



festive menu

from bowl to soul

enjoy 3 courses + a glass of prosecco
or mindful drink for £31

sides + sharing

109 **new** vegan k-dogs

our take on a korean street-food favourite. two vegan 'corn dogs' made from soya protein and coated in a crunchy noodle crumb. drizzled with turmeric vegan mayo + sriracha and topped with chilli, coriander + red pepper powder 509 kcal



109

107 chilli squid

our iconic crispy fried squid, tossed in shichimi spice. served with a chilli + coriander dipping sauce 586 kcal

100 chicken gyoza

five dumplings packed with flavour. steamed and served with a chilli, soy + sesame dipping sauce 207 kcal

99 duck gyoza

five dumplings packed with flavour. fried until crispy and served with a sweet cherry hoisin dipping sauce 324 kcal



99

96 prawn kushiyaki

three grilled prawn skewers, marinated in zesty lemongrass + chilli. served with a caramelised lime 151 kcal

108 chicken yakitori

four marinated chicken skewers, glazed with a sticky miso sauce. garnished with coriander cress + sesame seeds 271 kcal

(v) vegetarian ■ vegan **new** new ⚠ may contain shell or small

allergies + intolerances if you have a food allergy or intolerance, or need help accessing our allergen information, please let your server know before you order, every time you visit. the manager on duty will personally take and serve 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, we cannot guarantee that your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur. our menu descriptions do not include all ingredients. our full allergen information is available online at wagamama.com/allergen-information or please ask your server for help navigating the information

full nutritional information can be found at wagamama.com/our-menu at wagamama, we like to offer choice and variety. we have a dedicated non-gluten menu and a kid-friendly menu for our little noodlers

adults need around 2000 calories a day

mains

33 **new** chicken hot pot

a korean inspired broth with soft + silky tteokbokki, chicken, butternut squash, mangetout, bok choy, kimchee + red onion. topped with coriander cress, red chilli + spring onion. finished with a drizzle of chilli oil 619 kcal

30 tantanmen beef brisket ramen

slow-cooked korean barbecue beef brisket + ramen noodles submerged in an extra rich chicken broth. topped with menma, kimchee + half a tea-stained egg. garnished with spring onion, coriander + chilli oil 690 kcal

71 chicken katsu curry

iconic japanese flavours. chicken coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + japanese pickles 998 kcal

1171 vegatsu curry

a plant-based twist on a classic. tofu + soya protein coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + pickled red onion 1193 kcal

40 chicken + prawn yaki soba

soba noodles cooked with chicken, prawns, egg, peppers, beansprouts and white + spring onion. topped with crispy fried onions, pickled ginger + sesame seeds 819 kcal

48 chicken + prawn pad thai

rice noodles cooked in amlai sauce with chicken, prawns, egg, beansprouts, leeks, chilli and red + spring onion. topped with fried onions, mint, coriander + a fresh lime wedge 789 kcal

and to finish...

new chouxnut

soft doughnut meets crisp choux pastry to create a light + airy bun with a custard filling of your choice. topped with chocolate and dusted with icing sugar

147 matcha (v)

a sweet matcha flavoured custard filling 311 kcal

149 kuromitsu black honey (v)

a japanese treacle flavoured custard filling 293 kcal

131 white chocolate + ginger cheesecake (v)

a creamy cheesecake with a biscuit base and a zingy ginger twist. drizzled with a rich toffee sauce and dusted with ginger icing sugar 448 kcal

142 banana katsu

fresh banana coated in crispy panko breadcrumbs. served with vegan miso caramel ice cream and drizzled with a rich toffee sauce 361 kcal

145 dough.chi® (v)

three cookie dough balls with a smooth ice cream centre. served with passion fruit sauce and garnished with mint + icing sugar. mix + match to find your flavour 333 kcal

/ matcha + white chocolate
/ coconut
/ cherry, vanilla + yuzu



33

147

