergine. butternut squash (vg) 10.25**

make your katsu hot for 25p

## 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 11.25   **62 tofu (vg) 9.75**

### 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** new 12.75

- 67 nuoc cham tuna** new 13.95  
seared tuna steak. quinoa. stir-fried kale. sweet potato. edamame beans. carrots. red onion. peppers. coriander. fresh lime

- 78 naked katsu 11.25**  
grilled curried chicken. brown rice. edamame beans. shredded carrots. dressed mixed leaves. japanese pickles. side of katsu curry sauce

- 230 shu's 'shio' chicken 11.25**

### 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) 10.95** 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**
- 303 chillies (vg) 1**
- 302 miso soup. japanese pickles (vg) 1.95**
- 305 tea-stained egg (v) 1**
- 309 coconut + sriracha vegan 'egg' (vg) 1.5** new  
made in collaboration with gaz oakley
- 306 kimchee (vg) 1**  
spicy fermented cabbage + radish with garlic
- 307 chilli sambal paste (vg) 1** 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 3.95  
large 4.95



- 08 tropical** mango, apple, orange
- 04 carrot cleanse** (vg) new carrot, fresh ginger
- 05 high five** melon, pineapple, lemon, apple, orange
- 10 blueberry spice** (vg) 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

- 705 coke** 3.1'
- 705 diet coke** | **coke zero** 2.95
- 708 sprite zero** 2.95
- 714 cloudy lemonade** 2.75 | 2.95
- 710 peach iced tea** 2.75 | 2.95
- 701 | 703 still water** 2.25 | 4.25
- 702 | 704 sparkling water** 2.25 | 4.25

\*includes sugar tax levy

# beer + cider

- 604 mama biru** (vg) london 330ml 5.25 new  
camden town brewery collaboration  
brewed with juicy peach purée + dry-hopped with amarillo + huell melon hops. a great palate cleanser



- 601 | 602 asahi** japan (vg) 330ml 4.25 | 600ml 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



- 608 hitachino nest** japan 330ml 4.95  
low alcohol beer, yuzu + ginger 0.3%
- 689 ginger no-jito** 3.95  
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 20.25 | 250ml 7.5 | 175ml 5.95
- 444 malbec** argentina (vg) 750ml 22.25 | 250ml 8.25 | 175ml 6.25
- white**
- 409 pinot grigio** italy (vg) 750ml 18.95 | 250ml 6.95 | 175ml 5.5
- 408 sauvignon blanc** south africa (vg) 750ml 24.95 | 250ml 9.5 | 175ml 6.95
- rosé**
- 449 pinot grigio blush** italy 750ml 19.95 | 250ml 7.25 | 175ml 5.95
- sparkling**
- 460 prosecco** italy (vg) 750ml 25.5 | 125ml 4.95

## house wines 750ml 15.95

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

# gin + sake

- 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 complex

# coffee

- 731 espresso** (vg) 2.25
- 732 double espresso** (vg) 2.5
- 733 americano\*** 2.75
- 735 | 736 latte** reg 2.95 | large 3.25
- 737 | 738 cappuccino** reg 2.95 | large 3.25
- 739 macchiato** 2.75
- 740 iced coffee** 2.95

\*oat milk available

# tea

- 782 ginger + lemongrass** 2.75  
zesty, warming and fragrant
- 784 fresh mint** 2.75  
fresh mint leaves. pure + simple
- 781 jasmine flowering tea** 3.25  
flowering lily + jasmine green tea
- 771 green tea** free



scan to pay

table no



134

# desserts

- 134 chocolate orange cake** (vg) 6.5  
flourless chocolate orange cake, miso caramel ice cream, chocolate sauce, fresh mint
- 142 banana katsu** (vg) 6.5  
banana in crispy panko breadcrumbs, miso caramel ice cream, toffee sauce
- 129 smoked chocolate caramel cake** (v) 6.5  
smoked chocolate mousse, salted caramel, crushed biscuits, chocolate fudge brownie, chocolate ganache, vanilla ice cream
- 131 white chocolate + ginger cheesecake** (v) 6.5  
with toffee sauce
- 140 coconut reika ice cream** (vg) 4.75  
with coconut flakes + passion fruit sauce
- 128 miso caramel ice cream** (vg) 4.75  
with toffee sauce + fresh mint



128

**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.** 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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