

<b>sides</b> <span>order one with your main dish or a few to share</span>	
<b>104   edamame (vg)</b>	<b>4.50</b>
steamed edamame beans. served with salt or chilli garlic salt	
<b>109   raw salad (v)</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   tama squid <span>new</span></b>	<b>6.95</b>
crispy fried squid balls, drizzled with okonomiyaki sauce and mayonnaise. finished with aonori and bonito flakes	
<b>96   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   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   chilli squid</b>	<b>6.75</b>
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce	
<b>103   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   asian pancakes and cherry hoisin</b>	<b>5.95</b>
<b>110   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	

<b>hirata steamed buns</b> <span>two small, fluffy asian buns served with coriander and mayonnaise</span>	

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

<b>gyoza</b> <span>five tasty dumplings, filled with goodness</span>	

<b>steamed</b>	
served grilled and with a dipping sauce	
<b>101   yasai   vegetable (vg)</b>	<b>5.75</b>
<b>100   chicken</b>	<b>5.95</b>
<b>105   pulled pork</b>	<b>5.95</b>
<b>fried</b>	
served with a dipping sauce	
<b>99   duck</b>	<b>5.95</b>
<b>102   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   chicken</b>	<b>11.50</b>
<b>57   yasai   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   chicken</b>	<b>11.75</b>
<b>93   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   chicken</b>	<b>12.25</b>
<b>79   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   chicken</b>	<b>11.75</b>
<b>39   prawn</b>	<b>12.75</b>
<b>38   yasai   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   chicken</b>	<b>10.75</b>
<b>72   yasai   sweet potato, aubergine + butternut squash (v)</b>	<b>9.75</b>

<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	
<b>make it your own</b>	
our noodles are always cooked fresh. you can choose whichever noodles you want in your teppanyaki	
<b>soba/ramen 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   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   chicken and prawn</b>	<b>10.95</b>
<b>47   yasai   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   salmon ⚡</b>	<b>13.75</b>
<b>45   sirloin steak</b>	<b>14.50</b>

<b>44   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   chicken and prawn</b>	<b>9.50</b>
<b>41   yasai   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, all served in a traditional black bowl

<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>20   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>21   wagamama ramen ⚡</b>	<b>12.50</b>
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	

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

<b>22   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>26   seafood ramen ⚡</b>	<b>13.95</b>
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	

<b>31   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	

<b>87   short rib ramen ⚡</b>	<b>13.95</b>
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	


<b>donburi</b>	

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

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

<b>76   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   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> <span>our chef's special dishes fresh from the kitchen</span>	
<b>88   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 and half a tea-stained egg and coriander	
<b>86   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 and herb dressing and garnished with coriander	
<b>23   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   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 dressed mixed leaves	
<b>1171   vegatsu (vg) <span>vegan hero</span> <span>new</span></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 seasoned side salad	

<b>salads</b> <span>fresh, light and nourishing</span>	

<b>harusame glass noodle salad <span>new</span></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   ginger + lemongrass chicken</b>	<b>10.25</b>
<b>62   yasai   tofu (vg)</b>	<b>9.50</b>
<b>65   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 and ginger miso dressing	
<b>60   sirloin and 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 and herb dressing	


<b>extras</b> <span>make your meal even better</span>	
<b>302   miso soup and japanese pickles (vg)</b>	<b>1.95</b>
<b>304   japanese pickles (vg)</b>	<b>1.00</b>
<b>303   chillies (vg)</b>	<b>1.00</b>
<b>305   a tea-stained egg (v)</b>	<b>1.00</b>
<b>306   kimchee</b>	<b>1.00</b>

<b>⚡   may contain shell or small bones (v)   vegetarian (vg)   vegan</b>	
<b>please turn over for more vegan options</b>	

<b>for allergy and intolerance information please see reverse of menu</b>	

<b>join us</b> <span><span><span><span></span></span><span> </span>f</span> <span><span><span><span></span></span><span> </span>t</span> <span><span><span><span></span></span><span> </span>@</span></span></span></span>	

<b>wagamama</b>	
UKNATALCTO-MAY18-01	

## vegan

this vegan menu has been designed around the idea that meat free shouldn't mean taste free

let us know what you think



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

## vegan sides

11104 | **edamame (vg)** **4.50**  
steamed edamame beans. served with salt or chilli garlic salt

11101 | **yasai gyoza (vg)** **5.75**  
five tasty steamed dumplings, filled with vegetables. served grilled and with a dipping sauce

11109 | **raw salad (vg)** **3.75**  
mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot, red onion and topped with fried shallots. the wagamama house dressing has been replaced with a soy dressing to make this dish suitable for a vegan diet

11114 | **mixed mushroom + panko aubergine hirata steamed buns (vg)** **5.50** **vegan hero**  
two small, fluffy asian buns served with coriander. the mayonnaise has been removed to make this dish suitable for a vegan diet

## vegan mains

1138 | **yasai itame (vg)** **10.75**  
rice noodles in a spicy green coconut and lemongrass soup. topped with tofu, stir-fried beansprouts, red and spring onions, bok choi, peppers, mushrooms and chilli. garnished with coriander and fresh lime

1123 | **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

1147 | **yasai pad thai (vg)** **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 | **yasai yaki soba (vg)** **8.75**  
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 | **yasai katsu curry (vg)** **9.75**  
sweet potato, aubergine and butternut squash coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a side salad. the original salad dressing has been replaced with seasoning to make this dish suitable for a vegan diet

1162 | **harusame glass noodle salad (vg)** **9.50** **new**  
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 | **yasai samla curry (vg)** **9.95**  
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 | **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

## 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, carrot, 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 and sweetcorn and a choice of either katsu curry or amai sauce

## kids drinks

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

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

## desserts

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

131 | **white chocolate + ginger cheesecake (v)** **5.95**  
served with a chilli toffee + ginger sauce

143 | **coconut + fig cheesecake (v)** **5.95**  
served with caramelised sesame seeds and fresh mint

144 | **chocolate layer cake (v)** **5.95**  
layers of chocolate sponge, dark chocolate parfait and hazelnut cream

146 | **yuzu + lemon tart (v)** **5.95**  
served with raspberry compote and fresh mint

## 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 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

## 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 **1.65\***

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** **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**  
teas and coffees available

## beer

 expertly crafted beers. a large bottle is perfect for sharing

**craft beers (vg)** in collaboration with meantime brewery london

618 | **natsu** **new** | **passion fruit pale ale** 330ml **4.95**

616 | **kansho** | **lime + ginger pale ale** 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**

## wine

 750ml bottle

**red**

430 | **merlot** | **lanya (vg)** **19.75**

440 | **tempranillo cabernet** | **fernando castro** **14.95**

## white

410 | **pinot grigio** | **sartori** **18.50**

415 | **airen chardonnay** | **viura** **14.95**

420 | **chenin blanc** | **cherry tree hill** **16.95**

425 | **sauvignon blanc** | **lanya (vg)** **22.50**

426 | **marlborough sauvignon blanc** **24.50**  
land made

## rosé

450 | **pinot grigio blush** | **sartori** **19.45**

## sparkling

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

restrictions may apply. ask restaurant for details

## take-out

# wagamama



## 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

join us   

to find locations or order  
online go to [wagamama.com](https://www.wagamama.com)

order take-out using our new app

