



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

- | | |
|--|--|
| ★ 701 still water
reg 3.75
★ 703 large 5.5 | ★ 715 homemade lemonade
reg 4.5
★ 716 large 5.95 |
| ★ 702 sparkling water
reg 3.75
★ 704 large 5.5 | ★ 719 fuze tea sparkling 3.95
★ 720 fuze tea green tea 3.95 |
| ★ 707 coca-cola
reg 3.95
★ 717 large 5.95 | ★ 721 fuze tea peach hibiscus 3.95
★ 711 sprite 3.95 |
| ★ 708 coca-cola zero
reg 3.95
★ 718 large 5.95 | ★ 712 fanta orange 3.95
★ 713 finley ginger ale 3.95 |
| | ★ 714 finley bitter lemon 3.95
★ 710 finley tonic 3.95 |

hot drinks

- tea**
- ★ 798 **fresh ginger tea** 4.95
 - ★ 799 **fresh mint tea** 4.95
 - ★ 800 **choose your flavour** 3.95
- english | earl grey | red fruits**
- rooibos | lemon | jasmine**
- coffee**
- ★ 801 **coffee** 3.95
 - ★ 802 **espresso** 3.95
 - 803 **cappuccino** 4.5
 - 804 **café latte** 4.5
 - ★ 805 **double espresso** 4.95
 - 806 **espresso macchiato** 3.95
 - 797 **chocolate milk** 4.95
 - 796 **whipped cream** + 0.5

soulful spirits + cocktails

- | | | | |
|---|---|---|--|
| ★ 370 super positive 9.95
pineapple, lime, spinach, cucumber, apple, vodka shot | ★ 371 tropical twist 9.95
mango, apple, orange, malibu shot | ★ 372 gin + tonic 9.95
hendrick's gin, finley tonic, lime | ★ 373 pink gin 9.95
gordon's pink gin, finley tonic, lime, raspberries |
|---|---|---|--|

desserts

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

- 161 **white chocolate + ginger cheesecake** (v) 8.95
with chilli, toffee and ginger sauce

- 163 **sweet bao buns** 8.95
fried + sugar coated bao bun filled with ice cream + toffee caramel sauce, garnished with fresh mint



beer

- ★ 601 **asahi japan sacl** draft 4.5
- ★ 602 **asahi japan sacl** draft 7.5
- ★ 610 **triple d'anvers belgium sacl** draft 4.95
- 606 **kriek lambic belgium sacl** bottle 4.5
- 604 **lucky buddha china sacl** bottle 5.95
- 607 **grolsch 0.0% netherlands sacl** bottle 4.5
- 609 **duvel belgium sacl** bottle 4.95



sake

- ★ 502 | 501 **ozeki karakuchi sacl** 3.5 | **recl** 7.5

wine

- red**
- | | | | |
|--------------------------------|--------------|---------------|---------------|
| 411 merlot monterre | glass | carafe | bottle |
| 415 malbec terres quero | 5.95 | 18.95 | 24.95 |
| | 6.95 | 20.95 | 29.95 |
- white**
- | | | | |
|---|--------------|---------------|---------------|
| 401 sauvignon blanc l'impossible | glass | carafe | bottle |
| 405 chardonnay couveys | 5.95 | 18.95 | 24.95 |
| ★ 441 colle dei tigli | 6.95 | 20.95 | 29.95 |
| | 6.95 | 20.95 | 29.95 |
- rosé**
- | | | | |
|-----------------------------|--------------|---------------|---------------|
| 421 palombe cinsault | glass | carafe | bottle |
| | 6.5 | 19.95 | 24.95 |
- sparkling**
- | | | |
|--|-------------|---------------|
| 431 prosecco follador frizzante | 20cl | bottle |
| | 7.5 | 30.95 |

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 5.95 | large 7.95



sides + sharing

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** 8.5

steamed

served grilled with dipping sauce

100 **chicken** 7.95

★ 101 **yasai** 7.95



115



107

bao steamed buns

two fluffy asian buns

★ 117 **mixed mushrooms** 7.95
panko aubergine, vegan mayonnaise, coriander

★ 118 **mixed mushrooms sharing plate** 22.95
build your own, six bao buns, panko aubergine, vegan mayonnaise, coriander

116 **korean barbecue beef** 7.95
red onion, asian slaw, sriracha mayonnaise

119 **korean barbecue beef sharing plate** 22.95
build your own, six bao buns, korean barbecue beef, red onion, sriracha mayonnaise, coriander



119

★ 104 **edamame** 6.95
beans with salt or chilli-garlic salt pop them out of their pod + enjoy

★ 106 **bang bang cauliflower** 7.95
crispy cauliflower, firecracker sauce, red + spring onion, fresh ginger, coriander

107 **black pepper prawns** 8.95
wok-fried, tail-on prawns, coriander, lime, red chilli

103 **ebi katsu** 7.95
prawns in crispy panko breadcrumbs, coriander, fresh lime, chilli + garlic dipping sauce

108 **chicken yakitori** 8.95
marinated miso glazed chicken skewers, spicy teriyaki sauce, shichimi, spring onions

★ 115 **vegan ribs** 7.95
mushroom + soya protein 'ribs', sweet spicy sticky sauce, sesame seeds, spring onion

★ 111 **asian slaw** 6.95
carrot, red cabbage, cucumber, mooli, spring onion, mangetout, mint, orange sesame dressing, coriander, mixed sesame seeds



39

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

26 **beef brisket** 18.95

27 **chicken** 17.95

28 **yasai l mushroom** (v) with vegetable broth 17.95

★ 21 **kare burosu** 17.95

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

20 **grilled chicken** 16.95

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

29 **shirodashi pork belly** 17.95

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

new kare lomen

coconut + chilli broth, beansprouts, cucumber, coriander, fresh lime, served with udon, rice or ramen noodles

37 **chicken** 18.95

39 **prawn** 18.95

★ 38 **tofu** 18.95

gyoza

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

25 **chicken gyoza** 17.95 24 **duck gyoza** 18.5

★ 23 **yasai gyoza** 17.95

customise my broth

light chicken or vegetable

spicy chicken or vegetable with chilli

rich reduced chicken broth with dashi + miso



71

curry

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

firecracker

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

76 **prawn** 18.95 75 **chicken** 18.95

katsu

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

71 **chicken** 18.5 77 **hot chicken** + 0.5

★ 72 **yasai** | sweet potato, aubergine, butternut squash 18.5

★ 78 **hot yasai** | sweet potato, aubergine, butternut squash + 0.5

vegatsu

seitan in crispy panko breadcrumbs, aromatic katsu curry sauce, sticky white rice, side salad, pickled red onion

★ 1171 **normal** 18.5 ★ 1170 **hot** + 0.5

donburi

(don.bur.ee)

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

teriyaki

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

69 **beef brisket** 18.95

70 **chicken** 18.5

73 **grilled duck** 19.95

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



73



59

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

57 **steak** with miso-fried aubergine 20.95

58 **chicken** 18.95

59 **pork belly** 19.95

60 **aubergine + caramelised onion** (v) 17.95

yaki soba

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

40 **chicken + prawn** 16.95

41 **yasai l mushroom** (v) 16.95

★ 1141 **yasai l mushroom** 16.95

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

46 **chicken + prawn** 16.95

47 **yasai l tofu** (v) 16.95

★ 1147 **yasai l tofu** 16.95

cooked without egg to become suitable for a vegan diet

42 **yaki udon** 17.95

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

soulful bowls

uplifting bowls lovingly prepared by our chefs to leave you feeling rejuvenated

sushi bowls

sushi rice, wakame seaweed salad, radish, edamame, carrot, yellow melon, toasted sesame seeds

243 **salmon** with miso mayonnaise 15.95

★ 245 **tofu** with vegan mayonnaise 15.95



243

extras

tasty additions to your meal

★ 305 **japanese pickles** 1

★ 304 **chilli paste** 1

★ 302 **chillies** 1

★ 301 **rice** 3.5

307 **kimchee** 2

spicy fermented cabbage + radish with garlic

306 **tea-stained egg** (v) 2

308 **fried egg** (v) 2

(v) vegetarian

★ vegan

🐞 may contain shell or small bones

new

🔥 spicy

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