



fill out a survey  
to be in with a  
chance to  
win a free meal

# wagamama

the  
vegan  
edit

## sides

- 104 • **edamame** (vg) 6.75  
beans with salt or chilli-garlic salt
- 114 • **bang bang cauliflower** (vg) 7.25  
crispy cauliflower, firecracker sauce, red + spring onion, fresh ginger, coriander
- 111 • **wok-fried greens** (vg) 6.45  
broccoli, bok choy, garlic + soy sauce
- 116 • **mixed mushroom bao buns** (vg) 7.80  
panko aubergine
- 101 • **yasai | vegetable gyoza** (vg) 7.80  
steamed + grilled with dipping sauce
- 105 • **katsu sweet potato bites** (vg) 3.95  
katsu mayo, shichimi, spring onions, coriander

## mains

- 1141 • **yasai yaki soba** (vg) 13.55  
rice or udon noodles, mushrooms, peppers, beansprouts, white + spring onion, fried shallots, pickled ginger, sesame seeds
- 1147 • **yasai pad thai** (vg) 13.55  
rice noodles, tofu, amai sauce, beansprouts, leeks, chilli, red + spring onion, fried shallots, mint, coriander, fresh lime
- 64 • **tofu raisukaree** (vg) 14.90  
mild + citrusy, tofu, coconut, mangetout, peppers, red + spring onion, sesame seeds, chilli, coriander, fresh lime, white rice
- 72 • **yasai katsu curry** (vg) 14.90  
aromatic katsu curry sauce, sweet potato, aubergine, butternut squash in crispy panko breadcrumbs, sticky white rice, side salad, japanese pickles
- 23 • **kare burosu** (vg) 15.95  
shichimi-coated silken tofu, grilled mixed mushrooms, seasonal greens, carrot, chilli, coriander, udon noodles, curried vegetable broth
- 53 • **yasai nikko curry** (vg) 15.30  
fragrant coconut, lemongrass + turmeric soup, tofu, 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
- 61 • **firecracker tofu** (vg) 13.50  
bold + fiery, tofu, mangetout, red + green peppers, onion, hot red chillies, sesame seeds, shichimi, fresh lime, white rice
- 55 • **warm chilli tofu salad** (vg) 13.45  
tofu, stir-fried red peppers, mangetout, broccoli, red onions, baby gem lettuce, chilli sauce, chilli, spring onions + fried shallot
- 38 • **yasai itame** (vg) 13.55  
spicy + green, coconut + lemongrass soup with tofu, beansprouts, red + spring onion, bok choy, peppers, mushrooms, chilli, fresh lime, rice noodles, coriander
- 74 • **miso mixed vegetable hiyashi bowl** (vg) 11.80 **• new •**  
light + refreshing glass noodles, mixed mushrooms, broccoli, spinach, turmeric roasted cauliflower, pickled asian slaw, spring onions, fresh coriander + chilli, white miso dressing

**extras** tasty additions to your meal

- 303 • **chillies** (vg) 1.00
- 301 • **noodles** 2.95
- 300 • **rice** (vg) 2.95
- 302 • **kimchee** 1.50  
spicy fermented cabbage + radish with garlic
- 109 • **miso soup, japanese pickles** (vg) 1.95
- 307 • **tea-stained egg** (v) 1.00

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

★ guest favourite beef origin: ireland | IE-APR-2022

## sides

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

- 104 • **edamame** (vg) 6.75  
beans with salt or chilli-garlic salt
- 114 • **bang bang cauliflower** (vg) 7.25  
crispy cauliflower, firecracker sauce, red + spring onion, fresh ginger, coriander
- 111 • **wok-fried greens** (vg) 6.45  
broccoli, bok choy, garlic + soy sauce
- 112 • **suribachi chicken wings** ‡ 7.60  
gently-spiced yakitori sauce, spring onions, mixed sesame seeds
- 107 • **tori kara age** ‡ 7.95  
crispy chicken pieces, fresh lime, spiced sesame + soy dipping sauce
- 110 • **chilli squid** 8.85  
crispy fried squid, shichimi spice, chilli + coriander dipping sauce
- 105 • **katsu sweet potato bites** (vg) 3.95  
katsu mayo, shichimi, spring onions, coriander
- 103 • **ebi katsu** 8.95  
prawns in crispy panko breadcrumbs, coriander, fresh lime, chilli + garlic dipping sauce
- ★ **bao buns**  
two fluffy asian buns with coriander + mayonnaise
- 115 • **pork belly** 7.80  
panko apple, sriracha
- 113 • **korean barbecue beef** 7.80  
red onion
- 116 • **mixed mushroom** (vg) 7.80  
panko aubergine

## gyoza

five dumplings packed with taste  
steamed

- served grilled with dipping sauce
- 106 • **pulled pork** 7.80
- 101 • **yasai | vegetable** (vg) 7.80
- 100 • **chicken** 7.80

**fried**

served with dipping sauce

- 99 • **duck** 8.65



101

## salads

the wagamama way. light, vibrant, nourishing

**warm chilli salad**

stir-fried red peppers, mangetout, broccoli, red onions, baby gem lettuce, chilli sauce, chilli, spring onions + fried shallot

- 56 • **chicken** 13.80
- 55 • **yasai | tofu and vegetable** (vg) 13.45

## donburi

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

**yakimeshi** **• new •**

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

- 77 • **chicken** 12.45
- 78 • **yasai** (v) 11.95

**teriyaki**

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

- 57 • **beef brisket** 15.95
- 58 • **chicken** 13.75

★ 54 • **grilled duck** ‡ 19.55

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

**customise my rice**

**white** steamed **brown** slightly nutty **sticky white**



**new**

## summer noodles

**hiyashi bowls**

light + refreshing glass noodles, turmeric roasted cauliflower, pickled asian slaw, spring onions, fresh coriander + chilli, dressing

- 751 • **teriyaki chicken** 12.45  
with kimchee miso dressing

- 74 • **miso mixed vegetable** (vg) 11.80  
with white miso dressing

## curry

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

**nikko 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

- 52 • **prawn** 17.50
- 51 • **chicken** 15.60
- 53 • **yasai | tofu** (vg) 15.30

★ **raisukaree**

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

- 79 • **prawn** 17.50
- 60 • **chicken** 15.60
- 64 • **tofu** (vg) 14.90

**firecracker**

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

- 63 • **prawn** 16.40
- 62 • **chicken** 14.90
- 61 • **tofu** (vg) 13.50

**katsu**

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

- 71 • **chicken** 15.90
- 72 • **yasai | sweet potato, aubergine, butternut squash** (vg) 14.90

**itame**

spicy + green, coconut + lemongrass soup with beansprouts, red + spring onion, bok choy, peppers, mushrooms, chilli, fresh lime, rice noodles, coriander

- 34 • **prawn** 16.40
- 37 • **chicken** 13.85
- 38 • **yasai | tofu** (vg) 13.55

**customise my rice**

**white** steamed **brown** slightly nutty **sticky white**

## kokoro bowls

'kokoro' means 'spirit, heart + mind'. the bowl to feed your soul

**teriyaki kokoro bowl**

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

- 69 • **salmon** ‡ 17.25
- 59 • **shichimi tofu** (vg) 13.80

★ 73 • **naked katsu** 13.20

grilled curried chicken, brown rice, edamame beans, shredded carrots, dressed mixed leaves, japanese pickles, side of katsu curry sauce

but wait ... there's more!

# turn over for drinks + desserts

## teppanyaki

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

**yaki soba**

thin noodles, egg, peppers, beansprouts, white + spring onion, fried shallots, pickled ginger, sesame seeds

- 40 • **chicken + prawn** 14.60
- 41 • **yasai | mushroom** (v) 13.55

**pad thai**

rice noodles, amai sauce, egg, beansprouts, leeks, chilli, red + spring onion, fried shallots, mint, coriander, fresh lime

- 46 • **chicken + prawn** 15.60
- 47 • **yasai | tofu** (v) 13.55

★ **teriyaki soba**

thin noodles, curry oil, mangetout, bok choy, red + spring onion, chilli, beansprouts, teriyaki sauce, coriander, sesame seeds

- 67 • **salmon** ‡ 19.00
- 66 • **sirloin steak** 20.05
- 68 • **chicken** 15.40

42 • **yaki udon** 14.90

thick noodles, curry oil, chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms, peppers, fried shallots, pickled ginger, sesame seeds

**customise my noodles**

**ramen noodle** thin, wheat, egg (v)

**udon** thick, white without egg (vg)

**rice noodle** thin, flat without egg or wheat (vg)

## ramen

fresh noodles in steaming broth, topped with meats or vegetables

chef's recommendation

33 • **tantanmen beef brisket** 17.15

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

20 • **grilled chicken** 13.85

marinated chicken, seasonal greens, menma, spring onion, rich chicken broth with dashi + miso

**chilli ramen**

red + spring onion, beansprouts, coriander, fresh lime, spicy chicken broth

24 • **sirloin steak** 19.45

25 • **chicken** 14.90

23 • **kare burosu** (vg) 15.95

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

30 • **grilled duck** ‡ 18.45

tender, boneless duck, citrus ponzu sauce, noodles, chilli, spinach, spring onions, coriander, vegetable broth

31 • **shirodashi pork belly** 15.20

slow-cooked with pea shoots, menma, spring onion, wakame, half a tea-stained egg, rich chicken broth with dashi + miso

**ramen hacks extra toppings**

add gyoza 3.00 | add a tea stained egg 1.00

add kimchee 1.50 | chilli garlic seasoning 0.50

**customise my broth**

**light** chicken or vegetable

**spicy** chicken or vegetable with chilli

**rich** reduced chicken broth with dashi + miso

## immunity tune up

our range of fresh, vibrant juices are packed full of raw power. pressed, pulped + poured to tune up your immunity. drink fresh

regular 4.25 large 5.25



**01 high five**  
apple, pineapple, lemon, melon, orange



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



**03 orange**  
fresh orange juice



**08 blueberry spice (vg)**  
apple, carrot, fresh ginger, blueberries



**17 positive**  
pineapple, lime, spinach, cucumber, apple



**18 power (vg)**  
spinach, apple, fresh ginger

## drinks

### beer

crafted to complement the flavours of asia

- 716 • heineken | holland 330ml 5.25
- 714 • heineken 0.0% 330ml 4.65
- 705 • singha | thailand (vg) 330ml 5.25
- 701 • tiger draught | singapore 568ml 6.45
- 709 • asahi draught | japan (vg) 568ml 6.45
- 708 • orchard thieves cider | england 568ml 6.65
- 715 • kirin | japan 500ml 6.95



### cocktails

(exclusive to south king street)

- waga colada (vg) 11.95**  
gin, yuzu sake, coconut milk, pineapple juice, pandan leaf
- mama mango (vg) 10.95**  
sake, mango, ginger beer, chillies
- japanese iced tea (vg) 9.95**  
vodka, gin, kwai feh, xante, lemonade



### soft drinks

- 812 • homemade lemonade (vg) 2.80
- 801 - 810 • still water (vg) 330ml 2.50 | 750ml 4.95
- 802 - 811 • sparkling water (vg) 330ml 2.50 | 750ml 4.95
- 803 - 804 • coke | coke zero (vg) 200ml 2.80 | 2.75
- 806 - 807 • 7up (vg) | 7up free (vg) 200ml 2.80 | 2.75
- 805 • club orange (vg) 220ml 2.80
- 808 • peach iced tea (vg) 2.80
- 809 • milk 1.80

### wine

#### white

413 • 412 • 411 • pinot grigio 750ml bottle 22.95 | 250ml glass 7.95 | 175ml glass 5.95

423 • 422 • 421 • premiere cuvee blanc 750ml bottle 25.95 | 250ml glass 8.95 | 175ml glass 6.95

#### red

513 • 512 • 511 • viano montepulciano 750ml bottle 22.95 | 250ml glass 7.95 | 175ml glass 5.95

523 • 522 • 521 • premiere cuvee rouge 750ml bottle 25.95 | 250ml glass 8.95 | 175ml glass 6.95

#### rosé

613 • 612 • 611 • abadia mercier rose 750ml bottle 22.95 | 250ml glass 7.95 | 175ml glass 5.95

#### other wines

631 • 633 • prosecco 750ml 24.95 | 200ml 8.25

601 • sake (vg) 180ml 9.95

602 • plum wine 125ml 5.95

## desserts

something sweet but different, a selection of desserts inspired by the flavours of asia

### ice cream

- 274 • bao-nut + ice cream 4.95  
fried + sugar coated bao bun filled with ice cream + toffee caramel sauce, fresh mint
- 275 • mochi balls 5.25  
chocolate, mango, coconut or a combination of all three flavours of our mochi ice cream. little balls of ice cream wrapped in a layer of sticky rice, served with chocolate sauce
- 270 • coconut reika 5.25  
3 scoops of coconut ice cream topped with a tropical fruit coulis and coconut flakes
- 281 • selection of ice-creams 5.25  
3 scoops to choose from: coconut, vanilla, salted caramel, raspberry sorbet (vg)
- 279 • banana katsu 6.25
- 280 • raspberry sorbet 5.25

### cakes

- 269 • chocolate cake 6.45  
rich moist chocolate cake infused with belgian chocolate and finished with dark chocolate ganache and chocolate shavings. served with salted caramel ice cream
- 268 • lemon + berries cheesecake 7.45  
rich and tangy lemon cream cheese on a delicious biscuit base + mixed berries + ice cream



269



268



274

### hot drinks

- 92 • americano 3.00
- 93 - 94 • espresso | double espresso 2.60 | 2.80
- 95 - 96 • cappuccino | latte 3.40
- 97 • flat white 3.30
- 98 • hot chocolate 3.60
- 900 • fresh mint tea 2.65
- 91 • teapigs tea selection 2.65  
choose from breakfast tea | camomile | lemongrass | earl grey | chai | lemon + ginger | fennel + licorice

**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. whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain