

new

## build your own donburi

from £10.5

recreate your favourite rice bowl, or mix it up and try something new with toppings handpicked by you. this time it's personal



### step 1

#### start with a protein

<b>tofu</b> (vg) 10.5 double protein + sauce for £2.5	<b>prawn</b> 15.5 double protein + sauce for £5.5
<b>chicken thigh</b> 14 double protein + sauce for £4	<b>duck</b> 17.5 double protein + sauce for £7.5
<b>beef brisket</b> 15.5 double protein + sauce for £5.5	<b>pulled shiitake</b> (vg) 12.5 double protein + sauce for £2.5

### step 2

#### bring on the flavour (vg)

<b>mild</b>	<b>medium</b>	<b>spicy</b>
sweet amai teriyaki	yuzu sweet chilli	gochujang korean bbq

### step 3

#### choose your rice (vg)

sticky rice	brown rice	cauliflower 'rice' (+ £1.5)
white rice		

### step 4

#### then make it your own

all of our bowls come with peashoots, but just let us know if you'd like them taken off

<b>pick 3 veg</b> (vg)	<b>pick 1 garnish</b> (vg)	(+ £1 each)
pickled cucumber	coriander	kimchee (vg)
edamame	sesame seeds	tea-stained egg (v)
beetroot	crispy onions	fried egg (v)
spring onion	red pepper powder	katsu pickles (vg)
asian slaw	red chilli	pickled ginger (vg)
red onion		snow onion slaw (vg)
red radish		
carrot		

want more veg?  
add for £1.5 each

## or go for a classic

new recipe

### teriyaki donburi

chicken or beef in teriyaki sauce on a bed of sticky white rice, shredded carrots, pea shoots, edamame beans, spring onion, sesame seeds, side of kimchee

69 **beef brisket** 17.2

70 **chicken thigh** 15.2

68 **new** pulled shiitake donburi 13.5  
pulled shiitake in a sweet + spicy teriyaki sauce on a bed of sticky white rice, shredded carrots, mangetout, sweet potato, cucumber, edamame beans, kimchee



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## how to wagamama

whether you're crowded round the bench with your friends, treating the little ones to their favourite bowl, or having a quick bite by yourself, we're here for it

make it your own by doubling up on protein, taking off the garnish, or swapping out different types of rice or noodles. whether it's a preference or an allergy, just ask our team and they'll be happy to help

our food is made fresh to order, and we bring it out as soon as it's ready, meaning sometimes your food may arrive at different times. **got little ones?** don't worry, we'll make sure that their meal comes out first

★ **shareables** to start your meal, to snack on or to share with your group

★ **nourish yourself with the main event**

★ **order iconic wagamama mini meals** for your little ones

just make sure you're signed up to **soul club** so you can enjoy a tasty welcome gift on us when you spend £12. ts+cs apply



soul  club

download our soul club app to earn food on us + be part of our community

claim a tasty welcome gift on sign-up, start collecting stamps to earn food on us, access exclusive content and events, discover secret menu items, and much more



all our vegan dishes are registered with The Vegan Society

MSP-BYOB-FEB25-01

wagamama



# shareables

## something lighter

flavour packed snacking

**104** **edamame, your way** 4.9  
pop them out of their pod + enjoy.  
salt / chilli + garlic salt

**214** **new** **koko ‘prawn’ crackers** 3.2  
asian-style crackers tossed in a coconut, chilli and lime salt.  
served with a sweet chilli sauce on the side

**215** **new** **rainbow pickles** 3.5  
mooli, cucumber, aubergine, turnip.  
pickled in a sweet + sour vinegar

**302** **new recipe** **miso soup** 4  
white miso broth with silken tofu, wakame and spring onion  
add a side of mixed pickles 16kcal

**126** **wok-fried greens** 5.7  
crunchy tenderstem broccoli, fine beans and mangetout.  
cooked in a flavourful garlic + soy sauce

**96** **prawn kushiyaki** 8.2  
three grilled prawn skewers marinated in lemongrass + chilli.  
served with a caramelised lime

**108** **chicken yakitori** 8.7  
four marinated chicken skewers glazed with a sticky miso sauce.  
garnished with coriander cress + sesame seeds



## gyoza

five tasty dumplings + dipping sauce

**98** **beef brisket + kimchee** 8.7  
steamed and served with a zingy yuzu  
dipping sauce

**99** **duck** 8.7  
fried until crispy and served with a sweet  
cherry hoisin dipping sauce

**100** **chicken** 8.2  
steamed and served with a chilli, soy and sesame  
dipping sauce

**101** **yasai** | **vegetable** 7.2  
steamed green gyoza served with a  
spiced vinegar dipping sauce



## to dip

tear, dip, share

**new** **hot honey fried chicken** 9.5  
coated in a hot honey and your choice of sauce, topped with  
mixed pickles and served with a zesty vegan mayo on the side

**207** **yuzu**  
**208** **teriyaki**  
**209** **firecracker**

**new** **hot sweet fried vegan chicken** 9.5  
coated in sticky agave and your choice of sauce.  
topped with mixed pickles and served with a zesty  
vegan mayo on the side

**217** **yuzu**  
**218** **teriyaki**  
**219** **firecracker**

**107** **chilli squid** 9.2  
our iconic crispy fried squid tossed in shichimi spice.  
served with a chilli + coriander dipping sauce

**103** **ebi katsu** 8.2  
butterflied prawns coated in crispy panko breadcrumbs.  
topped with fresh coriander + a lime wedge. served with  
a chilli + garlic dipping sauce

**111** **roti + raisukatsu** 6.7  
crisp + flaky asian flatbread warmed on the grill.  
served alongside our aromatic raisukatsu sauce.  
drizzled with chilli oil

## a bite of umami

small plates with big flavours

**94** **tama squid** 9.2  
crispy fried squid balls drizzled with okonomiyaki sauce  
+ vegan mayo. topped with seaweed + bonito flakes

**110** **bang bang cauliflower** 6.7  
crispy cauliflower coated in our spicy firecracker sauce  
with red + spring onion. topped with fresh  
ginger + coriander

## bao buns

two generously filled fluffy baos

**113** **korean barbecue beef** 8.7  
slow-cooked barbecue beef brisket with red onion,  
freshly pickled asian slaw and sriracha vegan mayo

**115** **pork + panko apple** 8.7  
slow-cooked pork belly with crispy panko-coated apple,  
sriracha and vegan mayo. topped with coriander

**116** **hoisin pulled duck** 8.7  
pulled duck in a sweet cherry hoisin sauce  
with cucumber + vegan mayo

**114** **mixed mushrooms** 7.7  
mixed mushrooms with crispy panko-coated  
aubergine + vegan mayo. topped with coriander

# the main event



## iconic wagamama curries

irresistible flavours ranging from mild to fiery

**firecracker**  
bold + fiery. mangetout, peppers, onion, hot red chillies.  
a dome of white rice, sesame seeds, shichimi, lime

**93** **prawn** 16.7  
**92** **chicken** 16.2  
**91** **tofu** 13.7

**raisukaree**  
mild + warming, coconut curry sauce, mangetout, peppers, onion.  
a dome of white rice, chilli, coriander, sesame seeds, lime

**79** **prawn** 16.7  
**75** **chicken** 16.2  
**76** **tofu** 13.7

**katsu**  
iconic japanese flavours, chicken or vegetables coated in crispy  
panko breadcrumbs, sticky white rice, aromatic katsu curry sauce.  
dressed side salad, pickles

**71** **chicken** 15  
**72** **yasai** | sweet potato, aubergine  
and butternut squash 14

**1171** **vegatsu** 14.5  
a plant-based twist on a classic, tofu + soya protein coated in crispy  
panko breadcrumbs, sticky white rice, aromatic katsu curry sauce.  
dressed side salad, pickled red onion

**make your katsu hot for sop**

**\* a little lighter**

**coconut kare**  
rich + citrusy with a hint of chilli, tenderstem broccoli, fine beans,  
squash, a dome of white rice, asian slaw, pea shoots, lime

**67** **succulent hoki fish** 18.2  
**65** **marinated chicken thigh** 16.7  
**64** **new** **tender vegan chicken** 14.7

**customise my dish**  
**rice** (vg)  
/ brown  
/ white  
/ sticky white  
/ cauliflower 'rice' + £1.5  
**want to double up on protein?**  
speak to your server



## teppanyaki noodles

noodles, protein and veg sizzling from the grill

**50** **saku saku duck soba** 20.5  
soba noodles cooked in sweet amai sauce, crispy shredded duck, egg,  
beansprouts, leek, chunky spring onion, chilli, spicy teriyaki sauce

**yaki soba**  
soba noodles cooked with egg, peppers, beansprouts, onion.  
pickled ginger, crispy fried onions, sesame seeds

**40** **chicken + prawn** 15  
**41** **yasai** | **mushroom** (v) 13  
**1141** **yasai** | **mushroom** 13  
egg removed to make vegan. choose from udon  
or rice noodles

**teriyaki soba**  
soba noodles cooked in teriyaki sauce + curry oil, mangetout,  
bok choy, onion, chilli, beansprouts, coriander, sesame seeds

**45** **premium cut steak** 20.5  
**46** **salmon** 19  
**49** **chicken** 16.5

**\* a little lighter**

**new recipe** **pad thai**  
rice noodles cooked in amai sauce with egg, beansprouts,  
leek, chilli, onion, mint, coriander, fried onions, lime

**48** **marinated chicken + prawn** 15.5  
**47** **yasai** | **firm tofu** (v) 14  
**1147** **yasai** | **firm tofu** egg removed to make vegan 14

**42** **yaki udon** 15.5  
udon noodles cooked with chicken + prawns, egg, curry oil,  
beansprouts, leek, mushrooms, peppers, crispy fried onions,  
pickled ginger, sesame seeds, bonito flakes

**44** **ginger chicken udon** 15.5  
udon noodles cooked with marinated chicken, egg, mangetout,  
chilli, beansprouts, onion, pickled ginger, coriander

**customise my dish**  
**noodles**  
/ soba - thin, contains wheat + egg  
/ udon - thick, contains wheat (vg)  
/ rice noodles - thin + flat (vg)  
**want to double up on protein?**  
speak to your server



## ramen

a warming bowl of comfort

**30** **tantanmen beef brisket ramen** 18.7  
slow-cooked korean barbecue beef brisket + ramen noodles  
in an extra rich chicken broth, menma, kimchee, spring onion,  
coriander, chilli oil, half a tea-stained egg 716 kcal

**31** **shirodashi pork belly ramen** 17.2  
slow-cooked pork belly drizzled with korean barbecue sauce  
+ ramen noodles in a rich chicken broth, pea shoots, menma,  
wakame, spring onion, half a tea-stained egg 762 kcal

**25** **chilli chicken ramen** 15  
marinated chicken breast + ramen noodles in a spicy chicken  
broth, onion, beansprouts, coriander, chilli, lime 606 kcal

**23** **kare burosu ramen** 14.2  
shichimi-coated silken tofu + udon noodles in a curried  
vegetable broth, wok-fried mixed mushrooms, pea shoots,  
shredded carrots, chilli, coriander 693 kcal

**\* a little lighter**

**20** **grilled chicken ramen** 14.5  
marinated chicken breast + ramen noodles in a rich chicken  
broth, pea shoots, menma, spring onion 490 kcal

**customise my dish**  
**broth**  
/ light - vegetable (vg) or chicken  
/ spicy - vegetable (vg) or chicken with chilli  
/ rich - reduced chicken broth with dashi + miso  
**want to double up on protein?**  
speak to your server



## vibrant bowls

brighter bowls of goodness

**84** **thai beef salad** 17.2  
tender strips of marinated premium cut steak on mixed leaves  
in a zesty yuzu sauce, asian slaw, beetroot, red radish, edamame  
beans, crushed sunflower seeds, chilli, turmeric dressing 475 kcal

**230** **shu's 'shioik' chicken** 14.7  
**shu han lee collaboration**  
chicken marinated in turmeric, garlic and ginger on a bed  
of coconut + lemongrass rice, pickled slaw + radish, chilli,  
coriander, coconut flakes, caramelised lime 469 kcal

**new** **turn over to build your own donburi** →

## extras

**308** **snow onion slaw** 1  
finely sliced white onions coated in a creamy vegan mayo,  
sprinkled with red pepper powder, a cooling contrast to our  
spicy bowls 83 kcal

**306** **kimchee** 1  
spicy fermented cabbage + radish with garlic 12 kcal

**305** **tea-stained egg** (v) 69 kcal 1

**303** **chillies** 8 kcal 1

**304** **katsu pickles** 5 kcal 1

**309** **pickled ginger** 3 kcal 1

**204** **extra sauce** 1  
katsu curry | firecracker | raisukaree | raisukatsu  
222 kcal 269 kcal 310 kcal 157 kcal



(v) vegetarian (vg) vegan **new** new recipe **\*** may contain shell or small bones

**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, full allergen + nutritional information can be found at wagamama.com/allergen-information, adults need around 2000 kcal a day