



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



116



110

bao buns

two generously filled fluffy baus

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
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



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 + tamari 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
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

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



65

our iconic 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** 16.5
92 **chicken** 15.7
91 **tofu** 13.2

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

79 **prawn** 16.5
75 **chicken** 15.7
76 **tofu** 13.2

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** 14.2
72 **yasai | sweet potato, aubergine**
and butternut squash 13.7

1171 **vegatsu** 14.2
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** 16.5
64 **tender vegan chicken** 14

want to double up your protein?
ask your server

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



308



306



304



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)

or go for a classic

- 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