



wagamama

sides

order one with your main dish or a few to share

104 edamame (v)	4.50
steamed edamame beans. served with salt or chilli garlic salt	
106 wok-fried greens (v)	4.50
tenderstem broccoli and bok choy, stir-fried in a garlic and soy sauce	
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	6.50
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
117 lettuce wrap and tamari sauce	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	

95 beef tataki new	6.35
lightly seared, marinated steak, thinly sliced and served chilled. dressed with citrus ponzu and japanese mayonnaise and served with a side of pickled beetroot and coriander	

hirata steamed buns

two small, fluffy asian buns served with japanese mayonnaise and coriander

115 pork belly and panko apple	5.25
113 korean barbecue beef and red onion	5.25
114 mixed mushroom and panko aubergine (v)	5.25
112 tori kara age and fresh tomato	5.25

gyoza

five tasty dumplings, filled with goodness

steamed

served grilled and with a dipping sauce

101 yasai vegetable (v)	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

donburi

meet the dish

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

teriyaki donburi

chicken or beef brisket in a teriyaki sauce served with sticky white rice, shredded carrots, pea shoots and onions. garnished with sesame seeds and a side of kimchee

70 chicken	9.95
69 beef brisket	11.50
76 shiitake donburi (v)	8.75
shiitake mushroom and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, chilli and pea shoots	

make it your own

you can swap your white rice for brown rice. or if you are feeling bold, stir your kimchee straight into your donburi. it tastes best if you mix it all together

89 | grilled duck donburi :

tender shredded duck leg in a spicy teriyaki sauce. served with carrots, mangetout, sweet potato and red onion on a bed of sticky white rice. finished with a crispy fried egg, shredded cucumber and spring onions with a side of kimchee



89

| may contain shell or small bones (v) | vegetarian

for allergy and intolerance information please see reverse of menu

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** refreshed

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

9.95
- 22 | **grilled duck ramen** :

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

13.25
- 21 | **wagamama ramen** : refreshed

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

11.95
- 26 | **seafood ramen** :

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

13.95
- 31 | **shirodashi ramen**

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

9.95

- 28 | **yasai ramen (v)**

traditional japanese omelette, crispy fried silken tofu and mixed mushrooms on top of noodles in a light vegetable broth

10.75
- 87 | **short rib ramen** :

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

13.95
- chilli ramen**

noodles in a spicy chicken broth topped with red onion, spring onions, beansprouts, chilli, coriander and fresh lime

11.50
- 25 | **chicken**

24 | **sirloin steak**

13.50



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 | flat, thin noodles without egg or wheat

- 42 | **yaki udon**

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

9.95
- 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

10.75
- 48 | **chicken and prawn**

47 | **yasai** | tofu (v)

9.75
- teriyaki soba**

soba noodles cooked in curry oil with mangetout, bok choy, red onion, chilli and beansprouts in a teriyaki sauce. garnished with sesame seeds

13.25
- 46 | **salmon** :

45 | **sirloin steak**

14.50
- 44 | **ginger chicken udon**

udon noodles with ginger chicken, mangetout, egg, chilli, beansprouts and red onion. topped with pickled ginger and coriander

10.50

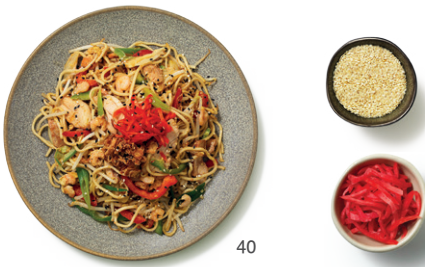
- yaki soba**

soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds

9.25
- 40 | **chicken and prawn**

41 | **yasai** | mushroom and vegetable (v)

8.50



omakase

our chef's special dishes fresh from the kitchen

88 steak bulgogi	14.25	82 grilled bream donburi new	12.95
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		fillets of sea bream dressed in a spicy vinegar on a bed of sticky white rice and teriyaki sauce. finished with carrots, pea shoots, spring onions and coriander. served with a side of kimchee	
67 seared nuoc cham tuna new	13.50	86 teriyaki lamb new	14.95
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		grilled teriyaki lamb with mushrooms, asparagus, kale and mangetout served on a bed of soba noodles in a pea and herb dressing	
83 sticky pork belly new	11.95		
citrus and teriyaki glazed pork belly with grilled miso aubergine. served with white rice and garnished with spring onions, ginger and chilli			

curry

meet the dish

curries, but not as you know them. we have a range of fresh curries, ranging 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 new	
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	11.25
57 yasai tofu (v)	9.95

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	11.95
79 prawn	12.95

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	11.25
93 prawn	12.50



itame	
rice noodles in a spicy green coconut and lemongrass soup topped with stir-fried beansprouts, red and spring onions, bok choy, peppers, mushrooms and chilli. garnished with coriander and fresh lime	
37 chicken	11.50
39 prawn	12.50
38 yasai tofu and vegetable (v)	10.50

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	10.50
72 yasai sweet potato, aubergine and butternut squash (v)	9.75

salads

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, garnished with spring onions and cashew nuts	
66 chicken	10.25
63 yasai tofu and vegetable (v)	9.50

65 pad thai salad new	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	

extras

make your meal even better

303 chillies	1.00	304 japanese pickles	1.00
302 miso soup and japanese pickles	1.95	305 a tea-stained egg	1.00
		306 kimchee	1.00

fresh juices

squeezed, pulped and poured fresh for you

regular 3.50 large 4.50

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



beers

expertly crafted beers. selected to complement the flavours of asia. a large bottle is perfect for sharing

601 602 asahi japan	330ml	3.95	660ml	6.95
613 614 singha thailand	330ml	3.95	630ml	6.95
605 kirin japan			500ml	5.95
606 lucky buddha china			330ml	3.95
616 kansho lime + ginger pale ale london			330ml	4.95
617 kikku shichimi pale ale london			330ml	4.95



wine

red

430 merlot lanya	750ml bottle	19.75	250ml glass	7.25	175ml glass	5.50
440 tempranillo cabernet fernando castro	750ml bottle	14.95	250ml glass	5.75	175ml glass	4.50

white

410 pinot grigio sartori	750ml bottle	18.50	250ml glass	6.75	175ml glass	5.25
415 airen chardonnay viura	750ml bottle	14.95	250ml glass	5.75	175ml glass	4.50
420 chenin blanc cherry tree hill	750ml bottle	16.95	250ml glass	6.25	175ml glass	4.75
425 sauvignon blanc lanya	750ml bottle	22.50	250ml glass	8.55	175ml glass	6.25
426 marlborough sauvignon blanc land made	750ml bottle	24.50	250ml glass	9.25	175ml glass	6.75

rosé

450 pinot grigio blush sartori	750ml bottle	19.45	250ml glass	6.95	175ml glass	5.50
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sparkling

460 prosecco villa domiziano spumante brut	750ml bottle	24.95	125ml glass	4.65
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sake

501 502 sho chiku bai	175ml for one	5.95	250ml to share	9.45
505 plum wine	125ml	3.95		

all wine is available in 125ml glass

soft drinks

705	coke / diet coke / coke zero				2.70
708	sprite				2.70
715	ginger beer				2.70
713	sparkling mango and coconut				2.70
717	appletiser				2.70
716	sparkling elderflower				2.70
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

tea

774 black assam	2.25
775 golden oolong	2.25
779 lychee	2.25
777 jasmine pearls	2.25
783 red berries and hibiscus	2.25
782 ginger and lemongrass	2.25
784 fresh mint	2.25
781 jasmine flowering tea	2.95
771 green tea	free

for coffee, please ask for menu

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

we offer a menu of dishes that do not contain gluten. please ask your server for details

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee our dishes are 100% free of these ingredients

please note there are occasions in which our recipes change so 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

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 served all day, everyday