



fresh juices

- 1 **raw juice**
a mixture of carrot, cucumber, tomato, orange and apple
an all-round high-nutrient and high-energy drink £2.85
- 2 **fruit juice**
a mixture of apple, orange and passion fruit
good for general cleansing and digestion £2.85
- 3 **orange juice**
freshly squeezed, high in vitamin c £2.85
- 4 **carrot juice**
carrot with a dash of fresh ginger root
a very good source of pro vitamin a £2.85
- 5 **apple and orange juice**
a simple combination of freshly squeezed apple
and orange. high in vitamin c £2.85
- 6 **apple and lime juice**
freshly squeezed apple juice with a refreshing twist of lime £2.85

beer

- asahi super dry**
japan's number one premium beer known for its clean, crisp and refreshing taste
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|---------------------|-------------------------------|-------|
| 601 asahi super dry | 330ml bottle (abv 5.0%) | £3.20 |
| 602 asahi super dry | 500ml large bottle (abv 5.0%) | £4.45 |
- asahi premium black lager beer**
imported from japan, this super premium dark lager beer has a rich, smooth and creamy taste
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| 603 asahi premium black | 330ml bottle (abv 5.0%) | £4.00 |
|-------------------------|-------------------------|-------|
- kirin ichiban**
premium beer. the fine aroma of hops and japonica rice provides its lighter body and delicate aftertaste
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| 605 kirin ichiban | 500ml large bottle (abv 5.0%) | £4.60 |
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- sapporo**
brewed since 1876, sapporo is a smooth premium lager rich and clear with plenty of flavour
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| 606 sapporo | 500ml large can (abv 4.7%) | £4.50 |
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- tiger beer**
a premium beer from the far east with a full flavour and refreshing taste
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| 607 tiger beer | 330ml bottle (abv 5.0%) | £3.20 |
| 608 tiger beer | 640ml giant bottle (abv 5.0%) | £5.75 |

wines

- white wine**
- | | 750ml bottle | 175ml glass | 250ml glass |
|--|--------------|-------------|-------------|
| 401/2/3 cave de massé france (abv 11.0%) | £11.90 | £3.50 | £4.65 |
| 404/5/6 chardonnay-pinot grigio vita, veneto italy
dry, soft and lemony with a creamy palate (abv 12.0%) | £13.40 | £3.70 | £5.05 |
| 407/8/9 riesling-gewürztraminer, riddle s.e australia
off-dry, aromatic with tropical fruit flavours (abv 12.0%) | £15.90 | £4.25 | £5.65 |
| 410/11/12 sauvignon blanc valle andino, maure valley, chile
crisp, zesty with ripe acidity and bags of fruit (abv 13.0%) | £16.65 | £4.30 | £5.80 |
- red wine**
- | | 750ml bottle | 175ml glass | 250ml glass |
|--|--------------|-------------|-------------|
| 414/15/16 cave de massé france (abv 11.0%) | £11.90 | £3.50 | £4.70 |
| 417/18/19 sangiovese-merlot, vita marche italy
round, smooth with juicy cherry fruit flavour (abv 12.0%) | £13.40 | £3.70 | £5.05 |
| 420/21/22 tempranillo, fortius, navarra spain
up front fruit with rich velvety tannins, soft and spicy (abv 13.0%) | £15.90 | £4.25 | £5.55 |
| 423/24/25 merlot valle andino, maure valley chile
deep coloured, ripe berries and a smoky aroma (abv 13.5%) | £16.65 | £4.30 | £5.85 |
- rosé wine**
- | | 750ml bottle | 175ml glass | 250ml glass |
|---|--------------|-------------|-------------|
| 426/27/28 pinot grigio rosé, corte vigna pavia italy
off-dry, fresh strawberry and cherry (abv 12.0%) | £16.65 | £4.30 | £5.85 |

sake and plum wine

- kyoto fushimizu shitate**
a light, elegant sake that is served chilled
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|--------------|-------------------------|-------|
| 501 for one | small flask (abv 13.5%) | £4.90 |
| 502 to share | large flask (abv 13.5%) | £7.60 |
- plum wine**
rich and aromatic with refreshing sweetness
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| 505 served with sparkling water and ice | 125ml (abv 10.0%) | £3.20 |
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soft drinks

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| 701 still water | 330ml bottle | £1.75 |
| 702 sparkling water | 330ml bottle | £1.75 |
| 703 still water | 750ml bottle | £3.40 |
| 704 sparkling water | 750ml bottle | £3.40 |
| 705 coca cola | 330ml bottle | £1.85 |
| 706 diet coca cola | 330ml bottle | £1.85 |
| 707 coca cola zero | 330ml bottle | £1.85 |
| 708 sprite | 330ml bottle | £1.85 |
| 709 elderflower
sparkling. made with flowers. delightfully fragrant | 250ml bottle | £2.00 |
| 710 peach iced tea | | £1.60 |
- green tea free of charge with meals on request**

about us

our restaurants are modelled on the ramen bars which have been popular in japan for many years

your order is taken on an electronic handheld and zapped through to the kitchen by radio signal, where it is cooked immediately

as we want to ensure the freshness of your food, some dishes may arrive before others. the aim is, don't wait – just tuck in and share. enjoy the wagamama experience

we accept all the usual methods of payment and we do not include a service charge on your bill

the selection of dishes may vary across wagamama restaurants

'the wagamama cookbook' and 'ways with noodles' are available to buy in this restaurant for £14.99

we hope you enjoy your meal

to become a wagamama member or to see all our locations go to

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new to wagamama?

at wagamama we believe food should be cooked fresh to order. this means individual selections of your side dishes and main meals may be delivered at different times. if you are rushed, please ask your server for the best selection of quick items

if you have a particular dietary requirement your server will be happy to assist you. please note that we can take some items out of dishes, however we cannot add any, unless specified on the menu. by all means ask your server if you require further assistance

menu glossary

- **yasai** : vegetable • **ebi** : prawns
- **ramen / soba noodles** : thin, wheat egg noodles
- **udon noodles** : thick, white, egg free noodles
- **rice noodles** : medium thick noodles, egg and gluten free
- **miso** : japanese paste made from fermented soya beans
- **menma** : pickled bamboo shoots • **wakame** : seaweed
- **kamaboko** : japanese-style fish roll
- **panko** : coarse japanese breadcrumbs
- **chikuwa** : asian-style fish roll

🍴 this dish may contain some small bones

🌱 dishes suitable for vegetarians 🍳 available fried on request

ramen : big bowls of noodles in soup

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|----|---|--------|
| 20 | chicken ramen | £7.15 |
| | noodles in a pork and chicken soup topped with a marinated and grilled chicken breast, seasonal greens, menma and spring onions | |
| 21 | wagamama ramen 🍴 | £7.40 |
| | noodles in a vegetable soup topped with seasonal greens, wakame, grilled smooth dory, sliced chicken, fried tofu, marinated and grilled black tiger prawn, sliced marinated portobello mushroom and kamaboko. garnished with menma and spring onions | |
| 22 | seafood ramen 🍴 | £9.00 |
| | noodles in a vegetable soup topped with seasonal greens and wakame, grilled smooth dory, marinated and grilled black tiger prawns, grilled squid and kamaboko. garnished with menma and spring onions | |
| 23 | salmon ramen 🍴 | £9.25 |
| | noodles in a pork and chicken spiced miso soup topped with a grilled fillet of salmon, seasonal greens, menma, spring onions, wakame and carrots. garnished with mixed sesame seeds | |
| 24 | chilli beef ramen | £10.35 |
| | noodles in a spicy pork and chicken soup topped with a grilled sirloin steak, fresh chillies, sliced red onions, beansprouts, coriander, spring onions and a wedge of lime | |
| 25 | chilli chicken ramen | £8.25 |
| | noodles in a spicy pork and chicken soup topped with a marinated and grilled chicken breast, fresh chillies, sliced red onions, beansprouts, coriander, spring onions and a wedge of lime | |
| 26 | miso ramen | £7.85 |
| | noodles in a pork and chicken spiced miso soup topped with stir-fried chicken, carrots, leeks, garlic and beansprouts. garnished with wakame, menma, mixed sesame seeds and chilli oil | |
| 27 | saïen soba 🌱 | £7.50 |
| | wholewheat noodles in a vegetable soup topped with stir-fried courgettes, asparagus, fried tofu, red onion, leeks, shiitake and portobello mushrooms, mangetout, beansprouts and garlic. seasoned with soy sauce, sesame oil and garnished with sliced spring onion | |

chilli men : noodles in a spicy sauce

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| 49 | chicken chilli men | £8.75 |
| | stir-fried marinated chicken, courgettes, red onions, green and red peppers, mangetout and spring onions in a sauce made from chillies, ginger, garlic, onion, tomatoes, lemongrass and sweet red peppers. served with soba noodles | |
| 51 | yasai chilli men 🌱 | £7.50 |
| | stir-fried courgettes, white and portobello mushrooms, mangetout, green and red peppers and fried tofu in a sauce made from chillies, ginger, garlic, onion, tomatoes, lemongrass and sweet red peppers. served with wholewheat noodles | |

side dishes : these are not starters but the perfect complement to your meal

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|-----|--|-------|-----|---|-------|
| 99 | duck gyoza | £4.95 | 105 | negima yakitori | £4.95 |
| | five deep-fried duck and leek dumplings. served with a spicy cherry hoi sin sauce | | | three skewers of grilled chicken and spring onion coated in yakitori sauce | |
| 100 | gyoza 🍴 | £4.50 | 106 | grilled asparagus 🌱 | £4.10 |
| | five steamed, grilled chicken dumplings filled with cabbage, chinese leaf, chinese chives and water chestnut. served with a chilli, garlic, sesame and soy sauce | | | asparagus spears grilled with chilli garlic salt and coated with a citrus yakitori sauce garnished with mixed sesame seeds | |
| 101 | yasai gyoza 🌱 🍴 | £4.50 | 108 | tori kara age | £4.20 |
| | five steamed, grilled vegetable dumplings filled with cabbage, carrots, water chestnut, onion, celery and chinese leaf. served with a sweet ginger dipping sauce | | | deep-fried chicken pieces prepared with soy sauce, sake, mirin, dried oregano, thyme and a fresh ginger marinade served with a chilli, garlic, sesame and soy sauce | |
| 102 | ebi gyoza | £4.95 | 109 | raw salad 🌱 | £2.95 |
| | five deep-fried dumplings filled with chopped black tiger prawns, water chestnut and spinach. served with a spicy citrus ponzu sauce | | | a combination of mixed asian leaves, thin cut mooli, carrot, spring and red onions. garnished with fried shallots and served with wagamama house dressing | |
| 103 | ebi katsu | £5.90 | 110 | miso soup 🌱 | £1.35 |
| | deep-fried black tiger prawns in panko breadcrumbs. served with a spicy red chilli and garlic sauce. garnished with a wedge of lime | | | a light soup flavoured with white miso paste, wakame, silken tofu and thinly sliced spring onions | |
| 104 | edamame 🌱 | £3.50 | | | |
| | freshly steamed green soya-beans, the perfect complement to drinks. hold up to your mouth and squeeze the succulent beans from the pod choose sprinkled with either salt or chilli and garlic salt | | | | |

kare noodle : noodles in a coconut based soup

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| 35 | ebi kare lomen | £8.50 |
| | a spicy soup made from lemongrass, coconut milk, shrimp paste, red chillies, fresh ginger and galangal. served with ramen noodles and garnished with marinated grilled black tiger prawns, beansprouts, cucumber, fresh coriander and a wedge of lime | |
| 36 | chicken kare lomen | £8.20 |
| | a spicy soup made from lemongrass, coconut milk, shrimp paste, red chillies, fresh ginger and galangal. served with ramen noodles and garnished with a marinated and grilled chicken breast, beansprouts, cucumber, fresh coriander and a wedge of lime | |
| 37 | chicken itame | £8.00 |
| | stir-fried chicken breast with bok choy, red and spring onions, red peppers, chilli and beansprouts. served with rice noodles in a spicy coconut and green chilli soup. garnished with coriander, mint and a wedge of lime | |
| 38 | yasai itame 🌱 | £7.15 |
| | stir-fried bok choy, fried tofu, red and spring onions, red peppers, portobello mushrooms and beansprouts. served with rice noodles in a spicy coconut and green chilli soup. garnished with coriander, mint and a wedge of lime | |

teppan : noodles cooked on a hot, flat griddle

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| 40 | yaki soba | £6.45 |
| | teppan-fried soba noodles with egg, chicken, shrimps, onions, green and red peppers, beansprouts and spring onions. garnished with mixed sesame seeds, fried shallots and pickled ginger | |
| 41 | yasai yaki soba 🌱 | £6.15 |
| | teppan-fried wholewheat noodles with egg, butternut squash, white and spring onions, garlic, mushrooms, green and red peppers and beansprouts. garnished with mixed sesame seeds, fried shallots, pickled ginger and coriander vinegar | |
| 42 | yaki udon | £7.15 |
| | teppan-fried udon noodles with curry oil, shiitake mushrooms, egg, leeks, prawns, chicken, chikuwa, beansprouts and green and red peppers. garnished with spicy ground fish powder, mixed sesame seeds, fried shallots and pickled ginger | |
| 43 | amai udon | £7.15 |
| | udon noodles with a sweet tamarind sauce, teppan-fried with egg, fried tofu, prawns, red onions, leeks and beansprouts. topped with crushed roasted peanuts and a wedge of lime this dish contains nuts | |
| 44 | ginger chicken udon | £7.45 |
| | teppan-fried udon noodles with chicken marinated in ginger, garlic and lemongrass. served with mangetout, red onions, beansprouts, chilli, egg and spring onions. garnished with pickled ginger and fresh coriander | |

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we value your opinion and are receptive to comments and suggestions either tell the manager or email us from our website

rice dishes

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| 71 | chicken katsu curry | £7.75 |
| | chicken fillet deep-fried in panko breadcrumbs, served with a lightly spiced curry sauce and japanese-style rice. garnished with a combination of mixed leaves and red pickles | |
| 72 | yasai katsu curry 🌱 | £7.15 |
| | slices of sweet potato, aubergine and butternut squash, deep-fried in panko breadcrumbs. served with a lightly spiced curry sauce and japanese-style rice. garnished with a combination of mixed leaves and red pickles | |
| 76 | chicken tama rice | £6.95 |
| | marinated and grilled chicken breast with stir-fried courgettes, shiitake mushrooms, red and spring onions in a thickened oyster, fresh ginger, garlic and wine sauce. served on japanese-style rice | |
| 77 | cha han | £6.65 |
| | stir-fried rice with egg, chicken, prawns, mangetout, sweetcorn, spring onions, shiitake and white mushrooms. accompanied by a bowl of miso soup and pickles | |
| 78 | yasai cha han 🌱 | £6.10 |
| | stir-fried rice with egg, mangetout, sweetcorn, butternut squash, fried tofu, spring onions, shiitake and white mushrooms. accompanied by a bowl of miso soup and pickles | |
| 79 | ebi raisukaree | £9.50 |
| | stir-fried black tiger prawns in a coconut and lime curry sauce with ginger, galangal, chillies, coriander, green and red peppers, red and spring onions and mangetout. served on japanese-style rice and garnished with sliced red chillies and a wedge of lime | |

salads

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| 60 | mandarin and sesame chicken salad | £7.95 |
| | shredded ginger, garlic and lemongrass marinated chicken strips in a salad of asian leaves mixed with mandarins, coriander, mangetout, caramelised red onion, spring onions and roasted cashew nuts. dressed with a sesame, mandarin, thai basil and mint dressing and garnished with mixed sesame seeds this dish contains nuts | |
| 61 | yasai nasubi salad 🌱 | £6.95 |
| | spicy marinated and grilled courgette, aubergine and portobello mushroom with roasted sweet potato, butternut squash, marinated asparagus, caramelised red onion and sliced mooli, mixed with asian leaves and roasted cashew nuts, dressed with wagamama house dressing and garnished with a deep-fried wonton crisp this dish contains nuts | |

extras

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| 300 | japanese-style rice | £1.95 |
| 301 | plain noodles | £1.65 |
| 302 | steamed white rice | £1.65 |
| 303 | chillies | .65 |
| 304 | pickles | .65 |

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wagamama statement – genetically modified organisms

we have worked with our food suppliers to ensure that genetically modified food stuffs are not used in our restaurants. all food served in wagamama noodle bars is gmo free. if you need further assurance feel free to ask one of our servers

wagamama