



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

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

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

- 10104

edamame

salt or chilli + garlic salt

6
- 10126

wok-fried greens

cooked in a flavourful garlic + soy sauce

7
- 1096

lollipop prawn kushiyaki

three grilled skewers in lemongrass + chilli

9.5



desserts

- 10140

coconut reika ice cream

three scoops with passion fruit sauce

7
- 10128

miso caramel ice cream

three scoops with toffee sauce

6.7



the main event



curries

from mild + comforting to aromatic + spicy

- go big on your protein

chicken +€4.2 prawn +€4.2 tofu +€2.5
- raisukaree

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

1079

prawn

20

1075

chicken

19.5

1076

tofu

16.5



ramen

rich ramen noodle soups

- go big on your protein

chicken +€4.2
- 1020

grilled chicken ramen

17.5

marinated chicken. rice noodles. rich chicken broth. pea shoots. spring onion



donburi

protein topped rice bowls full of flavour

- build your own rice bowl

from €12
- 1

start with a protein

(regular or go big)

tofu (vg)

12

+€2

chicken thigh

16

+€4

beef brisket

18

+€6

prawn

18

+€6

duck ?

20

+€8

chicken + prawn

17

+€5

- 2

bring on the flavour (vg)

medium - yuzu | sweet chilli

spicy - gochujang

- 3

choose your steamed rice (vg)

sticky rice

white rice

brown rice

cauliflower 'rice' + €1.5

- 4

make it your own

all bowls come with pea shoots

pick 3 veg (vg)

pickled cucumber | edamame beans

beetroot | spring onion

asian slaw | red onion

radish | carrot

want more veg? add for + €1.5 each

pick 1 garnish (vg)

coriander | sesame seeds

red chilli

+ €1 each

kimchee | tea-stained egg (v)

fried egg (v) | pickled ginger (vg)

juices



nutrient powerhouses squeezed and freshly poured

large 6.9

regular 5.9

- 06

kickstart (v)

strawberry puree. apple. mint. lemon
- 11

positive (v)

pineapple. lime. spinach. cucumber. apple
- 14

power (v)

spinach. apple. fresh ginger
- 05

high five (v)

melon. pineapple. lemon. apple. orange juice
- 08

tropical (v)

mango. apple. orange juice

soft drinks



- 714

cloudy lemonade

large

regular

5

4.5
- 710

peach iced tea

large

regular

5

4.5
- 705

coke

4.5
- 705

coke zero / diet coke

4.5
- 708

sprite zero

4.5
- 712

ginger beer

fever tree

2.7
- 703

701

still water

large

regular

5.5

3.5
- 704

702

sparkling water

large

regular

5.5

3.5

cocktails



signature sips

- 518

thai chilli margarita (v)

11.5

smooth tequila. chilli liqueur and coconut syrup. lime. bird's eye chilli. chilli + lime. salt rim
- 448

lychee yuzu sangria (v)

10

yuzu + lychee cordial paired with pink pinot blush. grapefruit. orange
- 631

espresso martini

11.5

smooth craft vodka with rich cold brew + coffee liqueur
- 507

toki whiskey

9.2

japanese whiskey served with your choice of mixer

g+ts

japanese craft roku gin with light or regular fever tree tonic water

- 508

yuzu lychee g+t (v)

12

sophisticated + citrusy. yuzu + lychee cordial. orange
- 514

sakura pink g+t (v)

12

delicate + floral. cherry blossom syrup. fresh lime. dried rose petals
- 504

roku g+t (v)

11

crisp + aromatic. a classic with lime + ginger

alcohol free

- 684

yuzu + lychee tonic (v)

7

yuzu + lychee cordial with light or regular fever tree tonic water. orange
- 683

cherry blossom lemonade

6

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



cider

- 615

kopparberg cider

4% vol. 500ml.

7

strawberry + lime

wine



- red

438

pinot noir (v)

34.7

12.5

10.2

13% vol. chile

light to medium-bodied. silky

436

cabernet sauvignon

30

11

9

13% vol. france

fresh. floral.
- white

409

pinot grigio

30

11

9

11% vol. italy

light. easy-sipping

410

marlborough sauvignon blanc

33.5

12.5

10.2

13% vol. new zealand

fresh. crisp
- rosé

449

pinot grigio blush

30

11

9

11% vol. italy

light. dry
- sparkling

460

prosecco

37

8.5

11.5% vol. italy

coffee + tea

coffee

served with whole milk (v)

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

- 834

flat white (v)

4.2
- 835

latte (v)

4.2
- 837

cappuccino (v)

4.2
- 833

americano (v)

3.7

served black or with your choice of milk
- 832

double espresso

3
- 840

iced latte (v)

4.2

sweeten with sugar cane syrup

- 744

iced matcha + strawberry latte

5.5

ceremonial grade matcha with oat over ice

tea

- 778

fresh lemon + ginger (v)

3.5
- 784

fresh mint

3
- 775

breakfast tea (v)

3

loose leaf barry's tea with your choice of milk
- 771

green tea

free

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.

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

our beef brisket is sourced from the uk and ireland

