

# shareables



96

## something lighter

flavour-packed snacking

### 104 edamame 4.9

pop them out of their pod + enjoy. salt / chilli + garlic salt

### 214 koko 'prawn' crackers 3

asian-style crackers tossed in a coconut, chilli and lime salt. served with a sweet chilli sauce on the side

### 215 rainbow pickles 3

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

### 302 miso soup 3.5

white miso broth with silken tofu, wakame and spring onion. add a side of mixed pickles

### 126 wok-fried greens 5.9

crunchy tenderstem broccoli, fine beans and mangetout. cooked in a flavourful garlic + soy sauce

### 96 lollipop prawn kushiyaki 7.9

three grilled prawn skewers marinated in lemongrass + chilli. served with a caramelised lime



98

## gyoza

five tasty dumplings and 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



209

## bites with big flavour

hot, crispy, fresh

### hot honey fried chicken 9.5

coated in 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

**make it vegan** fried vegan chicken coated in sticky agave

### 217 yuzu

### 218 teriyaki

### 219 firecracker

### 108 chicken yakitori 8.7

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

### 107 chilli squid 9

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

### 103 ebi katsu 8.5

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

### 94 crispy tama squid 9.5

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

### 111 roti + raisukatsu 6.5

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

### 110 bang bang cauliflower 6.5

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



110



116

## bao buns

two generously filled fluffy baos

### 113 korean barbecue beef 8.5

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

### 115 pork + panko apple 8.5

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

### 116 hoisin pulled duck ? 8.5

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

### 114 mixed mushrooms 8

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

# the main event



36

## pho + ramen

light + fragrant pho or a rich + comforting ramen

### \* a little lighter

### new pho

a vietnamese-inspired noodle soup with a clear yuzu broth, red pepper, beansprouts, spring onion, coriander, mint, lime. served over konjac noodles, a lighter alternative to rice noodles made from the root vegetable, konjac

### 37 hoki fish ? 15.5

### 36 chicken thigh 14.8

### 38 king oyster mushroom 14.5

### 20 grilled chicken ramen 14.2

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

### 30 tantanmen beef brisket ramen 18

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

### 31 shirodashi pork belly ramen 16.5

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 14.7

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

### 23 kare burosu ramen 14.5

shichimi-coated silken tofu + udon noodles in a curried vegetable broth. wok-fried mixed mushrooms, pea shoots, shredded carrots, chilli, coriander

want to double up your protein? ask your server

customise my dish  
broth  
light - vegetable (vg) or chicken  
spicy - vegetable (vg) or chicken with chilli  
rich - reduced chicken broth with dashi + miso

**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, 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



83

## light + bright salads

bowls of goodness

### 85 new pad thai salad 14.5

coconut chicken + prawns, mixed leaves, pea shoots, edamame beans, wakame, radish, crispy onions, mint, fried rice noodles, pad thai dressing, served over konjac noodles, a lighter alternative to rice noodles made from the root vegetable, konjac

### new sweet chilli salad

red pepper, mangetout, sprouting broccoli and red onion caramelised in a sweet chilli + tamar sauce. baby gem lettuce, red chilli, crispy onions

### 86 caramelised chicken 13.5

### 83 firm tofu 12.5

### 84 thai beef salad 17

tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce, asian slaw, beetroot, radish, edamame beans, crushed sunflower seeds, chilli, turmeric dressing

### 230 shu's 'shioik' chicken 14.5

chicken marinated in turmeric, garlic and ginger on a bed of coconut + lemongrass rice, pickled slaw + radish, chilli, coriander, coconut flakes, caramelised lime

## find your new favourite

discover our signature dishes created in an open kitchen

### 50 saku saku duck soba ? 20

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

### 36 new chicken thigh pho 14.8

a vietnamese-inspired noodle soup with a clear yuzu broth, chicken thigh, red pepper, beansprouts, spring onion, coriander, mint, lime. served over konjac noodles, a lighter alternative to rice noodles made from the root vegetable, konjac

### 84 thai beef salad 17

tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce, asian slaw, beetroot, radish, edamame beans, crushed sunflower seeds, chilli, turmeric dressing

### 68 new pulled shiitake donburi 13

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



50



46

## teppanyaki noodles

noodles, protein and veg sizzling from the grill

### 50 saku saku duck soba ? 20

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 19.7

### 46 salmon ? 18

### 49 chicken 16

### \* a little lighter

### pad thai

rice noodles cooked in amai sauce with egg, beansprouts, leek, chilli, onion, mint, coriander, fried onions, lime

### 48 marinated chicken + prawn 14.7

### 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

want to double up your protein? ask your server

customise my dish  
noodles  
soba - thin, contains wheat + egg (v)  
udon - thick, contains wheat (vg)  
rice noodles - thin + flat (vg)

## 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

### 303 chillies 1

### 304 katsu pickles 1

### 309 pickled ginger 1

### 204 extra sauce 1

katsu curry | firecracker | raisukaree | raisukatsu

# our menu. your meal

our menu is for inspiration, not instruction. and because all dishes are made fresh to order, they can be customised and switched up to suit you

swap the rice or noodles, double the protein, or leave off the garnish. a food hack, a preference or an allergy, just ask our team and we'll sort it for you

- ★ order shareables to start, share between the bench, or on the side of a main
- ★ keep an eye out for new dishes, with light, bright and healthy options
- ★ order our kids' mini meals for your little foodies and we'll do our best to bring their meal out first
- ★ grab a GRIND coffee and that 'little something sweet'
- ★ enjoy a green tea for free, like it's always been

new

## build your own donburi from £10

recreate your favourite, or mix it up and try something new with toppings handpicked by you



### 1 start with a protein

- tofu (vg)** 10  
double protein + sauce for £2
- chicken thigh** 13.5  
double protein + sauce for £3.5
- beef brisket** 15  
double protein + sauce for £5
- prawn** 15  
double protein + sauce for £5
- duck** 17  
double protein + sauce for £7
- chicken + prawn** 14.2  
double protein + sauce for £4.2
- pulled shiitake (vg)** 12  
double protein + sauce for £2

### 2 bring on the flavour (vg)

- mild**  
sweet amai / teriyaki
- medium**  
yuzu / sweet chilli
- spicy**  
gochujang / korean bbq

### 3 choose your rice (vg)

- sticky rice
- white rice
- brown rice
- cauliflower 'rice' (+£1)

### 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

- pick 3 veg (vg)**
- pickled cucumber**
- edamame**
- beetroot**
- spring onion**
- asian slaw**
- red onion**
- radish**
- carrot**

- pick 1 garnish (vg)**
- coriander**
- sesame seeds**
- crispy onions**
- red pepper powder**
- red chilli**

want more veg? add for £1 each

- (+£1 each)
- kimchee (vg)**
- tea-stained egg (v)**
- fried egg (v)**
- katsu pickles (vg)**
- pickled ginger (vg)**
- snow onion slaw (vg)**



- 69 grilled duck donburi** 19.5  
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

- 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** 16
- 70 chicken thigh** 14.5

- 68 new pulled shiitake donburi** 13  
pulled shiitake in a sweet + spicy teriyaki sauce on a bed of sticky white rice. shredded carrots. mangetout. sweet potato. cucumber. edamame beans. kimchee

soul  club



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summer 2025

★ wagamama

FSC logo

Carbon logo

adults need around 2000 kcal a day



all our vegan dishes are registered with The Vegan Society

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