



wagamama



summer 2025

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hoki coconut kare

fresh is our thing



whether you order a comforting ramen or a brand new bowl, all our food is freshly prepared in our open kitchens and brought straight to your bench as soon as it's ready

join soul club



sign up to our soul club app to collect stamps for free food and so much more

try something new



order the new 'build your own' donburi. your choice of rice, protein and your favourite wagamama flavours. from mild teriyaki to spicy firecracker

non-gluten menu

our non-gluten menu features dishes that do not contain gluten in their ingredients, either remaining true to the original recipes or subtly modified to suit a non-gluten diet

small plates



10126

lighter bites

flavour-packed snacking

10104 edamame 4.9
salt or chilli + garlic salt

10215 rainbow pickles 3
pickled mooli, cucumber, aubergine, turnip

10126 wok-fried greens 6
cooked in a flavourful garlic + soy sauce

1096 lollipop prawn kushiyaki 8
three grilled skewers in lemongrass + chilli

the main event



1065

curries

from mild + comforting to aromatic + spicy

go big on your protein
chicken +£3.5 prawn +£3.5 tofu +£2

coconut kare
rich + citrusy, tenderstem broccoli, fine beans, squash, asian slaw, pea shoots, white rice

1067 hoki fish 17.5
1065 chicken thigh 16.5

raisukaree
mild + warming, coconut curry sauce, mangetout, peppers, onion, chilli, sesame seeds, white rice

1079 prawn 16.5
1075 chicken 15.8
1076 tofu 13.3



1036

ramen + pho

rich ramen + fragrant pho noodle soups

go big on your protein
chicken +£3.5

1020 grilled chicken 14.5
marinated chicken, rice noodles, rich chicken broth, pea shoots, spring onion 441 kcal

pho **new**
clear yuzu broth + konjac noodles, red pepper, beansprouts, spring onion, fresh herbs

1037 hoki fish 15.5
1036 chicken thigh 15
1038 king oyster mushroom 14.5



donburi

protein topped rice bowls full of flavour

build your own rice bowl
from £10

1 start with a protein (regular or go big)

tofu (vg)	10	+£2
chicken thigh	13.5	+£3.5
beef brisket	15	+£5
prawn	15	+£5
duck	17	+£7
chicken + prawn	14.3	+£4.3

2 bring on the flavour (vg)

medium - yuzu | sweet chilli
spicy - gochujang

3 choose your rice (vg)

sticky rice	brown rice
white rice	cauliflower 'rice' + £1

4 make it your own
all bowls come with peashoots

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

want more veg? add for + £1 each

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

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

10230 shu's 'shiok' chicken 14.5
shu han lee collaboration
turmeric + ginger chicken, pickled slaw, coriander, chilli, coconut flakes, coconut + lemongrass rice

dessert



10126

ice cream + sorbet

10126 wagamama juice sorbet 4.5
two scoops of fruity sorbet inspired by our tropical + power juices

10126 coconut reika ice cream 6
three scoops with coconut flakes + passion fruit sauce

10126 miso caramel ice cream 5.5
three scoops with toffee sauce

a little something sweet

the perfect pairing to your tea or coffee

10146 chocolate brownie (v) 4
made using gluten-free flour

juices



11

freshly made juices

nutrient powerhouses squeezed and freshly poured

large 6.5 | regular 5.9

06 kickstart **new**
strawberry, apple, mint, lemon

11 positive
pineapple, lime, spinach, cucumber, apple

14 power
spinach, apple, fresh ginger

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

08 tropical (v)
mango, apple, orange juice



1048

teppanyaki

sizzling noodles straight from the grill

go big on your protein
chicken + prawn +£4.3

1048 chicken + prawn pad thai 14.9
rice noodles, marinated chicken, prawns, egg, beansprouts, leek, chilli, fresh + crispy onions, mint



1083

salads

aromatic, crunchy and full of freshness

1085 pad thai salad **new** 14.5
coconut chicken + prawns, dressed mixed leaves, edamame beans, wakame, radish, crispy onions, mint, konjac noodles

sweet chilli salad **new**
lettuce, red pepper, mangetout, tenderstem broccoli and red onion in sweet chilli + tamari sauce, red chilli, crispy onions

1086 chicken 13.5
1083 tofu 12.5

(v) vegetarian (vg) (vg) vegan may contain shell or small bones

allergies + intolerances **allergies + intolerances** if you have a food allergy or intolerance, please let your server know before you order, on every visit, and we'll provide you with our allergy guide with the 14 legally defined allergens. we take every care to prevent cross-contamination but can't guarantee your dish will be free from allergenic ingredients as our food + drinks are prepared in busy kitchens where cross-contamination may occur. menu descriptions don't list all ingredients, and recipes are subject to change. for full allergen + nutritional information | wagamama.com/allergen-information

coffee + tea

coffee by GRIND

all coffee is ethically sourced and roasted in london. served with whole milk

oat (vg), semi-skimmed milk and decaf available

834 flat white (v) 3.3

835 latte (v) 3.3

837 cappuccino (v) 3.3

833 americano (v) 3
served black or with whole milk

832 double espresso 2.5

840 iced latte (v) 3.3
option to sweeten with sugar cane syrup

844 matcha latte (v) 3.8
ceremonial grade matcha with hot whole milk

744 iced matcha + strawberry latte 4.8
ceremonial grade matcha with oat



744



778

tea

778 fresh lemon + ginger 3

776 japanese cherry 3.5
flavoured green tea infused with rose petals

784 fresh mint 2.5

775 golden leaf breakfast tea (v) 2.5
black tea, served with whole milk, oat (vg) and semi-skimmed milk available

771 green tea free

cocktails

signature sips

622	strawberry shiso mojito	9.5
shiso vodka, rum and strawberry purée. soda. fresh mint		
518	thai chilli margarita	9
smooth tequila, chilli liqueur and coconut syrup. lime. bird's eye chilli. chilli + lime salt rim		
548	pad thai sour	9
vodka, rum and passion fruit. lime. lemongrass. tamarind. fried rice noodle		
448	lychee blush sangria	8
yuzu + lychee cordial paired with pink pinot blush. grapefruit. orange		
581	breakfast in tokyo	9.5
papaya gin, blood orange flavours and yuzu sherbet. organic prosecco. delicate edible flower		
635	passion fruit paloma	9
smooth tequila, passion fruit and tangy yuzu. grapefruit. strawberry + salt rim		
639	aperol spritz	8.5
organic prosecco poured over aperol. soda. fresh orange		



622

g+ts

japanese craft roku gin with light or regular double dutch tonic water

508	yuzu lychee g+t	50ml 12	25ml 8.8
sophisticated + citrusy. yuzu + lychee cordial. orange			
514	sakura pink g+t	50ml 12	25ml 8.8
delicate + floral. cherry blossom syrup. fresh lime. dried rose petals			



514

spirits + mixers

your choice of premium mixer served over a single or double pour spirit

501	haku vodka	50ml 10.3	25ml 7
503	roku gin	50ml 11.3	25ml 7.5
505	tanqueray no. ten gin	50ml 12	25ml 8
507	toki whisky	50ml 11.3	25ml 7.5
509	bumbu rum	50ml 12	25ml 8

crafted by MOTH:

london specialist cocktail makers

631	espresso martini	9
smooth craft vodka with rich cold brew + coffee liqueur		
637	negroni	9
handcrafted gin with amaro + vermouth for a punchy floral flavour		
524	pina colada	9
vibrant rum with silky-sweet pineapple + creamy coconut		



688

alcohol free

687	strawberry spritz new	6.8
strawberry purée + botanical cordial. ice. soda water. dried lemon slice		
688	saffron picante new	6.8
lime + saffron. sweet agave. chilli. ice. soda water. bird's eye chilli. salt rim		
684	yuzu + lychee tonic	6
yuzu + lychee cordial with light or regular double dutch tonic water. orange		
689	ginger no-jito	6
cold-pressed ginger + coriander seed syrup with sparkling soda. mint. lime		

beer + cider

608	jubel peach lager	5
4% vol. 330ml. craft lager cut with fruit to refresh. served over ice		
605	sxollie cider	5.5
4.5% vol. 330ml. sweet, crisp and made purely with green apples		
607	sxollie cider x strawberry	6.5
4.5% vol. green apple sxollie cider with sweet strawberry syrup		



607

wine



red

438	pinot noir (v) 13% vol.	27.8	10	8.8
light to medium-bodied. silky. chile				

440	carignan 13% vol.	25.5	9.8	8.8
medium-bodied. smooth. france				

white

409	pinot grigio 11% vol.	23.8	8.8	7.3
light. easy-sipping. italy				

410	marlborough sauvignon blanc 13% vol.	27.5	9.8	8.5
fresh. crisp. new zealand				

rosé

409	pinot grigio blush 11% vol.	24.3	9	7.5
light. dry. italy				

orange

456	orange genora 13% vol.	31.5	11	9
an organic wine with a light orange hue created naturally during the grapes' fermentation. france				

all wine available in 125ml

sparkling

460	organic prosecco 10.5% vol.	30	6.5	
italy				



686

soft drinks

686	spiced plum + orange (v)	5.5
plum, ginger and orange juice. chilli + lime salt rim		

683	cherry blossom lemonade	5.3
cherry blossom + cloudy lemon syrup with soda. dried rose petals		

714	cloudy lemonade	large 4.5	regular 4.3
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710	peach iced tea	large 4.5	regular 4.3
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705	coke	3.9
705	coke zero / diet coke	3.9

708	sprite zero	3.9
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709	lemonade double dutch	3.8
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712	ginger beer double dutch	3.8
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703	701 still water	large 5	regular 3
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704	702 sparkling water	large 5	regular 3
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