

sides	order one with your main dish or a few to share
104 edamame (v)	4.50
steamed edamame beans. served with salt or chilli garlic salt	
109 raw salad (v)	3.75
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	
94 tama squid new	6.95
crispy fried squid balls, drizzled with okonomiyaki sauce and mayonnaise. finished with aonori and bonito flakes	
96 lollipop prawn kushiyaki	6.50
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with fresh caramelised lime	
108 tori kara age	5.75
seasoned, crispy chicken pieces dressed in and served with a spiced sesame and soy sauce. garnished with fresh lime	
107 chilli squid	6.75
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce	
103 ebi katsu	6.95
crispy fried prawns in panko breadcrumbs, served with a spicy chilli and garlic sauce. garnished with chilli, coriander and fresh lime	
duck wraps ?	
shredded crispy duck served with cucumber and spring onions	
116 asian pancakes and cherry hoisin	5.95
110 bang bang cauliflower (v)	4.75
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander	

hirata steamed buns two small, fluffy asian buns served with coriander and mayonnaise

115 pork belly, panko apple + sriracha	5.50
113 korean barbecue beef + red onion	5.50
114 mixed mushroom + panko aubergine (v)	5.50
112 seasoned crispy chicken, fresh tomato + sriracha	5.50

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

curry	
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

raisukaree	
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	
75 chicken	12.25
79 prawn	13.25

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

katsu curry	
chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a dressed side salad	
71 chicken	10.75
72 yasai sweet potato, aubergine + butternut squash (v)	9.75

teppanyaki

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 thin, flat noodles without egg or wheat	

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

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

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	

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 and vegetable (v)	8.75

ramen

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	

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	

21 wagamama ramen ?	12.50
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 pea shoots	

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	

87 short rib ramen ?	13.95
tender beef short rib served on the bone, on top of noodles in a light chicken broth. finished with a splash of chilli oil, carrots, mangetout, red onion, sweet potato and pea shoots	

26 seafood ramen ?	13.95
sea bream, grilled shell-on prawns and breaded tilapia on top of noodles in a light vegetable broth. garnished with pea shoots, wakame and samphire	

donburi	
a traditional dish, donburi is a big bowl of steamed rice that is topped with duck, chicken, beef or mixed vegetables	

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

teriyaki donburi	
chicken or beef brisket in a teriyaki sauce with sticky white rice. topped with shredded carrots, pea shoots, spring onions and sesame seeds. served with a side of kimchee	
70 chicken	10.25
69 beef brisket	11.75

76 shiitake donburi (v)	8.95
shiitake mushroom and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, pea shoots and chilli	

89 grilled duck donburi ?	14.25
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	

omakase	our chef's special dishes fresh from the kitchen
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	
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 and herb dressing and garnished with coriander	
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	
74 tonkatsu	11.95
pork belly coated in crispy panko breadcrumbs and drizzled with a sweet soy marinade. served with sticky white rice and dressed mixed leaves	
1171 vegatsu (vg) vegan hero new	10.75
our vegan katsu curry. seitan coated in crispy panko breadcrumbs, covered in an aromatic curry sauce with sticky white rice and a seasoned side salad	

salads fresh, light and nourishing

harusame glass noodle salad new	
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	
61 ginger + lemongrass chicken	10.25
62 yasai tofu (vg)	9.50

65 pad thai salad	10.25
ginger chicken and prawns on a bed of mixed leaves, mangetout, baby plum tomatoes, shredded pickled beetroot, carrot and red onion. garnished with fried shallots and served with a side of peanuts and a nuoc cham and ginger miso dressing	

60 sirloin and shiitake salad	11.50
sirloin steak with grilled shiitake mushrooms, carrots, mangetout, red onion, baby plum tomatoes and mixed leaves in a pea and herb dressing	

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

? | **may contain shell or small bones (v)** | **vegetarian (vg)** | **vegan**

please turn over for more vegan options

for allergy and intolerance information please see reverse of menu

join us f t @

wagamama

UKTO-MAY18-01

vegan

this vegan menu has been designed around the idea that meat free shouldn't mean taste free

let us know what you think



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

vegan sides

11104 | **edamame (vg)** **4.50**
steamed edamame beans. served with salt or chilli garlic salt

11101 | **yasai gyoza (vg)** **5.75**
five tasty steamed dumplings, filled with vegetables. served grilled and with a dipping sauce

11109 | **raw salad (vg)** **3.75**
mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot, red onion and topped with fried shallots. the wagamama house dressing has been replaced with a soy dressing to make this dish suitable for a vegan diet

11114 | **mixed mushroom + panko aubergine hirata steamed buns (vg)** **5.50** **vegan hero**
two small, fluffy asian buns served with coriander. the mayonnaise has been removed to make this dish suitable for a vegan diet

vegan mains

1138 | **yasai itame (vg)** **10.75**
rice noodles in a spicy green coconut and lemongrass soup. topped with tofu, stir-fried beansprouts, red and spring onions, bok choy, peppers, mushrooms and chilli. garnished with coriander and fresh lime

1123 | **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

1147 | **yasai pad thai (vg)** **9.95**
rice noodles in an amai sauce with tofu, beansprouts, leeks, chilli and red and spring onions. garnished with fried shallots, peanuts, mint, coriander and fresh lime. the egg has been removed from this dish to make it suitable for a vegan diet

1141 | **yasai yaki soba (vg)** **8.75**
noodles with mushrooms, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds. the egg has been removed and the soba noodles can be replaced with either udon or rice noodles to make this dish suitable for a vegan diet

1172 | **yasai katsu curry (vg)** **9.75**
sweet potato, aubergine and butternut squash coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a side salad. the original salad dressing has been replaced with seasoning to make this dish suitable for a vegan diet

1162 | **harusame glass noodle salad (vg)** **9.50** **new**
glass noodles mixed with tofu, kale, edamame, adzuki beans, mangetout, blackened carrots and pea shoots. topped with fresh mint, crispy fried shallots and dressed with a spicy vinegar

1157 | **yasai samla curry (vg)** **9.95**
a fragrant, spicy lemongrass and coconut curry with tofu, peppers, shiitake mushrooms and baby plum tomatoes. served with white rice and garnished with spring onions, chilli and coriander

1171 | **vegatsu (vg)** **10.75** **vegan hero** **new**
our vegan katsu curry. seitan coated in crispy panko breadcrumbs covered in an aromatic curry sauce with sticky white rice and a seasoned side salad

kids

920 | **mini ramen** **4.95**
noodles in a chicken soup topped with grilled chicken breast, seasonal greens, carrots and sweetcorn

927 | **mini yasai ramen (v)** **4.50**
noodles in a vegetable soup topped with fried tofu, seasonal greens, carrots and sweetcorn

mini yaki soba
teppan-fried soba noodles with chicken or fried tofu, egg, sweetcorn, mangetout, peppers and amai sauce
940 | **chicken** **4.75**
941 | **yasai (v)** **4.25**

mini grilled noodles
soba noodles with grilled chicken or white fish with carrots, sweetcorn, cucumber and amai sauce
981 | **chicken** **4.95**
982 | **fish ?** **4.95**

mini cha han
stir-fried white rice with chicken or fried tofu, egg, sweetcorn, carrot, mangetout and amai sauce
977 | **chicken** **4.25**
978 | **yasai (v)** **3.75**

mini chicken katsu
chicken breast coated in crispy panko breadcrumbs or grilled, served with sticky white rice, carrots, cucumber, sweetcorn and your choice of either katsu curry or amai sauce
971 | **katsu** **4.95**
973 | **grilled** **4.95**

972 | **mini yasai katsu curry (v)** **3.95**
sweet potato and butternut squash coated in crispy panko breadcrumbs. served with sticky white rice, carrots, cucumber, sweetcorn and your choice of either katsu curry or amai sauce

983 | **cod cubes ?** **4.75**
cod cubes in crispy panko breadcrumbs. served with sticky white rice, carrots, cucumber, sweetcorn and your choice of either katsu curry or amai sauce

kids drinks

910 | **mini fresh juice** **1.75**
freshly squeezed orange, apple juice or a combination of both

911 | **glass of milk** **1.30**

desserts

something sweet but different. a selection of desserts inspired by the flavours of asia

131 | **white chocolate + ginger cheesecake (v)** **5.95**
served with a chilli toffee + ginger sauce

143 | **coconut + fig cheesecake (v)** **5.95**
served with caramelised sesame seeds and fresh mint

144 | **chocolate layer cake (v)** **5.95**
layers of chocolate sponge, dark chocolate parfait and hazelnut cream

146 | **yuzu + lemon tart (v)** **5.95**
served with raspberry compote and fresh mint

fresh juices

 squeezed, pulped and poured fresh for you

regular 3.75 large 4.75

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
07 | **clean green**
kiwi, avocado and apple
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

soft drinks (vg)

772 | **still water** 500ml bottle **1.50**

773 | **sparkling water** 500ml bottle **1.50**

725 | **coke** 330ml can **1.65***

726 | **diet coke** 330ml can **1.55**

727 | **sprite** 330ml can **1.55**

728 | **ginger beer** 330ml can **1.65***

717 | **appletiser** **2.75**

714 | **cloudy lemonade** reg **2.60** large **2.95**

710 | **peach iced tea** reg **2.60** large **2.95**

*includes sugar tax levy

nix and kix **new**
a natural and low in sugar sparkling soft drink, containing cayenne pepper to boost the metabolism
696 | **mango + ginger** **2.75**
696 | **cucumber + mint** **2.75**

teas and coffees available

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

join us   

take-out

wagamama



to find locations or order online go to [wagamama.com](https://www.wagamama.com)

order take-out using our new app

