

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		
106 wok-fried greens (vg)	4.50	
tenderstem broccoli and bok choi, stir-fried in a garlic and soy sauce		
109 raw salad (v)	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		
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		
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 ?		
shredded crispy duck served with cucumber and spring onions		
116 asian pancakes and cherry hoisin	5.95	
117 lettuce wraps and tamari sauce	5.95	
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		

donburi

meet the dish	make it your own
a traditional dish, donburi is a big bowl of steamed rice that is topped with duck, chicken, beef or mixed vegetables	you can swap your white rice for brown rice. if you're feeling bold, stir your kimchee straight into your donburi. it tastes best if you mix it all together

89 grilled duck donburi ?	14.25	
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		
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		
70 chicken	10.25	
69 beef brisket	11.75	

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 	5.50		112
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gyoza

five tasty dumplings, filled with goodness

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

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

101 	5.95		101
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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	make it your own
our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes, all served in a traditional black bowl	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	11.50	
noodles in a spicy chicken broth topped with red and spring onions, beansprouts, chilli, coriander and fresh lime		
25 chicken	13.50	
24 sirloin steak	13.50	

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) new	10.75	
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		
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	make it your own
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	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	40	
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	

curry

meet the dish	make it your own
curries, but not as you know them. we have a range of fresh curries, from the mild and fragrant to spicier chilli dishes	want to try something different? swap your white rice for brown rice. it adds a slightly nutty flavour

samla curry	11.50	
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	9.95	
57 yasai tofu (vg)	9.95	

firecracker	11.75	
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	12.75	
93 prawn	12.75	

itame	11.75	
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	12.75	
39 prawn	10.75	
38 yasai tofu (vg)	10.75	

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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how to breakfast at wagamama

served until 12noon

welcome to wagamama. a place of positive eating for positive living. food that satisfies the senses, inspired by the east and west. classic breakfast dishes to comfort the soul, each made the wagamama way. fresh juices to nourish the body. squeezed, pulped and poured fresh for you

our kitchen's open, like our minds. we cook with flavour, heat and love. join us and start the day fresh

we're open from 10am to 12noon

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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	



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

157 sausage katsu stack	6.50
seasoned pork sausage coated in panko breadcrumbs drizzled with sriracha ketchup and mayonnaise. stacked with spinach and two free-range poached eggs	

155 kedgerie ☹	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	

breakfast bowls

begin the day with a nourishing start. fruits, grains and breads from bowl to soul

170 apple + 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 make your meal even better

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

hot drinks

731 espresso (vg)	1.70
732 double espresso (vg)	1.90
733 americano	2.25
735 736 latte	reg 2.55 large 2.95
737 738 cappuccino	reg 2.55 large 2.95
739 macchiato	2.25
740 iced coffee	2.45
774 black assam tea (vg)	2.25
775 golden oolong tea (vg)	2.25
779 lychee tea (vg)	2.25
777 jasmine pearls tea (vg)	2.25
783 red berries and hibiscus tea (vg)	2.25
782 ginger and lemongrass tea (vg)	2.25
784 fresh mint tea (vg)	2.25
781 jasmine flowering tea (vg)	2.95

decaf coffee available

fresh juices

squeezed, pulped and poured fresh for you

	regular 3.75 large 4.75
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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 touch of ginger

11 | positive (vg)

pineapple, lime, spinach, cucumber and apple

13 | repair (vg)

kale, apple, lime and pear

14 | power (vg)

spinach, apple and ginger

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beers

craft beers	brewed 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

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
626 627 asahi draught japan (vg)	half pint 2.75 pint 4.95

gin + tonic

513 jinzu fever (vg)	6.95
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	



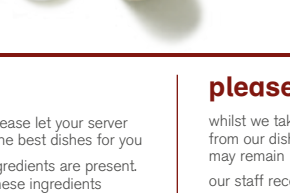
sake

484 sho chiku bai (vg)	125ml 3.50
a traditional sake. mild yet complex	

485 mio (vg) new	125ml 7.25
sparkling, sweet and crisp	

486 kyoto yuzu (v) new	125ml 8.25
subtly sweet and fruity with yuzu and honey	

green tea (vg)

	771 free
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smoothies

180 banana	regular 3.95 large 4.95
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)

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

wine

all wine is available in 125ml glass

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	

sparkling

404 405 champagne (vg) veuve clicquot	750ml 55.00	375ml 30.00	
460 prosecco (vg)			
villa domiziano spumante brut	750ml 24.95	125ml 4.65	

wagamama