sides small plates with big taste

104 - edamame (v) 4.5
beans with salt or chilli-garlic salt
109 - raw salad (vg) 3.75
mixed leaves, edamame beans, baby plum tomatoes, seaweed, pickled mooli, carrot + red onion, fried shallots, wagamama dressing
110 - bang bang cauliflower (vg) 5.25
crispy cauliflower, firecracker sauce, red + spring onion, fresh ginger, coriander
27 - chicken yakitori 6.95
marinated chicken skewers, spicy teriyaki sauce, shichimi, spring onion
94 - tama squid 7.25
crispy fried creamy squid balls, okonomiyaki sauce, mayonnaise, seaweed, bonito flakes
96 - prawn kushiyaki 6.75
skewered grilled prawns, lemon grass + chilli marinade, caramelised lime
108 - tori kara age 5.75
crispy chicken pieces, fresh lime, spiced sesame + soy dipping sauce
107 - chilli squid 6.95
crispy fried squid, shichimi spice, chilli + coriander dipping sauce
103 - ebi katsu 6.95
prawns in crispy panko breadcrumbs, coriander, fresh lime, chilli + garlic dipping sauce
duck wraps 6.25
shredded crispy duck, cucumber, spring onion
116 - asian pancakes, cherry hoisin

hirata steamed buns 6.25
two fluffy asian buns with coriander + mayonnaise
115 - pork belly panko apple, siracha
114 - mixed mushrooms (v) panko aubergine
113 - korean barbecue beef red onion

gyoza
five dumplings packed with taste
steamed
served grilled with dipping sauce
101 - yasai vegetable (vg) 5.95
100 - chicken 6.25
105 - pulled pork 6.25
fried
served with dipping sauce
99 - duck 6.25
102 - prawn 6.25

curry with a fresh twist, cooked patiently to infuse flavour, ranging from mild + fragrant to seriously kicking

1171 - vegatoss (vg) 11.25
served in crispy panko breadcrumbs, aromatic katsu curry sauce, sticky white rice, side salad, pickled red onion

firecracker
bold + fiery, mangetout, red + green peppers, onion, hot red chillies, sesame seeds, shichimi, fresh lime, white rice

93 - prawn 13.25
92 - chicken 12.25

raisukaree
mild + citrusy, coconut, mangetout, peppers, red + spring onion, sesame seeds, chilli, coriander, fresh lime, white rice

79 - prawn 13.95
75 - chicken 12.95

nikko - new
fragrant + citrusy, coconut, lemongrass + turmeric soup, roasted butternut squash, tenderstem broccoli, mangetout, bok choi, beansprouts, chilli, coriander, ginger, fresh lime, chilli oil, side of white rice with sesame seeds, make it your own + try glass noodles or brown rice instead of white

49 - chicken + turmeric cauliflower 11.95

50 - seabream 13.25

51 - yasai i tofu + turmeric cauliflower (vg) 10.95
katsu
aromatic katsu curry sauce, chicken or vegetables in crispy panko breadcrumbs, sticky white rice, side salad, wagamama dressing

71 - chicken 11.25
72 - yasai i sweet potato, aubergine, butternut squash (vg) 10.25

customise my rice
white steamed brown slightly nutty sticky white

ramen fresh noodles in steaming broth, topped with meats or vegetables

35 - miso-glazed cod 14.25
with bok choi, menma, spring onion, chilli oil, light vegetable broth

23 - kare burosu (vg) 11.75
shichimi-coated silken tofu, grilled mixed mushrooms, pea shoots, carrot, chilli, coriander, udon noodles, cumi ed vegetable broth

34 - chilli prawn + kimchee 12.25
marinated tail-on prawns, beansprouts, spring onion, kimchee, fresh lime, coriander, spicy vegetable broth

30 - tantanmen beef brisket 13.75
korean barbecue beef, half a tea-stained egg, menma, kimchee, spring onion, coriander, chilli oil, extra rich chicken broth

21 - wagamama’s own 13.75
grilled marinated chicken, seasoned pork, tail-on prawns, shelf-on mussels, chikuwa, half a tea-stained egg, menma, wakame, spring onion, pea shoots, rich chicken broth with dashi + miso

20 - grilled chicken 10.25
marinated chicken, pea shoots, menma, spring onion, rich chicken broth with dashi + miso

chilli
red + spring onion, beansprouts, coriander, fresh lime, spicy chicken broth

24 - sirloin steak 13.75
25 - chicken 11.95

31 - shirodashi pork belly 11.25
slow-cooked with pea shoots, menma, spring onion, wakame, half a tea-stained egg, rich chicken broth with dashi + miso

customise my broth
light chicken or vegetable
spicy chicken or vegetable with chilli
rich reduced chicken broth with dashi + miso

tepennyaki noodles sizing from the grill, turned quickly so that the noodles are soft but the vegetables crunchy

59 - cod motunob soba 14.95
thick charcoal noodles, two fillets of miso-glazed cod, soy sauce, bok choi, mangetout, red peppers, spring onion, sweet miso dressing, fresh ginger, coriander

88 - streak bulgogi 15.25
marinated sirloin, miso aubergine, thin noodles, sesame + bulgogi sauce, spring onion, kimchee, half a tea-stained egg, coriander

86 - teriyaki lamb 15.25
glazed with thin noodles, mushrooms, asparagus, kale, mangetout, chilli, pea + herb dressing, coriander

42 - yaki udon 10.95
thick noodles, curry oil, chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms, fried shallots, pickled ginger, sesame seeds

pad thai - refreshed -
rice noodles, amai sauce, egg, beansprouts, leeks, chilli, red + spring onion, fried shallots, mint, coriander, fresh lime

48 - chicken + prawn 11.25
47 - yasai i tofu (vg) 10.25

teriyaki soba
thin noodles, curry oil, mangetout, bok choi, red + spring onion, chilli, beansprouts, teriyaki sauce, coriander, sesame seeds

45 - sirloin steak 14.95
46 - salmon 13.95

44 - ginger chicken udon 10.95
thick noodles, mangetout, egg, chilli, beansprouts, red + spring onion, pickled ginger, coriander

yaki soba
thin noodles, egg, beansprouts, beansprouts, white + spring onion, fried shallots, pickled ginger, sesame seeds

40 - chicken + prawn 10.25
41 - yasai i mushroom (vg) 9.25

customise my noodles
soba thin, wheat egg udon thick, white without egg rice noodle thin, flat without egg or wheat

donburi a big bowl of sticky white rice, topped with tender meat and crunchy vegetables, traditional + hearty

teriyaki teriyaki sauce, shredded carrots, pea shoots, spring onion, sesame seeds, side of kimchee

69 - beef brisket 11.75
70 - chicken 10.75

89 - grilled duck 14.75
shredded in spicy teriyaki sauce, carrot, mangetout, sweet potato, red + spring onion, fried egg, cucumber, side of kimchee

customise my rice
sticky white brown slightly nutty white steamed

koko bowls ‘koko’ means ‘spirit, heart’
+ mind, the bowl to feed your soul, all under 650 calories

90 - avant garde’ (vg) 11.25
gaz oakley collaboration - barbecued-glazed seitan, coconut + siracha vegan ‘egg’, grilled shiitake mushrooms, asparagus, brown rice, edamame beans, carrots, spring onion, sweet amai sauce, sesame seeds, fresh lime

78 - naked katsu 11.25
grilled curried chicken, brown rice, edamame beans, shredded carrots, dressed mixed leaves, japanese pickles, side of katsu curry sauce

salads the wagamama way. light, vibrant, nourishing

harusame glass noodles
mixed with kale, edamame, adzuki beans, mangetout, blackened carrots, pea shoots, fresh mint, fried shallots, spicy vinegar

61 - ginger + lemongrass chicken 10.75

62 - yasai i tofu (vg) 9.75

65 - pad thai salad 10.75
refreshed -
ginger chicken, prawns, mixed leaves, edamame, baby plum tomatoes, shredded pickled beetroot, carrot + red onion, fried shallots, nuoc cham + ginger miso dressing

60 - sirloin + shilate 12.25
marinated sirloin, shiitake mushrooms, carrots, mangetout, red onion, baby plum tomatoes, mixed leaves, pea + herb dressing

extras tasty additions to your meal

302 - miso soup, japanese pickles (vg) 1.95
304 - japanese pickles (vg) 1
303 - chillies (vg) 1
305 - tea-stained egg (vg) 1
306 - kimchee 1
spicy fermented cabbage + radish with garlic, contains fish + seafood

please turn over for more vegan options for allergy + intolerance information, see reverse of menu
**Vegan Sides**

- **Edamame 4.5**
  - Beans with salt or chilli-garlic

- **Yasai Gyoza 5.95**
  - Five steamed dumplings filled with vegetables, served with dipping sauce

- **Bang Bang Cauliflower 5.25**
  - Crispy cauliflower, firecracker sauce, red + spring onion, fresh ginger, coriander

- **Raw Salad 3.75**
  - Mixed leaves, edamame beans, baby plum tomatoes, seaweed, pickled mooli, carrot + red onion, fried shallots, wasagama dressing

- **Mixed Mushroom + Panko Aubergine 6.25**
  - Two fluffy Asian buns, vegan sriracha mayonnaise, coriander

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**Vegan Mains**

- **Avant Gard’n 11.25**
  - Gaz oakley collaboration: barbecue-glazed seitan, coconut + sriracha vegan ‘egg’, grilled shiitake mushrooms, asparagus, brown rice, edamame beans, carrots, spring onion, sweet amai sauce, sesame seeds, fresh lime

- **Kare Burosu Ramen 11.75**
  - Shichimi-coated silken tofu, grilled mixed mushrooms, pea shoots, carrot, chilli, coriander, udon noodles, curried vegetable broth

- **Yasai Pad Thai 10.25**
  - Refreshed: rice noodles, amai sauce, tofu, beansprouts, leeks, chilli, red + spring onion, fried shallots, mint, coriander, fresh lime, the egg has been removed from this dish to make it suitable for a vegan diet

- **Yasai Yaki Soba 9.25**
  - Noodles, mushrooms, peppers, beansprouts, white + spring onion, fried shallots, pickled ginger, sesame seeds, the egg has been removed + you can choose udon or rice noodles to make this dish suitable for a vegan diet

- **Yasai Katsu Curry 10.25**
  - Aromatic katsu curry sauce, sweet potato, aubergine + butternut squash in crispy panko breadcrumbs, sticky white rice, side salad, Japanese pickles

- **Harusame Glass Noodle Salad 9.75**
  - Mixed with tofu kale, edamame + adzuki beans, mangetout, blackened carrots, pea shoots, fresh mint, fried shallots, spicy vinegar

- **Yasai Nikko Curry 10.95**
  - Fragrant + citrusy: coconut, lemongrass + turmeric soup, tofu, turmeric cauliflower, roasted butternut squash, tenderstem broccoli, mangetout, bok choi, beansprouts, chilli, coriander, ginger, fresh lime, chilli oil, side of white rice with sesame seeds, make your own + try glass noodles or brown rice instead of white

- **Vegatsu 11.25**
  - Seitan in crispy panko breadcrumbs, aromatic katsu curry sauce, sticky white rice, side salad, pickled red onion

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**Kids**

- **Mini Ramen 5.25**
  - Thin noodles, chicken soup, grilled marinated chicken breast, seasonal greens, carrots, sweetcorn

- **Mini Yasai Ramen (vg) 4.75**
  - Thin noodles, vegetable soup, fried tofu, seasonal greens, carrots, sweetcorn

- **Mini Yaki Soba**
  - Thin noodles, marinated chicken or fried tofu, egg, sweetcorn, mangetout, peppers, amai sauce

- **Mini Grilled Noodles**
  - Thin noodles, grilled marinated chicken or white fish, carrots, sweetcorn, cucumber, amai sauce

- **Mini Cha Han**
  - Stir-fried white rice, marinated chicken or fried tofu, egg, sweetcorn, carrots, mangetout, amai sauce

- **Mini Chicken Katsu**
  - Chicken breast coated in crispy panko breadcrumbs or grilled, sticky white rice, carrots, cucumber, sweetcorn, katsu curry or amai sauce

- **Mini Yasai Katsu Curry (vg) 4.25**
  - Sweet potato + butternut squash in crispy panko breadcrumbs, sticky white rice, carrots, cucumber, sweetcorn, katsu curry or amai sauce

- **Crispy Fish Bites 4.95**
  - Cubes of pollock in crispy panko breadcrumbs, sticky white rice, carrots, cucumber, sweetcorn, katsu curry or amai sauce

- **Mini Fresh Juice 1.95**
  - Freshly squeezed orange, apple juice or a combination of both

- **Mini Milk 1.45**

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**Desserts**

- **Matcha Layer Cake (vg) 6.25**
  - Matcha cream, vanilla sponge, yuzu cream, mango + passion fruit purée, raspberry compote

- **White Chocolate + Matcha Cheesecake (vg) 6.25**
  - With chocolate sauce, mixed sesame seeds, fresh mint

- **Salted Caramel Cheesecake (vg) 6.25**
  - Salted caramel + wasabi parfait, crunchy biscuit base, chocolate buckwheat shreds, salted caramel sauce

- **Smoked Chocolate Caramel Cake (vg) 6.25**
  - Smoked chocolate mousse, salted caramel, crushed biscuits, chocolate fudge brownie, chocolate ganache

- **White Chocolate + Ginger Cheesecake (vg) 6.25**
  - With chilli toffee + ginger sauce

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**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 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 or that dishes are prepared in areas where these ingredients are present.

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**Please Note**

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

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**To find Locations or Order online go to wagamama.com**