

refreshing juices

nutrient powerhouses squeezed and freshly poured

see drinks menu for our full range of drinks *



large 6 | regular 5.5

11 positive
pineapple, lime, spinach, cucumber, apple

14 power
spinach, apple, fresh ginger

15 up-beet
beetroot, red pepper, cucumber, fresh ginger, apple

03 orange (v)
orange juice, pure + simple

05 high five (v)
melon, pineapple, lemon, apple, orange juice

08 tropical (v)
mango, apple, orange juice

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 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



from bowl to soul



wagamama

all our vegan dishes are registered with The Vegan Society

NAT-MAIN-JAN25-01

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 2.7
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
mooli, cucumber, aubergine, turnip,
pickled in a sweet + sour vinegar

302 new recipe miso soup 3.5
white miso broth with silken tofu, wakame and spring onion.
add a side of mixed pickles

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

96 prawn kushiyaki 7.9
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 8.2
steamed and served with a zingy yuzu
dipping sauce

99 duck ? 8.2
fried until crispy and served with a sweet
cherry hoisin dipping sauce

100 chicken 7.7
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

(v) vegetarian (vg) vegan **new** 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

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 8.7
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 6.2
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

109 vegan k-dogs 7.7
two vegan 'corn dogs' made from soya protein and coated in
a crunchy noodle crumb, drizzled with turmeric vegan mayo +
sriracha, topped with chilli + coriander

crispy otsumami
six squares of crispy fried rice soaked in a soy + yuzu dressing,
topped with smashed avocado + edamame, sriracha vegan mayo
and coriander cress

118 sashimi salmon ? 7.7
119 pulled shiitake 6.7

110 bang bang cauliflower 6.2
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 8.2
slow-cooked barbecue beef brisket with red onion,
freshly pickled asian slaw and sriracha vegan mayo

115 pork + panko apple 8.2
slow-cooked pork belly with crispy panko-coated apple,
sriracha and vegan mayo, topped with coriander

116 hoisin pulled duck ? 8.2
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 16.2
92 chicken 15.5
91 tofu 13

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

79 prawn 16.2
75 chicken 15.5
76 tofu 13

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 14
**72 yasai | sweet potato, aubergine
and butternut squash 13.5**

1171 vegatsu 14
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 ? 17.5
65 marinated chicken thigh 16
64 new tender vegan chicken 14

customise my dish
steamed rice
/ brown (vg)
/ white (vg)
/ sticky white (vg)

want to double up on protein?
speak to your server

collab spotlight

new wagamama x spoons

crispy sambal fry
made in collaboration with supper club legend, rahel aka spoons

lightly battered chicken or firm tofu coated in garlic + red pepper
powder, mild tomato sambal, vibrant pickled slaw, coconut rice,
chilled turmeric-stained egg, amai sauce on the side

278 fried geprek chicken 15
276 yasai | fried firm tofu (v) 13.5
11276 yasai | fried firm tofu 13.5
egg removed to make vegan



donburi rice bowls

flavour packed + protein topped rice bowls

89 grilled duck donburi ? 19
shredded duck in a sweet + spicy teriyaki sauce on a bed of sticky
white rice, shredded carrots, mangetout, sweet potato, cucumber,
onion, fried egg, side of kimchee

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

69 beef brisket 16.7
70 chicken 14.7

*** a little lighter**

gochujang rice bowl
chicken or tofu in a spicy gochujang glaze on a bed of sticky white rice,
bok choy, pickled cucumber, snow onion slaw, red + spring onion,
red chilli, sesame seeds

56 chicken 15.2
58 silken tofu 12.7

230 shu's 'shio' chicken 14.2
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

customise my dish
steamed rice
/ brown (vg)
/ white (vg)
/ sticky white (vg)

want to double up on protein?
speak to your server



vibrant salads

brighter bowls of goodness

84 thai beef salad 16.7
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

koyo bowl
a bright bowl of mixed leaves, beetroot, carrot, cucumber, radish,
edamame beans, crushed sunflower seeds, sticky red chilli +
miso sauce, a creamy tofu + mustard dressing

242 salmon ? 14.5
241 pulled shiitake 12.5

74 chicken katsu salad 13.5
panko-coated chicken tossed with mixed leaves, apple slices,
cucumber, edamame beans, pickled asian slaw, pea shoots,
pickles, red chilli, coriander cress, curried dressing on the side

ramen + hot pots

a warming bowl of comfort

30 tantanmen beef brisket ramen 17.7
slow-cooked korean barbecue beef brisket + ramen noodles in a
extra rich chicken broth, menma, kimchee, spring onion, coriander,
chilli oil, half a tea-stained egg

31 shirodashi pork belly ramen 16.2
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

25 chilli chicken ramen 14.5
marinated chicken breast + ramen noodles in a spicy chicken
broth, onion, beansprouts, coriander, chilli, lime

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

korean-style hot pots
a korean inspired broth with soft + silky tteokbokki, butternut squash,
mangetout, bok choy, kimchee, red onion, red chilli, chilli oil

32 teriyaki beef brisket 17.7
33 chicken 15
34 tofu 12.5

*** a little lighter**

20 grilled chicken ramen 14
marinated chicken breast + ramen noodles in a rich chicken
broth, pea shoots, menma, spring onion

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



teppanyaki noodles

noodles, protein and veg sizzling from the grill

50 saku saku duck soba ? 19.5
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) 12.7

1141 yasai | mushroom 12.7
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 19.5
46 salmon ? 18
49 chicken 15.5

*** 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
47 yasai | firm tofu (v) 13.7
1147 yasai | firm tofu egg removed to make vegan **13.7**

42 yaki udon 15
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
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

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

306 kimchee 1
spicy fermented cabbage + radish with garlic

305 tea-stained egg (v) 1.5

303 chillies 1

304 panko pickles 1

309 pickled ginger 1

204 extra sauce 1
katsu curry | firecracker | raisukaree | raisukatsu