

sides

order one with your main dish or a few to share

104 edamame (v)	45
steamed edamame beans. served with salt or chilli garlic salt	
106 wok-fried greens (v)	70
tenderstem broccoli and bok choi, stir-fried in a garlic and soy sauce	
109 raw salad (v)	45
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	
97 pork ribs	108
in a korean barbecue sauce with mixed sesame seeds	
96 lollipop prawn kushiyaki	75
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with fresh caramelised lime	
108 tori kara age	85
seasoned, crispy chicken pieces dressed in and served with a spiced sesame and soy sauce. garnished with fresh lime	
107 chilli squid	95
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce	
103 ebi katsu	120
crispy fried prawns in panko breadcrumbs, served with a spicy chilli and garlic sauce. garnished with chilli, coriander and fresh lime	
110 bang bang cauliflower (v)	45
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander	

donburi

meet the dish

a traditional dish, donburi is a big bowl of steamed rice that is stir-fried with chicken, beef or prawn and mixed vegetables. served with a pickled side

make it your own

you can swap your brown rice for white rice. or if you are feeling bold, stir your pickles or kimchee straight into your donburi. it tastes best if you mix it all together as you eat

perfect with

donburi goes well with another classic; gyoza. complete the tradition with a cup of sake

cha han donburi

stir-fried brown rice with egg, mushrooms, mangetout, sweetcorn and spring onions. served with a side of japanese pickles

78 | yasai (v) **190**
77 | chicken and prawn **210**

teriyaki donburi

chicken or beef brisket in a teriyaki sauce with sticky white rice. topped with shredded carrots, seasonal greens, spring onions and sesame seeds. served with a side of kimchee

70 | chicken **159**
69 | beef **183**



70

gyoza

five tasty dumplings, filled with goodness

steamed

served grilled and with a dipping sauce

101 | yasai | vegetable (v) **89**

100 | chicken **95**

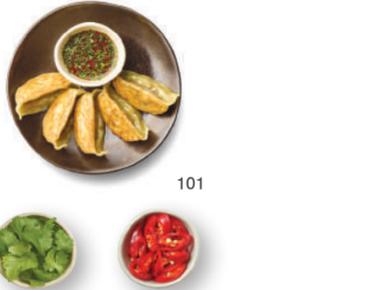
105 | pulled pork **95**

fried

served with a dipping sauce

99 | duck **95**

102 | prawn **95**



101

ramen

meet the dish

our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes, all served in a traditional black bowl

make it your own

noodles are the heart of a ramen but the soul of the bowl is the broth. choose from

spicy | a light chicken or vegetable broth infused with chilli

light | a light chicken or vegetable broth

rich | a reduced chicken broth with dashi and miso

20 chicken ramen	165	22 grilled duck ramen ☺	265
grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with seasonal greens, menma and spring onions		tender, shredded duck leg splashed with citrus ponzu sauce on top of noodles in a light vegetable broth. dressed with chilli, seasonal greens and coriander	
chilli ramen		28 yasai ramen (v)	155
noodles in a spicy chicken broth topped with red and spring onions, beansprouts, chilli, coriander and fresh lime		traditional japanese omelette, crispy fried silken tofu and mixed mushrooms on top of noodles in a vegetable broth	
25 chicken	189		
24 sirloin steak	259		
21 wagamama ramen	194		
grilled chicken, seasoned pork, chikuwa, shell-on prawns and 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 seasonal greens			
31 shirodashi ramen	190		
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			

teppanyaki

meet the dish

teppanyaki is a big plate of sizzling noodles, stir-fried by quickly turning them on a flat griddle. this means you get soft noodles and crunchy vegetables

make it your own

our noodles are always cooked fresh. you can choose whichever noodles you want in your teppanyaki. ask your server for the best option

perfect with

sizzling teppanyaki goes perfectly with a fresh juice. we think the super green, tropical or raw juices work best



21

know your noodle	
soba/ramen noodles thin, wheat egg noodles	
rice noodles thin, flat noodles without egg or wheat	
40 chicken and prawn	170
41 yasai mushroom and vegetable (v)	130

teriyaki soba

soba noodles cooked in curry oil with mangetout, bok choi, red onion, chilli and beansprouts in a teriyaki sauce. garnished with sesame seeds

46 | salmon ☺ **214**
45 | sirloin steak **260**

pad thai ☺

rice noodles in an amai sauce with egg, beansprouts, leeks, chilli and red onion. garnished with fried shallots, peanuts, mint, coriander and fresh lime

48 | chicken and prawn **190**
47 | yasai | tofu (v) **155**

omakase

our chef's special dishes fresh from the kitchen

88 steak bulgogi	230	
marinated sirloin steak and miso-fried aubergine served on a bed of soba noodles, dressed in a sesame and bulgogi sauce. finished with spring onions, kimchee and half a tea-stained egg		
67 grilled tuna ☺	214	
seared tuna steak on a bed of quinoa, kale, red peppers, red onions and edamame beans. served with a miso cucumber and sesame seed salad		
89 grilled duck donburi ☺	240	
tender shredded duck leg in a spicy teriyaki sauce. served with carrots, mangetout, sweet potato and red onion on a bed of sticky japanese rice. finished with a crispy fried egg, shredded cucumber and spring onions with a side of kimchee		



89

curry

meet the dish

curries, but not as you know them. we have a range of fresh curries, from the mild and fragrant to spicier chilli dishes

make it your own

want to try something different? swap your white rice for brown rice. it adds a slightly nutty flavour

perfect with

curry spices are best balanced with cool, clear flavours, a curry goes perfectly with a cold, crisp beer



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 **170**
93 | prawn **185**

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	185
79 prawn	180



75

salads

warm chilli salad ☺

stir-fried red peppers, mangetout, tenderstem broccoli and red onion on a bed of baby gem lettuce. dressed in a sweet chilli sauce and garnished with spring onions and cashew nuts

66 | chicken **165**
63 | yasai | tofu and vegetable (v) **158**

60 sirloin and shiitake salad	260
sirloin steak with grilled shiitake mushrooms, carrots, mangetout, red onion, baby plum tomatoes and mixed leaves in a pea and herb dressing	

300 rice	20	303 chillies	20
301 noodles	20	305 a tea-stained egg	20
302 miso soup and japanese pickles	30	306 kimchee	20

☺ | may contain shell or small bones **☹** | contains nuts **(v)** | vegetarian

for allergy and intolerance information please see reverse of menu

how to breakfast at wagamama served until 12noon

welcome to wagamama. a place of positive eating for positive living. food that satisfies the senses, inspired by the east and west

our kitchen's open, like our minds. we cook with flavour, heat and love. join us and start the day fresh.

classic breakfast dishes to comfort the soul, each made the wagamama way. fresh juices to nourish the body. squeezed, pulped and poured fresh for you

156 | **okononiyaki**

a japanese inspired omelette made with bacon, chicken, prawns, shiitake mushrooms, red cabbage and leek. dressed with traditional japanese sauces and garnishes

166 | **yasai okononiyaki (v)**

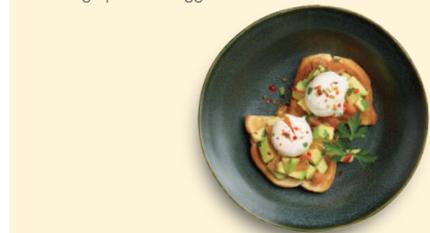
a japanese inspired omelette made with shiitake mushrooms, red cabbage and leek. dressed with traditional japanese sauces and garnishes



156

176 | **avocado on toast**

a lightly dressed mix of avocado and chopped tomato served on a slice of toasted white bloomer. topped with two free-range poached eggs



176

extras make your breakfast even better

756 | **toast (v)**

with butter

20

allergies and intolerances

if you have a food allergy, intolerance or sensitivity, please let your server know before you order. they will be able to suggest the best dishes for you

our dishes are prepared in areas where allergenic ingredients are present. we cannot guarantee our dishes are 100% free of these ingredients

there are occasions in which our recipes change. it is always best to check with your server before ordering

breakfast bowls

begin the day with a nourishing start. fruits, grains and breads from bowl to soul

170 | **apple and goji pancakes (v)**

fluffy pancakes made with shredded apple and goji berries, dusted with icing sugar and drizzled with rice syrup. served with a fresh fruit salad

79

168 | **fruit and yoghurt bowl (v)**

creamy yoghurt topped with pineapple, kiwi, apple, pear, passion fruit, blueberries and lime. sprinkled with a mix of toasted seeds, goji berries and raisins

75

167 | **crunchy granola bowl (v)**

toasted granola and creamy yoghurt topped with pineapple, kiwi, apple, pear, passion fruit, blueberries and a squeeze of lime. sprinkled with raisins and goji berries

75



170

167

please note

whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain our staff receive 100% of tips

menus available

at wagamama, we like to offer choice and variety. we have a small, kid-friendly menu for our little noodlers and a non-gluten menu, as well as a vegan menu, served all day, everyday

fresh juices squeezed, pulped and poured fresh for you

regular 58 large 74

01 | **raw**

carrot, cucumber, tomato, orange and apple

02 | **fruit**

apple, orange and passion fruit

03 | **orange**

orange juice. pure and simple

04 | **carrot**

carrot with a hint of fresh ginger

06 | **super green**

apple, mint, celery and lime

07 | **clean green**

kiwi, avocado and apple

08 | **tropical**

mango, apple and orange

10 | **blueberry spice**

blueberry, apple and carrot with a touch of ginger



11 | **positive**

pineapple, lime, spinach, cucumber and apple

13 | **repair**

kale, apple, lime and pear

14 | **power**

spinach, apple and ginger



beers expertly crafted beers. selected to complement the flavours of asia.

601 | **asahi** | japan

330ml

99

602 | **sapporo** | japan

330ml

99

603 | **tiger** | singapore

330ml

89

604 | **tsingtao** | china

330ml

99

616 | **carlsberg draft** | norway

400ml

84

600ml

106

750ml

132

617 | **ringnes draft** | norway

400ml

80

600ml

99

750ml

125

wine

red

430 | **da luca nero d'avola** | italy

750ml bottle **399**

15cl glass **89**

20cl glass **119**

440 | **mud house pinot noir** | new zeland

750ml bottle **539**

15cl glass **119**

20cl glass **145**

white

410 | **da luca pinot grigio** | italy

750ml bottle **399**

15cl glass **89**

20cl glass **119**

415 | **mud house sauvignon blanc** | new zeland

750ml bottle **539**

15cl glass **119**

20cl glass **145**

420 | **rabl grüner veltliner** | germany

750ml bottle **629**

15cl glass **135**

20cl glass **169**

425 | **domaine mâcon-lugny** | france

750ml bottle **659**

15cl glass **145**

rosé

450 | **rámon bilbao rosado** | spain

750ml bottle **419**

15cl glass **99**

20cl glass **125**

sparkling

460 | **da luca prosecco** | italy

750ml bottle **399**

15cl glass **89**

461 | **lanson black label** | france

750ml bottle **990**

sake

570 | **gekkeikan**

125ml

93

571 | **sho chiku bai**

125ml

93

smoothies regular 65 large 83

180 | **banana**

banana, apple and passion fruit juice blended with plain frozen yoghurt

182 | **mango and chilli**

mango blended with plain frozen yoghurt and a touch of chilli

183 | **pineapple and coconut**

pineapple blended with coconut reika

701 | **still water**

500ml

35

702 | **sparkling water**

500ml

42

703 | **sparkling water lemon**

500ml

42

705 | **coca cola**

500ml

42

706 | **coca cola light**

500ml

42

707 | **coca cola zero**

500ml

42

708 | **sprite**

500ml

42

710 | **peach ice tea fuze**

400ml

42

711 | **lemon ice tea fuze**

400ml

42

715 | **arctic ginger beer**

500ml

48

wagamama