

sides

order one with your main dish or a few to share

104 edamame (vg)	4.50
steamed edamame beans. served with salt or chilli garlic salt	
106 wok-fried greens (vg)	4.50
tenderstem broccoli and bok choi, stir-fried in a garlic and soy sauce	
109 raw salad (vg)	3.75
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	6.50
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with fresh caramelised lime	

108 tori kara age	5.75
seasoned, crispy chicken pieces dressed in and served with a spiced sesame and soy sauce. garnished with fresh lime	

94 tama squid	6.95
crispy fried creamy squid balls, drizzled with okonomiyaki sauce and mayonnaise. finished with aonori and bonito flakes	

103 ebi katsu	6.95
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 (vg) refreshed	4.95
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander	

107 chilli squid	6.95
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce	

duck wraps ?	5.95
shredded crispy duck served with cucumber and spring onions	
116 asian pancakes and cherry hoisin	5.95
117 lettuce wraps and tamari sauce	

95 beef tataki	6.50
lightly seared, marinated steak, thinly sliced and served chilled. dressed with citrus ponzu and mayonnaise. served with pickled beetroot and coriander	

donburi	donburi is a traditional dish, which is a big bowl of rice, topped with mixed vegetables or meat. donburi tastes best if you mix it all together. you can swap your white rice for brown rice if you prefer	
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89 grilled duck donburi ?	14.50
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	
	89

🥚 may contain shell or small bones	(v) vegetarian	(vg) vegan	👨🍳 omakase entrust the chef
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kokoro bowls

90 avant gard'n (vg) vegan hero new	10.25	
made in collaboration with gaz oakley barbecue-glazed seitan served with a coconut + sriracha vegan 'egg', grilled shiitake mushrooms and asparagus on a bed of brown rice. topped with edamame beans, carrots and spring onions. dressed with a sweet amai sauce and garnished with sesame seeds and fresh lime		90
78 naked katsu new	10.95	
grilled curried chicken on a bed of brown rice, with edamame beans, shredded carrots, dressed mixed leaves and japanese pickles. served with a side of katsu curry sauce		
67 nuoc cham tuna ? refreshed	13.75	
seared nuoc cham tuna steak on a bed of quinoa with stir-fried kale, sweet potato, edamame beans, carrots, red onion and peppers. garnished with coriander and fresh lime		

salads	fresh, light and nourishing
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65 pad thai salad	10.25
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 + ginger miso dressing	

60 sirloin + shiitake salad	11.75
sirloin steak with grilled shiitake mushrooms, carrots, mangetout, red onion, baby plum tomatoes and mixed leaves in a pea + herb dressing	

62 yasai tofu (vg)	9.50
61 ginger + lemongrass chicken	10.25

teppanyaki	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	
our noodles are always cooked fresh. you can choose whichever noodles you want in your teppanyaki		
soba noodles thin, wheat egg noodles	udon noodles thick, white noodles without egg	rice noodles thin, flat noodles without egg or wheat

🌟 86 teriyaki lamb ?	14.95
grilled teriyaki lamb with mushrooms, asparagus, kale, mangetout and chilli. served on a bed of soba noodles in a pea + herb dressing and garnished with coriander	
🌟 88 steak bulgogi	14.75
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	

59 cod mokutan soba ? new	14.75
black charcoal soba noodles in a soy sauce with two fillets of miso-glazed cod, stir-fried bok choi, mangetout, red peppers and spring onions. drizzled with a sweet miso dressing and garnished with fresh ginger and coriander	

46 salmon ?	13.75
45 sirloin steak	14.75
42 yaki udon	9.95
udon noodles cooked in curry oil with chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms and peppers. garnished with fried shallots, pickled ginger and sesame seeds	

ramen

our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes

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

🌟 35 miso cod ramen ?	13.95
miso-glazed cod, bok choi and menma on top of noodles in a light vegetable broth. finished with spring onions and chilli oil	
🌟 23 kare burosu ramen (vg)	11.50
shichimi-coated silken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with pea shoots, carrot, chilli and coriander	

21 wagamama ramen ?	12.75
grilled chicken, seasoned pork, chikuwa, tail-on prawns and shell-on 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	

30 tantanmen beef brisket ramen	13.50
korean barbecue beef brisket, served on a bed of noodles in an extra rich chicken broth. topped with half a tea-stained egg, menma, kimchee and spring onions. finished with coriander and chilli oil	

curry

curries, but not as you know them. we have a range of fresh curries, from the mild and fragrant to the spicier chilli dishes. you can swap your white rice for brown rice for a slightly nutty flavour

🌟 1171 vegatsu (vg)	10.95	
our vegan katsu curry. seitan coated in crispy panko breadcrumbs, covered in an aromatic curry sauce with sticky white rice and a dressed side salad		

firecracker	1171
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	11.95
93 prawn	12.95

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	11.75
57 yasai tofu (vg)	10.25

extras	make your meal even better
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302 miso soup	1.00	304 japanese pickles (vg)	1.00	305 a tea-stained egg (v)	1.00
+ japanese pickles (vg)	1.95	303 chillies (vg)	1.00	306 kimchee	1.00

allergies + intolerances	
if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver your order, whilst the kitchen manager will personally prepare your food as you require. this may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination. please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present	

fresh juices

squeezed, pulped and poured fresh for you

regular 3.95 large 4.95

01 | **raw**
carrot, cucumber, tomato, orange and apple

02 | **fruit**
apple, orange and passion fruit

03 | **orange**
orange juice. pure and simple

04 | **carrot (vg)**
carrot with a hint of fresh ginger

06 | **super green (vg)**
apple, mint, celery and lime

08 | **tropical**
mango, apple and orange



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sake

484 | **sho chiku bai (vg)** a traditional sake. mild yet complex 125ml **3.50**

485 | **mio (vg)** sparkling, sweet and crisp 125ml **7.25**

486 | **kyoto yuzu** subtly sweet with yuzu and honey 125ml **8.25**

wine

all wine is available in 125ml glass

red

430 | **merlot (vg)**
lanya 750ml **19.75** 250ml **7.25** 175ml **5.50**

440 | **tempranillo cabernet**
fernando castro 750ml **14.95** 250ml **5.75** 175ml **4.50**

white

410 | **pinot grigio**
sartori 750ml **18.50** 250ml **6.75** 175ml **5.25**

415 | **airen chardonnay**
viura 750ml **14.95** 250ml **5.75** 175ml **4.50**

420 | **chenin blanc**
cherry tree hill 750ml **16.95** 250ml **6.25** 175ml **4.75**

425 | **sauvignon blanc (vg)**
lanya 750ml **22.50** 250ml **8.55** 175ml **6.25**

426 | **marlborough sauvignon blanc**
land made 750ml **24.50** 250ml **9.25** 175ml **6.75**

rosé

450 | **pinot grigio blush**
sartori 750ml **19.45** 250ml **6.95** 175ml **5.50**

sparkling

460 | **prosecco (vg)**
villa domiziano spumante brut 750ml **24.95** 125ml **4.95**

green tea (vg)



771 | **free**

for hot drinks, please ask for the menu

asian cocktails + spirits (vg) new

515 | **lychee mule** 7.25
lychee vodka, ginger syrup, fresh lime juice and cold-brewed sencha tea. garnished with fresh ginger and mint

517 | **jasmine bellini** 7.25
jasmine vodka, honeydew melon, fresh lemon and cold-brewed jasmine green tea, topped with prosecco

518 | **sakura spritz** 7.25
cherry blossom, rosé wine, pink grapefruit, campari and bianco vermouth poured over ice and topped with sparkling water. garnished with fresh lemon and mint



gin + tonic

504 | **roku tonic** 6.95
roku, a japanese craft gin, made with six japanese botanicals, including cherry blossom, yuzu peel and sencha tea. garnished with fresh lime and ginger. served with premium tonic

beers

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

601 | 602 | **asahi | japan (vg)** 330ml **3.95** 660ml **6.95**

613 | 614 | **singha | thailand** 330ml **3.95** 630ml **6.95**

605 | **kirin | japan (vg)** 500ml **5.95**

606 | **lucky buddha | china (vg)** 330ml **3.95**

craft beers in collaboration with meantime brewery

618 | **natsu (vg)** passion fruit pale ale | london 330ml **4.95**

616 | **kansho (vg)** lime + ginger pale ale | london 330ml **4.95**

refresh + revive (vg)

693 | **la brewery kombucha | ginger + turmeric new** 3.45
in collaboration with la brewery
a naturally sparkling, living tea infused with ginger + turmeric, with refreshing citrus notes

nix and kix

lightly sparkling drink, all natural, low in calories and no added sugar. infused with a hint of cayenne for a little boost

696 | **mango + ginger** 2.75

696 | **cucumber + mint** 2.75

soft drinks (vg)

705 | **coke** 2.85*

705 | **diet coke / coke zero** 2.75

708 | **sprite** 2.75

715 | **ginger beer** 2.75

717 | **appletiser** 2.75

714 | **cloudy lemonade** reg **2.60** large **2.95**

710 | **peach iced tea** reg **2.60** large **2.95**

701 | 703 | **still water** reg **2.10** large **3.95**

702 | 704 | **sparkling water** reg **2.10** large **3.95**

*includes sugar tax levy

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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 dedicated vegan menu, a non-gluten menu and a kid-friendly menu which is perfect for our little noodlers

wagamama

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