

## sides order one with your main dish or a few to share

104 | **edamame (vg)**  
steamed edamame beans. served with salt or chilli garlic salt

106 | **wok-fried greens (vg)**  
tenderstem broccoli and bok choi, stir-fried in a garlic and soy sauce

109 | **raw salad (v)**  
mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot and red onion. topped with fried shallots and finished with the wagamama house dressing

96 | **lollipop prawn kushiyaki**  
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with fresh caramelised lime

108 | **tori kara age**  
seasoned, crispy chicken pieces dressed in and served with a spiced sesame and soy sauce. garnished with fresh lime

94 | **tama squid new<sup>new</sup>**  
crispy fried squid balls, drizzled with okonomiyaki sauce and mayonnaise. finished with aonori and bonito flakes

103 | **ebi katsu**  
crispy fried prawns in panko breadcrumbs, served with a spicy chilli and garlic sauce. garnished with chilli, coriander and fresh lime

110 | **bang bang cauliflower (v)**  
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander

107 | **chilli squid**  
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce

**duck wraps ?**  
shredded crispy duck served with cucumber and spring onions

116 | **asian pancakes and cherry hoisin**  
117 | **lettuce wraps and tamari sauce**

95 | **beef tataki**  
lightly seared, marinated steak, thinly sliced and served chilled. dressed with citrus ponzu and mayonnaise. served with a side of pickled beetroot and coriander

## rice bowls

## donburi

**meet the dish**  
a traditional dish, donburi is a big bowl of steamed rice that is topped with duck, chicken, beef or mixed vegetables

89 | **grilled duck donburi ?**  
tender, shredded duck in a spicy teriyaki sauce. mixed with carrots, mangetout, sweet potato and red onion on a bed of sticky white rice and topped with a crispy fried egg, cucumber and spring onions. served with a side of kimchee

14.25 | **teriyaki donburi**  
chicken or beef brisket in a teriyaki sauce with sticky white rice. topped with shredded carrots, pea shoots, spring onions and sesame seeds. served with a side of kimchee

70 | **chicken**  
69 | **beef brisket**

76 | **shiitake donburi (v)**  
shiitake mushroom and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, pea shoots and chilli

## hiraata steamed buns

two small, fluffy asian buns served with coriander and mayonnaise

115 | **pork belly, panko apple + sriracha**  
114 | **mixed mushroom + panko aubergine (v)**  
112 | **seasoned crispy chicken, fresh tomato + sriracha**  
113 | **korean barbecue beef + red onion**

4.50 | **chicken**  
5.50 | **beef**  
5.50 | **beef**  
5.50 | **beef**  
6.50 | **beef**  
5.75 | **chicken**  
6.95 | **chicken**

## gyoza

**steamed**  
served grilled and with a dipping sauce

101 | **yasai | vegetable (vg)**  
100 | **chicken**  
105 | **pulled pork**

**fried**  
served with a dipping sauce

99 | **duck**  
102 | **prawn**

6.50 | **chicken**  
5.95 | **chicken**  
5.95 | **chicken**

**salads** fresh, light and nourishing

**harusame glass noodle salad new<sup>new</sup>**  
glass noodles mixed with kale, edamame, adzuki beans, mangetout, blackened carrots and pea shoots. topped with fresh mint, crispy fried shallots and dressed with a spicy vinegar

62 | **yasai | tofu (vg)**  
61 | **ginger + lemongrass chicken**

65 | **pad thai salad**  
ginger chicken and prawns on a bed of mixed leaves, mangetout, baby plum tomatoes, shredded pickled beetroot, carrot and red onion. garnished with fried shallots and served with a side of peanuts and a nuoc cham and ginger miso dressing

60 | **sirloin and shiitake salad**  
sirloin steak with grilled shiitake mushrooms, carrots, mangetout, red onion, baby plum tomatoes and mixed leaves in a pea and herb dressing

**ramen**  
**meet the dish**  
our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes, all served in a traditional black bowl

**make it your own**  
noodles are the heart of a ramen but the soul of the bowl is the broth. choose from

**spicy** | a light chicken or vegetable broth infused with chilli  
**light** | a light chicken or vegetable broth  
**rich** | a reduced chicken broth with dashi and miso

20 | **chicken ramen**  
grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with pea shoots, menma and spring onions

21 | **wagamama ramen ?**  
grilled chicken, seasoned pork, chikuwa, shell-on prawns and mussels on top of noodles in a rich chicken broth with dashi and miso. topped with half a tea-stained egg, menma, wakame, spring onions and pea shoots

**chilli ramen**  
noodles in a spicy chicken broth topped with red and spring onions, beansprouts, chilli, coriander and fresh lime

25 | **chicken**  
24 | **sirloin steak**

22 | **grilled duck ramen ?**  
tender, shredded duck splashed with citrus ponzu sauce on top of noodles in a light vegetable broth. dressed with chilli, pea shoots, spring onions and coriander

31 | **shirodashi ramen**  
slow-cooked, seasoned pork belly on top of noodles in a rich chicken broth with dashi and miso. topped with pea shoots, menma, spring onions, wakame and half a tea-stained egg

87 | **short rib ramen ?**  
tender beef short rib served on the bone, on top of noodles in a light chicken broth. finished with a splash of chilli oil, carrots, mangetout, red onion, sweet potato and pea shoots

26 | **seafood ramen ?**  
sea bream, grilled shell-on prawns and breaded tilapia on top of noodles in a light vegetable broth. garnished with pea shoots, wakame and samphire

88 | **steak bulgogi**  
marinated sirloin steak and miso-fried aubergine served on a bed of soba noodles, dressed in a sesame and bulgogi sauce. finished with spring onions, kimchee, half a tea-stained egg and coriander

67 | **seared nuoc cham tuna ?**  
seared nuoc cham tuna steak on a bed of quinoa with stir-fried kale, sweet potato, edamame beans, red onion and peppers. garnished with coriander

83 | **sticky pork belly**  
citrus and teriyaki-glazed pork belly with grilled miso aubergine. served with white rice and garnished with spring onions, ginger and chilli. this dish may take a little longer to prepare

86 | **teriyaki lamb ?**  
grilled teriyaki lamb with mushrooms, asparagus, kale, mangetout and chilli. served on a bed of soba noodles in a pea and herb dressing and garnished with coriander

## teppanyaki

**meet the dish**  
teppanyaki is a big plate of sizzling noodles, stir-fried by quickly turning them on a flat griddle. this means you get soft noodles and crunchy vegetables

**teriyaki soba**  
soba noodles cooked in curry oil with mangetout, bok choi, red and spring onions, chilli and beansprouts in a teriyaki sauce. garnished with coriander and sesame seeds

46 | **salmon ?**  
45 | **sirloin steak**

**yaki soba**  
soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds

40 | **chicken and prawn**  
41 | **yasai | mushroom and vegetable (v)**

13.75 | **chicken**  
14.50 | **chicken**

## curry

**meet the dish**  
curries, but not as you know them. we have a range of fresh curries, from the mild and fragrant to spicier chilli dishes

**samla curry**  
a fragrant, spicy lemongrass and coconut curry with peppers, shiitake mushrooms and baby plum tomatoes. served with white rice and garnished with spring onions, chilli and coriander

56 | **chicken**  
57 | **yasai | tofu (vg)**

**firecracker**  
a fiery mix of mangetout, red and green peppers, onions and hot red chillies. served with white rice, sesame seeds, shichimi and fresh lime

92 | **chicken**  
93 | **prawn**

**itame**  
rice noodles in a spicy green coconut and lemongrass soup topped with stir-fried beansprouts, red and spring onions, bok choi, peppers, mushrooms and chilli. garnished with coriander and fresh lime

37 | **chicken**  
39 | **prawn**  
38 | **yasai | tofu (vg)**

11.75 | **chicken**  
12.75 | **chicken**  
10.75 | **chicken**

**extras** make your meal even better

302 | **miso soup + japanese pickles (vg)**  
304 | **japanese pickles (vg)**  
303 | **chillies (vg)**

1.95 | **chicken**  
1.00 | **chicken**  
1.00 | **chicken**

305 | **a tea-stained egg (v)**  
306 | **kimchee**

**?** | **may contain shell or small bones** **(v)** | **vegetarian** **(vg)** | **vegan** for allergy and intolerance information please see reverse of menu

## fresh juices

squeezed, pulped and poured fresh for you

regular 3.75 large 4.75

01   <b>raw</b> carrot, cucumber, tomato, orange and apple	07   <b>clean green</b> kiwi, avocado and apple
02   <b>fruit</b> apple, orange and passion fruit	08   <b>tropical</b> mango, apple and orange
03   <b>orange</b> orange juice. pure and simple	10   <b>blueberry spice (vg)</b> blueberry, apple and carrot with a touch of ginger
04   <b>carrot (vg)</b> carrot with a hint of fresh ginger	11   <b>positive (vg)</b> pineapple, lime, spinach, cucumber and apple
06   <b>super green (vg)</b> apple, mint, celery and lime	

13   <b>repair (vg)</b> kale, apple, lime and pear	14   <b>power (vg)</b> spinach, apple and ginger
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## gin + tonic

513   <b>jinzu fever (vg)</b> jinzu, a japanese inspired gin, infused with cherry blossom, yuzu and sake. served with fever-tree tonic and garnished with fresh lemon and pink peppercorns	6.95
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## wine

all wine is available in 125ml glass

### red

430   <b>merlot (vg)</b> lanya	750ml	19.75	250ml	7.25	175ml	5.50
440   <b>tempranillo cabernet</b> fernando castro	750ml	14.95	250ml	5.75	175ml	4.50

### white

410   <b>pinot grigio</b> sartori	750ml	18.50	250ml	6.75	175ml	5.25
415   <b>airen chardonnay</b> viura	750ml	14.95	250ml	5.75	175ml	4.50
420   <b>chenin blanc</b> cherry tree hill	750ml	16.95	250ml	6.25	175ml	4.75
425   <b>sauvignon blanc (vg)</b> lanya	750ml	22.50	250ml	8.55	175ml	6.25
426   <b>marlborough sauvignon blanc</b> land made	750ml	24.50	250ml	9.25	175ml	6.75

### rosé

450   <b>pinot grigio blush</b> sartori	750ml	19.45	250ml	6.95	175ml	5.50
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### sparkling

460   <b>prosecco (vg)</b> villa domiziano spumante brut	750ml	24.95	125ml	4.65
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## tea

771   <b>green tea (vg)</b> green tea	free
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for hot drinks, please ask for the menu

## sake

484   <b>sho chiku bai (vg)</b> a traditional sake. mild yet complex	125ml	3.50
485   <b>mio (vg)</b> <b>new</b> sparkling, sweet and crisp	125ml	7.25
486   <b>kyoto yuzu (v)</b> <b>new</b> subtly sweet and fruity with yuzu and honey	125ml	8.25

## beers

expertly crafted beers, selected to complement the flavours of asia. a large bottle is perfect for sharing

601   602   <b>asahi   japan (vg)</b>	330ml	3.95	660ml	6.95
613   614   <b>singha   thailand</b>	330ml	3.95	630ml	6.95
605   <b>kirin   japan (vg)</b>			500ml	5.95
606   <b>lucky buddha   china (vg)</b>			330ml	3.95

**craft beers** in collaboration with meantime brewery

618   <b>natsu (vg)</b> <b>new</b> passion fruit pale ale   london	330ml	4.95
616   <b>kansho (vg)</b> lime + ginger pale ale   london	330ml	4.95



## soft drinks (vg)

705   <b>coke</b>			2.85*
705   <b>diet coke / coke zero</b>			2.75
708   <b>sprite</b>			2.75
715   <b>ginger beer</b>			2.85*
717   <b>appletiser</b>			2.75
714   <b>cloudy lemonade</b>	reg	2.60	large 2.95
710   <b>peach iced tea</b>	reg	2.60	large 2.95
701   703   <b>still water</b>	reg	2.10	large 3.95
702   704   <b>sparkling water</b>	reg	2.10	large 3.95
*includes sugar tax levy			
<b>nix and kix</b> <b>new</b>			
a natural and low in sugar sparkling soft drink, containing cayenne pepper to boost the metabolism			
696   <b>mango + ginger</b>			2.75
696   <b>cucumber + mint</b>			2.75

### allergies and intolerances

if you have a food allergy, intolerance or sensitivity, please let your server know before you order. they will be able to suggest the best dishes for you

our dishes are prepared in areas where allergenic ingredients are present. we cannot guarantee our dishes are 100% free of these ingredients

there are occasions in which our recipes change. it is always best to check with your server before ordering

### please note

whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain

our staff receive 100% of tips



all of our vegan dishes have been registered with The Vegan Society

### menus available

at wagamama, we like to offer choice and variety. we have a small, kid-friendly menu for our little noodlers and a non-gluten menu as well as a vegan menu, served all day, every day

wagamama