



Discover True Nourishment

when you eat positively, you live positively. our recipes + food philosophy have been created to make you feel rejuvenated + satisfied. a base of noodles or rice give you energy. quality proteins + good fats sustain you. an abundance of fresh crunchy vegetables nourish you. finally, spices + steaming broths ignite your tastebuds. our simple balanced soul food is made fresh every day in our open kitchens and has been since 1992

hot drinks

tea 16.00
something to invigorate your senses.
a selection of aromatic and fresh blends
brewed to perfection

- ★ 761 **english breakfast**
- ★ 762 **earl grey**
- 763 **camomile + honey** (v)
- ★ 784 **fresh mint**
- ★ 770 **jasmine tea**
- ★ 771 **green tea** on the house (maximum 2 servings)

coffee

- ★ 731 **espresso** 10.00
- ★ 732 **double espresso** 16.00
- ★ 733 **americano** 20.00
- 735 **latte** (v) 20.00
- 737 **cappuccino** (v) 20.00
- 739 **macchiato** 20.00
- 740 **iced coffee** (v) 20.00

water

still water

- ★ 701 **reg** 14.00
- ★ 703 **large** 23.00

sparkling water

- ★ 702 **reg** 15.00
- ★ 704 **large** 28.00

soft drinks

- ★ 705 **coke** 16.00
- ★ 706 **diet coke** | **coke zero** 16.00
- ★ 707 **fanta** 16.00
- ★ 708 **sprite** 16.00
- ★ 873 **ginger ale** 21.00

mindful drinks

- ★ 236 **passion fruit lemonade** 25.00
- ★ 237 **cucumber lemonade** 25.00
- ★ 150 **rose cloudy lemonade** 25.00
- ★ 725 **original cloudy lemonade** 25.00
- ★ 721 **mint cloudy lemonade** 25.00
- ★ 722 **strawberry cloudy lemonade** 25.00

wagamama iced tea 22.00
brewed with green tea

- ★ 724 **strawberry mango**

iced tea 18.00
a zesty black tea infusion

- ★ 711 **lemon**
- ★ 710 **peach**



722

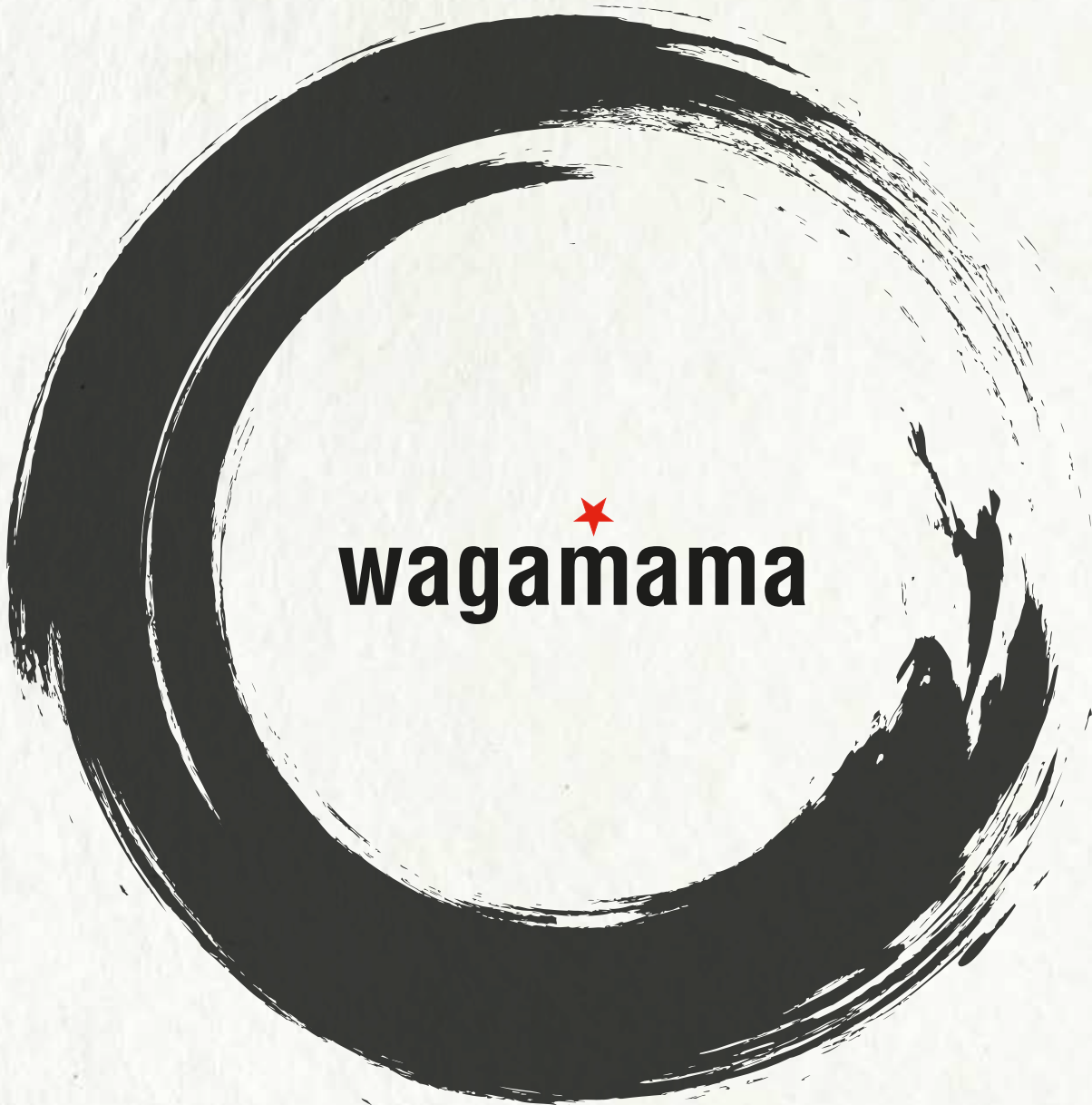
desserts

something sweet, but not as you know it.
unique with the fresh flavours of asia

- 145 **banana katsu** (v) 32.00
banana in crispy panko breadcrumbs.
salted caramel ice cream, toffee + ginger sauce
- 131 **white chocolate + ginger
cheesecake** (v) 32.00
with icing sugar+ground ginger dusting
- 1143 **bao-nut** 32.00
fried + sugar coated bao bun filled with
ice cream + toffee caramel sauce.
garnished with fresh mint
- 144 **chocolate layer cake** (v) 32.00
layers of chocolate sponge, dark chocolate parfait
and hazelnut cream. served with vanilla ice cream
- 124 **mochi (ask for flavour)** 41.00
three little balls of ice cream wrapped in a layer of sticky
rice. served with chocolate sauce. ask for today's flavours

ice creams

- ★ 122 **pink guava + passion fruit** 32.00
with fresh mint
- ★ 123 **lemongrass + lime** 32.00
with fresh mint
- 125 **chocolate + shichimi** (v) 32.00
with a chocolate wasabi sauce and caramelised
sesame seeds
- 129 **matcha green tea** (v) 32.00
with fresh mint
- 140 **coconut reika** (v) 32.00
with coconut flakes and a passion fruit sauce
- 128 **salted caramel** (v) 32.00
with caramelised sesame seeds and toffee
and ginger sauce



true
nourishment
from bowl
to soul

refreshing juices

raw energy is the rejuvenating power of uncooked fruits + vegetables. squeezed and freshly poured. each one of your 5-a-day

regular 26.00 | **large** 33.00



sides + sharing

small bowls, big flavour. from bright, crunchy edamame beans to freshly steamed gyoza

- gyoza**
five dumplings packed with taste
- fried**
served with dipping sauce
- 102 **shrimp** 40.00
- 99 **duck** 40.00
- steamed**
served grilled with dipping sauce
- 100 **chicken** 40.00
- ★ 1101 **yasai l vegetable** 36.00



- bao steamed buns**
two fluffy asian buns
- ★ 1114 **mixed mushrooms** 40.00
panko aubergine, coriander, pickled asian slaw
- 114 **mixed mushrooms (v)** 40.00
panko aubergine, coriander, mayonnaise, pickled asian slaw
- 9 **aromatic chicken** 40.00
pickled asian slaw, shallots, coriander
- 113 **korean barbecue beef** 40.00
red onion, asian slaw, sriracha mayonnaise
- 218 **crab + panko mango** 40.00
sriracha mayonnaise



- ★ 1104 **edamame** 31.00
beans with salt or chilli-garlic salt, pop them out of their pod + enjoy
- 111 **bang bang cauliflower (v)** 32.00
crispy cauliflower, firecracker sauce, red + spring onion, fresh ginger, coriander
- ★ 983 **asian slaw salad** 32.00
carrot, red cabbage, cucumber, mooli, spring onion, mangetout, mint, orange sesame dressing, coriander, mixed sesame seeds
- 199 **bang bang shrimp** 52.00
firecracker mayonnaise, red + spring onion, coriander, chilli, fresh lime
- 103 **ebi katsu** 45.00
shrimp in crispy panko breadcrumbs, coriander, fresh lime, chilli + garlic dipping sauce
- 107 **chilli squid** 47.00
crispy fried squid, shichimi spice, chilli + coriander dipping sauce
- 5 **korean fried chicken** 42.00
crispy fried breaded chicken, mayonnaise, chilli, coriander, miso kimchee dipping sauce
- ★ 139 **sticky miso corn** 41.00
corn roundels with sticky miso sauce garnished with sesame seeds and red chillies
- 984 **black pepper shrimp** 52.00
wok-fried, tail-off shrimp, coriander, lime, red chilli



ramen

(raa.muhn)

hearty noodles in a steaming broth, topped with protein + fresh vegetables

- ★ 1123 **kare burosu** 63.00
shichimi-coated silken tofu, udon noodles, curried vegetable broth, grilled mixed mushrooms, seasonal greens, carrot, chilli, coriander
- 21 **wagamama's own?** 76.00
grilled marinated chicken, tail-off shrimp, shell-on mussels, chikuwa, half a tea-stained egg, menma, wakame, spring onion, pea shoots, rich chicken broth with dashi + miso
- 20 **grilled chicken** 68.00
marinated chicken, ramen noodles, rich chicken broth with dashi + miso, seasonal greens, menma, spring onion
- chilli**
ramen noodles, spicy chicken broth, red + spring onion, beansprouts, coriander, fresh lime
- 24 **steak** 73.00 25 **chicken** 68.00
- tantanmen**
ramen noodles, extra rich chicken broth, menma, kimchee, half a tea-stained egg, spring onion, coriander, chilli oil
- 30 **beef brisket** 79.00 189 **chicken** 68.00
- 990 **yasai l mushroom (v)** with vegetable broth 66.00
- 82 **coconut seafood broth** 84.00
poached shrimp, salmon, squid, scallops + mussels, tenderstem broccoli, chillies, spring onions, rice noodles, coconut + vegetable soup

- gyoza**
ramen noodles, vegetable broth, roasted bok choy, half a tea-stained egg, chilli sambal paste, coriander, spring onions, chilli oil, gyoza sauce
- 192 **chicken gyoza** 72.00
- ★ 193 **yasai gyoza** 66.00
with udon noodles, the egg has been removed

- customise my broth**
- light** chicken or vegetable
- spicy** chicken or vegetable with chilli
- rich** reduced chicken broth with dashi + miso



curry

with a fresh twist, cooked patiently to infuse flavour, ranging from mild + fragrant to seriously kicking

- firecracker**
bold + fiery, mangetout, red + green peppers, onion, hot red chillies, white rice, sesame seeds, shichimi, fresh lime
- 93 **shrimp** 78.00 92 **chicken** 67.00
- 91 **tofu (v)** 58.00 228 **beef** 72.00
- katsu**
chicken or vegetables in crispy panko breadcrumbs, aromatic katsu curry sauce, sticky white rice, side salad, japanese pickles
- 71 **chicken** 74.00 666 **hot chicken** 75.00
- ★ 1172 **yasai l sweet potato, aubergine, butternut squash** 67.00
- 667 **hot yasai (v) l** sweet potato, aubergine, butternut squash 68.00
- tochigi yellow curry**
fragrant coconut, lemongrass + turmeric soup, red peppers, spring onions, bok choy, red onions, garnished with chilli, coriander + chilli oil, served with a side of white rice, brown rice or rice noodles with sesame seeds
- 554 **shrimp** 78.00 553 **chicken** 67.00
- ★ 555 **tofu** 63.00
- raisukaree (rice, oo, ka, ree)**
mild + citrusy, coconut, mangetout, peppers, red + spring onion, white rice, chilli, coriander, sesame seeds, fresh lime
- 79 **shrimp** 78.00 75 **chicken** 67.00
- kareraisu (red curry)**
spicy + red, green beans, aubergine, coriander, chilli, white rice
- 39 **shrimp** 78.00 37 **chicken** 67.00
- 38 **beef** 72.00

donburi

(don.bur.ee)

a soul warming bowl of steaming rice, packed with protein + crunchy vegetables

- teriyaki**
teriyaki sauce, sticky white rice, shredded carrots, seasonal greens, spring onion, sesame seeds, side of kimchee
- 69 **beef brisket** 75.00 669 **spicy beef** 75.00
- 70 **chicken** 71.00 668 **spicy chicken** 71.00
- yakimeshi**
white rice, mangetout, carrot, red + spring onion, sweet potato, butternut squash, cucumber, shallots, fried egg, spicy paste
- 74 **chicken** 60.00 73 **beef** 66.00
- 68 **yasai l tofu (v)** 55.00
- 95 **korean barbecue beef** 79.00
sweet + smokey, wok-fried steak, red + green peppers, red onion, sweet potato, butternut squash, edamame beans, bok choy, chillies, coriander, white rice



987

teppanyaki

(teh.puh.nya.kee)

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

- bulgogi**
thin noodles, sesame + bulgogi sauce, spring onion, kimchee, half a tea-stained egg, coriander
- 88 **steak** 78.00 987 **chicken** 71.00
- 986 **aubergine + caramelised onion** 66.00
- 988 **firecracker prawn soba** 81.00
thin noodles, shrimp, red + green pepper, mangetout, spring onion, beansprouts, firecracker sauce, fried onions, coriander

- yaki soba**
soba noodles, egg, peppers, beansprouts, white + spring onion, fried onions, pickled ginger, sesame seeds
- 40 **chicken + shrimp** 61.00
- 41 **yasai l mushroom (v)** 54.00
- 1141 **yasai l mushroom** 54.00
choose udon noodles or rice noodles + remove the egg to make this dish suitable for a vegan diet
- pad thai**
rice noodles, egg, beansprouts, leeks, chilli, red + spring onion, amai sauce, fried onions, mint, coriander, fresh lime
- 48 **chicken + shrimp** 72.00
- 47 **yasai l tofu (v)** 57.00
- 1147 **yasai l tofu** 57.00
cooked without egg to become suitable for a vegan diet
- teriyaki soba**
soba noodles, mangetout, bok choy, red + spring onion, chilli, beansprouts, teriyaki sauce, curry oil, coriander, sesame seeds
- 45 **steak** 75.00 46 **salmon** 81.00
- 446 **spicy salmon soba** 81.00
soba noodles, salmon, broccoli, shitake mushrooms, chillies, red pepper, tsuyu sauce, spicy teriyaki sauce, toasted mixed sesame seeds, coriander

- kakushin udon**
thick noodles, shitake mushrooms, red + spring onion, mangetout, beansprouts, carrot, butternut squash, pickled ginger, shichimi, side of grated cucumber + miso dressing
- 50 **beef** 71.00 49 **shrimp** 74.00
- 42 **yaki udon** 57.00
thick noodles, curry oil, chicken, shrimps, chikuwa, egg, beansprouts, leeks, mushrooms, peppers, fried shallots, pickled ginger, sesame seeds

- (v) **vegetarian**
- ★ **vegan**
- 🐞 **may contain shell or small bones**

we have a kid-friendly menu available which is perfect for our little noodlers

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



227

soulful bowls

uplifting bowls lovingly prepared by our chefs to leave you feeling rejuvenated

- katsu salad**
chicken or aubergine in crispy panko breadcrumbs, dressed mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, pea shoots, japanese pickles, red chilli, a side of curried salad dressing
- 225 **chicken** 64.00
- ★ 226 **yasai l aubergine** 61.00
- 227 **crab + mango salad** 69.00
crab, dressed mixed leaves, mango, cucumber, fennel, white dressing, passion fruit
- 198 **naked katsu** 63.00
grilled curried chicken, brown rice, edamame beans, shredded carrots, dressed mixed leaves, japanese pickles, side of katsu curry sauce
- 60 **sirloin + shiitake** 67.00
marinated sirloin, shitake mushrooms, carrots, mangetout, red onion, baby plum tomatoes, mixed leaves, pea + herb dressing
- miso salad**
wasabi rocket, carrot, pea shoots, spring onions, goma wakame seaweed, garnished with hijiki + sesame seeds
- 19 **chicken** 61.00
- 27 **salmon** 71.00

extras

tasty additions to your meal

- ★ 303 **chillies** 3.00
- ★ 310 **extra tofu** 10.00
- ★ 302 **miso soup japanese pickles** 16.00
- 300 **extra rice** 16.00
- 301 **extra noodles** 16.00
- 306 **kimchee** 6.00
spicy fermented cabbage + radish with garlic, contains seafood
- 305 **tea-stained egg (v)** 6.00