

  
**wagamama**



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**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

## festive set menu

2 courses for £20

3 courses for £25

both set menus include  
a glass of prosecco

drinks not included with set menu.  
please see our drinks menu  
on the bench



## main

- ★ 23 **kare burosu ramen**  shichimi-coated silken tofu, udon noodles, curried vegetable broth, grilled mixed mushrooms, seasonal greens, shredded carrots, chilli, coriander 589 kcal
- 20 **grilled chicken ramen**  marinated chicken, ramen noodles, rich chicken broth with dashi + miso, seasonal greens, menma, spring onion 498 kcal
- pad thai**  
rice noodles, egg, beansprouts, leeks, chilli, red + spring onion, amai sauce, fried onions, mint, coriander, fresh lime
- 48 **chicken + prawn** 789 kcal
- 47 **yasai | tofu (v)** 836 kcal
- ★ 1147 **yasai | tofu** 773 kcal  
for a vegan diet, remove the egg
- katsu curry**  
chicken or vegetables in crispy panko breadcrumbs, aromatic katsu curry sauce, sticky white rice, side salad, japanese pickles
- 71 **chicken** 998 kcal
- ★ 72 **yasai | sweet potato, aubergine, butternut squash** 1074 kcal
- 70 **teriyaki chicken donburi**  
teriyaki sauce, sticky white rice, shredded carrots, seasonal greens, spring onion, sesame seeds, side of kimchee 738 kcal

## feed your soul... adults need around 2000 calories a day

- (v) **vegetarian**
- ★ **vegan**
-  **may contain shell or small bones**
-  **under 600 calories**
-  **new**
-  **refreshed**

## sides + sharing

### gyoza

five dumplings packed with flavour.  
served with dipping sauce

- ★ 101  **yasai | vegetable** steamed 207 kcal
- 102  **salmon** steamed 167 kcal
- 100 **chicken** steamed 207 kcal
- 105 **pulled pork** steamed 207 kcal
- 99 **duck** fried 324 kcal

- ★ 110 **bang bang cauliflower**  
crispy cauliflower, firecracker sauce, red + spring onion, fresh ginger, coriander 471 kcal

- ★ 95 **sticky miso corn**  
corn on the cob roundels, sticky miso sauce, red chilli, sesame seeds 505 kcal

### ssambap

baby gem lettuce wraps, pickled asian slaw, spicy kimchee sauce

- 97 **chicken** with red chilli 274 kcal
- ★ 98 **tempeh** with coriander cress 266 kcal

## sweet treats

- ★ 142 **banana katsu**  
banana in crispy panko breadcrumbs, miso caramel ice cream, toffee sauce 362 kcal
- 131 **white chocolate + ginger cheesecake (v)**  
with toffee sauce 449 kcal
- 129 **smoked chocolate caramel cake (v)**  
smoked chocolate mousse, salted caramel, crushed biscuits, chocolate fudge brownie, chocolate ganache, vanilla ice cream 521 kcal
- ★ 140 **coconut reika ice cream**  
with coconut flakes + passion fruit sauce 432 kcal
- ★ 128 **miso caramel ice cream**  
with toffee sauce + fresh mint 419 kcal
- 125 **chocolate + cherry kefir ice cream (v)**  
with fresh mint 429 kcal
- 145  **dough-chi™ (v)**  
three cookie dough balls with an ice cream centre, garnished with passion fruit sauce, mint + icing sugar, mix + match to find your favourite 337 kcal  
/ **matcha + white chocolate**  
/ **cherry, vanilla + yuzu**  
/ **coconut**



all our vegan dishes are registered  
with The Vegan Society