58

curry

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

chef's recommendation

nikko yellow curry
a fragrant coconut, lemongrass + turmeric soup. red peppers. spring onions. bok choi and red onions. chilli. coriander. chilli oil. served with a side of white rice or rice noodles + sesame seeds

55 | **chicken** 12.90
58 | **prawns** 13.50
1154 | **tofu** (vg) 12.20

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

71 | **chicken** 12.30
1172 | **yasai** | sweet potato. aubergine. squash (vg) 10.90

turn up the **heat!** *try our hot katsu sauce*

666 | **hot chicken** 12.30
11667 | **hot yasai** (vg) 10.90

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

1151 | **tofu** (vg) 10.40
49 | **chicken** 11.90
50 | **prawn** 12.70

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

1173 | **tofu** (vg) 10.20
74 | **chicken** 12.90
79 | **prawn** 13.80

90

teppanyaki

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

chef's recommendation

teriyaki soba
thin noodles. curry oil. mangetout. bok choi. red + spring onion. chilli. beansprouts. teriyaki sauce. coriander. sesame seeds

88 | **chicken** 12.70
90 | **beef steak** 17.50
92 | **salmon** 15.80

yaki soba
thin noodles. egg. peppers. beansprouts. white + spring onion. fried shallots. pickled ginger. sesame seeds

40 | **chicken + prawn** 10.90
41 | **yasai** | mushrooms, garlic paste + yasai vinegar (v) 10.10

pad thai
rice noodles. amai sauce. egg. beansprouts. leeks. chilli. red + spring onion. ginger. garlic paste. fried shallots. mint. coriander. fresh lime

42 | **chicken + prawn** 12.20
45 | **yasai** | tofu + vegetables (v) 9.90

customise your noodles
soba | thin, wheat, egg
udon | thick, wheat, without egg (vg)
rice | thin, flat, without egg or wheat (vg)

35

donburi

a big bowl of steamed rice topped with chicken, beef or prawn + mixed vegetables, pickled side

chef's recommendation

35 | **japanese grilled salmon** 15.80
salmon. yakitori sauce. vegetables. teriyaki sauce. white steamed rice. asparagus. coriander cress. sesame seeds

87 | **grilled duck donburi** 13.90
shredded duck in spicy teriyaki sauce. sticky white rice. carrot. mangetout. sweet potato. red + spring onion. fried egg. cucumber. side of kimchee

teriyaki donburi
teriyaki sauce. sticky white rice. shredded carrots. fried egg. baby spinach. spring onion. sesame seeds. side of kimchee

75 | **chicken** 11.30
76 | **beef** 12.90

91 | **teriyaki chicken raisu** 11.90
chicken. red onions. teriyaki sauce. white sticky rice. mixed leaves. red pickles. mixed sesame seeds

80

kokoro bowls

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

chef's recommendation

82 | **spicy miso seabass** • new • 17.50
seabass fillet + chilli kimchee miso sauce. kimchee fried rice. sweet potato. tender stem broccoli. bok choi + shiitake mushrooms. coriander. chillies + ginger julienne

80 | **naked katsu** 12.50
wok fried chicken. japanese rice. edamame beans. shredded carrots. mixed leaves. salad dressing. japanese pickles. side of katsu curry sauce

64

salads

the wagamama way. light, vibrant, nourishing

chef's recommendation

64 | **sashimi salmon + avocado salad** 11.20
mixed salad. beansprouts. diced salmon sashimi. avocado. sweet soy + wasabi vinaigrette. fried shallots

60 | **orange + sesame chicken salad** 11.20
marinated chicken. mixed leaves. orange. coriander. mangetout. caramelised red onions. spring onions + cashew nuts. orange + sesame dressing. sesame seeds

1165 | **super raw salad** (vg) 9.60
quinoa. mixed leaves. red onions. mooli. carrot. fried shallots. avocado. miso sesame dressing

190

sushi

uramaki

our or eight pieces of medium inside-out sushi rolls with wasabi paste + pickled ginger

chef's recommendation

190 | **fuji maki roll** 10.50
prawns. philadelphia. avocado. salmon tartar. coriander cress. spring onion. tartar sauce

	four	eight
173 | **california roll** surimi. avocado. cucumber. japanese mayonnaise. red amaranth	3.40	6.50
176 | **spicy tuna** tuna. chives. green masago. chilli garlic sauce	4.80	9.30
171 | **spicy ebi** crispy panko prawn. chives. chilli garlic sauce. chopped chillies. tartare sauce	4.10	8.10
177 | **asparagus, avocado, cucumber** (vg) asparagus. avocado. cucumber. cornflower	3.80	6.90

170 | **chicken katsu roll** 8.90
chicken katsu. cucumber. blanched carrots. coriander cress. japanese mayonnaise. fried breadcrumbs

178 | **caterpillar** 11.40
prawns. avocado. mango. chives. japanese mayonnaise. salmon sashimi. black tobiko. ikura. mango sauce. unagi sauce. bamboo leaf

174 | **rainbow roll** 11.90
salmon. avocado. japanese mayonnaise. tuna. goma seaweed salad. sesame seeds

175 | **eel maki roll** 9.20
smoked eel. cucumber. unagi sauce. mixed sesame seeds

191 | **philadelphia maki roll** 9.20
cucumbers. cream cheese. salmon

189 | **prawn popcorn roll** 11.30
tempura prawns. avocado. red peppers. popcorn prawns. ponzu mayo. mixed sesame seeds. physalis

179 | **crab crunchy kani** 8.40
breaded crabsticks. japanese mayonnaise. sesame seeds. shredded crab kani

172 | **vegan futomaki** (vg) 7.90
tempura sweet potato. red pepper. red cabbage. avocado. chives. vegan mayonnaise. ginger flower

nigiri

two pieces of eel. salmon. tuna or ebi on a pillow of rice. garnished with wasabi paste and pickled ginger

160 | **salmon** 3.90
161 | **eel** 3.90
163 | **ebi** 3.90
162 | **tuna** 4.50

sashimi

four slices of raw fish garnished with wasabi paste + ginger. slice of lime

150 | **salmon** 7.40
151 | **tuna** 7.70
158 | **marinated smoked eel** 9.90

hosomaki

eight pieces of single filling sushi rolls with wasabi + pickled ginger

166 | **cucumber** (vg) 2.90
167 | **avocado** (vg) 3.50
164 | **salmon** 5.90
165 | **tuna** 6.30

183

platters

180 | **mixed maki rolls** 9.50
ten pieces: two philadelphia maki. two spicy ebi. two asparagus, avocado + cucumber. two california. two spicy tuna

184 | **hosomaki, uramaki, sashimi** 17.50
twenty pieces: four salmon hosomaki. four avocado hosomaki. four california maki rolls. four philadelphia maki rolls. four tuna sashimi. goma seaweed salad. mixed sesame seeds

188 | **miyuki selection** 20.50
twenty four pieces: eight salmon + cucumber hosomaki. eight california rolls. eight rainbow maki rolls. goma seaweed salad. chives. mixed sesame seeds

153 | **sashimi platter** 13.20
eight pieces: fine raw salmon. fine raw tuna. daikon radish + coriander cress

183 | **nigiri platter** 13.10
eight pieces: two salmon nigiri. two tuna nigiri. two eel nigiri. two ebi nigiri. unagi sauce. bamboo leaves. slice of lime

171

172

178

170

175

extras

tasty additions to your meal

300 | **sticky white rice** (vg) 2.50
302 | **steamed white rice** (vg) 2.50
301 | **plain soba noodles** (v) 2.50
308 | **udon noodles** (vg) 2.50
303 | **chillies** (vg) 1.00
304 | **japanese pickles** (vg) 1.00
305 | **katsu curry sauce** (vg) 1.00
306 | **teriyaki sauce** (vg) 1.00
307 | **amai sauce** (vg) 1.00

allergies + intolerances

if you have a food allergy, intolerance or sensitivity please let your waiter know before you order your meal. they will be able to assist you with your choice

	| may contain shell or small bones
	| contains nuts
(v)	| vegetarian
(vg)	| vegan
	| guest favourite
• new •	| new

please note

our dishes are prepared in production line which allergenic ingredients are presents, so, we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process and possible cross contamination in suppliers production line

wagamama is a fresh and unique take on asian food. curry not as you know it, rice bowls, noodles and so. much. more

sides

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

chef's recommendation

11112 I **sticky miso corn** (vg) • new • **4.20**
corn on the cob roundels. sticky miso sauce. red chilli. sesame seeds

106 I **korean fried chicken** **6.70**
crispy fried breaded chicken. mayonnaise. chilli. coriander, miso kimchee dipping sauce

107 I **bang bang prawns** **7.50**
firecracker mayonnaise. red + spring onion. coriander. chilli. fresh lime

11104 I **edamame** (vg) **4.50**
beans with salt or chilli-garlic salt

114 I **chilli squid** **6.90**
crispy fried squid. shichimi spice. chilli + coriander dipping sauce

103 I **ebi katsu** **6.90**
prawns in crispy panko breadcrumbs. coriander. fresh chillies. fresh lime. chilli + garlic dipping sauce

11109 I **bang bang cauliflower** (vg) **4.80**
crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander

111 I **duck wraps** **6.90**
shredded crispy duck. cucumber. spring onions. asian pancakes. cherry hoisin sauce

108 I **korean bbq chicken wings** **6.20**
sticky + sweet. korean bbq chicken wings. sesame seeds + spring onions

11107 I **goma wakame salad** (vg) **4.90**
shredded carrot. cucumber + mooli. goma wakame seaweed. mixed sesame seeds

11112

gyoza

five tasty dumplings, filled with goodness

steamed served grilled + with dipping sauce
101 I **yasai** I **vegetable** (v) **6.30**
100 I **chicken** **6.80**

fried served with dipping sauce
99 I **duck** **6.80**

101

bao buns

two fluffy asian buns

115 I **korean barbecue beef + pickled red onion** refreshed **6.90**
crunchy pickled asian slaw. sriracha mayonnaise

116 I **mixed mushrooms + panko aubergine** (v) **6.50**
japanese mayonnaise. coriander

113 I **chicken katsu + asian slaw** **6.80**
dry shallots. spicy mayonnaise

119 I **crispy duck + shiitake tempura** **7.20**
coriander. chilli. sesame seeds + spring onion

113

21

ramen

fresh noodles in steaming broth, topped with meats or vegetables

chef's recommendation

gyoza • new •
ramen noodles. vegetable broth. roasted bok choi. half a tea-stained egg. chilli sambal paste. coriander. spring onions. chilli oil. gyoza sauce
21 I **chicken** **11.50**
22 I **duck** **11.80**
24 I **yasai** I with udon noodles (v) **12.30**
the egg has been removed

28 I **tantanmen beef brisket ramen** **13.50**
korean barbecue beef. half a tea-stained egg. menma. kimchee. spring onion. coriander. chilli oil. rich chicken broth

23 I **coconut seafood broth** **13.90**
coconut + vegetable noodle soup. prawns. salmon. squid. mussels. tenderstem broccoli. rice noodles. chillies. spring onions. coriander

20 I **chicken ramen** refreshed **10.90**
chicken breast. baby spinach. menma. spring onion. ramen noodles. rich chicken broth. dashi + miso

1125 I **yasai miso ramen** (vg) • new • **13.60**
tenderstem broccoli. bok choi. sweet potato. mushrooms. udon noodles. vegetable stock. miso paste. chilli oil. coriander. red chilli

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

28

1125

23

kids menu

mini mains

920 I **mini chicken ramen** **4.50**
noodles. vegetable soup. grilled chicken breast. seasonal greens. carrot. sweetcorn

940 I **mini chicken yaki soba** **4.80**
soba noodles. chicken. egg. sweetcorn. mangetout. cucumber. amai sauce

mini grilled noodle
soba noodles. grilled chicken or salmon. carrot. sweetcorn. cucumber. amai sauce
988 I **chicken** **4.90**
982 I **salmon** **5.90**

971 I **mini chicken katsu** **4.90**
chicken breast. panko breadcrumbs. sticky white rice. carrot. cucumber. sweetcorn. katsu curry or amai sauce

977 I **mini chicken cha-han** **4.00**
white steamed rice. chicken or fried tofu. egg. sweetcorn. carrot. mangetout. amai sauce.

971

fresh juices

330ml
φρεσκοστυμμένοι, αναζωογονητικοί χυμοί

02 I **fruit** **3.10**
apple. orange. passion fruit

03 I **orange** **3.10**

04 I **carrot** (vg) **3.10**
with fresh ginger

04

05 I **positive** **3.20**
pineapple. lime. spinach. cucumber. apple

06 I **super green** **3.10**
apple. mint. celery. lime

08 I **power** **3.10**
spinach. apple. fresh ginger

08

10 I **blueberry spice** **3.20**
blueberry. apple. fresh ginger

7 I **high five** **3.10**
apple. pineapple. lemon. orange. mango

10

beer

crafted to complement the flavours of asia

610 I **ichiban** 33cl **3.10**
601 I **asahi super dry** 33cl **3.10**
606 I **sapporo** 33cl **3.10**
608 I **stella artois** 33cl **2.50**
613 I **keo** 33cl **2.40**
600 I **carlsberg 0% alcohol** 33cl **2.40**

desserts

19 I **banana katsu** **4.80**
15 I **white chocolate + ginger cheesecake** **4.80**
17 I **chocolate layer cake** **4.80**
18 I **mix it up mochi** **5.50**
14 I **bao nut** **4.80**

drinks

701 I **still water** 50cl **1.00** 100cl **1.50**
703 I **perrier sparkling water** 33cl **1.70**
704 I **tonic water** 33cl **1.30**
705 I **soft drink** 33cl **1.30**
coca cola, light, zero I sprite, light I fanta

mangajo iced tea (vg)
720 I **japanese yuzu + lemon iced tea** 25cl **2.95**
721 I **goji-berry + green iced tea** 25cl **2.95**

give us a gyoza and enjoy wagamama at home! we're great at dining in but we're also fantastic for taking out!

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wagamama

delivery + takeout menu

21 chicken gyoza ramen

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