



wagamama

autumn/winter 2025



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build your own donburi

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



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try something new



build your own donburi. your choice of rice, protein and sauces like spicy gochujang or sweet chilli. make it your own by adding fresh veg, dialling up the spice, doubling up on protein, or adding extra toppings

non-gluten menu

this menu is for a non-gluten diet. a great selection of our dishes that do not contain gluten in their ingredients. these dishes are full of flavour, either remaining true to the original recipes or subtly modified to suit a non-gluten diet

small plates



lighter bites

flavour-packed snacking

<div>1096</div> lollipop prawn kushiyaki three grilled skewers in lemongrass + chili	8.3
<div>10104</div> edamame salt 280 kcal or chili + garlic salt	4.9
<div>10215</div> rainbow pickles pickled mooli, cucumber, aubergine, turnip	3.5
<div>10126</div> wok-fried greens cooked in a flavourful garlic + soy sauce	6

desserts



ice cream

<div>10140</div> coconut reika ice cream three scoops with coconut flakes + passion fruit sauce	6
<div>10128</div> miso caramel ice cream three scoops with toffee sauce	5.5

a little something sweet

the perfect pairing to your tea or coffee

<div>10146</div> chocolate brownie (v) made using gluten-free flour	4.3
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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>raisukaree</div> <div>mild + warming, coconut curry sauce, mangetout, peppers, onion, chilli, sesame seeds, white rice</div>	
<div>1079</div> prawn	17
<div>1075</div> chicken	16.5
<div>1076</div> tofu	14



ramen + pho

rich ramen + fragrant pho noodle soups

<div>go big on your protein</div> <div>chicken +£3.5</div>	
<div>pho</div> <div>clear yuzu broth + konjac noodles, red pepper, beansprouts, spring onion, fresh herbs</div>	
<div>1036</div> chicken thigh	15.3
<div>1038</div> king oyster mushroom	15

<div>1020</div> grilled chicken ramen marinated chicken, rice noodles, rich chicken broth, pea shoots, spring onion	14.8
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(v) vegetarian (vg) vegan 🍤 may contain shell or small bones

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

donburi

protein topped rice bowls full of flavour

<div>build your own rice bowl</div> <div>from £10</div>	
<div>1</div> start with a protein (regular or go big)	
<div>tofu (vg)</div>	10 +£2
<div>chicken thigh</div>	13.5 +£3.5
<div>beef brisket</div>	15 +£5
<div>prawn</div>	15 +£5
<div>duck 🍗</div>	17 +£7
<div>chicken + prawn</div>	14.3 +£4.3

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

<div>3</div> choose your rice (vg)	
<div>sticky rice</div>	<div>brown rice</div>
<div>white rice</div>	<div>cauliflower 'rice' + £1</div>

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

juices



<div>nutrient powerhouses squeezed and freshly poured</div>	
<div>large 6.8 regular 6.5</div>	
<div>06</div> kickstart strawberry, apple, mint, lemon	
<div>11</div> positive pineapple, lime, spinach, cucumber, apple	
<div>14</div> power spinach, apple, fresh ginger	
<div>05</div> high five (v) melon, pineapple, lemon, apple, orange juice	
<div>08</div> tropical (v) mango, apple, orange juice	

soft drinks



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

cocktails



signature sips

<div>622</div> strawberry shiso mojito shiso vodka, rum and strawberry purée, soda, fresh mint	9.8
<div>518</div> thai chilli margarita smooth tequila, chilli liqueur and coconut syrup, lime, bird's eye chilli, chilli + lime salt rim	9.3
<div>448</div> lychee blush sangria yuzu + lychee cordial paired with pink pinot blush, grapefruit, orange	8.5
<div>639</div> passion fruit paloma smooth tequila, passion fruit and tangy yuzu, grapefruit, strawberry + salt rim	9.3

g+ts

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

<div>508</div> yuzu lychee g+t sophisticated + citrusy, yuzu + lychee cordial, orange	50ml 12	25ml 8.9
<div>514</div> sakura pink g+t delicate + floral, cherry blossom syrup, fresh lime, dried rose petals	50ml 12	25ml 8.9
<div>504</div> roku g+t crisp + aromatic, a classic with lime + ginger	50ml 11	25ml 8

alcohol free

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

beer + cider

<div>608</div> jubel peach lager 4% vol. 330ml. craft lager cut with fruit to refresh, served over ice, made with barley, gluten is removed during the brewing process	5
<div>605</div> sxollie cider 4.5% vol. 330ml. sweet, crisp and made purely with green apples	5.5

wine

<div>red</div>			
<div>438</div> pinot noir (v) 13% vol. light to medium-bodied, silky, chile	29	10.5	9
<div>446</div> <div>new</div> merlot 12% vol. smooth, medium-bodied, chile	25	9	7.5

white

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

rosé

<div>449</div> pinot grigio blush 11% vol. light, dry, italy	25	9	7.5
<div>all wine available in 125ml</div>			
<div>sparkling</div>	750ml	125ml	
<div>460</div> organic prosecco 10.5% vol. italy	32	7	

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> flat white (v)	3.5
<div>835</div> latte (v)	3.5
<div>837</div> cappuccino (v)	3.5
<div>833</div> americano (v) served black or with whole milk	3
<div>832</div> double espresso	2.5
<div>840</div> iced latte (v) sweetened with sugar cane syrup	3.5

<div>744</div> iced matcha + strawberry latte ceremonial grade matcha with oat	4.8
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tea

<div>778</div> fresh lemon + ginger	3
<div>784</div> fresh mint	2.5
<div>775</div> golden leaf breakfast tea (v) black tea or with whole milk	2.5
<div>771</div> green tea	free



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