

# wagamama

## new immunity tune up

our range of fresh, vibrant juices are packed full of raw power. pressed, pulped + poured to tune up your immunity. drink fresh

regular 4.2 large 5.2



**05 high five** - new -  
melon, pineapple, lemon,  
apple, orange



**15 up-beet** (vg) - new -  
beetroot, red pepper, cucumber,  
ginger, apple



**06 nourish-mint** (vg) - new -  
apple, mint, lemon



**03 orange**  
orange juice, pure + simple



**14 power** (vg)  
spinach, apple, fresh ginger



**10 blueberry spice** (vg)  
- refreshed -  
blueberry, apple, ginger



**11 positive** (vg)  
pineapple, lime, spinach,  
cucumber, apple



**08 tropical**  
mango, apple, orange



**mindful drinks** (vg)  
refreshing + flavourful

**608 hitachino nest** japan 330ml 5 - new -  
low alcohol, yuzu ginger non-ale 0.3%

**689 ginger no-jito** 4 - new -  
alcohol-free, zingy sparkling cold-pressed ginger,  
coriander seed syrup, fresh mint, lime

**soft drinks** (vg)

**705 coke** 3.2\*

**705 diet coke** | **coke zero** 3

**708 sprite** 3

**714 cloudy lemonade** reg 2.7 | large 3

**710 peach iced tea** reg 2.7 | large 3

**701** | **703 still water** reg 2.5 | large 4.5

**702** | **704 sparkling water** reg 2.5 | large 4.5

\*includes sugar tax levy



**tea** (vg)

loose leaf, flowering and fresh.  
served in an individual tea infuser

**774 black assam** 2.7  
strong, black breakfast tea

**782 ginger + lemongrass** 2.7  
zesty, warming and fragrant

**784 fresh mint** 2.7  
fresh mint leaves, pure and simple

**781 jasmine flowering tea** 3.2  
flowering lily + jasmine green tea

**771 green tea** free

**coffee**

**731 espresso** (vg) 2.2

**732 double espresso** (vg) 2.7

**733 americano** 2.9 **736 latte** 3.2

**738 cappuccino** 3.2 **739 macchiato** 2.9

**740 iced coffee** 2.9 **745 hot chocolate** 3

alternative milk + decaf coffee available



**asian cocktails** (vg)  
classic cocktails with a wagamama twist

**515 lychee mule** 7.2  
lychee vodka, ginger syrup, fresh lime juice,  
cold-brewed sencha tea, fresh ginger, mint

**517 jasmine bellini** 7.2  
jasmine vodka, honeydew melon, fresh lemon,  
cold-brewed jasmine green tea, prosecco

**518 sakura spritz** 7.2  
cherry blossom, rosé wine, pink grapefruit,  
campari, bianco vermouth over ice, sparkling water,  
fresh lemon, mint

**gin + sake** (vg)

crafted from authentic japanese ingredients

**504 roku tonic** 7.5  
japanese craft gin made using cherry blossom, yuzu  
peel + sencha tea, garnish of fresh lime + ginger,  
served with franklin + sons natural tonic water

**513 jinzu tonic** 7.2  
british gin mixed with the japanese flavours of  
cherry blossom, yuzu and sake, garnish of fresh  
lime + ginger, served with franklin + sons natural  
tonic water

**484 sho chiku bai** 125ml 4  
japan's national drink, brewed from rice,  
mild but complex

**beers**

crafted to complement the flavours of asia.  
big bottles are good for sharing

**626** | **627 asahi draught** japan (vg) half pint 3 | pint 5.9

**601** | **602 asahi** japan (vg) 330ml 4.5 | 660ml 7.5

**613** | **614 singha** thailand 330ml 4.5 | 630ml 7.5

**606 lucky buddha** china (vg) 330ml 4.5



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now

**wine** all wine available in 125ml glass

**red**

**430 merlot** lanyu (vg)  
750ml 20 | 250ml 7.5 | 175ml 5.9

**444 malbec** portillo (vg)  
750ml 22.5 | 250ml 8.5 | 175ml 6.5

**white**

**410 pinot grigio** sartori  
750ml 18.9 | 250ml 7 | 175ml 5.5

**426 marlborough sauvignon blanc** land made  
750ml 24.9 | 250ml 9.5 | 175ml 7

**rosé**

**450 pinot grigio blush** sartori  
750ml 19.9 | 250ml 7.5 | 175ml 5.9

**sparkling**

**405** | **404 champagne** veuve clicquot (vg)  
750ml 55 | 375ml 30

**460 prosecco** villa domiziano spumante brut (vg)  
750ml 25.5 | 125ml 5

**house wines** 750ml 16

please ask a team member about our  
selection of red + white house wines



**desserts**

something sweet but different

**134 chocolate orange cake** (vg) 6.5 - new -  
flourless chocolate orange cake, miso caramel  
ice cream, chocolate sauce, fresh mint

**131 white chocolate + ginger  
cheesecake** (v) 6.5  
with toffee sauce

**142 banana katsu** (vg) 6.5 - refreshed -  
banana in crispy panko breadcrumbs, miso  
caramel ice cream, toffee sauce

**129 smoked chocolate  
caramel cake** (v) 6.5  
smoked chocolate mousse, salted caramel,  
crushed biscuits, chocolate fudge brownie,  
chocolate ganache, vanilla ice cream

**128 miso caramel  
ice cream** (vg) 4.5 - refreshed -  
with toffee sauce + fresh mint

## breakfast

served until 11am



**breakfast bowls**

**170 apple + goji  
pancakes** (v) 6.7  
fluffy apple + goji berry pancakes,  
fresh fruit salad, icing sugar,  
rice syrup

**160 coconut porridge** (vg) 4.9  
porridge oats, coconut milk,  
raspberry compote

**167 crunchy granola  
bowl** (vg) 5.5  
coconut 'yoghurt', raspberry  
compote, pomegranate, cranberry,  
raisin + mixed nut granola

**avocado on toast**

lightly dressed avocado + tomato,  
slice of toasted multigrain bread,  
topped with

**176 two free-range poached  
eggs** (v) 8.2

**177 scrambled turmeric tofu** (vg) 8



**the english  
breakfast**

**162 the full english** 11

two rashers of back bacon,  
sausages, grilled tomato, wilted  
spinach, sautéed sweet potato,  
shiitake mushrooms, two free-  
range eggs; fried, poached or  
scrambled

**163 the full vegan** (vg) 10.5  
two rashers of maple seitan  
bacon, beetroot + seitan sausage,  
scrambled turmeric tofu, grilled  
tomato, wilted spinach, sautéed  
sweet potato, shiitake mushrooms

**breakfast wraps  
+ eggs**

**195 eggs benedict** 9.9

two free-range poached eggs,  
rich hollandaise sauce, lightly  
toasted, asian steamed bun,  
wiltshire ham, shichimi

**196 eggs royale** 10.5

two free-range poached eggs,  
rich hollandaise sauce, lightly  
toasted, asian steamed bun,  
smoked salmon, fresh samphire

**194 eggs florentine** (v) 9.5

two free-range poached eggs,  
rich hollandaise sauce, lightly  
toasted, asian steamed bun,  
wilted spinach, grilled mushrooms

**extras**

**750 bacon** 2.5

**751 sausages** 2.5

**756 toast** (v) 2.5  
two slices of either white or  
multigrain, with butter

**754 jam, honey, marmalade** 1

**japanese omelette**

- refreshed -  
japanese-inspired omelette,  
shiitake mushrooms, red cabbage,  
leek, topped with spring onion  
+ chilli and traditional japanese  
sauces + garnishes

**156 chicken, prawn + bacon** 9.2

**166 yasai** (v) 8.2

**roti breakfast wraps**

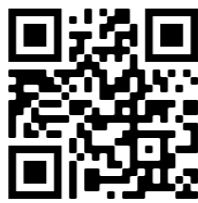
thai flatbread rolled up with spinach

**171 bacon, nori omelette  
+ sriracha ketchup** 6.2

**172 sausage, nori omelette  
+ sriracha ketchup** 6.2

**173 mushroom, shichimi tofu  
+ sriracha mayonnaise** (vg) 5.5





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## sides

small plates with big taste. most people share three between two, alongside their main dish

- 104 edamame (vg)** 4.7  
beans with salt or chilli-garlic salt
- 110 bang bang cauliflower (vg)** 5.5  
crispy cauliflower, firecracker sauce, red + spring onion, fresh ginger, coriander
- 106 wok-fried greens (vg)** 4.9  
tenderstem broccoli, bok choy, garlic + soy sauce
- 111 vegetable tempura (vg)** 5.7  
crispy fried tenderstem broccoli, red pepper, sweet potato + asparagus, wakame, sweet + sour dipping sauce
- 27 chicken yakitori** 7.2  
marinated chicken skewers, spicy teriyaki sauce, shichimi, spring onion
- 96 prawn kushiyaki** 7.2  
skewered grilled prawns, lemongrass + chilli marinade, caramelised lime
- 94 tama squid** 7.5  
crispy fried creamy squid balls, okonomiyaki sauce, mayonnaise, seaweed, bonito flakes
- 103 ebi katsu** 7.5  
prawns in crispy panko breadcrumbs, coriander, fresh lime, chilli + garlic dipping sauce
- 107 chilli squid** 7.5  
crispy fried squid, shichimi spice, chilli + coriander dipping sauce



27



101

## gyoza

five dumplings packed with taste

### steamed

served grilled with dipping sauce

- 101 yasai | vegetable (vg)** 6.2

- 100 chicken** 6.5

- 105 pulled pork** 6.5

### fried

served with dipping sauce

- 99 duck** 6.7

- 102 prawn** 6.7



115

## hirata steamed buns

 6.7

two fluffy asian buns with coriander + mayonnaise

- 115 pork belly** panko apple, sriracha

- 114 mixed mushrooms (v)** panko aubergine

- 113 korean barbecue beef** red onion

**extras** tasty additions to your meal

- 304 japanese pickles (vg)** 1.2
- 303 chillies (vg)** 1.2
- 302 miso soup, japanese pickles (vg)** 2.5

- 305 tea-stained egg (v)** 1.5

- 306 kimchee** 1.5  
spicy fermented cabbage + radish with garlic, contains fish + seafood

**allergies + intolerances** if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver your order, whilst the kitchen manager will personally prepare your food as you require. this may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination, please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. **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

**full nutritional information can be found at [wagamama.com/our-menu](http://wagamama.com/our-menu)**

at wagamama, we like to offer choice and variety. we have a dedicated vegan menu + non-gluten menu and a kid-friendly menu, perfect for our little noodlers

## ramen

fresh noodles in steaming broth, topped with meats or vegetables

- 30 tantanmen beef brisket** 14  
korean barbecue beef, half a tea-stained egg, menma, kimchee, spring onion, coriander, chilli oil, extra rich chicken broth
- 35 miso-glazed cod** 14.5  
with bok choy, menma, spring onion, chilli oil, light vegetable broth
- 34 chilli prawn + kimchee** 13  
marinated tail-on prawns, beansprouts, spring onion, kimchee, fresh lime, coriander, spicy vegetable broth
- chilli**  
red + spring onion, beansprouts, coriander, fresh lime, spicy chicken broth
- 24 sirloin steak** 14 **25 chicken** 12.5
- 23 kare burosu (vg)** 11.9  
shichimi-coated silken tofu, grilled mixed mushrooms, seasonal greens, carrot, chilli, coriander, udon noodles, curried vegetable broth
- 31 shirodashi pork belly** 11.5  
slow-cooked with seasonal greens, menma, spring onion, wakame, half a tea-stained egg, rich chicken broth with dashi + miso
- 20 grilled chicken** 10.5  
marinated chicken, seasonal greens, menma, spring onion, rich chicken broth with dashi + miso



35

## donburi

a big bowl of sticky white rice, topped with tender meat and crunchy vegetables. traditional + hearty

- 89 grilled duck** 15.5  
shredded in spicy teriyaki sauce, carrot, mangetout, sweet potato, red + spring onion, fried egg, cucumber, side of kimchee
- teriyaki**  
teriyaki sauce, shredded carrots, seasonal greens, spring onion, sesame seeds, side of kimchee
- 69 beef brisket** 12.5 **70 chicken** 11.5



89



75

## curry

with a fresh twist, cooked patiently to infuse flavour, ranging from mild + fragrant to seriously kicking

- raisukaree**  
mild + citrusy, coconut, mangetout, peppers, red + spring onion, sesame seeds, chilli, coriander, fresh lime, white rice
- 79 prawn** 14.2 **75 chicken** 13.2
- firecracker**  
bold + fiery, mangetout, red + green peppers, onion, hot red chillies, sesame seeds, shichimi, fresh lime, white rice
- 93 prawn** 13.9 **92 chicken** 12.9
- vegatsu (vg)**  
seitan in crispy panko breadcrumbs, aromatic katsu curry sauce, sticky white rice, side salad, pickled red onion
- 1171 regular** 11.9 **668 hot** 12
- katsu**  
aromatic katsu curry sauce, chicken or vegetables in crispy panko breadcrumbs, sticky white rice, side salad, japanese pickles
- 71 chicken** 11.9
- 72 yasai | sweet potato, aubergine, butternut squash (vg)** 10.9
- hot katsu**  
spicy! chicken or vegetables in crispy panko breadcrumbs and covered in our spicy curry sauce, sticky white rice, side salad, japanese pickles
- 666 chicken** 12
- 667 yasai | sweet potato, aubergine, butternut squash (vg)** 11

## teppanyaki

noodles sizzling from the grill, turned quickly so that the noodles are soft but the vegetables are crunchy

- teriyaki soba**  
thin noodles, curry oil, mangetout, bok choy, red + spring onion, chilli, beansprouts, teriyaki sauce, coriander, sesame seeds
- 45 sirloin steak** 15.2 **46 salmon** 14.2
- 44 ginger chicken udon** 11.5  
thick noodles, mangetout, egg, chilli, beansprouts, red + spring onion, pickled ginger, coriander
- yaki soba**  
thin noodles, egg, peppers, beansprouts, white + spring onion, fried shallots, pickled ginger, sesame seeds
- 40 chicken + prawn** 10.7 **41 yasai | mushroom (v)** 9.7
- 59 cod mokutan soba** 15.2  
thin charcoal noodles, two fillets of miso-glazed cod, soy sauce, bok choy, mangetout, red peppers, spring onion, sweet miso dressing, fresh ginger, coriander
- pad thai**  
rice noodles, amai sauce, egg, beansprouts, leeks, chilli, red + spring onion, fried shallots, mint, coriander, fresh lime
- 48 chicken + prawn** 11.9 **47 yasai | tofu (v)** 10.9
- 42 yaki udon** 11.2  
thick noodles, curry oil, chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms, peppers, fried shallots, pickled ginger, sesame seeds



45



## 230 shu's 'shio' chicken

 12 **new**

shu han lee collaboration

turmeric, garlic + ginger marinated chicken, roasted and served on a bed of coconut + lemongrass dressed rice, pickled slaw + radish, chilli, coriander, caramelised lime. **under 600 calories**



78

## kokoro bowls

'kokoro' means 'spirit, heart + mind', the bowl to feed your soul. all under 650 calories

- 90 avant gard'n (vg)** 11.9  
gaz oakley collaboration  
barbecue-glazed seitan, coconut + sriracha vegan 'egg', grilled shiitake mushrooms, asparagus, brown rice, edamame beans, carrots, spring onion, sweet amai sauce, sesame seeds, fresh lime
- 67 nuoc cham tuna** 14.5  
seared tuna steak, quinoa, stir-fried kale, sweet potato, edamame beans, carrots, red onion, peppers, coriander, fresh lime
- 78 naked katsu** 11.9  
grilled curried chicken, brown rice, edamame beans, shredded carrots, dressed mixed leaves, japanese pickles, side of katsu curry sauce



all our vegan dishes are registered with The Vegan Society

(v) vegetarian (vg) vegan ⚠️ may contain shell or small bones