

<b>sides</b>	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>94</b>   <b>tama squid</b>	<b>6.95</b>
crispy fried 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	
<b>108</b>   <b>tori kara age</b>	<b>5.75</b>
seasoned, crispy chicken pieces dressed in and served with a spiced sesame and soy sauce. garnished with fresh lime	
<b>107</b>   <b>chilli squid</b>	<b>6.75</b>
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce	
<b>103</b>   <b>ebi katsu</b>	<b>6.95</b>
crispy fried prawns in panko breadcrumbs, served with a spicy chilli and garlic sauce. garnished with chilli, coriander and fresh lime	
<b>duck wraps ?</b>	
shredded crispy duck served with cucumber and spring onions	
<b>116</b>   <b>asian pancakes and cherry hoisin</b>	<b>5.95</b>
<b>110</b>   <b>bang bang cauliflower (v)</b>	<b>4.75</b>
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander	

**hirata steamed buns** two small, fluffy asian buns served with coriander and mayonnaise

<b>115</b>   <b>pork belly, panko apple + sriracha</b>	<b>5.50</b>
<b>113</b>   <b>korean barbecue beef + red onion</b>	<b>5.50</b>
<b>114</b>   <b>mixed mushroom + panko aubergine (v)</b>	<b>5.50</b>
<b>112</b>   <b>seasoned crispy chicken, fresh tomato + sriracha</b>	<b>5.50</b>

<b>gyoza</b>	five tasty dumplings, filled with goodness
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<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>curry</b>	
curries, but not as you know them. we have a range of fresh curries, from the mild and fragrant to spicier chilli dishes	
<b>make it your own</b>	
want to try something different? swap your white rice for brown rice. it adds a slightly nutty flavour	

<b>samla curry</b>	
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	
<b>56</b>   <b>chicken</b>	<b>11.50</b>
<b>57</b>   <b>yasai</b>   <b>tofu (vg)</b>	<b>9.95</b>
<b>firecracker</b>	
a fiery mix of mangetout, red and green peppers, onions and hot red chillies. served with white rice, sesame seeds, shichimi and fresh lime	
<b>92</b>   <b>chicken</b>	<b>11.75</b>
<b>93</b>   <b>prawn</b>	<b>12.75</b>
<b>raisukaree</b>	
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	
<b>75</b>   <b>chicken</b>	<b>12.25</b>
<b>79</b>   <b>prawn</b>	<b>13.25</b>

<b>itame</b>	
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	
<b>37</b>   <b>chicken</b>	<b>11.75</b>
<b>39</b>   <b>prawn</b>	<b>12.75</b>
<b>38</b>   <b>yasai</b>   <b>tofu (vg)</b>	<b>10.75</b>

<b>katsu curry</b>	
chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a dressed side salad	
<b>71</b>   <b>chicken</b>	<b>10.75</b>
<b>72</b>   <b>yasai</b>   <b>sweet potato, aubergine + butternut squash (vg)</b>	<b>9.75</b>

## 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

<b>make it your own</b>	
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>42</b>   <b>yaki udon</b>	<b>9.95</b>
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	

<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 ?</b>	<b>13.75</b>
<b>45</b>   <b>sirloin steak</b>	<b>14.50</b>

<b>44</b>   <b>ginger chicken udon</b>	<b>10.75</b>
udon noodles with ginger chicken, mangetout, egg, chilli, beansprouts and red and spring onions. topped with pickled ginger and coriander	

<b>yaki soba</b>	
soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds	
<b>40</b>   <b>chicken and prawn</b>	<b>9.50</b>
<b>41</b>   <b>yasai</b>   <b>mushroom and vegetable (v)</b>	<b>8.75</b>

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

<b>make it your own</b>	
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>34</b>   <b>chilli prawn + kimchee ramen ?</b> <b>new</b>	<b>11.95</b>
marinated tail-on prawns, kimchee and beansprouts on top of noodles in a spicy vegetable broth. finished with spring onions, fresh lime and coriander	

<b>30</b>   <b>tantanmen beef brisket ramen</b> <b>new</b>	<b>13.50</b>
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	

<b>21</b>   <b>wagamama ramen ?</b>	<b>12.50</b>
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	

<b>20</b>   <b>chicken ramen</b>	<b>9.95</b>
grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with pea shoots, menma and spring onions	

<b>chilli ramen</b>	
noodles in a spicy chicken broth topped with red and spring onions, beansprouts, chilli, coriander and fresh lime	
<b>25</b>   <b>chicken</b>	<b>11.50</b>
<b>24</b>   <b>sirloin steak</b>	<b>13.50</b>

<b>22</b>   <b>grilled duck ramen ?</b>	<b>13.50</b>
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	

<b>31</b>   <b>shirodashi ramen</b>	<b>10.50</b>
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	

### donburi

a traditional dish, donburi is a big bowl of rice that is topped with mixed vegetables or meat

<b>make it your own</b>	
you can swap your white rice for brown rice. if you are feeling bold, stir your kimchee straight into your donburi. it tastes best if you mix it all together	

<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>10.25</b>
<b>69</b>   <b>beef brisket</b>	<b>11.75</b>

<b>76</b>   <b>shiitake donburi (v)</b>	<b>8.95</b>
shiitake mushroom and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, pea shoots and chilli	

<b>89</b>   <b>grilled duck donburi ?</b>	<b>14.25</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	

<b>omakase</b>	our chef's special dishes
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<b>35</b>   <b>miso cod ramen ?</b> <b>new</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	

<b>88</b>   <b>steak bulgogi</b>	<b>14.50</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 ?</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>23</b>   <b>kare burosu ramen (vg)</b>	<b>11.25</b>
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	

<b>74</b>   <b>tonkatsu</b>	<b>11.95</b>
pork belly coated in crispy panko breadcrumbs and drizzled with a sweet soy marinade. served with sticky white rice and topped with a dressed salad	

<b>1171</b>   <b>vegatsu (vg)</b> <b>vegan hero</b>	<b>10.75</b>
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	

<b>salads</b>	fresh, light and nourishing
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<b>harusame glass noodle salad</b>	
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	
<b>61</b>   <b>ginger + lemongrass chicken</b>	<b>10.25</b>
<b>62</b>   <b>yasai</b>   <b>tofu (vg)</b>	<b>9.50</b>

<b>65</b>   <b>pad thai salad</b>	<b>10.25</b>
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	

<b>60</b>   <b>sirloin + shiitake salad</b>	<b>11.50</b>
sirloin steak with grilled shiitake mushrooms, carrots, mangetout, red onion, baby plum tomatoes and mixed leaves in a pea + herb dressing	

<b>extras</b>	make your meal even better
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<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>?   may contain shell or small bones (v)   vegetarian (vg)   vegan</b>	
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**for additional vegan options, please speak to a member of the team who can show you our vegan menu**  
for more information, visit [www.wagamama.com/vegan](http://www.wagamama.com/vegan)

**for allergy + intolerance information please see reverse of menu**

<b>join us</b>	<b>f</b>	<b>t</b>	<b>@</b>
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<b>wagamama</b>	UKTO-HT5-OCT18-01
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## kids

920 | **mini ramen** **4.95**  
noodles in a chicken soup topped with grilled chicken breast, seasonal greens, carrots and sweetcorn

927 | **mini yasai ramen (v)** **4.50**  
noodles in a vegetable soup topped with fried tofu, seasonal greens, carrots and sweetcorn

**mini yaki soba**  
teppan-fried soba noodles with chicken or fried tofu, egg, sweetcorn, mangetout, peppers and amai sauce  
940 | **chicken** **4.75**  
941 | **yasai (v)** **4.25**

**mini grilled noodles**  
soba noodles with grilled chicken or white fish with carrots, sweetcorn, cucumber and amai sauce  
981 | **chicken** **4.95**  
982 | **fish ?** **4.95**

**mini cha han**  
stir-fried white rice with chicken or fried tofu, egg, sweetcorn, carrots, mangetout and amai sauce  
977 | **chicken** **4.25**  
978 | **yasai (v)** **3.75**

**mini chicken katsu**  
chicken breast coated in crispy panko breadcrumbs or grilled, served with sticky white rice, carrots, cucumber and sweetcorn. served with your choice of either katsu curry or amai sauce  
971 | **katsu** **4.95**  
973 | **grilled** **4.95**

972 | **mini yasai katsu curry (v)** **3.95**  
sweet potato and butternut squash coated in crispy panko breadcrumbs served with sticky white rice, carrots, cucumber and sweetcorn. served with your choice of either katsu curry or amai sauce

983 | **cod cubes ?** **4.75**  
cod cubes in crispy panko breadcrumbs. served with sticky white rice, carrots, cucumber, sweetcorn and a choice of either katsu curry or amai sauce

## breakfast

### kids breakfast

188 | **mini english breakfast** **3.95**  
one fried, poached or scrambled egg served with a sausage, hash brown and slice of smoked bacon

191 | **mini pancakes (v)** **3.25**  
two pancakes served with butter and rice syrup

187 | **mini egg on toast (v)** **2.75**  
one fried, poached or scrambled egg on toasted bread

### kids drinks

910 | **mini fresh juice** **1.75**  
freshly squeezed orange, apple juice or a combination of both

911 | **glass of milk** **1.30**

## breakfast

155 | **kedgerree ?** **8.75**  
flaked smoked haddock, leek and spring onions folded through sticky white rice and our katsu curry sauce. topped with a free-range, soft poached egg

157 | **sausage katsu stack** **6.75**  
seasoned pork sausage coated in panko breadcrumbs, drizzled with sriracha ketchup and mayonnaise. stacked with spinach and two free-range poached eggs

195 | **eggs benedict** **9.25**  
two free-range poached eggs dressed in a rich hollandaise sauce. served on a lightly toasted, asian steamed bun with wiltshire ham. sprinkled with shichimi

196 | **eggs royale ?** **9.75**  
two free-range poached eggs dressed in a rich hollandaise sauce. served on a lightly toasted, asian steamed bun with smoked salmon and fresh samphire

194 | **eggs florentine (v)** **8.75**  
two free-range poached eggs dressed in a rich hollandaise sauce. served on a lightly toasted, asian steamed bun with wilted spinach and sliced, grilled mushrooms

**okonomiyaki**  
a japanese-inspired omelette made with shiitake mushrooms, red cabbage and leek. dressed with traditional japanese sauces and garnishes  
156 | **chicken, prawn + bacon** **8.50**  
166 | **yasai (v)** **7.50**

**roti breakfast wraps**  
rotis are a thai flatbread. each one is filled with spinach, a nori omelette, sriracha ketchup and rolled up with a choice of  
171 | **bacon** **5.50**  
172 | **sausage** **5.50**

162 | **the english breakfast** **10.50**  
a wagamama take on the british classic. two rashers of back bacon, sausages, grilled tomato, wilted spinach, sautéed sweet potato and shiitake mushrooms. with two free-range eggs; fried, poached or scrambled

## breakfast bowls

170 | **apple and goji pancakes (v)** **6.50**  
fluffy pancakes made with shredded apple and goji berries, dusted with icing sugar and drizzled with rice syrup. served with a fresh fruit salad

160 | **coconut porridge (vg)** **4.95**  
creamy porridge made with coconut milk and served with a raspberry compote

167 | **crunchy granola bowl (vg)** **5.25**  
creamy coconut yoghurt and raspberry compote topped with toasted pomegranate, cranberry and raisin granola

**avocado on toast**  
a lightly dressed mix of avocado and chopped tomato served on a slice of toasted wholemeal bread. topped with a choice of  
176 | **two free-range poached eggs (v)** **7.50**  
177 | **scrambled turmeric tofu (vg)** **new** **7.50**

## extras

750 | **bacon** **2.00**  
751 | **sausages** **2.00**

756 | **toast (v)** **2.00**  
two slices of either white or wholemeal, with butter

754 | **jam, honey, marmalade or nutella** **1.00**

## fresh juices

 squeezed, pulped and poured fresh for you

**regular 3.75 large 4.75**

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

07 | **clean green**  
kiwi, avocado and apple

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

10 | **blueberry spice (vg)**  
blueberry, apple and carrot with a hint of fresh ginger

11 | **positive (vg)**  
pineapple, lime, spinach, cucumber and apple

13 | **repair (vg)**  
kale, apple, lime and pear

14 | **power (vg)**  
spinach, apple and fresh ginger

## smoothies

**regular 3.95 large 4.95**

180 | **banana**  
banana, apple and passion fruit juice blended with plain frozen yoghurt

182 | **mango + chilli**  
mango blended with plain frozen yoghurt and a touch of chilli

183 | **pineapple + coconut**  
pineapple blended with coconut reika

## soft drinks (vg)

772 | **still water** 500ml bottle **1.50**

773 | **sparkling water** 500ml bottle **1.50**

725 | **coke** 330ml can **1.65\***

726 | **diet coke** 330ml can **1.55**

727 | **sprite** 330ml can **1.55**

728 | **ginger beer** 330ml can **1.55**

717 | **appletiser** **2.75**

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

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

\*includes sugar tax levy

**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**

**teas and coffees available**

## take-out

189 | **chicken** **4.95**  
chicken breast with rice, carrots, mangetout and amai sauce

192 | **chicken** **4.95**  
chicken breast with rice, carrots, mangetout and amai sauce

193 | **chicken** **4.95**  
chicken breast with rice, carrots, mangetout and amai sauce

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chicken breast with rice, carrots, mangetout and amai sauce

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chicken breast with rice, carrots, mangetout and amai sauce

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chicken breast with rice, carrots, mangetout and amai sauce

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chicken breast with rice, carrots, mangetout and amai sauce

203 | **chicken** **4.95**  
chicken breast with rice, carrots, mangetout and amai sauce

204 | **chicken** **4.95**  
chicken breast with rice, carrots, mangetout and amai sauce

## allergies + intolerances

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

## vegan



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

## vegan

## to find locations or order online go to wagamama.com

## order take-out using our new app

wagamama

join us   