

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

109 | **raw salad** (v) refreshed 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

97 | **pork ribs** 6.75
in a korean barbecue sauce with mixed sesame seeds

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

107 | **chilli squid** 6.75
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce

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

duck wraps ?
shredded crispy duck served with cucumber and spring onions
116 | **asian pancakes and cherry hoisin** 5.95

110 | **bang bang cauliflower** (v) 4.75
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 japanese mayonnaise and coriander

115 | **pork belly and panko apple** 5.50
113 | **korean barbecue beef and red onion** 5.50
114 | **mixed mushroom and panko aubergine** (v) 5.50
112 | **seasoned crispy chicken and fresh tomato** 5.50

gyoza five tasty dumplings, filled with goodness

steamed
served grilled and with a dipping sauce
101 | **yasai** | **vegetable** (vg) 5.75
100 | **chicken** 5.95
105 | **pulled pork** 5.95

fried
served with a dipping sauce
99 | **duck** 5.95
102 | **prawn** 5.95

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

make it your own
want to try something different? swap your white rice for brown rice. it adds a slightly nutty flavour

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** 11.50
57 | **yasai** | **tofu** (vg) 9.95
firecracker
a fiery mix of mangetout, red and green peppers, onions and hot red chilli. served with white rice, sesame seeds, shichimi and fresh lime
92 | **chicken** 11.75
93 | **prawn** 12.75

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** 12.25
79 | **prawn** 13.25

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** 11.75
39 | **prawn** 12.75
38 | **yasai** | **tofu and vegetable** (vg) 10.75

katsu curry
chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a side salad
71 | **chicken** 10.75
72 | **yasai** | **sweet potato, aubergine and butternut squash** (v) 9.75

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

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

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

pad thai
rice noodles in an amai sauce with egg, beansprouts, leeks, chilli and red onion. garnished with fried shallots, peanuts, mint, coriander and fresh lime
48 | **chicken and prawn** 10.95
47 | **yasai** | **tofu** (v) 9.95

teriyaki soba
soba noodles cooked in curry oil with mangetout, bok choi, red onion, chilli and beansprouts in a teriyaki sauce. garnished with sesame seeds
46 | **salmon** ? 13.75
45 | **sirloin steak** 14.50

44 | **ginger chicken udon** 10.75
udon noodles with ginger chicken, mangetout, egg, chilli, beansprouts and red onion. 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** 9.50
41 | **yasai** | **mushroom and vegetable** (v) 8.75

ramen
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** refreshed 9.95
grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with pea shoots, menma and spring onions

22 | **grilled duck ramen** ? 13.50
tender, shredded duck leg splashed with citrus ponzu sauce on top of noodles in a light vegetable broth. dressed with chilli, pea shoots and coriander

21 | **wagamama ramen** ? refreshed 12.50
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

26 | **seafood ramen** ? 13.95
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

31 | **shirodashi ramen** 10.50
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** 13.95
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

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

make it your own
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

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

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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** 10.25
69 | **beef brisket** 11.75

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

89 | **grilled duck donburi** ? 14.25
tender, shredded duck leg in a spicy teriyaki sauce, mixed with carrots, mangetout, sweet potato and red onion on a bed of sticky white rice. topped with a crispy fried egg, shredded cucumber and spring onions. served with a side of kimchee

omakase our chef's special dishes fresh from the kitchen

88 | **steak bulgogi** 14.50
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 and half a tea-stained egg

86 | **teriyaki lamb** ? 14.95
grilled teriyaki lamb with mushrooms, asparagus, kale, chillies and mangetout. served on a bed of soba noodles in a pea and herb dressing

23 | **kare burosu ramen** (vg) new 11.25
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

74 | **tonkatsu** new 11.95
pork belly coated in **crispy** panko breadcrumbs and drizzled with a sweet soy marinade. served with sticky white rice and dressed mixed leaves

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warm chilli salad
stir-fried red peppers, mangetout, tenderstem broccoli and red onion on a bed of baby gem lettuce. dressed in a sweet chilli sauce and garnished with spring onions and cashew nuts
66 | **chicken** 10.25
63 | **yasai** | **tofu and vegetable** (v) 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 and ginger miso dressing

60 | **sirloin and shiitake salad** 11.50
sirloin steak with grilled shiitake mushrooms, carrots, mangetout, red onion, baby plum tomatoes and mixed leaves in a pea and herb dressing

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extras make your meal even better

303 | **chillies** (vg) 1.00
302 | **miso soup and japanese pickles** (vg) 1.95
304 | **japanese pickles** (vg) 1.00
305 | **a tea-stained egg** (v) 1.00
306 | **kimchee** 1.00

? | **may contain shell or small bones**

(v) | **vegetarian**

(vg) | **vegan**

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

for allergy and intolerance information please see reverse of menu

wagamama UKAPPTO-FEB18-01

join us f t @

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 breadcrumbs. served with sticky white rice, carrots, cucumber and 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	

adult breakfast

kids drinks

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

911 glass of milk	1.30
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breakfast

155 kedgeree ☿	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	6.50
seasoned pork sausage coated in panko breadcrumbs drizzled with sriracha ketchup and japanese 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	

156 okonomiyaki	8.25
a japanese inspired omelette made with bacon, chicken, prawns, shiitake mushrooms, red cabbage and leek. dressed with traditional japanese sauces and garnishes	

166 yasai okonomiyaki (v)	7.25
a japanese inspired omelette made with shiitake mushrooms, red cabbage and leek. dressed with traditional japanese sauces and garnishes	

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	5.25
172 sausage	5.25

162 the english breakfast	10.25
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)	5.95
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 (v)	5.25
creamy porridge made with coconut milk and served with a fresh fruit salad	

168 fruit and yoghurt bowl (v)	5.25
creamy yoghurt topped with pineapple, kiwi, apple, pear, passion fruit, blueberries and lime. sprinkled with a mix of toasted seeds, goji berries and raisins	

167 crunchy granola bowl (v)	5.25
toasted granola and creamy yoghurt topped with pineapple, kiwi, apple, pear, passion fruit, blueberries and a squeeze of lime. sprinkled with raisins and goji berries	

176 avocado on toast (v)	7.25
a lightly dressed mix of avocado and chopped tomato served on a slice of toasted wholemeal bread. topped with two free-range poached eggs	

extras

750 bacon	2.00
751 sausages	2.00
756 toast (v)	2.00
two slices of either white or wholemeal	
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	
carrot with a hint of fresh ginger	
06 super green	
apple, mint, celery and lime	
07 clean green	
kiwi, avocado and apple	
08 tropical	
mango, apple and orange	
10 blueberry spice	
blueberry, apple and carrot with a touch of ginger	
11 positive	
pineapple, lime, spinach, cucumber and apple	
13 repair	
kale, apple, lime and pear	
14 power	
spinach, apple and ginger	

soft drinks

772 still water	500ml bottle	1.50
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773 sparkling water	500ml bottle	1.50
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725 coke	330ml can	1.55
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726 diet coke	330ml can	1.55
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727 sprite	330ml can	1.55
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728 ginger beer	330ml can	1.55
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713 sparkling mango and coconut		2.75
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717 appletiser		2.75
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716 sparkling elderflower		2.75
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714 cloudy lemonade	reg 2.60	large 2.95
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710 peach iced tea	reg 2.60	large 2.95
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teas and coffees available

smoothies

regular 3.95	large 4.95
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180 banana	
banana, apple and passion fruit juice blended with plain frozen yoghurt	

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

183 pineapple and coconut	
pineapple blended with coconut reika	

take-out

allergies and intolerances

please note

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

to find locations or order online go to wagamama.com

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

our staff receive 100% of tips

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

download our app now

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