

## sides

order one with your main dish or a few to share

<b>104   edamame (v)</b>	<b>45</b>
steamed edamame beans. served with salt or chilli garlic salt	
<b>106   wok-fried greens (v)</b>	<b>70</b>
tenderstem broccoli and bok choi, stir-fried in a garlic and soy sauce	
<b>109   raw salad (v)</b>	<b>45</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>97   pork ribs</b>	<b>108</b>
in a korean barbecue sauce with mixed sesame seeds	
<b>96   lollipop prawn kushiyaki</b>	<b>75</b>
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with fresh caramelised lime	
<b>108   tori kara age</b>	<b>85</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>95</b>
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce	
<b>103   ebi katsu</b>	<b>120</b>
crispy fried prawns in panko breadcrumbs, served with a spicy chilli and garlic sauce. garnished with chilli, coriander and fresh lime	
<b>110   bang bang cauliflower (v)</b>	<b>45</b>
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander	

## donburi

### meet the dish

a traditional dish, donburi is a big bowl of steamed rice that is stir-fried with chicken, beef or prawn and mixed vegetables. served with a pickled side

### make it your own

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

### perfect with

donburi goes well with another classic; gyoza. complete the tradition with a cup of sake

#### cha han donburi

stir-fried brown rice with egg, mushrooms, mangetout, sweetcorn and spring onions. served with a side of japanese pickles

**78 | yasai (v)** **190**  
**77 | chicken and prawn** **210**

#### teriyaki donburi

chicken or beef brisket in a teriyaki sauce with sticky white rice. topped with shredded carrots, seasonal greens, spring onions and sesame seeds. served with a side of kimchee

**70 | chicken** **159**  
**69 | beef** **183**



70

## gyoza

five tasty dumplings, filled with goodness

#### steamed

served grilled and with a dipping sauce

**101 | yasai | vegetable (v)**

**100 | chicken**

**105 | pulled pork**

#### fried

served with a dipping sauce

**99 | duck**

**102 | prawn**



101

## 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

<b>20   chicken ramen</b>	<b>165</b>	<b>22   grilled duck ramen ☺</b>	<b>265</b>
grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with seasonal greens, menma and spring onions		tender, shredded duck leg splashed with citrus ponzu sauce on top of noodles in a light vegetable broth. dressed with chilli, seasonal greens and coriander	
<b>chilli ramen</b>		<b>28   yasai ramen (v)</b>	<b>155</b>
noodles in a spicy chicken broth topped with red and spring onions, beansprouts, chilli, coriander and fresh lime		traditional japanese omelette, crispy fried silken tofu and mixed mushrooms on top of noodles in a vegetable broth	
<b>25   chicken</b>	<b>189</b>		
<b>24   sirloin steak</b>	<b>259</b>		
<b>21   wagamama ramen</b>	<b>194</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 seasonal greens			
<b>31   shirodashi ramen</b>	<b>190</b>		
slow-cooked, seasoned pork belly on top of noodles in a rich chicken broth with dashi and miso. topped with seasonal greens, menma, spring onions, wakame and half a tea-stained egg			

## 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. ask your server for the best option

### perfect with

sizzling teppanyaki goes perfectly with a fresh juice. we think the super green, tropical or raw juices work best



21

<b>know your noodle</b>	
<b>soba/ramen noodles</b>   thin, wheat egg noodles	
<b>rice noodles</b>   thin, flat noodles without egg or wheat	
<b>40   chicken and prawn</b>	<b>170</b>
<b>41   yasai   mushroom and vegetable (v)</b>	<b>130</b>

#### teriyaki soba

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

**46 | salmon ☺** **214**  
**45 | sirloin steak** **260**

#### 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

**48 | chicken and prawn** **190**  
**47 | yasai | tofu (v)** **155**

## omakase

our chef's special dishes fresh from the kitchen

<b>88   steak bulgogi</b>	<b>230</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		
<b>67   grilled tuna ☺</b>	<b>214</b>	
seared tuna steak on a bed of quinoa, kale, red peppers, red onions and edamame beans. served with a miso cucumber and sesame seed salad		
<b>89   grilled duck donburi ☺</b>	<b>240</b>	
tender shredded duck leg in a spicy teriyaki sauce. served with carrots, mangetout, sweet potato and red onion on a bed of sticky japanese rice. finished with a crispy fried egg, shredded cucumber and spring onions with a side of kimchee		



89

## 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

### perfect with

curry spices are best balanced with cool, clear flavours, a curry goes perfectly with a cold, crisp beer



#### 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**

**93 | prawn**

**170**

**185**

<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>185</b>
<b>79   prawn</b>	<b>180</b>



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 and garnished with spring onions and cashew nuts

**66 | chicken**

**63 | yasai | tofu and vegetable (v)**

**165**

**158**

<b>60   sirloin and shiitake salad</b>	<b>260</b>
sirloin steak with grilled shiitake mushrooms, carrots, mangetout, red onion, baby plum tomatoes and mixed leaves in a pea and herb dressing	

<b>300   rice</b>	<b>20</b>	<b>303   chillies</b>	<b>20</b>
<b>301   noodles</b>	<b>20</b>	<b>305   a tea-stained egg</b>	<b>20</b>
<b>302   miso soup and japanese pickles</b>	<b>30</b>	<b>306   kimchee</b>	<b>20</b>

**🐚** | may contain shell or small bones   **🥜** | contains nuts   **(v)** | vegetarian

for allergy and intolerance information please see reverse of menu

# 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

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

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

## 156 | **okonomiyaki**

a japanese inspired omelette made with bacon, chicken, prawns, shiitake mushrooms, red cabbage and leek. dressed with traditional japanese sauces and garnishes



156

## 180 | **breakfast bowls**

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

160

### 170 | **apple and goji pancakes (v)**

fluffy pancakes made with shredded apple and goji berries, dusted with icing sugar and drizzled with rice syrup. served with a fresh fruit salad

79

### 168 | **fruit and yoghurt bowl (v)**

creamy yoghurt topped with pineapple, kiwi, apple, pear, passion fruit, blueberries and lime. sprinkled with a mix of toasted seeds, goji berries and raisins

75

### 167 | **crunchy granola bowl (v)**

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

75



170

167

### 176 | **avocado on toast**

a lightly dressed mix of avocado and chopped tomato served on a slice of toasted white bloomer. topped with two free-range poached eggs

79



176

## extras make your breakfast even better

### 756 | **toast (v)**

with butter

20

## 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

## 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, everyday

# fresh juices squeezed, pulped and poured fresh for you

**regular 58 large 74**

### 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.

601 | **asahi** | japan

330ml

**99**

602 | **sapporo** | japan

330ml

**99**

603 | **tiger** | singapore

330ml

**89**

604 | **tsingtao** | china

330ml

**99**

616 | **carlsberg draft** | norway

400ml

**84**

600ml

**106**

750ml

**132**

617 | **ringnes draft** | norway

400ml

**80**

600ml

**99**

750ml

**125**

# smoothies regular 65 large 83

### 180 | **banana**

banana, apple and passion fruit juice blended with plain frozen yoghurt

### 182 | **mango and chilli**

mango blended with plain frozen yoghurt and a touch of chilli

### 183 | **pineapple and coconut**

pineapple blended with coconut reika

# wine

## red

430 | **da luca nero d'avola** | italy

750ml bottle **399**

15cl glass **89**

20cl glass **119**

440 | **mud house pinot noir** | new zeland

750ml bottle **539**

15cl glass **119**

20cl glass **145**

## white

410 | **da luca pinot grigio** | italy

750ml bottle **399**

15cl glass **89**

20cl glass **119**

415 | **mud house sauvignon blanc** | new zeland

750ml bottle **539**

15cl glass **119**

20cl glass **145**

420 | **rabl grüner veltliner** | germany

750ml bottle **629**

15cl glass **135**

20cl glass **169**

425 | **domaine mâcon-lugny** | france

750ml bottle **659**

15cl glass **145**

## rosé

450 | **rámon bilbao rosado** | spain

750ml bottle **419**

15cl glass **99**

20cl glass **125**

## sparkling

460 | **da luca prosecco** | italy

750ml bottle **399**

15cl glass **89**

461 | **lanson black label** | france

750ml bottle **990**

## sake

570 | **gekkeikan**

125ml

**93**

571 | **sho chiku bai**

125ml

**93**

**wagamama**