

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

104 | **edamame** (**vg**)
steamed edamame beans. served with salt or chilli garlic salt

106 | **wok-fried greens** (**vg**)
tenderstem broccoli and bok choi, stir-fried in a garlic and soy sauce

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

94 | **tama squid** **new**
crispy fried squid balls, drizzled with okonomiyaki sauce and mayonnaise. finished with aonori and bonito flakes

103 | **ebi katsu**
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** (**v**)
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander

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

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

116 | **asian pancakes and cherry hoisin**
117 | **lettuce wraps and tamari sauce**

95 | **beef tataki**
lightly seared, marinated steak, thinly sliced and served chilled. dressed with citrus ponzu and mayonnaise. served with a side of pickled beetroot and coriander

donburi

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

89 grilled duck donburi ?	14.25		89
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			

hirata steamed buns

two small, fluffy asian buns served with coriander and mayonnaise

115 | **pork belly, panko apple + sriracha** 5.50

114 | **mixed mushroom + panko aubergine** (**v**) 5.50

112 | **seasoned crispy chicken, fresh tomato + sriracha** 5.50

113 | **korean barbecue beef + red onion** 5.50

	112
seasoned, crispy chicken pieces dressed in and served with a spiced sesame and soy sauce. garnished with fresh lime	
94 tama squid new	6.95
crispy fried 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 (v)	4.75
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander	
107 chilli squid	6.75
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 a side of pickled beetroot and coriander	

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
	101

salads

harusame glass noodle salad new		61
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		
62 yasai tofu (vg)	9.50	
61 ginger + lemongrass chicken	10.25	
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		

ramen

meet the dish

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	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	
21 wagamama ramen ?	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	
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
	24
22 grilled duck ramen ?	13.50
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	
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	
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	

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, half a tea-stained egg and coriander	
67 seared nuoc cham tuna ?	13.75
seared nuoc cham tuna steak on a bed of quinoa with stir-fried kale, sweet potato, edamame beans, red onion and peppers. garnished with coriander	
83 sticky pork belly	12.25
citrus and teriyaki-glazed pork belly with grilled miso aubergine. served with white rice and garnished with spring onions, ginger and chilli. this dish may take a little longer to prepare	
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 and herb dressing and garnished with coriander	
1171 vegatsu (vg)	10.75
vegan hero new	
our vegan katsu curry. seitan coated in crispy panko breadcrumbs, covered in an aromatic curry sauce with sticky white rice and a seasoned side salad	
	1171
23 kare burosu ramen (vg)	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	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	

teppanyaki

meet the dish

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	
46 salmon ?	13.75
45 sirloin steak	14.50
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
	40
44 ginger chicken udon	10.75
udon noodles with ginger chicken, mangetout, egg, chilli, beansprouts and red and spring onions. topped with pickled ginger and coriander	

curry

meet the dish

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	
56 chicken	11.50
57 yasai tofu (vg)	9.95
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	11.75
93 prawn	12.75
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	11.75
39 prawn	12.75
38 yasai tofu (vg)	10.75
302 miso soup + japanese pickles (vg)	1.95
304 japanese pickles (vg)	1.00
303 chillies (vg)	1.00
305 a tea-stained egg (v)	1.00
306 kimchee	1.00
	75

extras make your meal even better

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

? may contain shell or small bones	(v) vegetarian	(vg) vegan	for allergy and intolerance information please see reverse of menu
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fresh juices

squeezed, pulped and poured fresh for you

regular 3.75 large 4.75

01 raw carrot, cucumber, tomato, orange and apple	07 clean green kiwi, avocado and apple
02 fruit apple, orange and passion fruit	08 tropical mango, apple and orange
03 orange orange juice. pure and simple	10 blueberry spice (vg) blueberry, apple and carrot with a touch of ginger
04 carrot (vg) carrot with a hint of fresh ginger	11 positive (vg) pineapple, lime, spinach, cucumber and apple
06 super green (vg) apple, mint, celery and lime	

13 repair (vg) kale, apple, lime and pear	14 power (vg) spinach, apple and ginger
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gin + tonic

513 jinzu fever (vg) jinzu, a japanese inspired gin, infused with cherry blossom, yuzu and sake. served with fever-tree tonic and garnished with fresh lemon and pink peppercorns	6.95
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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
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sparkling

460 prosecco (vg) villa domiziano spumante brut	750ml	24.95	125ml	4.65
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tea

771 green tea (vg) green tea	free
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for hot drinks, please ask for the menu

sake

484 sho chiku bai (vg) a traditional sake. mild yet complex	125ml	3.50
485 mio (vg) new sparkling, sweet and crisp	125ml	7.25
486 kyoto yuzu (v) new subtly sweet and fruity with yuzu and honey	125ml	8.25

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) new passion fruit pale ale london	330ml	4.95
616 kansho (vg) lime + ginger pale ale london	330ml	4.95



soft drinks (vg)

705 coke			2.85*
705 diet coke / coke zero			2.75
708 sprite			2.75
715 ginger beer			2.85*
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			
nix and kix new			
a natural and low in sugar sparkling soft drink, containing cayenne pepper to boost the metabolism			
696 mango + ginger			2.75
696 cucumber + mint			2.75

allergies and intolerances

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

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



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 small, kid-friendly menu for our little noodlers and a non-gluten menu as well as a vegan menu, served all day, every day

wagamama