# refreshing juices

nutrient powerhouses squeezed and freshly poured

see drinks menu for our full range of drinks 🛛 🐥



large 6.5 | regular 6

11 positive pineapple, lime, spinach, cucumber, apple

14 **power** spinach. apple. fresh ginger

15 up-beet beetroot. red pepper. cucumber. fresh ginger. apple

03 orange (v) orange juice. pure + simple

05 high five (v) pineapple. lemon. apple. orange juice

08 tropical (v) ango. apple. orange juice

# how to wagamama

whether you're crowded round the bench with your friends. treating the little ones to their favourite bowl. or having a quick bite by yourself. we're here for it

make it your own by doubling up on protein. taking off the garnish. or swapping out different types of rice or noodles. whether it's a preference or an allergy, just ask our team and they'll be happy to help

our food is made fresh to order, and we bring it out as soon as it's ready. meaning sometimes your food may arrive at different times. got little ones? don't worry, we'll make sure their meal comes out first

- **\*** shareables to start your meal, to snack on or to share with your group
- **×** nourish yourself with **the main event**
- **\*** order iconic wagamama **mini meals** for your little ones

just make sure you're signed up to soul club so you can enjoy a tasty welcome gift on us when you spend £12. ts+cs apply



# soul 😚 club

# download our soul club app to earn food on us + be part of our community

claim a tasty welcome gift on sign-up, start collecting stamps to earn food on us, access exclusive content and events, discover secret menu items, and much more





z Or

are registered with The Vegan Society MSP-MAIN-JAN25-01

all our vegan dishe

# shareables



214 new koko 'prawn' crackers 3.2 asian-style crackers tossed in a coconut, chilli and lime salt. served with a sweet chilli sauce on the side

215 new rainbow pickles 3.5 mooli. cucumber. aubergine. turnip. pickled in a sweet + sour vinegar

lighter

302 new recipe miso soup 4 white miso broth with silken tofu, wakame and spring onion. add a side of mixed pickles

126 wok-fried greens 5.7 crunchy tenderstem broccoli, fine beans and mangetout. cooked in a flavourful garlic + soy sauce

96 prawn kushiyaki 8.2 three grilled prawn skewers marinated in lemongrass + chilli. served with a caramelised lime

108 chicken vakitori 8.7 four marinated chicken skewers glazed with a sticky miso sauce. garnished with coriander cress + sesame seeds



gyoza five tasty dumplings + dipping sauce

98 beef brisket + kimchee 8.7 steamed and served with a zingy yuzu dipping sauce

99 duck \$ 8.7 fried until crispy and served with a sweet cherry hoisin dipping sauce

100 chicken 8.2 steamed and served with a chilli, soy and sesame dipping sauce

101 yasai vegetable 7.2 steamed green gyoza served with a spiced vinegar dipping sauce



(v) vegetarian 🔳 (vg) vegan new new new recipe • may contain shell or small bones

**allergies + intolerances** if you have a food allergy or intolerance, or need help accessing our allergen information, please let your server know before you order, every time you visit. the manager on duty will personally take and serve 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, we cannot guarantee that your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur. our menu descriptions do not include all ingredients. full allergen + nutritional information can be found at wagamama.com/allergen-information

## to dip tear. dip. share

# hot honey fried chicken 9.5

coated in a hot honey and your choice of sauce. topped with mixed pickles and served with a zesty vegan mayo on the side 207 yuzu

208 teriyaki 209 firecracker



new hot sweet fried vegan chicken 9.5 coated in sticky agave and your choice of sauce. topped with mixed pickles and served with a zesty vegan mayo on the side

217	yuzu
218	teriyaki
219	firecracker

107 chilli squid 9.2 our iconic crispy fried squid tossed in shichimi spice. served with a chilli + coriander dipping sauce

103 ebi katsu 8.2 butterflied prawns coated in crispy panko breadcrumbs. topped with fresh coriander + a lime wedge. served with a chilli + garlic dipping sauce

111 roti + raisukatsu 6.7 crisp + flaky asian flatbread warmed on the grill. served alongside our aromatic raisukatsu sauce. drizzled with chilli oil



# a bite of umami

crispy fried squid balls drizzled with okonomiyaki sauce + vegan mayo. topped with seaweed + bonito flakes

109 vegan k-dogs 7.7 two vegan 'corn dogs' made from soya protein and coated in a crunchy noodle crumb. drizzled with turmeric vegan mayo + sriracha. topped with chilli + coriander



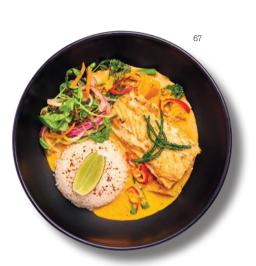
113 korean barbecue beef 8.7 ow-cooked barbecue beef brisket with red onion. freshly pickled asian slaw and sriracha vegan mayo

115 pork + panko apple 8.7 slow-cooked pork belly with crispy panko-coated apple.

116 hoisin pulled duck \$ 8.7 pulled duck in a sweet cherry hoisin sauce with cucumber + vegan mayo

mixed mushrooms 7.7 mixed mushrooms with crispy panko-coated aubergine + vegan mayo. topped with coriander

# the main event



# iconic wagamama curries

irresistible flavours ranging from mild to fiery

92 chicken 16.2

raisukaree

### katsu

iconic japanese flavours. chicken or vegetables coated in crispy panko breadcrumbs. sticky white rice. aromatic katsu curry sauce. dressed side salad. pickles

71 chicken 15 72 yasai I sweet potato, aubergine and butternut squash 14

1171 vegatsu 14.5 a plant-based twist on a classic, tofu + sova protein coated in crispy panko breadcrumbs. sticky white rice. aromatic katsu curry sauce. dressed side salad, pickled red onion

make your katsu hot for 50p

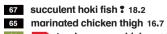
### ★ a little lighter

#### coconut kare

rich + citrussy with a hint of chilli. tenderstem broccoli. fine beans. squash, a dome of white rice, asian slaw, pea shoots, lime

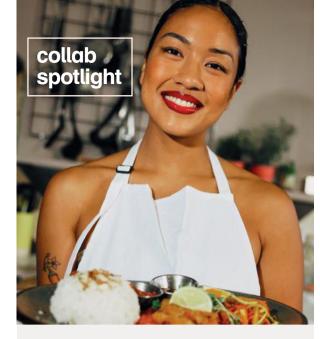
want to double up on proteins

speak to your server



64 new tender vegan chicken 14.7





waqamama x spoons crispy sambal fry

made in collaboration with supper club legend, rahel aka spoons

lightly battered chicken or firm tofu coated in garlic + red pepper powder. mild tomato sambal. vibrant pickled slaw. coconut rice chilled turmeric-stained egg. amai sauce on the side

278 fried geprek chicken 790 kcal 16 276 yasai | fried firm tofu (v) 796 kcal 14 11276 yasai | fried firm tofu 758 kcal 14 egg removed to make vegan



### donburi rice bowls flavour packed + protein topped rice bowls

89 grilled duck donburi \$ 20 shredded duck in a sweet + spicy teriyaki sauce on a bed of sticky white rice. shredded carrots, mangetout, sweet potato, cucumber onion, fried egg, side of kimchee

#### teriyaki donburi

carrots. pea shoots. spring onion. sesame seeds. side of kimchee 69 beef brisket 17.2

70 chicken 15.2

### ∗ a little lighter

gochujang rice bowl chicken or tofu in a spicy gochujang glaze on a bed of sticky white rice. bok choi, pickled cucumber, snow onion slaw, red + spring onion. red chilli. sesame seeds

56 chicken 15.7 58 silken tofu 12.7

230 shu's 'shiok' chicken 14.7 shu han lee collaboration chicken marinated in turmeric, garlic and ginger on a bed of coconut + caramelised lime

customise my dish			
steamed rice			
brown (vg)			
white (vg)			
sticky white (vg)			



small plates with big flavours 94 tama squid 9.2

crispy otsumami

six squares of crispy fried rice soaked in a soy + yuzu dressing. topped with smashed avocado + edamame, sriracha vegan mayo and coriander cress

118 sashimi salmon \$ 7.7 119 pulled shiitake 7

110 bang bang cauliflower 6.7

crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander





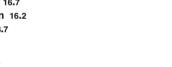
bao buns two generously filled fluffy baos

sriracha and vegan mayo. topped with coriander

firecracker bold + fiery. mangetout. peppers. onion. hot red chillies. a dome of white rice. sesame seeds. shichimi. lime 93 prawn 16.7







mild + warming. coconut curry sauce. mangetout. peppers. onion. a dome of white rice. chilli. coriander. sesame seeds. lime



chicken or beef in teriyaki sauce on a bed of sticky white rice. shredded

lemongrass rice. pickled slaw + radish. chilli. coriander. coconut flakes.

want to double up on protein? speak to your server



# vibrant salads

brighter bowls of goodness

#### 84 thai beef salad 17.2

tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce. asian slaw. beetroot. red radish. edamame beans. crushed sunflower seeds. chilli. turmeric dressing

#### koyo bowl

a bright bowl of mixed leaves. beetroot. carrot. cucumber. radish. edamame beans. crushed sunflower seeds. sticky red chilli + miso sauce. a creamy tofu + mustard dressing

242 salmon \$ 15.2 241 pulled shiitake 12.5

#### 74 chicken katsu salad 14

panko-coated chicken tossed with mixed leaves, apple slices. cucumber. edamame beans. pickled asian slaw. pea shoots. pickles, red chilli, coriander cress, curried dressing on the side

### ramen + hot pots a warming bowl of comfort

#### 30 tantanmen beef brisket ramen 18.7

slow-cooked korean barbecue beef brisket + ramen noodles in an extra rich chicken broth. menma. kimchee. spring onion. coriander chilli oil. half a tea-stained egg

### 31 shirodashi pork belly ramen 17.2

slow-cooked pork belly drizzled with korean barbecue sauce + ramen noodles in a rich chicken broth. pea shoots. menma wakame. spring onion. half a tea-stained egg

#### 25 chilli chicken ramen 15

marinated chicken breast + ramen noodles in a spicy chicken broth. onion. beansprouts. coriander. chilli. lime

#### kare burosu ramen 14.2

shichimi-coated silken tofu + udon noodles in a curried vegetable broth. wok-fried mixed mushrooms. pea shoots. shredded carrots. chilli. coriander

#### korean-style hot pots

a korean inspired broth with soft + silky tteokbokki. butternut squash. mangetout. bok choi. kimchee. red onion. red chilli. chilli oil

32 teriyaki beef brisket 18.7 33 chicken 15.5 34 tofu 13

# ★ a little lighter

### 20 grilled chicken ramen 14.5

marinated chicken breast + ramen noodles in a rich chicken broth. pea shoots. menma. spring onion

## customise my dish

light - vegetable (vg) or chicken / spicy - vegetable (vg) or chicken with chilli / rich - reduced chicken broth with dashi + miso

want to double up on protein speak to your server





# teppanyaki noodles

noodles, protein and veg sizzling from the grill

#### 50 saku saku duck soba \$ 20.5

soba noodles cooked in sweet amai sauce. crispy shredded duck. egg. beansprouts. leek. chunky spring onion. chilli. spicy teriyaki sauce

#### vaki soba

soba noodles cooked with egg. peppers. beansprouts. onion. pickled ginger. crispy fried onions. sesame seeds

40 chicken + prawn 15 41 yasai mushroom (v) 13

1141 yasai mushroom 13 oved to make vegan. choose from udon egg removed to or rice noodles

#### teriyaki soba

soba noodles cooked in teriyaki sauce + curry oil. mangetout. bok choi, onion, chilli, beansprouts, coriander, sesame seeds

45 premium cut steak 20.5 46 salmon \$ 19 49 chicken 16.5

## ★ a little lighter

new recipe pad thai rice noodles cooked in amai sauce with egg, beansprouts. leek. chilli. onion. mint. coriander. fried onions. lime

48 marinated chicken + prawn 15.5 47 yasai | firm tofu (v) 14

1147 yasai I firm tofu egg removed to make vegan 14

42 yaki udon 15.5

udon noodles cooked with chicken + prawns. egg. curry oil. beansprouts. leek. mushrooms. peppers. crispy fried onions. pickled ginger. sesame seeds. bonito flakes

#### 44 ginger chicken udon 15.5

udon noodles cooked with marinated chicken. egg. mangetout. chilli. beansprouts. onion. pickled ginger. coriander

#### customise my dish

noodles / soba - thin, contains wheat + equ udon - thick, contains wheat (vg) / rice noodles - thin + flat (vg)

want to double up on protein? speak to your server

## extras

308 snow onion slaw 1 finely sliced white onions coated in a creamy vegan mayo. sprinkled with red pepper powder. a cooling contrast to our spicy bowls

306 kimchee 1 spicy fermented cabbage + radish with garlic 305 tea-stained egg (v) 1.5

- 303 chillies 1
- 304 katsu pickles 1
- 309 pickled ginger 1

204 extra sauce 1 katsu curry i firecracker i raisukaree i raisukatsu

