



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

soft drinks

- ★ 705 **coke**
reg 2.30 large 3.50

★ 707 **coke zero**
reg 2.30 large 3.50

★ 709 **sprite**
reg 2.30 large 3.50

★ 708 **fanta**
reg 2.30 large 3.50

★ 710 **kinnie**
reg 2.30 large 3.50

★ 711 **diet kinnie**
reg 2.30 large 3.50
- ★ 605 **peach iced tea**
reg 2.30 large 3.50

★ 605 **lemon iced tea**
reg 2.30 large 3.50

still water

★ 701 reg 1.95
★ 702 large 3.55

sparkling water

★ 703 reg 1.95
★ 704 large 3.55

beer + cider

- ★ 601 | 602 **cisk** malta 1/2 pint 2.95 pint 3.95
- ★ 605 | 606 **cisk excel** malta 1/2 pint 2.95 pint 3.95
- ★ 603 **asahi extra dry** japan 1/2 pint 3.95
- ★ 604 **strongbow cider** uk pint 4.50
- ★ 600 **ginger beer (alcohol free)** germany 3.25



hot drinks

tea

- ★ 771 **loose leaf green tea**
complimentary
- ★ 735 **herbal tea** 1.75
ask your server for selection
- 737 **chai latte** 3.50
- 736 **hot chocolate** 2.65

coffee

- 733 **espresso** 1.75
- 734 **espresso lungo** 1.75
- 735 **espresso macchiato** 1.75
- 743 **espresso doppio** 2.10
- 732 **latte macchiato** 2.10
- 731 **cappuccino** 2.00
- 730 **americano** 1.75
- 738 **iced latte** 2.50
milk, coffee
add scoop of ice-cream 1.50

desserts

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

- 17 **chocolate fudge cake** (v) 6.20
dark chocolate. scoop of vanilla ice-cream
- ★ 18 **vegan chocolate cake** 5.20
cocoa cake with chocolate sauce. icing sugar. vegan vanilla ice-cream
- 19 **apple gyoza** (v) 5.35
four apple dumplings. scoop of vanilla ice-cream. blueberry syrup



wine

by the glass

- 401 **white** 4.85
- 410 **red** 4.85
- 421 **rosé** 4.85
- 500 **plum** 4.85
- red 750ml**
- 411 **merlot** 16.45
cavit. italy
- 412 **cabernet sauvignon-shiraz** 16.95
simonsig. south africa
- 413 **organic red-tempranillo** 16.45
infinitus. spain
- 414 **cabernet sauvignon** 21.95
35° south. chile
- 415 **shiraz** 21.95
les bretèches. lebanon

white 750ml

- 402 **pinot grigio** 16.45
cavit. italy
- 403 **chenin blanc** 16.95
simonsig. south africa
- 404 **organic white-airén** 16.45
infinitus. spain
- 405 **gavi di gavi** 21.95
bergaglio piemonte. italy
- 406 **sauvignon blanc & semillon** 19.65
cordier. bordeaux france
- 407 **chardonnay** 21.95
les bretèches. lebanon

rosé 750ml

- 422 **rosé d'anjou** 16.45
feu. france-loire
- 423 **chenin blanc-pinotage** 17.05
simonsig. south africa

sparkling 750ml

- 408 **prosecco** 18.90
lunetta cavit. italy

sake

gekkeiken sake

- 501 **for one** 2.95 **502 to share** 5.95
japan's national drink, sake. brewed from rice. mild but complex

- 124 **mix it up mochi** (v) 4.75
coconut and mango mochi balls. chocolate sauce. mint
- 131 **white chocolate + ginger cheesecake** (v) 6.20
with caramel sauce + ginger powder
- 142 **banana katsu** (v) 5.35
banana in crispy panko breadcrumbs. caramel sauce. scoop of salted caramel ice-cream.

ice-cream (v)

- vanilla | chocolate | strawberry | salted caramel
- one scoop** 1.50
- two scoops** 2.50
- three scoops** 3.50

★ **vegan ice-cream**

- vegan vanilla | vegan mango sorbet
- one scoop** 1.50
- two scoops** 2.50
- three scoops** 3.50



wagamama

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 3.95 | **large** 4.75



starters

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

- gyoza**
five dumplings packed with taste
- fried**
served with dipping sauce
- 99 **duck ?** 6.95
- steamed**
served grilled with dipping sauce
- ★ 101 **yasai l vegetable** 6.95
- 100 **chicken** 6.95
- 105 **pulled pork ?** 6.95



198

- bao steamed buns**
two fluffy asian buns
- ★ 114 **mixed mushrooms** 6.85
panko aubergine, vegan mayonnaise, coriander
- 112 **aromatic chicken** 6.85
asian slaw + shallots
- 113 **korean barbecue beef** 6.85
red onion, asian slaw, sriracha mayonnaise
- 119 **crispy duck + mushroom ?** 6.95
spicy sauce



110



113

- tokyo fries**
sweet potato matchstick fries with your choice of topping, vegan mayonnaise, sriracha, red chillies, coriander
- 211 **barbecue beef brisket + onions** 6.85
- ★ 210 **aubergine + caramelised onions** 6.85
- ★ 104 **edamame** 5.25
beans with salt or chilli-garlic salt, pop them out of their pod + enjoy
- ★ 110 **bang bang cauliflower** 5.25
crispy cauliflower, firecracker sauce, red + spring onion, fresh ginger, coriander
- 103 **ebi katsu** 7.25
prawns in crispy panko breadcrumbs, coriander, fresh lime, chilli + garlic dipping sauce
- 198 **black pepper prawns** 7.50
wok-fried, tail-on prawns, coriander, lime, red chilli
- 107 **chilli squid** 7.25
crispy fried squid, shichimi spice, chilli + coriander dipping sauce



58

ramen

(raa.muhn)

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

- tantanmen**
ramen noodles, extra rich chicken broth, menma, kimchee, half a tea-stained egg, spring onion, coriander, chilli oil
- 30 **beef brisket** 14.95
- 29 **chicken** 13.25
- 191 **yasai l mushroom** with vegetable broth 13.25
- ★ 23 **kare burosu** 14.50
shichimi-coated silken tofu, udon noodles, curried vegetable broth, grilled mixed mushrooms, seasonal greens, carrot, chilli, coriander
- 22 **grilled duck ?** 15.25
ramen noodles, tender boneless duck leg, citrus ponzu sauce, lamb's lettuce, chilli, spring onions, coriander, vegetable broth
- 31 **shirodashi pork belly ?** 13.50
slow-cooked pork belly, ramen noodles, rich chicken broth with dashi + miso, menma, wakame, half a tea-stained egg, spring onion
- kare lomen**
udon noodles, coconut + chilli broth, beansprouts, cucumber coriander, fresh lime
- 57 **chicken** 14.95
- 58 **prawn** 15.25
- ★ 1159 **yasai l tofu** 14.50
- gyoza**
ramen noodles, vegetable broth, roasted bok choy, half atea-stained egg, chilli sambal paste, coriander, spring onions, chilli oil, gyoza sauce
- 37 **chicken gyoza** 14.95
- ★ 38 **yasai gyoza** 14.50
with udon noodles, egg has been removed

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



23



71

curry

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

- raisukaree** (rice.oo.ka.ree)
mild + citrusy, coconut, mangetout, peppers, red + spring onion, white rice, chilli, coriander, sesame seeds, fresh lime
- 79 **prawn** 14.95
- ★ 76 **tofu** 14.50
- 75 **chicken** 14.50
- firecracker**
bold + fiery, mangetout, red + green peppers, onion, hot red chillies, white rice, sesame seeds, shichimi, fresh lime
- 93 **prawn** 14.95
- ★ 91 **tofu** 13.50
- 92 **chicken** 13.50
- katsu**
chicken or vegetables in crispy panko breadcrumbs, aromatic katsu curry sauce, sticky white rice, side salad, japanese pickles
- 71 **chicken** 12.75
- ★ 72 **yasai** 12.75
- ★ 667 **hot yasai** 12.75
- 666 **hot chicken** 13.25
- 12.75 **yasai l sweet potato, aubergine, butternut squash** 12.75
- 13.25 **hot yasai l sweet potato, aubergine, butternut squash** 13.25

donburi

(don.bur.ee)

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

- teriyaki donburi**
rice noodles, sticky white rice, shredded carrots, lamb's lettuce, spring onion, sesame seeds, side of kimchee
- 69 **beef brisket** 12.95
- 70 **chicken** 11.85
- 89 **grilled duck ?** 15.35
shredded duck in spicy teriyaki sauce, sticky white rice, carrot, mangetout, sweet potato, cucumber, red + spring onion, fried egg, side of kimchee



89



87

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** with miso-fried aubergine 15.75
- 87 **beef brisket** with red onion 14.25
- 89 **chicken** 13.25
- 86 **pork belly** 13.50
- 85 **aubergine + caramelised onion** 12.25
- yaki soba**
soba noodles, egg, peppers, beansprouts, white + spring onion, fried onions, pickled ginger, sesame seeds
- 40 **chicken + prawn** 13.25
- 41 **yasai l mushroom (v)** 11.85
- ★ 1141 **yasai l mushroom** 11.85
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 + prawn** 13.25
- 47 **yasai l tofu (v)** 11.85
- ★ 1147 **yasai l tofu** 11.85
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 **sirloin steak** 15.75
- 46 **salmon ?** 15.25

- 796 **firecracker prawn soba** 14.95
thin noodles, prawns, red + green pepper, mangetout, spring onion, beansprouts, firecracker sauce, fried onions, coriander

- 42 **yaki udon** 13.75
thick udon noodles, chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms, peppers, curry oil, fried shallots, pickled ginger, sesame seeds.
- ★ 303 **chillies** 1.00
- ★ 300 **extra rice** 3.00
- 301 **extra noodles** 3.00
- 305 **kimchee** 1.00
spicy fermented cabbage + radish with garlic
- 400 **extra sauce** 2.00

- (v) **vegetarian**
- ★ **vegan**
- ⚠ **may contain shell or small bones**
- new** **new**
- refreshed** **refreshed**
- ⚠ **may contain nuts**

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

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, coriander, a side of curried salad dressing
- 74 **chicken** 11.75
- ★ 77 **yasai l aubergine** 11.75
- warm salad ?**
chicken or tofu + aubergine, stir-fried peppers, mangetout, tender stem broccoli, mixed leaves, sweet sauce, spring onions, cashew nuts
- 66 **chicken** 11.75
- ★ 63 **yasai l tofu + aubergine** 11.75
- 230 **shu's shiok chicken** 12.45
ginger, garlic + herb marinated roasted chicken, coconut + lemongrass dressed rice, pickled slaw, caramelised lime, chilli