

sides

order one with your main dish or a few to share

11104 edamame (vg)	4.95	duck wraps ?	
steamed edamame beans. served with salt or chilli garlic salt		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

11106 wok-fried greens (vg)			
tenderstem broccoli and bok choi, stir-fried in a garlic and soy sauce			

11109 raw salad (vg)		110 bang bang cauliflower (v)	4.95
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		crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger	

94 tama squid ^{new}	6.95	bao buns ^{mix + match}	
crispy fried squid balls, drizzled with okonomiyaki sauce and mayonnaise. finished with aonori and bonito flakes		two small, fluffy asian buns served with japanese mayonnaise and coriander	

97 pork ribs	6.95	115 pork belly and panko apple	5.95
in a korean barbecue sauce with mixed sesame seeds		113 korean barbecue beef and red onion	5.95
		114 mixed mushroom and panko aubergine (v)	5.95
		118 chicken katsu + crunchy asian slaw ? ^{new}	5.95
		111 mix + match	5.95

96 lollipop prawn kushiyaki	6.95		
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with a caramelised lime			

108 tori kara age	5.95	gyoza ^{five tasty dumplings, filled with goodness}	
seasoned, crispy chicken pieces dressed in and served with a spiced sesame and soy sauce. garnished with lime			

107 chilli squid	6.95	steamed	
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce		served grilled and with a dipping sauce	
		11101 yasai vegetable (vg)	5.85
		100 chicken	5.95
		105 pulled pork	5.95

103 ebi katsu	6.95	fried	
crispy fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce. garnished with lime		served with a dipping sauce	
		99 duck	5.95

94		94
-----------	--	-----------

ramen

meet the dish

our ramen is a hearty bowl of hot soup 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	10.35	22 grilled duck ramen ?	13.95
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	

chilli ramen

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

25 chicken	11.95	1123 kare burosu ramen (vg)	12.75
24 beef	13.95	shichimi-coated silken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with seasonal greens, carrot, chilli and coriander	

21 wagamama ramen ? ^{refreshed}	13.85		21
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 spinach			

31 shirodashi ramen	11.25		21
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			

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	

raisukaree		perfect with	
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		curry spices are best balanced with cool, clear flavours. a curry goes perfectly with a cold, crisp beer such as asahi or tiger	
75 chicken	12.85		
79 prawn	13.85		

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	10.95		
1172 yasai sweet potato, aubergine and butternut squash (vg)	9.95		

burn up the heat! ^{try our new hot katsu sauce} ^{new}			
666 hot chicken	10.95		
667 hot yasai (v)	9.95		

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	11.95		92
93 prawn	12.95		

57		57
-----------	---	-----------

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	11.05	44 ginger chicken udon	10.95
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		udon noodles with ginger chicken, mangetout, egg, chilli, beansprouts and red onion. topped with pickled ginger and coriander	

yaki soba

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

41 yasai mushroom and vegetable (v)	9.20	47 yasai tofu and vegetable (v)	10.95
40 chicken and prawn	9.95	48 chicken and prawn	11.95

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 ?	14.95		46
45 beef	14.95		


omakase

our chef's special dishes fresh from the kitchen

88 steak bulgogi	14.95	89 grilled duck donburi ?	14.55
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		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	

67 spicy tuna kokoro bowl ? ^{new}	13.95		67
slightly seared and diced shichimi-coated tuna, served with sticky white rice, edamame beans, pickled carrot, mooli and cucumber. topped with half a tea-stained egg and finished with teriyaki sauce, coriander and sriracha mayonnaise			

34 japanese grilled salmon ?	13.95		
salmon fillet served with vegetables in teriyaki sauce, steamed white rice and garnished with asparagus, coriander and mixed sesame seeds			

10.25		10.25
--------------	---	--------------

donburi

meet the dish

a traditional dish, donburi is a big bowl of steamed rice that is stir-fried with chicken, beef, prawn or vegetables

		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 hot green tea (it's free)	

cha han donburi		teriyaki donburi	
stir-fried brown rice with egg, mushrooms, mangetout, sweetcorn and spring onions. served with a side of japanese pickles		chicken or beef brisket in a teriyaki sauce served with sticky white rice, shredded carrots, seasonal greens and onions. garnished with sesame seeds and a side of kimchee	
78 yasai tofu and vegetable (v)	9.15	70 chicken	11.25
77 chicken and prawn	9.95	69 beef brisket	11.95

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	10.65	61 ginger + lemongrass chicken	11.25
1163 yasai tofu and vegetable (vg)	9.95	1162 yasai tofu (vg)	10.50

61		61
-----------	---	-----------

extras

make your meal even better

300 rice (vg)	2.00	305 a tea-stained egg (v)	1.00
301 noodles	2.00	306 kimchee	1.00
soba (v) udon noodles (vg) rice noodles (vg)		310 tofu (vg)	0.75

303 chillies (vg)	1.00		
304 japanese pickles (vg)	1.00		

? may contain shell or small bones	? contains nuts		
(v) vegetarian	(vg) vegan		
		for allergy and intolerance information please see reverse of menu	

fresh juices

squeezed, pulped and poured fresh for you

regular 3.95 large 4.95

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

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



beers

expertly crafted asian beer. a large bottle is perfect for sharing

601 asahi japan (vg)	330ml	3.95
614 singha thailand (vg)	330ml	3.50
613 heineken (vg)	330ml	3.50
607 tiger china (vg)	330ml	3.50
608 san miguel 0% spain (vg)	250ml	2.50



cider

618 strawberry & lime	500ml	5.25
619 wild berry	500ml	5.25

soft drinks (vg)

705 coke / diet coke / coke zero	2.65
708 sprite	2.65
713 fanta orange	2.65
715 ginger beer	2.75
710 peach iced tea	reg 2.60 large
701 703 still water	reg 2.20 large
702 704 sparkling water	reg 2.20 large

green tea (vg)



771 | **free**

please ask your server for the hot drinks menu

cocktails

great selection available on our cocktail menu

downloaded from: [Quizol PDF](#)

red

440 merlot spain	750ml bottle	13.95	250ml glass	4.30	175ml glass	3.35
430 lagunilla rioja	750ml bottle	14.95	250ml glass	5.25	175ml glass	3.95

white

410 vina sol spain (vg)	750ml bottle	14.95	250ml glass	5.45	175ml glass	3.95
412 sauvignon marca trevigiana igt - luigino zago italy	750ml bottle	17.95	250ml glass	5.75	175ml glass	4.50
420 chardonnay marca trevigiana igtv - luigino zago italy	750ml bottle	16.95	250ml glass	5.75	175ml glass	4.50
411 pinot grigio italy	750ml bottle	16.95	250ml glass	5.75	175ml glass	4.50
425 sauvignon blanc chile	750ml bottle	17.90	250ml glass	6.25	175ml glass	5.95

rose

450 pink elephant spain	750ml bottle	15.45	250ml glass	5.45	175ml glass	3.95
------------------------------------	--------------	--------------	-------------	-------------	-------------	-------------

sparkling

460 prosecco	750ml bottle	22.95	125ml glass	5.25
-----------------------	--------------	--------------	-------------	-------------

sake

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

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 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 cocktail menu served all day, everyday

all prices are in pounds sterling (£) ask your server for the euro rate



wagamama