

## sides

order one with your main dish or a few to share

our main menu is available all day from 8am

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

4.50

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

4.50

109 | **raw salad** **(vg)**  
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

3.75

96 | **lollipop prawn kushiyaki**  
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with fresh caramelised lime

6.50

108 | **tori kara age**  
seasoned, crispy chicken pieces dressed in and served with a spiced sesame and soy sauce. garnished with fresh lime

5.75

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



94

103 | **ebi katsu**  
crispy fried prawns in panko breadcrumbs, served with a spicy chilli and garlic sauce. garnished with chilli, coriander and fresh lime

6.95

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

4.75

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

6.75

**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**  
lightly seared, marinated steak, thinly sliced and served chilled. dressed with citrus ponzu and mayonnaise. served with pickled beetroot and coriander

6.50



112

## donburi

**meet the dish**  
a traditional dish, donburi is a big bowl of rice that is topped with mixed vegetables or meat

89 | **grilled duck donburi** **?**  
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

14.25



89

### 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

## 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

## ramen

**meet the dish**

our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes

**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

34 | **chilli prawn + kimchee ramen** **?** **new**  
marinated tail-on prawns, kimchee and beansprouts on top of noodles in a spicy vegetable broth. finished with spring onions, fresh lime and coriander

11.95

30 | **tantanmen beef brisket ramen** **new**  
korean barbecue beef brisket, served on a bed of noodles in an extra rich chicken broth. topped with half a tea-stained egg, menma, kimchee and spring onions. finished with coriander and chilli oil



30

**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

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

21 | **wagamama ramen** **?**

12.50

grilled chicken, seasoned pork, chikuwa, tail-on prawns and shell-on 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

## omakase

our chef's special dishes

35 | **miso cod ramen** **?** **new**  
miso-glazed cod, bok choi and menma on top of noodles in a light vegetable broth. finished with spring onions and chilli oil

13.95

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** **?**  
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

13.75

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 + herb dressing and garnished with coriander

## salads

fresh, light and nourishing

**harusame glass noodle salad**

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

74 | **tonkatsu**

11.95

pork belly coated in crispy panko breadcrumbs and drizzled with a sweet soy marinade. served with sticky white rice and topped with a dressed 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

1171 | **vegatsu** **(vg)** **vegan hero**  
our vegan katsu curry. seitan coated in crispy panko breadcrumbs, covered in an aromatic curry sauce with sticky white rice and a dressed side salad



1171

## 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 noodles** | thin, wheat egg noodles

**udon noodles** | thick, white noodles without egg

**rice noodles** | thin, flat noodles without egg or wheat

**teriyaki soba**

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

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 + vegetable** **(v)** **8.75**



40

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

**pad thai**

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

48 | **chicken and prawn**

10.95

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

9.95

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

**samla curry**

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**

11.50

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



75

**extras** make your meal even better

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

**allergies + 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

**?** | **may contain shell or small bones**

**(v)** | **vegetarian**

**(vg)** | **vegan**

## 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

162   <b>the english breakfast</b>	10.50
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a wagamama take on the british classic. two rashers of back bacon, sausages, grilled tomato, wilted spinach, sautéed sweet potato and shitake mushrooms. with two free-range eggs; fried, poached or scrambled



195   <b>eggs benedict</b>	9.25
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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   <b>eggs royale ?</b>	9.75
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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   <b>eggs florentine (v)</b>	8.75
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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

### ekonomiyaki

a japanese-inspired omelette made with shitake mushrooms, red cabbage and leek. dressed with traditional japanese sauces and garnishes

156   <b>chicken, prawn + bacon</b>	8.50
166   <b>yasai (v)</b>	7.50

### 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   <b>bacon</b>	5.50
172   <b>sausage</b>	5.50

### 157 | sausage katsu stack

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

155   <b>kedgerie ?</b>	8.75
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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   <b>apple + goji pancakes (v)</b>	6.50
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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   <b>coconut porridge (vg)</b>	4.95
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creamy porridge made with coconut milk and served with a raspberry compote

167   <b>crunchy granola bowl (vg)</b>	5.25
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creamy coconut yoghurt and raspberry compote topped with toasted pomegranate, cranberry and raisin granola

### avocado on toast

a lightly dressed mix of avocado and chopped tomato served on a slice of toasted wholemeal bread. topped with a choice of

176   <b>two free-range poached eggs (v)</b>	7.50
177   <b>scrambled turmeric tofu (vg)</b> <span style="color: red;">new</span>	7.50

### extras

make your meal even better

750   <b>bacon</b>	2.00
751   <b>sausages</b>	2.00
756   <b>toast (v)</b>	2.00

two slices of either white or wholemeal, with butter

754   <b>jam, honey, marmalade or nutella</b>	1.00
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## hot drinks

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

\*alternative milk is available  
decaf coffee available

## fresh juices

squeezed, pulped and poured fresh for you



01   <b>raw</b>	regular 3.75 large 4.75
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carrot, cucumber, tomato, orange and apple

02   <b>fruit</b>	regular 3.75 large 4.75
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apple, orange and passion fruit

03   <b>orange</b>	regular 3.75 large 4.75
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orange juice. pure and simple

04   <b>carrot (vg)</b>	regular 3.75 large 4.75
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carrot with a hint of fresh ginger

06   <b>super green (vg)</b>	regular 3.75 large 4.75
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apple, mint, celery and lime

07   <b>clean green</b>	regular 3.75 large 4.75
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kiwi, avocado and apple

08   <b>tropical</b>	regular 3.75 large 4.75
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mango, apple and orange

10   <b>blueberry spice (vg)</b>	regular 3.75 large 4.75
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blueberry, apple and carrot with a hint of fresh ginger

11   <b>positive (vg)</b>	regular 3.75 large 4.75
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pineapple, lime, spinach, cucumber and apple

13   <b>repair (vg)</b>	regular 3.75 large 4.75
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kale, apple, lime and pear

14   <b>power (vg)</b>	regular 3.75 large 4.75
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spinach, apple and fresh ginger

## beers

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

<b>craft beers</b>	brewed in collaboration with meantime brewery	
618   <b>natsu (vg)</b>   passion fruit pale ale   london	330ml	4.95
616   <b>kansho (vg)</b>   lime + ginger pale ale   london	330ml	4.95

601   602   <b>asahi   japan (vg)</b>	330ml	3.95	660ml	6.95
613   614   <b>singha   thailand</b>	330ml	3.95	630ml	6.95
605   <b>kirin   japan (vg)</b>			500ml	5.95
606   <b>lucky buddha   china (vg)</b>			330ml	3.95
626   627   <b>asahi draught   japan (vg)</b>	half pint	2.75	pint	4.95

## gin + tonic

513   <b>jinzu fever (vg)</b>	6.95
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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   <b>sho chiku bai (vg)</b>	125ml	3.50
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a traditional sake. mild yet complex

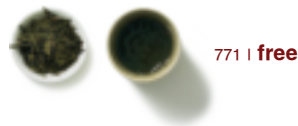
485   <b>mio (vg)</b>	125ml	7.25
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sparkling, sweet and crisp

486   <b>kyoto yuzu</b>	125ml	8.25
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subtly sweet and fruity with yuzu and honey

## green tea (vg)



771 | **free**

## smoothies

180   <b>banana</b>	regular 3.95 large 4.95
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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   <b>coke</b>		2.85*
705   <b>diet coke / coke zero</b>		2.75
708   <b>sprite</b>		2.75
715   <b>ginger beer</b>		2.75
717   <b>appletiser</b>		2.75
714   <b>cloudy lemonade</b>	reg	2.60 large 2.95
710   <b>peach iced tea</b>	reg	2.60 large 2.95
701   703   <b>still water</b>	reg	2.10 large 3.95
702   704   <b>sparkling water</b>	reg	2.10 large 3.95

\*includes sugar tax levy

### nix and kix

lightly sparkling drink, all natural, low in calories and no added sugar. infused with a hint of cayenne for a little boost

696   <b>mango + ginger</b>	2.75
696   <b>cucumber + mint</b>	2.75

## wine

all wine is available in 125ml glass

### red

430   <b>merlot (vg)</b>	750ml	19.75	250ml	7.25	175ml	5.50
440   <b>tempranillo cabernet</b>	750ml	14.95	250ml	5.75	175ml	4.50

### white

410   <b>pinot grigio</b>	750ml	18.50	250ml	6.75	175ml	5.25
415   <b>airen chardonnay</b>	750ml	14.95	250ml	5.75	175ml	4.50
420   <b>chenin blanc</b>	750ml	16.95	250ml	6.25	175ml	4.75
425   <b>sauvignon blanc (vg)</b>	750ml	22.50	250ml	8.55	175ml	6.25
426   <b>marlborough sauvignon blanc</b>	750ml	24.50	250ml	9.25	175ml	6.75

### rosé

450   <b>pinot grigio blush</b>	750ml	19.45	250ml	6.95	175ml	5.50
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### sparkling

404   405   <b>champagne (vg)</b>   veuve clicquot	750ml	55.00	375ml	30.00
460   <b>prosecco (vg)</b>	750ml	24.95	125ml	4.65

### 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, as well as a vegan menu, served all day, every day



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

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