

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

<b>104</b>   <b>edamame (vg)</b>	<b>4.50</b>
steamed edamame beans. served with salt or chilli garlic salt	
<b>109</b>   <b>raw salad (vg)</b>	<b>3.75</b>
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	
<b>110</b>   <b>bang bang cauliflower (vg)</b> <b>refreshed</b>	<b>4.95</b>
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander	
<b>94</b>   <b>tama squid</b>	<b>6.95</b>
crispy fried creamy squid balls, drizzled with okonomiyaki sauce and mayonnaise. finished with aonori and bonito flakes	
<b>96</b>   <b>lollipop prawn kushiyaki</b>	<b>6.50</b>
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

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

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

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

**116** | **asian pancakes and cherry hoisin** **5.95**

<b>hirata steamed buns</b> <span>two small, fluffy asian buns served with coriander and mayonnaise</span>	
<b>115</b>   <b>pork belly, panko apple + sriracha</b>	<b>5.95</b>
<b>113</b>   <b>korean barbecue beef + red onion</b>	<b>5.95</b>
<b>114</b>   <b>mixed mushroom + panko aubergine (v)</b>	<b>5.95</b>
<b>112</b>   <b>seasoned crispy chicken, fresh tomato + sriracha</b>	<b>5.95</b>
<b>gyoza</b> <span>five tasty dumplings, filled with goodness</span>	

<b>steamed</b> served grilled and with a dipping sauce	
<b>101</b>   <b>yasai</b>   <b>vegetable (vg)</b>	<b>5.75</b>
<b>100</b>   <b>chicken</b>	<b>5.95</b>
<b>105</b>   <b>pulled pork</b>	<b>5.95</b>
<b>fried</b> served with a dipping sauce	
<b>99</b>   <b>duck</b>	<b>5.95</b>
<b>102</b>   <b>prawn</b>	<b>5.95</b>
<b>extras</b> <span>make your meal even better</span>	

<b>302</b>   <b>miso soup + japanese pickles (vg)</b>	<b>1.95</b>
<b>304</b>   <b>japanese pickles (vg)</b>	<b>1.00</b>
<b>303</b>   <b>chillies (vg)</b>	<b>1.00</b>
<b>305</b>   <b>a tea-stained egg (v)</b>	<b>1.00</b>
<b>306</b>   <b>kimchee</b>	<b>1.00</b>

<b>wagamama</b>	UKTO-ALC-MAY19-01
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<b>kokoro bowls</b>  from our bowl to your soul. 'kokoro' means 'spirit, heart + mind', and these bowls have been created to feed your soul this summer and are all under 650 calories	
<b>90</b>   <b>avant gard'n (vg)</b> <b>vegan hero</b> <b>new</b>	<b>10.25</b>
<b>made in collaboration with gaz oakley</b> 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	
<b>78</b>   <b>naked katsu</b> <b>new</b>	<b>10.95</b>
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	
<b>teppanyaki</b>  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	
<div><div><div><div><div><div><span></span></div></div></div><div><div><div><span></span></div></div></div><div><div><div><span></span></div></div></div></div></div></div> our noodles are always cooked fresh, you can choose whichever noodles you want in your teppanyaki	
<b>soba noodles</b>   thin, wheat egg noodles <b>udon noodles</b>   thick, white noodles without egg <b>rice noodles</b>   thin, flat noodles without egg or wheat	
<b>59</b>   <b>cod mokutan soba<span> </span>?</b> <b>new</b>	<b>14.75</b>
black charcoal soba noodles in a soy sauce with two fillets of miso-glazed cod, stir-fried bok choy, mangetout, red peppers and spring onions. drizzled with a sweet miso dressing and garnished with fresh ginger and coriander	
<b>88</b>   <b>steak bulgogi</b>	<b>14.75</b>
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	
<b>86</b>   <b>teriyaki lamb<span> </span>?</b>	<b>14.95</b>
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	
<b>42</b>   <b>yaki udon</b>	<b>9.95</b>

<b>pad thai</b> rice noodles in an amai sauce with egg, beansprouts, leeks, chilli and red and spring onions. garnished with fried shallots, peanuts, mint, coriander and fresh lime	
<b>48</b>   <b>chicken and prawn</b>	<b>10.95</b>
<b>47</b>   <b>yasai</b>   <b>tofu (v)</b>	<b>9.95</b>
<b>teriyaki soba</b> 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	
<b>46</b>   <b>salmon<span> </span>?</b>	<b>13.75</b>
<b>45</b>   <b>sirloin steak</b>	<b>14.75</b>
<b>44</b>   <b>ginger chicken udon</b>	<b>10.95</b>

udon noodles with ginger chicken, mangetout, egg, chilli, beansprouts and red and spring onions. topped with pickled ginger and coriander

**86** | **teriyaki lamb ?**  
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

**42** | **yaki udon**  
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

**pad thai**  
rice noodles in an amai sauce with egg, beansprouts, leeks, chilli and red and spring onions. garnished with fried shallots, peanuts, mint, coriander and fresh lime

**48** | **chicken and prawn**

**47** | **yasai** | **tofu (v)**

**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**

**44** | **ginger chicken udon**  
udon noodles with ginger chicken, mangetout, egg, chilli, beansprouts and red and spring onions. topped with pickled ginger and coriander

**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** **9.75**

**41** | **yasai** | mushroom + vegetable **(v)** **8.95**

<b>ramen</b>  our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes	
<div><div><div><div><div><div><span></span></div></div></div><div><div><div><span></span></div></div></div><div><div><div><span></span></div></div></div></div></div></div> noodles are the heart of a ramen but the soul of the bowl is the broth. choose from	
<b>spicy</b>   a light chicken or vegetable broth infused with chilli <b>light</b>   a light chicken or vegetable broth <b>rich</b>   a reduced chicken broth with dashi and miso	
<b>35</b>   <b>miso cod ramen<span> </span>?</b>	<b>13.95</b>

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)**  
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

**34** | **chilli prawn + kimchee ramen ?**  
marinated tail-on prawns, kimchee and beansprouts on top of noodles in a spicy vegetable broth. finished with spring onions, fresh lime and coriander

**30** | **tantanmen beef brisket ramen**  
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

**21** | **wagamama ramen ?**  
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

**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

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

**25** | **chicken** **11.75**

**24** | **sirloin steak** **13.50**

**31** | **shirodashi ramen** **10.75**  
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

<b>donburi</b>  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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<b>teriyaki donburi</b> 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	
<b>70</b>   <b>chicken</b>	<b>10.50</b>
<b>69</b>   <b>beef brisket</b>	<b>11.75</b>
<b>89</b>   <b>grilled duck donburi<span> </span>?</b>	<b>14.50</b>

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

**salads** fresh, light and nourishing

**harusame glass noodle salad**  
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

**61** | **ginger + lemongrass chicken** **10.25**

**62** | **yasai** | **tofu (vg)** **9.50**

**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

<b>curry</b>  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	
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**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

**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**

**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** **11.95**

**93** | **prawn** **12.95**

**raisukaree**  
a mild coconut and citrus curry, with mangetout, peppers, red and spring onions. served with white rice, a sprinkle of mixed sesame seeds, chilli, coriander and fresh lime

**75** | **chicken** **12.75**

**79** | **prawn** **13.75**

**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** **11.95**

**39** | **prawn** **12.95**

**38** | **yasai** | **tofu (vg)** **10.95**

**katsu curry**  
chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a dressed side salad

**71** | **chicken** **10.95**

**72** | **yasai** | sweet potato, aubergine + butternut squash **(vg)** **9.95**

<b><span> </span>?</b>   <b>may contain shell or small bones (v)</b>   <b>vegetarian (vg)</b>   <b>vegan</b>	
<b>please turn over for more vegan options</b>	
<b>for allergy + intolerance information please see reverse of menu</b>	

## vegan



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

vegan sides (vg)	
11104   <b>edamame</b>	4.50
steamed edamame beans. served with salt or chilli garlic salt	
11101   <b>yasai gyoza</b>	5.75
five tasty steamed dumplings, filled with vegetables. served grilled and with a dipping sauce	
11110   <b>bang bang cauliflower</b> <span>refreshed</span>	4.95
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander	
11109   <b>raw salad</b>	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	
11114   <b>mixed mushroom + panko aubergine hirata steamed buns</b> <span>vegan hero</span>	5.95
two small, fluffy asian buns served with coriander. the mayonnaise has been removed to make this dish suitable for a vegan diet	

## vegan mains (vg)

1190   <b>avant gard'n</b> <span>vegan hero</span> <span>new</span>	10.25
<b>made in collaboration with gaz oakley</b> 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	
1138   <b>yasai itame</b>	10.95
rice noodles in a spicy green coconut and lemongrass soup. topped with tofu, stir-fried beansprouts, red and spring onions, bok choy, peppers, mushrooms and chilli. garnished with coriander and fresh lime	
1123   <b>kare burosu ramen</b>	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	
1147   <b>yasai pad thai</b>	9.95
rice noodles in an amai sauce with tofu, beansprouts, leeks, chilli and red and spring onions. garnished with fried shallots, peanuts, mint, coriander and fresh lime. the egg has been removed from this dish to make it suitable for a vegan diet	
1141   <b>yasai yaki soba</b>	8.95
noodles with mushrooms, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds. the egg has been removed and the soba noodles can be replaced with either udon or rice noodles to make this dish suitable for a vegan diet	
1172   <b>yasai katsu curry</b>	9.95
sweet potato, aubergine and butternut squash coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a dressed side salad	
1162   <b>harusame glass noodle salad</b>	9.50
glass noodles mixed with tofu, kale, edamame, adzuki beans, mangetout, blackened carrots and pea shoots. topped with fresh mint, crispy fried shallots and dressed with a spicy vinegar	
1157   <b>yasai samla curry</b>	10.25
a fragrant, spicy lemongrass and coconut curry with tofu, peppers, shiitake mushrooms and baby plum tomatoes. served with white rice and garnished with spring onions, chilli and coriander	
1171   <b>vegatsu</b>	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	

## kids

920   <b>mini ramen</b>	5.25
noodles in a chicken soup topped with grilled chicken breast, seasonal greens, carrots and sweetcorn	
927   <b>mini yasai ramen (v)</b> <span>★</span>	4.75
noodles in a vegetable soup topped with fried tofu, seasonal greens, carrots and sweetcorn	
<b>mini yaki soba</b> <span>★</span>	
teppan-fried soba noodles with chicken or crispy tofu, egg, sweetcorn, mangetout, peppers and amai sauce	
940   <b>chicken</b>	5.25
941   <b>yasai (v)</b>	4.75
<b>mini grilled noodles</b>	
soba noodles with grilled chicken or white fish with carrots, sweetcorn, cucumber and amai sauce	
981   <b>chicken</b>	5.25
982   <b>fish</b> <span>?</span>	5.25
<b>mini cha han</b> <span>★</span>	
stir-fried white rice with chicken or fried tofu, egg, sweetcorn, carrots, mangetout and amai sauce	
977   <b>chicken</b>	4.50
978   <b>yasai (v)</b>	3.95
<b>mini chicken katsu</b>	
chicken breast coated in crispy panko breadcrumbs or grilled, served with sticky white rice, carrots, cucumber, sweetcorn and your choice of either katsu curry or amai sauce	
971   <b>katsu</b>	5.25
973   <b>grilled</b>	5.25
972   <b>mini yasai katsu curry (v)</b> <span>★</span>	4.25
sweet potato and butternut squash in crispy panko breadcrumbs. served with sticky white rice, carrots, cucumber, sweetcorn and your choice of either katsu curry or amai sauce	
983   <b>crispy fish bites</b> <span>?</span> <span>refreshed</span>	4.95
cubes of pollock in crispy panko breadcrumbs. served with sticky white rice, carrots, cucumber, sweetcorn and your choice of either katsu curry or amai sauce	
<span>★</span> these dishes can be made vegan	

## refresh + revive (vg)

freshly squeezed orange, apple juice or a combination of both

expertly crafted beers. a large bottle is perfect for sharing

something sweet but different. a selection of desserts inspired by the flavours of asia

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

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

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

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

rice noodles in an amai sauce with tofu, beansprouts, leeks, chilli and red and spring onions. garnished with fried shallots, peanuts, mint, coriander and fresh lime. the egg has been removed from this dish to make it suitable for a vegan diet

noodles with mushrooms, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds. the egg has been removed and the soba noodles can be replaced with either udon or rice noodles to make this dish suitable for a vegan diet

sweet potato, aubergine and butternut squash coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a dressed side salad

glass noodles mixed with tofu, kale, edamame, adzuki beans, mangetout, blackened carrots and pea shoots. topped with fresh mint, crispy fried shallots and dressed with a spicy vinegar

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

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

fresh juices	
squeezed, pulped and poured fresh for you	
<b>regular 3.95 large 4.95</b>	
01   <b>raw</b>	08   <b>tropical</b>
carrot, cucumber, tomato, orange and apple	
02   <b>fruit</b>	10   <b>blueberry spice (vg)</b>
apple, orange and passion fruit	
03   <b>orange</b>	11   <b>positive (vg)</b>
orange juice. pure and simple	
04   <b>carrot (vg)</b>	14   <b>power (vg)</b>
carrot with a hint of fresh ginger	
06   <b>super green (vg)</b>	
apple, mint, celery and lime	

## soft drinks (vg)

772   <b>still water</b>	500ml bottle	1.50
773   <b>sparkling water</b>	500ml bottle	1.50
725   <b>coke</b>	330ml can	1.65*
726   <b>diet coke</b>	330ml can	1.55
727   <b>sprite</b>	330ml can	1.55
728   <b>ginger beer</b>	330ml can	1.55
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

**teas and coffees available**

\*includes sugar tax levy

refresh + revive (vg)	
693   <b>la brewery kombucha</b>   ginger + turmeric <span>new</span>	3.45
<b>in collaboration with la brewery</b> a naturally sparkling, living tea infused with ginger + turmeric, with refreshing citrus notes	
<b>nix and kix</b> lightly sparkling drink, all natural, low in calories and no added sugar. infused with a hint of cayenne for a little boost	
696   <b>mango + ginger</b>	2.75
696   <b>cucumber + mint</b>	2.75

## beers

craft beers (vg)	
in collaboration with meantime brewery london	
618   <b>natsu</b>   passion fruit pale ale	330ml 4.95
616   <b>kansho</b>   lime + ginger pale ale	330ml 4.95
601   602   <b>asahi</b>   japan (vg)	330ml 3.95
660ml	6.95
613   614   <b>singha</b>   thailand	330ml 3.95
630ml	6.95
605   <b>kirin</b>   japan (vg)	500ml 5.95
606   <b>lucky buddha</b>   china (vg)	330ml 3.95

## wine

430   <b>merlot</b>   lanya (vg)	19.75
440   <b>tempranillo cabernet</b>   fernando castro	14.95
<b>white</b>	
410   <b>pinot grigio</b>   sartori	18.50
415   <b>airen chardonnay</b>   viura	14.95
420   <b>chenin blanc</b>   cherry tree hill	16.95
425   <b>sauvignon blanc</b>   lanya (vg)	22.50
426   <b>marlborough sauvignon blanc</b>	24.50
land made	
<b>rosé</b>	
450   <b>pinot grigio blush</b>   sartori	19.45

**sparkling**

460 | **prosecco** | villa domiziano spumante brut (vg) 24.95

restrictions may apply. ask restaurant for details



## 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

## 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

join us   

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online go to [wagamama.com](https://www.wagamama.com)

order take-out using our new app

