

wagamama

you may notice something different about this wagamama visit. to make sure dining in is as safe as possible, we've removed our normal menus. this limits contact to help keep everyone protected. instead, you will find the menu right here on your placemat

we've also reduced our offering, but all the classics are still there! this helps our kitchens running on smaller teams, to nourish guests, from bowl to soul, with ease

sides

small plates with big taste. most people share three between two, alongside their main dish

- 121 • **bang bang prawns 6.50**
large prawns stir-fried with red and spring onions coated in a firecracker mayonnaise and garnished with chillies, coriander and lime
- 1104 • **edamame (vg) 5.15**
steamed edamame beans. served with salt or chilli garlic salt
- 1106 • **wok-fried greens (vg) 4.85**
tenderstem broccoli and bok choy, stir-fried in a garlic and soy sauce
- 94 • **tama squid 6.95**
crispy fried squid balls, drizzled with okonomiyaki sauce and mayonnaise finished with aonori and bonito flakes
- 108 • **tori kara age 5.95**
seasoned, crispy chicken pieces dressed in and served with a spiced sesame and soy sauce. garnished with lime
- 107 • **chilli squid 6.95**
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce
- 103 • **ebi katsu 6.95**
crispy fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce. garnished with lime
- 110 • **bang bang cauliflower (vg) 4.95**
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger
- 96 • **lollipop prawn kushiyaki 6.95**
skewers of grilled prawns marinated in lemongrass lime and chilli, served with a caramelised lime
- 11009 • **raw salad 3.95 (vg)**
mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot and red onion, topped with fried shallots and finished with the wagamama house dressing

gyoza

five dumplings packed with taste

steamed

served grilled and with a dipping sauce

- 11101 • **yasai | vegetable (vg) 5.85**
- 100 • **chicken 5.95**
- 105 • **pulled pork 5.95**
- fried**
- 99 • served with a dipping sauce
- duck 5.95**

bao buns

two small, fluffy asian buns served with coriander and mayonnaise

- 118 • **chicken katsu + crunchy asian slaw (premium) 6.95**
- 115 • **pork belly and panko apple 5.95**
- 113 • **korean barbecue beef and red onion 5.95**
- 114 • **mixed mushroom and panko aubergine (v) 5.95**
- 11114 • **mixed mushroom and panko aubergine (vg) 5.95**

extras tasty additions to your meal

- 304 • **japanese pickles (vg) 1**
- 303 • **chillies (vg) 1**
- 310 • **extra tofu (vg) 75P**



ramen

fresh noodles in steaming broth, topped with meat or vegetables

- 1123 • **kare burosu ramen (vg) 12.95**
shichimi-coated silken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with seasonal greens, carrot, chilli and coriander
- 30 • **tantanmen beef brisket ramen 13.95**
korean barbecue beef brisket, served on a bed of noodles in an extra rich chicken broth. topped with half a tea-stained egg, menma, kimchee and spring onions
- 20 • **chicken ramen 10.95**
grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with seasonal greens, menma and spring onions
- 25 • **chilli chicken 11.95**
- 24 • **chilli beef 13.95**
chilli ramen noodles in a spicy chicken broth topped with red onion, spring onions, beansprouts, chilli, coriander and fresh lime
- 31 • **shirodashi ramen 13.95**
slow-cooked seasoned pork belly on top of noodles in a rich chicken broth with dashi and miso, topped with seasonal greens, menma, spring onions, wakame and half a tea-stained egg
- 21 • **wagamama ramen 13.95**
grilled chicken, seasoned pork, chikuwa, tail-on prawns and shell-on mussels on top of noodles in a rich chicken broth with dashi and miso, topped with half a tea-stained egg, menma, wakame, spring onions and spinach

customise my broth

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

donburi

a big bowl of rice, topped with tender meat and crunchy vegetables. traditional + hearty

- cha han donburi 9.95**
stir-fried brown rice with egg, mushrooms, mangetout, sweetcorn and spring onions. served with a side of japanese pickles
- 78 • **yasai | tofu and vegetable (v) 1178 • (vg)**
- 77 • **chicken and prawn**
- teriyaki donburi 12.95**
chicken or beef brisket in a teriyaki sauce served with sticky white rice, shredded carrots, seasonal greens and onions. garnished with sesame seeds and a side of kimchee
- 70 • **chicken 69 • beef brisket**
- 89 • **grilled duck donburi 14.95**
tender shredded duck leg in a spicy teriyaki sauce. served with carrots, mangetout, sweet potato and red onion on a bed of sticky white rice. finished with a crispy fried egg, shredded cucumber and spring onions with a side of kimchee
- 67 • **spicy tuna kokoro bowl 14.95**
slightly seared and diced shichimi-coated tuna, served with sticky white rice, edamame beans, pickled carrot, mooli and cucumber. topped with half a tea-stained egg and finished with teriyaki sauce, coriander and sriracha mayonnaise

teppanyaki

noodles sizzling from the grill. turned quickly so that the noodles are soft but the vegetables crunchy

- 42 • **yaki udon 11.95**
udon noodles cooked in curry oil with chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms and peppers. garnished with fried shallots, pickled ginger and sesame seeds
- yaki soba 9.95**
soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds
- 41 • **yasai | mushroom and vegetable (v) 1141 • (vg)**
- 40 • **chicken and prawn**
- 45 • **teriyaki soba: beef or salmon 14.95**
soba noodles cooked in curry oil with mangetout, bok choy, red onion, chilli and beansprouts in a teriyaki sauce. garnished with sesame seeds
- pad thai**
rice noodles in an amai sauce with egg, beansprouts, leeks, chilli and red onion. garnished with fried shallots, fresh herbs and lime
- 47 • **yasai | tofu and vegetable (v) 10.95 1147 • (vg)**
- 48 • **chicken and prawn 11.95**

customise my noodles with
soba thin, wheat egg
udon thick, white without egg (vg)
rice noodle thin, flat without egg or wheat (vg)

- 88 • **steak bulgogi 14.95**
marinated sirloin steak and miso-fried aubergine served on a bed of a soba noodles, dressed in a sesame and bulgogi sauce, finished with spring onions, kimchee and half a tea-stained egg

curry

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

- raisukaree**
a mild coconut and citrus curry, with mangetout, peppers, red and spring onions. served with white rice, a sprinkle of mixed sesame seeds, chilli, coriander and fresh lime
- 75 • **chicken 12.95**
- 79 • **prawn 13.95**
- katsu curry**
chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky white rice and a side salad
- 71 • **chicken 10.95**
- 1172 • **yasai | sweet potato, aubergine and butternut squash (vg) 9.95**
- firecracker**
a fiery mix of mangetout, red and green peppers, onions and hot red chilli. served with white rice, sesame seeds, shichimi and fresh lime
- 92 • **chicken 11.95**
- 93 • **prawn 12.95**

fresh juices

squeezed, pulped, poured fresh

regular 4.95 large 5.95

- 01 • **raw (vg)**
carrot, cucumber, tomato, orange and apple
- 03 • **orange (vg)**
orange juice. pure and simple
- 08 • **tropical (vg)**
mango, apple and orange
- 11 • **positive (vg)**
pineapple, lime, spinach, cucumber and apple
- 14 • **power (vg)**
spinach, apple and ginger
- 02 • **fruit (vg)**
apple, orange and passion fruit
- 06 • **super green (vg)**
apple, mint, celery and lime
- 10 • **blueberry spice (vg)**
blueberry, apple and carrot with a touch of ginger
- 13 • **repair (vg)**
kale, apple, lime and pear

salads

- 61 • **harumase glass noodle salad chicken 9.95**
glass noodles mixed with chicken, kale, edamame, mangetout, seasonal greens and blackened carrots. topped with fresh mint, crispy fried shallots and dressed with a spicy vinegar dressing
- 62 • **harumase glass noodle salad tofu (vg) 9.95**
glass noodles mixed with tofu, kale, edamame, mangetout, seasonal greens and blackened carrots. topped with fresh mint, crispy fried shallots and dressed with a spicy vinegar dressing
- 60 • **orange + sesame chicken 9.90**
marinated chicken with mixed leaves, orange, red and spring onions, mangetout and cashew nuts with a sesame, orange, thai basil and mint dressing. garnished with sesame seeds and coriander
- 63 • **chicken miso salad 8.95**
shredded chicken with wasabi rocket, carrot, pea shoots, spring onions, goma wakame seaweed with a miso mayonnaise dressing. garnished with hijiki and sesame seeds
- 64 • **salmon miso salad 12.40**
warm flaked salmon with wasabi rocket, carrot, pea shoots, spring onions, goma wakame seaweed with a miso mayonnaise dressing. garnished with hijiki and sesame seeds
- 66 • **warm chilli chicken salad 11.25**
a recent addition to our menu as a main course. our salads are great on their own, but also a sharing course for several people.
- 1165 • **warm chilli tofu salad (vg) 10.95**
crispy tofu, creamy aubergine and crunchy veg stir fried in a sweet chilli sauce



drinks menu

Follow us



new

- 53 • **yasai yakimeshi (v) 9.95**
indonesian fried rice dish with tofu, mangetout, great carrots, red and spring onions, sweet potato, butternut squash topped with a fried egg and garnished with cucumber, shallots and spicy paste
- 68 • **seared nuoc cham tuna 14.95**
seared nuoc cham tuna steak on a bed of quinoa with stir-fried kale, sweet potato, edamame beans, grated peppers, garnished with coriander + lime
- 50 • **chicken yakimeshi 9.95**
indonesian fried rice dish with mangetout, grated carrots, red and spring onions, sweet potato, butternut squash topped with a fried egg and garnished with cucumber, shallots and a spicy paste
- 82 • **shichimi tofu kokoro (vg) 10.95**
freshly cooked silken tofu coated in shichimi with greens, red onion, red and green peppers, sweet potato, edamame, beans and grated carrot served on a bed of teriyaki-infused rice garnished with coriander, lime and chilli
- 74 • **naked katsu bowl 9.95**
chicken, bown rice, edamame beans, carrot, mixed leaves, red pickles, salad dressing and katsu curry sauce served on the side
- 43 • **prawn kakushin udon 11.95**
stir-fried prawns with udon noodles, onions, mangetout, beansprouts, shiitake mushrooms and grated butternut squash garnished with pickled ginger and shichimi. served with miso cucumber on the side
- 54 • **beef yakimeshi 14.95**
indonesian fried rice dish with mangetout, grated carrots, red and spring onions, sweet potato, butternut squash topped with a fried egg and garnished with cucumber, shallots and a spicy paste
- 81 • **teriyaki salmon kokoro 14.95**
freshly cooked salmon with greens, red onion, red and green peppers, sweet potato, edamame beans and grated carrot served on a bed of teriyaki-infused rice and garnished with coriander, lime and chilli



all of our vegan dishes have been registered with The Vegan Society

our staff receive 100% of tips

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

turn over to see allergy + intolerance information