



# 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

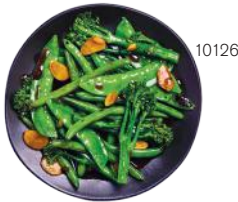


order the new 'build your own' donburi. your choice of rice, protein and your favourite wagamama flavours. from mild teriyaki to spicy firecracker

## 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

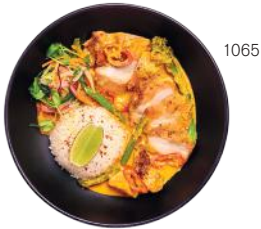


lighter bites

flavour-packed snacking

<div>10104</div> <b>edamame</b> salt or chilli + garlic salt	4.9
<div>10215</div> <b>rainbow pickles</b> pickled mooli, cucumber, aubergine, turnip	3.5
<div>10126</div> <b>wok-fried greens</b> cooked in a flavourful garlic + soy sauce	6
<div>1096</div> <b>lollipop prawn kushiyaki</b> three grilled skewers in lemongrass + chilli	8.3

the main event



curries

from mild + comforting to aromatic + spicy

<div>go big on your protein</div> <div>chicken +£3.5   prawn +£3.5   tofu +£2</div>	
<div>coconut kare</div> <div>rich + citrusy, tenderstem broccoli, fine beans, squash, asian slaw, pea shoots, white rice</div>	
<div>1067</div> <b>hoki fish 🐟</b>	18.5
<div>1065</div> <b>chicken thigh</b>	17
<div>raisukaree</div> <div>mild + warming, coconut curry sauce, mangetout, peppers, onion, chilli, sesame seeds, white rice</div>	
<div>1079</div> <b>prawn</b>	17
<div>1075</div> <b>chicken</b>	16.5
<div>1076</div> <b>tofu</b>	14



ramen + pho

rich ramen + fragrant pho noodle soups

<div>go big on your protein</div> <div>chicken +£3.5</div>	
<div>1020</div> <b>grilled chicken</b>	14.8
marinated chicken, rice noodles, rich chicken broth, pea shoots, spring onion	
<div>pho</div> <div><div>new</div></div>	
clear yuzu broth + konjac noodles, red pepper, beansprouts, spring onion, fresh herbs	
<div>1037</div> <b>hoki fish 🐟</b>	16.3
<div>1036</div> <b>chicken thigh</b>	15.3
<div>1038</div> <b>king oyster mushroom</b>	15



donburi

protein topped rice bowls full of flavour

<div>build your own rice bowl</div> <div>from £10.5</div>	
<div>1</div> <div>start with a protein</div> <div>(regular or go big)</div>	
<div>tofu (vg)</div>	10.5 +£2
<div>chicken thigh</div>	14 +£3.5
<div>beef brisket</div>	15.5 +£5
<div>prawn</div>	15.5 +£5
<div>duck 🐓</div>	17.5 +£7
<div>chicken + prawn</div>	14.8 +£4.3

<div>2</div> <div>bring on the flavour (vg)</div>	
<div>medium</div> - yuzu   sweet chilli	
<div>spicy</div> - gochujang	

<div>3</div> <div>choose your rice (vg)</div>	
<div>sticky rice</div>	<div>brown rice</div>
<div>white rice</div>	<div>cauliflower 'rice' +£1.5</div>

<div>4</div> <div>make it your own</div>	
all bowls come with peashoots	
<div>pick 3 veg (vg)</div>	
pickled cucumber   edamame beans	
beetroot   spring onion	
asian slaw   red onion	
radish   carrot	
<div>want more veg?</div> add for + £1.5 each	
<div>pick 1 garnish (vg)</div>	
coriander   sesame seeds	
red chilli   crispy onions	
red pepper powder	
<div>+ £1 each</div>	
kimchee (vg)   tea-stained egg (v)	
fried egg (v)   pickled ginger (vg)	
snow onion slaw (vg)	

<div>10230</div> <b>shu's 'shiok' chicken</b>	14.8
shu han lee collaboration	
turmeric + ginger chicken, pickled slaw, coriander, chilli, coconut flakes, coconut + lemongrass rice	

dessert



ice cream + sorbet

<div>10150</div> <b>wagamama juice sorbet</b>	4.5
two scoops of fruity sorbet inspired by our tropical + power juices	
<div>10140</div> <b>coconut reika ice cream</b>	6
three scoops with coconut flakes + passion fruit sauce	
<div>10128</div> <b>miso caramel ice cream</b>	5.5
three scoops with toffee sauce	

a little something sweet

the perfect pairing to your tea or coffee

<div>10146</div> <b>chocolate brownie (v)</b>	4.3
made using gluten-free flour	

juices



freshly made juices

nutrient powerhouses squeezed and freshly poured

large 6.8 | regular 6.3

<div>06</div> <b>kickstart</b> <div>new</div>	
strawberry, apple, mint, lemon	
<div>11</div> <b>positive</b>	
pineapple, lime, spinach, cucumber, apple	
<div>14</div> <b>power</b>	
spinach, apple, fresh ginger	
<div>05</div> <b>high five (v)</b>	
melon, pineapple, lemon, apple, orange juice	
<div>08</div> <b>tropical (v)</b>	
mango, apple, orange juice	



teppanyaki

sizzling noodles straight from the grill

<div>go big on your protein</div> <div>chicken + prawn +£4.3</div>	
<div>1048</div> <b>chicken + prawn pad thai</b>	15.3
rice noodles, marinated chicken, prawns, egg, beansprouts, leek, chilli, fresh + crispy onions, mint	



salads

aromatic, crunchy and full of freshness

<div>1085</div> <b>pad thai salad</b> <div>new</div>	15
coconut chicken + prawns, dressed mixed leaves, edamame beans, wakame, radish, crispy onions, mint, konjac noodles	
<div>sweet chilli salad</div> <div>new</div>	
lettuce, red pepper, mangetout, tenderstem broccoli and red onion in sweet chilli + tamari sauce, red chilli, crispy onions	
<div>1086</div> <b>chicken</b>	14
<div>1083</div> <b>tofu</b>	13

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

<div>834</div> <b>flat white (v)</b>	3.5
<div>835</div> <b>latte (v)</b>	3.5
<div>837</div> <b>cappuccino (v)</b>	3.5
<div>833</div> <b>americano (v)</b>	3
served black or with whole milk	
<div>832</div> <b>double espresso</b>	2.5
<div>840</div> <b>iced latte (v)</b>	3.5
option to sweeten with sugar cane syrup	
<div>844</div> <b>matcha latte (v)</b>	4
ceremonial grade matcha with hot whole milk	
<div>744</div> <b>iced matcha + strawberry latte</b>	4.8
ceremonial grade matcha with oat	



tea

<div>778</div> <b>fresh lemon + ginger</b>	3
<div>776</div> <b>japanese cherry</b>	3.5
flavoured green tea infused with rose petals	
<div>784</div> <b>fresh mint</b>	2.5
<div>775</div> <b>golden leaf breakfast tea (v)</b>	2.5
black tea, served with whole milk, oat (vg) and semi-skimmed milk available	
<div>771</div> <b>green tea</b>	free



# cocktails

## signature sips

622	<b>strawberry shiso mojito</b>	9.8
shiso vodka, rum and strawberry purée. soda. fresh mint		
518	<b>thai chilli margarita</b>	9.3
smooth tequila, chilli liqueur and coconut syrup. lime. bird's eye chilli. chilli + lime salt rim		
548	<b>pad thai sour</b>	9.3
vodka, rum and passion fruit. lime. lemongrass. tamarind. fried rice noodle		
448	<b>lychee blush sangria</b>	8.5
yuzu + lychee cordial paired with pink pinot blush. grapefruit. orange		
581	<b>breakfast in tokyo</b>	9.5
papaya gin, blood orange flavours and yuzu sherbet. organic prosecco. delicate edible flower		
635	<b>passion fruit paloma</b>	9.3
smooth tequila, passion fruit and tangy yuzu. grapefruit. strawberry + salt rim		
639	<b>aperol spritz</b>	8.9
organic prosecco poured over aperol. soda. fresh orange		



622

## g+ts

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

508	<b>yuzu lychee g+t</b>	50ml 12	25ml 8.9
sophisticated + citrusy. yuzu + lychee cordial. orange			
514	<b>sakura pink g+t</b>	50ml 12	25ml 9
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	<b>haku vodka</b>	50ml 10.5	25ml 7.3
503	<b>roku gin</b>	50ml 11.5	25ml 7.8
505	<b>tanqueray no. ten gin</b>	50ml 12.5	25ml 8
507	<b>toki whisky</b>	50ml 11.5	25ml 7.8
509	<b>bumbu rum</b>	50ml 12.5	25ml 8

## crafted by MOTH:

london specialist cocktail makers

631	<b>espresso martini</b>	9.5
smooth craft vodka with rich cold brew + coffee liqueur		
637	<b>negroni</b>	9.3
handcrafted gin with amaro + vermouth for a punchy floral flavour		
524	<b>pina colada</b>	9.3
vibrant rum with silky-sweet pineapple + creamy coconut		



688

## alcohol free

687	<b>strawberry spritz</b> <span>new</span>	7
strawberry purée + botanical cordial. ice. soda water. dried lemon slice		
688	<b>saffron picante</b> <span>new</span>	7
lime + saffron. sweet agave. chilli. ice. soda water. bird's eye chilli. salt rim		
684	<b>yuzu + lychee tonic</b>	6.3
yuzu + lychee cordial with light or regular double dutch tonic water. orange		
689	<b>ginger no-jito</b>	6.3
cold-pressed ginger + coriander seed syrup with sparkling soda. mint. lime		

## beer + cider

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



607

# wine



## red

438	<b>pinot noir</b> (v) 13% vol.	29	10.5	9
light to medium-bodied. silky. chile				
440	<b>carignan</b> 13% vol.	28	10.5	9
medium-bodied. smooth. france				

## white

409	<b>pinot grigio</b> 11% vol.	25	9	7.5
light. easy-sipping. italy				
410	<b>marlborough sauvignon blanc</b> 13% vol.	29	10.5	8.5
fresh. crisp. new zealand				

## rosé

409	<b>pinot grigio blush</b> 11% vol.	25	9	7.5
light. dry. italy				

## orange

456	<b>orange genora</b> 13% vol.	33	11.9	9.5
an organic wine with a light orange hue created naturally during the grapes' fermentation. france				
all wine available in 125ml				

## sparkling

460	<b>organic prosecco</b> 10.5% vol.	32	7
italy			



686

## soft drinks

686	<b>spiced plum + orange</b> (v)	5.8
plum, ginger and orange juice. chilli + lime salt rim		
683	<b>cherry blossom lemonade</b>	5.5
cherry blossom + cloudy lemon syrup with soda. dried rose petals		
714	<b>cloudy lemonade</b>	large 4.8 regular 4.3
710	<b>peach iced tea</b>	large 4.8 regular 4.3
705	<b>coke</b>	3.9
705	<b>coke zero / diet coke</b>	3.9
708	<b>sprite zero</b>	4
709	<b>lemonade</b> double dutch	4
712	<b>ginger beer</b> double dutch	4
703	701 <b>still water</b>	large 5 regular 3
704	702 <b>sparkling water</b>	large 5 regular 3