shareables



somethina lighter

flavour-packed snacking

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

214 koko 'prawn' crackers 3.5 asian-style crackers tossed in a coconut, chilli and lime salt. served with a sweet chilli sauce on the side

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

302 miso soup 4 white miso broth with silken tofu, wakame and spring onion. add a side of mixed pickles

126 wok-fried greens 6 crunchy tenderstem broccoli, fine beans and mangetout. cooked in a flavourful garlic + soy sauce

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



gyoza five tasty dumplings and 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

bites with big flavour hot. crispy. fresh

hot honey fried chicken 9.7

coated in hot honey and your choice of sauce. topped with mixed pickles and served with a zesty vegan mayo on the side



make it vegan fried vegan chicken coated in sticky agave 217 yuzu

218	teriyaki
219	firecrac

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

107 chilli squid 9.5 our iconic crispy fried squid tossed in shichimi spice. served with a chilli + coriander dipping sauce

103 ebi katsu 8.7 butterflied prawns coated in crispy panko breadcrumbs. topped with fresh coriander + a line wedge. served with a chilli + garlic dipping sauce

94 crispy tama sauid 9.5 crispy fried souid balls drizzled with okonomivaki sauce + vegan mayo. topped with seaweed + bonito flakes

roti + raisukatsu 6.8 crisp + flaky asian flatbread warmed on the grill. served alongside our aromatic raisukatsu sauce. drizzled with chilli oil

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 ow-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 coriande

116 hoisin pulled duck \$ 8.7 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



pho + ramen light + fragrant pho or a rich + comforting ramen

a little lighte

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 \$ 16.2 36 chicken thigh 15.2

king oyster mushroom 15

20 grilled chicken ramen 14.7 marinated chicken breast + ramen noodles in a rich chicken broth. pea shoots. menma. spring onion

30 tantanmen beef brisket ramen 19 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

shirodashi pork belly ramen 17.5 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 15.2 marinated chicken breast + ramen noodles in a spicy chicken broth. onion. beansprouts. coriander. chilli. lime

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



customise my dish light - vegetable (vg) or chicken spicy - vegetable (vg) or chicken with chilli

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



light + bright salads bowls of goodness

85 new pad thai salad 14.9 coconut chicken + prawns. mixed leaves. pea shoots. edamame beans. wakame. radish. crispy onions. mint. fried rice noodles.

new sweet chilli salad red pepper, mangetout, sprouting broccoli and red onion red chilli. crispy onions

86 caramelised chicken 14 83 firm tofu 13

84 thai beef salad 17.5

230 shu's 'shiok' 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

find your new favourite

50 saku saku duck soba 🕈 21 soba noodles cooked in sweet amai sauce, crispy shredded duck. egg. beansprouts. leek. chunky spring onion. chilli. spicy terivaki sauce

36 new chicken thigh pho 15.2 a vietnamese-inspired noodle soup with a clear yuzu broth. rice noodles made from the root vegetable, konjac

84 thai beef salad 17.5 beans, crushed sunflower seeds, chilli, turmeric dressing

new pulled shiitake donburi 13.5 edamame beans, kimchee



pad thai dressing, served over konjac noodles, a lighter alternative to rice noodles made from the root vegetable, konjac

caramelised in a sweet chilli + tamari sauce. baby gem lettuce.

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

discover our signature dishes created in an open kitchen

chicken thigh red pepper, beansprouts, spring onion, coriander, mint, lime, served over konjac noodles, a lighter alternative to

tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce. asian slaw. beetroot. radish. edamame

pulled shiitake in a sweet + spicy terivaki sauce on a bed of sticky white rice. shredded carrots. mangetout. sweet potato. cucumber



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



raisukaree

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



75 chicken 16.5

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 I sweet potato, aubergine and butternut squash 14.5

1171 veaatsu 15

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 50p

a little liahter

coconut kare

rich + citrussy with a hint of chilli. tenderstem broccoli. fine beans. squash. a dome of white rice. asian slaw. pea shoots. lime

67 succulent hoki fish \$ 18.5 65 marinated chicken thigh 17

tender vegan chicken 14.7

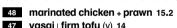


customise my dish brown (vg) white (vg) / sticky white (vg) cauliflower 'rice' (vg)



45 premium cut steak 20.7

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



udon noodles cooked with marinated chicken. egg. mangetout. chilli. beansprouts. onion. pickled ginger. coriander



customise my dish

sobg - thin, contains wheat + egg (v) ains wheat (vg) rice noodles - thin + flat (vg)

extras

finely sliced white onions coated in a creamy vegan mayo. sprinkled with red pepper powder. a cooling contrast to our

305 tea-stained egg (v) 1

- 303 chillies 1
- 304 katsu pickles 1
- 309 pickled ginger 1

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



teppanyaki noodles

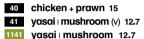
noodles, protein and veg sizzling from the grill

50 saku saku duck soba \$ 21

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



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 choi. onion. chilli. beansprouts. coriander. sesame seeds

46 salmon \$ 19 49 chicken 17

pad thai



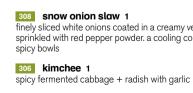
47 yasai | firm tofu (v) 14 1147 yasai I firm tofu egg removed to make vegan 14

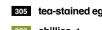
42 yaki udon 15.5

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







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
- **y** 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 £10.5

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



tofu (vg) 10.5 double protein + sauce for £2

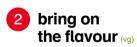
chicken thigh 14 double protein + sauce for £3.5

beef brisket 15.5 double protein + sauce for £5 prawn 15.5

double protein + sauce for £5

duck \$ 17.5 double protein + sauce for £7 chicken + prawn 14.7 double protein + sauce for £4.2

pulled shiitake (vg) 12.5 double protein + sauce for £2



mild sweet amai / teriyaki

medium yuzu / sweet chilli

spicy gochujang / korean bbq



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



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 £1.5 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**

9 grilled duck donburi **?** 20.5 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 16.570 chicken thigh 15

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



soul Sclub



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wagama *



all our vegan dishe are registered with The Vegan Society

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summer 2025