



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

spirits

- 511 | 514 **ballantine's** 2.5 | 4.5
- 513 | 518 **jack daniel's** 2.5 | 4.5
- 567 | 568 **nikka** 2.5 | 4.5

shots

- 551 | 533 **smirnoff** 2.5 | 4.5
- 561 | 562 **bacardi** 2.5 | 4.5
- 573 | 574 **havana club** 2.5 | 4.5

gin add mixers for 1.25

- 531 | 532 **tanqueray** 2.6 | 4.6
served with lime wedge
- 533 | 534 **hendrick's** 2.6 | 4.6
served with cucumber slice
- 531 | 532 **opihir** 2.6 | 4.6
served with fresh ginger
- 533 | 534 **rives pink gin** 2.6 | 4.6
served with fresh strawberries

hot drinks

tea

- ★ 761 **english breakfast** 2.55
- 761 **hot chocolate** 2.95
- ★ 765 **ginger and lemon** 2.55
- ★ 762 **green tea** free
- ★ 784 **fresh mint** 2.95

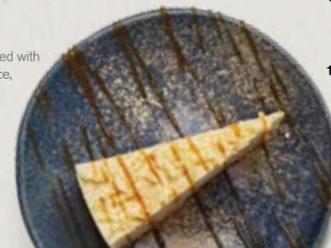
coffee

- ★ 731 **espresso**
reg 2.2 large 2.4
- ★ 732 **double espresso**
reg 2.4 large 2.6
- 733 **americano** 2.45
- 734 **cortado** 2.45
- 739 **macchiato** 2.15
- 740 **iced coffee** 3.05
- latte**
735 reg 2.55
736 large 3.05
- cappuccino**
737 reg 2.55
738 large 3.05

desserts

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

- ★ 142 **banana katsu** 5.95
banana in crispy panko breadcrumbs. miso caramel ice cream. toffee sauce
- 131 **white chocolate + ginger cheesecake (v)** 5.95
with toffee sauce
- 122 **sweet bao buns** 4.95
fried + sugar coated bao bun filled with ice cream + toffee caramel sauce, garnished with fresh mint
- ★ 135 **mango sorbet** 4.95
- ★ 136 **lemon sorbet** 4.95



beer + cider

- ★ 601 **asahi** 330ml 3.95
- ★ 613 **heineken** draught 1/2 pint 2.5 pint 4.2
- ★ 607 **tiger** 330ml 3.95
- ★ 608 **heineken 0.0%** 330ml 2.95
- 618 **strawberry + lime** 500ml 5.95
- 619 **wild berry** 500ml 5.95



wine

red

- 431 **pinna fidelis roble** 750ml 250ml 175ml
19.95 6.5 4.75
- 441 **corona de aragon garnacha** 14.95 5.25 3.25
- 435 **glorioso selección especial** 24.95

white

- 405 **corona de aragon macabeo chardonnay** 750ml 250ml 175ml
15.95 5.45 3.95
- 415 **mommessin sauvignon blanc** 18.95 6.25 5.5
- 411 **pinot grigio venezie** 18.95 6.25 5.5

rosé

- 455 **corona de aragon garnacha** 750ml 250ml 175ml
15.95 5.45 3.95
- 450 **poeti rose venezie brut** 750ml 125ml
23.95 5.25

sparkling

- 480 **poeti prosecco** 750ml
23.95
- 470 **pelato amore spum** 28.95

sushi wine

- 425 **oroya sushi wine** 750ml
19.95

digestif

- 578 **pacharan** 4.5

soft drinks

- ★ 705 **coke** 2.95
- diet coke** 2.95
- coke zero** 2.95
- ★ 701 **still water** reg 2.2
- ★ 703 **large** 3.95
- ★ 708 **sprite zero** 2.95
- ★ 713 **fanta orange** 2.95
- ★ 702 **sparkling water** reg 2.2
- ★ 704 **large** 3.95

- ★ 140 **coconut reika ice cream** 4.95
with coconut flakes + passion fruit sauce

- ★ 128 **salted caramel ice cream** 4.95
with toffee sauce + fresh mint

- 916 **apple + mango lolly** 4.95

- 917 **apple + blackcurrant lolly** 4.95

- 127 **mochi (ask for flavour)** 6.95
three little balls of ice cream wrapped in a layer of sticky rice. served with chocolate sauce

- 129 **mix + match** 4.95



true
nourishment
from bowl
to soul

refreshing juices

raw energy is the rejuvenating power of uncooked fruits + vegetables. our juices are full of it. each glass is one of your 5-a-day to boost your immunity + contain no added sugar

regular 4.95 | **large** 5.95



★ **08 tropical**
mango, apple, orange

★ **13 repair**
kale, apple, lime, pear

★ **02 fruit**
apple, orange, passion fruit

★ **10 blueberry spice**
blueberry, apple, ginger



★ **11 positive**
pineapple, lime, spinach, cucumber, apple



★ **14 power**
spinach, apple, fresh ginger

sides

small bowls, big flavour. from bright, crunchy edamame beans to freshly steamed gyoza. our sides are perfect to break the ice + chopsticks over. most people share three between two, alongside their main dish

gyoza

five dumplings packed with taste

fried

served with dipping sauce

★ **11101 yasai | vegetable** 5.85

99 duck 5.95

steamed

served grilled with dipping sauce

100 chicken 5.95

105 pulled pork 5.95



11101

113

bao steamed buns

two fluffy asian buns

★ **11114 mixed mushrooms** 5.95

panko aubergine, vegan mayonnaise, coriander

118 chicken katsu + crunchy asian slaw 6.95

crunchy asian slaw, mayonnaise, coriander

115 pork belly 6.5

panko apple, sriracha, mayonnaise, coriander

113 korean barbecue beef 6.95

red onion, asian slaw, sriracha mayonnaise

★ **11104 edamame** 5.15

beans with salt or chilli-garlic salt, pop them out of their pod + enjoy

★ **110 bang bang cauliflower** 4.95

crispy cauliflower, firecracker sauce, red + spring onion, fresh ginger, coriander

★ **11106 wok-fried greens** 5.25

tenderstem broccoli, bok choy, garlic + soy sauce

★ **11009 raw salad** 3.95

mixed leaves, edamame beans, baby plum tomatoes, seaweed, pickled mooli, carrot + red onion, fried shallots, wagamama dressing

121 bang bang prawns 6.5

firecracker mayonnaise, red + spring onion, coriander, chilli, fresh lime

103 ebi katsu 7.1

prawns in crispy panko breadcrumbs, coriander, fresh lime, chilli + garlic dipping sauce

107 chilli squid 7.1

crispy fried squid, shichimi spice, chilli + coriander dipping sauce

96 prawn kushiyaki 7.1

skewered grilled prawns, lemongrass + chilli marinade, caramelised lime

27 chicken yakitori 5.95

marinated miso glazed chicken skewers, spicy teriyaki sauce, shichimi, spring onions

108 tori kara age 5.95

crispy chicken pieces, fresh lime, spiced sesame + soy dipping sauce

★ **1120 sticky vegan "ribs"** 7.5

mushroom + soya protein 'ribs', sweet + spicy sticky sauce, sesame seeds, spring onion



27



30

ramen

(raa.muhn)

there are many ways to serve ramen, but only one way to truly to eat it... with maximum gusto. immerse yourself in steam, trail the noodles up between your teeth + slurp the soup heartily. for the noodles are the heart of the ramen, but the soul of the bowl is the broth

★ **1123 kare burosu** 13.5

shichimi-coated silken tofu, udon noodles, curried vegetable broth, grilled mixed mushrooms, seasonal greens, carrot, chilli, coriander

21 wagamama's own 14.75

grilled marinated chicken, seasoned pork, tail-on prawns shell-on mussels, chikuwa, half a tea-stained egg, menma, wakame, spring onion, pea shoots, rich chicken broth with dashi + miso

20 grilled chicken 11.5

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 16.25 **25 chicken** 12.75

30 tantanmen beef brisket 14.5

korean barbecue beef, ramen noodles, extra rich chicken broth, menma, kimchee, half a tea-stained egg, spring onion, coriander, chilli oil

31 shirodashi pork belly 14.5

slow-cooked pork belly, ramen noodles, rich chicken broth with dashi + miso, seasonal greens, menma, wakame, half a tea-stained egg, spring onion

★ **1122 spicy vegan short "rib" ramen** 12

mushroom + soya protein 'ribs' in a sweet + spicy sticky sauce, udon noodles, roasted bok choy, spring onion, chilli.

customise my broth

light chicken or vegetable

spicy chicken or vegetable with chilli

rich reduced chicken broth with dashi + miso

extras

tasty additions to your meal

★ **303 chillies** 1

★ **310 extra tofu** .75

300 extra rice 2

301 extra noodles 2

306 kimchee 1

spicy fermented cabbage + radish with garlic

305 tea-stained egg (v) 1

♥ it's good to know our team receive 100% of tips



56

curry

cooked patiently to let the flavours infuse but served fresh as soon as it's ready. we believe variety is the spice of life so our curries range from fragrant to seriously fiery

raisukaree (rice.oo.ka.ree)

mild + citrusy, coconut, mangetout, peppers, red + spring onion, white rice, chilli, coriander, sesame seeds, fresh lime

79 prawn 14.5 **75 chicken** 13.5

★ **1180 tofu** 12.5

firecracker

bold + fiery, mangetout, red + green peppers, onion, hot red chillies, white rice, sesame seeds, shichimi, fresh lime

93 prawn 13.5 **92 chicken** 12.5

★ **1191 tofu** 11.5

katsu

chicken or vegetables in crispy panko breadcrumbs, aromatic katsu curry sauce, sticky white rice, side salad, japanese pickles

71 chicken 11.5 **666 hot chicken** 12.5

★ **1172 yasai | sweet potato, aubergine, butternut squash** 10.5

★ **667 hot yasai | sweet potato, aubergine, butternut squash** 11.5

nikko

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

57 prawn 14.5 **56 chicken** 13.5

★ **58 tofu** 13.5



70

donburi

(don.bur.ee)

our kitchens are open + so are our bowls. no dish shows this off better than the donburi. sticky rice, tender protein, crunchy vegetables + a ladle of sauce. snap your chopsticks, mix + devour

teriyaki 13.5

teriyaki sauce, sticky white rice, shredded carrots, seasonal greens, spring onion, sesame seeds, side of kimchee

69 beef brisket

70 chicken

89 grilled duck 15.5

shredded duck in spicy teriyaki sauce, sticky white rice, carrot, mangetout, sweet potato, cucumber, red + spring onion, fried egg, side of kimchee

yakimeshi

white rice, mangetout, carrot, red + spring onion, sweet potato, butternut squash, cucumber, shallots, fried egg, spicy paste

50 chicken 11.5

53 yasai | tofu 10.5



42

teppanyaki

(teh.puh.nya.kee)

sizzling noodles straight from the grill, turned quickly, so the noodles are soft but the vegetables are crunchy, maintaining their raw power

yaki soba

soba noodles, egg, peppers, beansprouts, white + spring onion, fried onions, pickled ginger, sesame seeds

40 chicken + prawn + beef 11.5

41 yasai | mushroom (v) 10.5

★ **1141 yasai | mushroom** 10.5

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 12.5

47 yasai | tofu (v) 11.5

★ **1147 yasai | tofu** 11.5

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 16.5 **45 salmon** 16.5

42 yaki udon 12.5

udon noodles, chicken, prawns, egg, beansprouts, leeks, mushrooms, peppers, curry oil, fried onions, pickled ginger, sesame seeds, bonito flakes

44 ginger chicken udon 12.5

udon noodles, marinated chicken, egg, mangetout, chilli, beansprouts, red + spring onion, pickled ginger, coriander

88 steak bulgogi 16.5

marinated sirloin, miso-fried aubergine, thin noodles, sesame + bulgogi sauce, spring onion, kimchee, half a tea-stained egg, coriander

63 chicken 9.75

64 salmon 13



new

gyoza ramen

gyoza

ramen noodles, vegetable broth, roasted bok choy, half a tea-stained egg, chilli sambal paste, coriander, spring onions, chilli oil, gyoza sauce

37 chicken gyoza 12.5

39 duck gyoza 12.5

★ **1138 yasai gyoza (v)** 12.5

with udon noodles, the egg has been removed

kokoro bowls

(koh-koh-roh)

kokoro means spirit, heart + mind. because these bowls are freshly balanced to leave you feeling light + rejuvenated

teriyaki kokoro bowls

white rice, kale, carrots, edamame beans, red onion, sweet potato, red + green peppers, teriyaki sauce, chilli, coriander, fresh lime

81 salmon 15.5

★ **82 shichimi tofu** 11.5

67 spicy tuna kokoro bowl 15.5

shichimi-coated tuna, sticky white rice, edamame beans, pickled carrot, mooli, cucumber, half a tea-stained egg, teriyaki sauce, coriander, sriracha mayonnaise

salads

the wagamama way. light, vibrant, nourishing

miso salad

wasabi rocket, carrot, pea shoots, spring onions, goma wakame seaweed, miso mayonnaise dressing hijiki, sesame seeds

63 chicken 9.75

64 salmon 13

(v) **vegetarian**

★ **vegan**

🍴 **may contain shell or small bones**

new

refreshed

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