



271 chicken katsu pie 12.5

in collaboration with east london based willy's pies, we've encrusted a classic. our iconic katsu sauce, encased in a golden shortcrust pastry, packed with succulent chicken, carrots + onions. served alongside our fresh + zingy katsu salad. topped with japanese pickles and served with aromatic katsu sauce on the side. 993 kcal

Willy's Pies

sides

111 roti + raisukatsu 6
crisp + flaky asian flatbread warmed on the grill. served alongside our new raisukatsu sauce, bringing together the spice of our classic katsu + raisukaree flavours. topped with coriander cress + a drizzle of chilli oil

109 vegan k-dogs 7.5
our take on a korean street-food favourite. two vegan 'corn dogs' made from soya protein and coated in a crunchy noodle crumb. drizzled with turmeric vegan mayo + sriracha and topped with chilli, coriander + red pepper powder

95 king oyster mushroom skewers 7
three skewers of flavourful mushroom ribbons coated in a sticky red chilli + miso glaze. garnished with coriander cress

108 chicken yakitori 8.5
four marinated chicken skewers, glazed with a sticky miso sauce. garnished with coriander cress + sesame seeds

107 chilli squid 8.5
our iconic crispy fried squid, tossed in shichimi spice. served with a chilli + coriander dipping sauce

104 edamame, your way 4.9
pop them out of their pod + enjoy. simply salt or chilli + garlic salt

gyoza

five dumplings packed with flavour. served with a dipping sauce

99 duck ? 7.8
fried until crispy and served with a sweet cherry hoisin dipping sauce

101 yasai | vegetable 7
steamed green gyoza, served with a spiced vinegar dipping sauce

100 chicken 7.5
steamed and served with a chilli, soy + sesame dipping sauce

105 pulled pork 7.5
steamed and served with a ginger + spiced vinegar dipping sauce



100

110 bang bang cauliflower 6
crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander

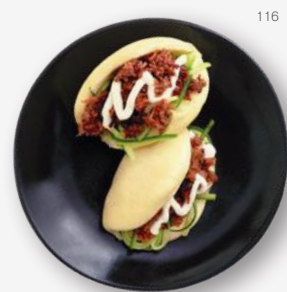
103 ebi katsu 8
butterflied prawns coated in crispy panko. topped with fresh coriander + a lime wedge. served with a chilli + garlic dipping sauce

106 wok-fried greens 5
now including cauliflower stems, wokked together with crunchy tenderstem broccoli, fine beans + mangetout. cooked in a fragrant garlic + soy sauce

96 prawn kushiyaki 7.5
three grilled prawn skewers, marinated in zesty lemongrass + chilli. served with a caramelised lime

94 tama squid 8.5
crispy fried squid balls, drizzled with okonomiyaki sauce + vegan mayo. topped with seaweed + bonito flakes

121 crispy chilli mushrooms 7
coated + fried crunchy oyster mushrooms. dusted with a red pepper powder and served with a chilli + coriander dipping sauce



116

bao

two fluffy asian buns with your choice of filling

113 korean barbecue beef 7.8
slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw + sriracha vegan mayo

114 mixed mushrooms 7.5
mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayo. topped with coriander

115 pork + panko apple 7.8
slow-cooked pork belly with crispy panko-coated apple, sriracha + vegan mayo. topped with coriander

116 hoisin pulled duck ? 7.8
pulled duck in a sweet cherry hoisin sauce with cucumber + vegan mayo



46

noodles

yaki soba
soba noodles cooked with egg, peppers, bean sprouts and white + spring onion. topped with crispy fried onions, pickled ginger + sesame seeds
40 chicken + prawn 14.3
41 yasai | mushroom (v) 12
1141 yasai | mushroom 12
egg removed to make vegan. choose from udon or rice noodles

pad thai
rice noodles cooked in amai sauce with egg, bean sprouts, leeks, chilli and red + spring onion. topped with fried onions, mint, coriander + a fresh lime wedge
48 chicken + prawn 14.3
47 yasai | tofu (v) 13
1147 yasai | tofu 13
egg removed to make vegan

teriyaki soba
soba noodles cooked in teriyaki sauce and curry oil with mangetout, bok choy, red + spring onion, chilli + bean sprouts. topped with coriander + a sprinkle of sesame seeds
45 premium cut steak 17.5
46 salmon ? 16.5
49 chicken 15

42 yaki udon 14.3
udon noodles cooked with chicken, prawns, egg, curry oil, bean sprouts, leeks, mushrooms + peppers. topped with crispy fried onions and pickled ginger. sprinkled with sesame seeds + bonito flakes

44 ginger chicken udon 14.3
udon noodles cooked with marinated chicken, egg, mangetout, chilli, bean sprouts and red + spring onion. topped with pickled ginger + fresh coriander

koyo bowls

koyo bowls
a bright bowl combining your choice of protein or vegetables with a sticky red chilli + miso sauce. served on a bed of mixed leaves, beetroot, carrot, cucumber, mooli, red radish + edamame beans. topped with crunchy sunflower seed brittle, coriander cress and a creamy white miso + mustard dressing on the side
244 chicken + caramelised onion 13.5
242 salmon ? 14.5
240 aubergine + caramelised onion 11.5

rice

raisukaree curry
mild + citrusy, a fragrant coconut sauce, mangetout, red + green peppers and red + spring onion. served with a dome of white rice, chilli, coriander, sesame seeds + a fresh zingy lime wedge
79 prawn 15.5
75 chicken 15
76 tofu 13

firecracker curry
a bold + fiery favourite. served with mangetout, red + green peppers, white + spring onion and hot red chillies. topped with a dome of white rice, sesame seeds, shichimi + a fresh zingy lime wedge
93 prawn 15.5
92 chicken 15
91 tofu 13

1171 vegatsu curry 14
a plant-based twist on a classic. tofu + soya protein coated in crispy panko breadcrumbs, topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + pickled red onion

katsu curry
iconic japanese flavours. chicken or vegetables coated in crispy panko breadcrumbs topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + japanese pickles
71 chicken 14
72 yasai | sweet potato, aubergine + butternut squash 13

make your katsu hot for 30p



58

gochujang rice bowl
your choice of chicken or silken tofu coated in a spicy gochujang sauce with bok choy, pickled cucumber, snow onion slaw + red onion. served on a bed of sticky white rice. finished with spring onion, sliced red chilli and a sprinkle of sesame seeds + red pepper powder
56 chicken 14
58 silken tofu 11.5

69 grilled duck donburi ? 17.5
shredded duck in a sweet + spicy teriyaki sauce on a bed of sticky white rice. served with shredded carrots, mangetout, sweet potato, cucumber and red + spring onion. topped with a fried egg. served with a side of kimchee

teriyaki donburi
your choice of beef or chicken coated in teriyaki sauce on a bed of sticky white rice, shredded carrots, pea shoots + spring onions. sprinkled with sesame seeds and served with a side of kimchee
69 beef brisket 15.5
70 chicken 14.5



31

ramen

30 tantanmen beef brisket 16.5
slow-cooked korean barbecue beef brisket + ramen noodles submerged in an extra rich chicken broth. topped with menma, kimchee + half a tea-stained egg, garnished with spring onion, coriander + chilli oil

23 kare burosu 13.5
shichimi-coated silken tofu + udon noodles, submerged in a curried vegetable broth. topped with wok-fried mixed mushrooms, pea shoots, shredded carrots and a chilli + coriander garnish

20 grilled chicken 14
marinated chicken breast + ramen noodles served in a rich chicken broth with dashi + miso. topped with pea shoots, menma + a spring onion garnish

25 chilli chicken 14.5
marinated chicken breast + ramen noodles submerged in a spicy chicken broth. topped with red + spring onion, bean sprouts, coriander, chilli + a fresh lime wedge

31 shirodashi pork belly 15.5
slow-cooked pork belly drizzled with a spicy korean barbecue sauce + ramen noodles submerged in a rich chicken broth with dashi + miso. topped with pea shoots, menma, wakame + half a tea-stained egg. garnished with spring onion

hot pots

hot pot
a korean inspired broth with soft + silky tteokbokki, butternut squash, mangetout, bok choy, kimchee + red onion. topped with coriander cress, red chilli + spring onion. finished with a drizzle of chilli oil
32 teriyaki beef brisket 16.5
33 chicken 14
34 tofu 12.5



32

non-calorie

ready to pay?
scan here +
feedback



table no.

extras

308 snow onion slaw 1
finely sliced white onions coated in a creamy vegan mayo + sprinkled with red pepper powder. a cooling contrast to our spicy bowls
306 kimchee 1
spicy fermented cabbage + radish with garlic
305 tea-stained egg (v) 1.5
304 japanese pickles 1
303 chillies 1
309 pickled ginger 1
302 miso soup.
japanese pickles 2
307 chilli sambal paste 1
204 katsu curry sauce 1
204 firecracker sauce 1
204 raisukatsu sauce 1
204 raisukaree sauce 1

customise my

noodles
soba (v) thin, contains wheat + egg
udon (vg) thick, contains wheat
rice noodle (vg) thin + flat

broth
light vegetable (vg) or chicken
spicy vegetable (vg) or chicken with chilli
rich reduced chicken broth with dashi + miso

rice
white (vg) steamed
sticky white (vg) steamed

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

allergies + intolerances if you have a food allergy or intolerance, or need help accessing our allergen information, please let your server know before you order, every time you visit. the manager on duty will personally take and serve 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, we cannot guarantee that your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur. our menu descriptions do not include all ingredients. our full allergen information is available online at vagamama.com/allergen-information or please ask your server for help navigating the information

please ask a member of our team for allergen + nutritional information
at vagamama, we like to offer choice and variety. we have a dedicated non-gluten menu and a kid-friendly menu which is perfect for our little noodlers