



refreshing juices

enjoy the rejuvenating power of fruits + vegetables. nutrient powerhouses squeezed and freshly poured

large 7 | regular 6.5



03 orange (v)

orange juice, pure + simple

05 high five (v)

melon, pineapple, lemon, apple, orange juice

08 tropical (v)

mango, apple, orange juice



11 positive

pineapple, lime, spinach, cucumber, apple

14 power

spinach, apple, fresh ginger

15 up-beet

beetroot, red pepper, cucumber, ginger, apple

soulful spirits + cocktails



622 strawberry shiso mojito 11

fragrant shiso vodka balanced with rum + strawberry purée, finished with sparkling water + fresh mint



548 new pad thai sour 10

a playful fusion of vodka, rum and passion fruit spiced with lime, lemongrass and tamarind, topped with a fried rice noodle



448 new lychee blush sangria 9

refreshing yuzu + lychee purée paired with an elegant pink pinot blush, garnished with grapefruit + orange



522 pandan passion fruit colada 10

our asian twist on a piña colada, pandan vodka paired with pineapple juice, passion fruit and coconut purée



518 thai chilli margarita 10

smooth tequila balanced with a chilli liqueur + sweet coconut syrup, elegantly finished with a chilli + lime salt rim, fresh lime and bird's eye chilli



610 spicy mary 10

our take on a classic, haku vodka + sho chiku bai sake served with tomato juice, soy, teriyaki and spices, garnished with fresh cucumber, lime and a shichimi-salted rim

g+t

your choice of light or regular double dutch tonic water served over a single or double pour of japanese craft roku gin



508 new yuzu lychee g+t

sophisticated + citrusy, swirled with yuzu + lychee purée, garnished with orange

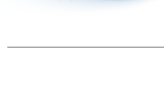
70ml 12.5 35ml 9.5



504 roku g+t

classic + refreshing, garnished with fresh lime + ginger

70ml 12.5 35ml 9.5



514 sakura pink g+t

delicate + floral, sweetened with a cherry blossom syrup, garnished with fresh lime + a sprinkle of dried rose petals

70ml 12.5 35ml 9.5

mindful drinks

soft drinks with a twist



744 new iced matcha + strawberry latte 5.5

ceremonial grade matcha by JENI, served with oat over ice



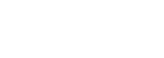
684 refreshed yuzu + lychee tonic 6.5

zesty yuzu + lychee purée swirled with light or regular double dutch tonic water, garnished with a fresh orange slice



689 ginger no-jito 6.5

zingy, cold-pressed ginger + coriander seed syrup topped with sparkling water, fresh mint and a slice of lime



683 cherry blossom lemonade 5.5

refreshing cherry blossom + cloudy lemon syrup mixed with sparkling water, finished with a fragrant sprinkle of dried rose petals



non calorie

desserts

end on something sweet with a fresh twist on the unique flavours of asia

135 new momo meringue cake (v) 8.5

a crisp baked meringue with a light + airy peach sponge, white chocolate frosting + a sweet raspberry sauce at the centre, served with sour cherry compôte

133 new yuzu basque cheesecake (v) 8.2

a soft + creamy baked cheesecake with a zesty yuzu twist, drizzled with sweet passion fruit sauce

131 white chocolate + ginger cheesecake (v) 8.2

a creamy cheesecake with a biscuit base + a zingy ginger twist, drizzled with a rich toffee sauce, dusted with ginger icing sugar

129 smoked chocolate caramel cake (v) 8.2

indulgent smoked chocolate mousse layered with salted caramel, crushed biscuits, chocolate fudge brownie and chocolate ganache, served with a scoop of vanilla ice cream

142 banana katsu 8.2

fresh banana coated in crispy panko breadcrumbs, served with a scoop of vegan miso caramel ice cream, drizzled with a rich toffee sauce

145 dough-chi® (v) 7.5

three cookie dough balls with a smooth ice cream centre, served with passion fruit sauce, garnished with mint + icing sugar, mix + match to find your flavour

/ matcha + white chocolate

/ coconut

/ cherry, vanilla and yuzu



ice cream + sorbet

150 wagamama juice sorbet 5

two scoops of fruity sorbet inspired by our iconic tropical + power juices, garnished with fresh mint

140 coconut reika ice cream 6.5

three scoops served with coconut flakes + passion fruit sauce

128 miso caramel ice cream 6

three scoops drizzled with toffee sauce, garnished with fresh mint



APT-NOCAL-MAIN-JULY24-01

wagamama



sides + sharing

steamed, wrapped, folded, skewered. enjoy our small plates. full of flavour and perfect for sharing



bao

two fluffy hirata buns with your choice of filling

113 korean barbecue beef 9.3

slow-cooked barbecue beef brisket with red onion, freshly pickled asian slaw and sriracha vegan mayo

114 mixed mushrooms 8.2

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

115 pork + panko apple 9.3

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

116 hoisin pulled duck 9.3

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

the classics

94 tama squid 10

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

108 chicken yakitori 9.5

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

107 chilli squid 9.5

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

104 edamame, your way 5.5

pop them out of their pod + enjoy. simply salt or chilli + garlic salt

110 bang bang cauliflower 7

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

103 ebi katsu 9

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

126 wok-fried greens 6

crunchy tenderstem broccoli, fine beans and mangetout. cooked in a flavourful garlic + soy sauce

96 prawn kushiyaki 8.5

three grilled prawn skewers marinated in lemongrass + chilli. served with a caramelised lime

to discover

new seared tataki

thinly sliced and drizzled with a zesty yuzu sauce. garnished with chilli + coriander

123 beef fillet + pickled moali 9.5

124 sashimi salmon + pickled moali 9

125 smoky tofu + avocado 7.5

new crispy otsumami

six squares of crispy fried rice soaked in a soy + yuzu dressing, topped with smashed avocado + edamame, sriracha vegan mayo + coriander cress

117 beef fillet 9

118 sashimi salmon 8.5

119 pulled shiitake 7.5

97 new kokopanko chicken 9.5

crispy + zesty panko-coated chicken. tossed in a coconut, chilli and lime salt rub. served with a side of sriracha vegan mayo

111 roti + raisukatsu 7

crisp + flaky asian flatbread warmed on the grill. served alongside our aromatic raisukatsu sauce. drizzled with chilli oil

109 vegan k-dogs 8.5

two vegan 'corn dogs' made from soya protein and coated in a crunchy noodle crumb. drizzled with turmeric vegan mayo + sriracha. topped with chilli + coriander

121 crispy chilli mushrooms 8

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



gyoza

five dumplings packed with flavour.

served with a dipping sauce

98 new beef brisket + kimchee 9.3

steamed and served with a zingy yuzu dipping sauce

102 new edamame, truffle and pulled shiitake (v) 8.5

steamed and served with a zingy yuzu dipping sauce

99 duck 9.3

fried until crispy and served with a sweet cherry hoisin dipping sauce

101 yasai | vegetable 7.5

steamed green gyoza served with a spiced vinegar dipping sauce

100 chicken 8.5

steamed and served with a chilli, soy and sesame dipping sauce

105 pulled pork 8.5

steamed and served with a ginger + spiced vinegar dipping sauce



56

donburi

a bowl full of soul. flavour-packed protein + vegetables on a bed of steaming rice

gochujang rice bowl

chicken or tofu in a spicy gochujang glaze on a bed of sticky white rice. served with bok choy, pickled cucumber, snow onion slaw and red onion. finished with spring onion, red chilli and sesame seeds

56 chicken 16.5

58 silken tofu 13.5

69 grilled duck 9.21

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

teriyaki

chicken or beef in teriyaki sauce on a bed of sticky white rice.

served with shredded carrots, pea shoots and spring onion.

sprinkled with sesame seeds + a side of kimchee

69 beef brisket 18

70 chicken 16.5

230 shu's 'shioik' chicken 15.5

shu han lee collaboration

chicken marinated in turmeric, garlic and ginger on a bed of coconut + lemongrass rice. served with pickled slaw + radish. topped with chilli, coriander, coconut flakes and a caramelised lime

customise my rice

sticky white (vg) steamed / **white** (vg) steamed / **brown** (vg) steamed

ramen

slurp the noodles. sip the broth. our hearty bowls are topped with protein + fresh vegetables

30 tantanmen beef brisket 19.5

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

20 grilled chicken 15.5

marinated chicken breast + ramen noodles in a rich chicken broth. topped with pea shoots, menma and spring onion

31 shirodashi pork belly 18

slow-cooked pork belly drizzled with korean barbecue sauce + ramen noodles in a rich chicken broth. topped with pea shoots, menma, wakame, spring onion and half a tea-stained egg

25 chilli chicken 16

marinated chicken breast + ramen noodles in a spicy chicken broth. topped with onion, beansprouts, coriander, chilli and lime

23 kare burosu 15

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

customise my broth

light vegetable (vg) or chicken

spicy vegetable (vg) or chicken with chilli

rich reduced chicken broth with dashi + miso



84

soulful bowls

a collection of bright bowls to nourish the soul

84 new thai beef salad 18.5

tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce. fresh asian slaw, beetroot, red radish, edamame beans and sunflower seeds. drizzled with aromatic turmeric dressing and garnished with sliced chilli

85 spicy miso mackerel 9.19

mackerel fillets glazed with a spicy kimchee + miso sauce. served on kimchee-fried brown rice, sweet potato, tenderstem broccoli, bok choy and shiitake mushrooms. topped with red chilli, fresh ginger and coriander cress

74 chicken katsu salad 15

panko-coated chicken tossed with mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, pea shoots, asian pickles, red chilli and coriander cress. served with a side of curried dressing

koyo bowl

a bright bowl of mixed leaves, beetroot, carrot, cucumber, radish and edamame beans. topped with crushed sunflower seeds and a sticky red chilli + miso sauce. served alongside a creamy tofu + mustard dressing

242 salmon 9.16

241 new pulled shiitake 13



34

hot pots

the ultimate bowl of comfort. a steaming pot of spicy broth packed with crunchy veg + tteokbokki

hot pot

a korean inspired broth with soft + silky tteokbokki, butternut squash, mangetout, bok choy, kimchee and red onion. finished with red chilli + a drizzle of chilli oil

32 teriyaki beef brisket 19.5

33 chicken 16.5

34 tofu 14



67

curry

whether mild + fragrant or packing a fiery punch, our curries are full of flavour

new coconut kare

rich + warming with a hint of chilli. crunchy tenderstem broccoli, fine beans and squash. served with a dome of white rice + fresh asian slaw. topped with pea shoots + a lime wedge

67 succulent hoki 9.19.5

65 marinated chicken thigh 18

63 roasted butternut squash 15

raisukaree

mild + citrusy. a fragrant coconut sauce, mangetout, peppers and onion. served with a dome of white rice, chilli, coriander, sesame seeds and a lime wedge

79 prawn 18

75 chicken 17

76 tofu 14.7

firecracker

bold + fiery. mangetout, peppers, onion and hot red chillies. served with a dome of white rice, sesame seeds, shichimi and a lime wedge

93 prawn 18

92 chicken 17

91 tofu 14.7

1171 vegatsu 16

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

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 + asian pickles

71 chicken 16

72 yasai | sweet potato, aubergine and butternut squash 15

make your katsu hot for 30p

customise my rice

white (vg) steamed / **brown** (vg) steamed / **sticky white** (vg) steamed

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 asian pickles 1

303 chillies 1

309 pickled ginger 1

302 miso soup + asian pickles 2

204 extra sauce 1

katsu curry | firecracker | raisukaree | raisukatsu



50

teppanyaki

noodles sizzling from the grill. turned quickly so the noodles are soft and the vegetables stay crunchy

new saku saku soba

soba noodles cooked in sweet amai sauce with egg, beansprouts, leeks and chunky spring onion. topped with chilli and drizzled with spicy teriyaki sauce

50 crispy shredded duck 9.22

52 crispy pulled shiitake (v) 16

yaki soba

soba noodles cooked with egg, peppers, beansprouts and onion. topped with pickled ginger, crispy fried onions and sesame seeds

40 chicken + prawn 16.2

41 yasai | mushroom (v) 13.5

1141 yasai | mushroom 13.5

egg removed to make vegan. choose from udon or rice noodles

pad thai

rice noodles cooked in amai sauce with egg, beansprouts, leeks, chilli and onion. topped with mint, coriander, fried onions and a fresh lime wedge

48 chicken + prawn 16.5

47 yasai | tofu (v) 14.5

1147 yasai | tofu egg removed to make vegan 14.5

teriyaki soba

soba noodles cooked in teriyaki sauce + curry oil with mangetout, bok choy, onion, chilli and beansprouts. topped with coriander + sesame seeds

45 premium cut steak 22

46 salmon 9.20

49 chicken 18

42 yaki udon 16.5

udon noodles cooked with chicken, prawns, egg, curry oil, beansprouts, leeks, mushrooms and peppers. topped with crispy fried onions, pickled ginger, sesame seeds and bonito flakes

44 ginger chicken udon 16.5

udon noodles cooked with marinated chicken, egg, mangetout, chilli, beansprouts and onion. topped with pickled ginger + fresh coriander

customise my noodles

soba (v) thin, contains wheat + egg

udon (vg) thick, contains wheat

rice noodles (vg) thin + flat



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. full allergen + nutritional information can be found at wagamama.com/allergen-information

(v) vegetarian

(vg) vegan

new new

refreshed refreshed

may contain shell or small bones