

**sides** order one with your main dish or a few to share

<b>104</b>   <b>edamame</b> <span>(<b>vg</b>)</span>	<b>4.50</b>
steamed edamame beans. served with salt or chilli garlic salt	

<b>106</b>   <b>wok-fried greens</b> <span>(<b>vg</b>)</span>	<b>4.50</b>
tenderstem broccoli and bok choi, stir-fried in a garlic and soy sauce	

<b>109</b>   <b>raw salad</b> <span>(<b>vg</b>)</span>	<b>3.75</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>96</b>   <b>lollipop prawn kushiyaki</b>	<b>6.50</b>
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with fresh caramelised lime	

<b>108</b>   <b>tori kara age</b>	<b>5.75</b>
seasoned, crispy chicken pieces dressed in and served with a spiced sesame and soy sauce. garnished with fresh lime	<b>5.95</b>

<b>94</b>   <b>tama squid</b>	<b>6.95</b>
crispy fried squid balls, drizzled with okonomiyaki sauce and mayonnaise. finished with aonori and bonito flakes	<b>94</b>

<b>103</b>   <b>ebi katsu</b>	<b>6.95</b>
crispy fried prawns in panko breadcrumbs, served with a spicy chilli and garlic sauce. garnished with chilli, coriander and fresh lime	

<b>110</b>   <b>bang bang cauliflower</b> <span>(<b>v</b>)</span>	<b>4.95</b>
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander	

<b>107</b>   <b>chilli squid</b>	<b>6.95</b>
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce	

<b>duck wraps</b> <span>?</span>	<b>5.95</b>
shredded crispy duck served with cucumber and spring onions	<b>5.95</b>
<b>116</b>   <b>asian pancakes and cherry hoisin</b>	
<b>117</b>   <b>lettuce wraps and tamari sauce</b>	

<b>95</b>   <b>beef tataki</b>	<b>6.50</b>
lightly seared, marinated steak, thinly sliced and served chilled. dressed with citrus ponzu and mayonnaise. served with pickled beetroot and coriander	

## donburi

<b>meet the dish</b>	<b>make it your own</b>
a traditional dish, donburi is a big bowl of rice that is topped with mixed vegetables or meat	you can swap your white rice for brown rice. if you're feeling bold, stir your kimchee straight into your donburi. it tastes best if you mix it all together

<b>89</b>   <b>grilled duck donburi</b> <span>?</span>	<b>14.50</b>
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	
<b>70</b>   <b>chicken</b>	<b>10.50</b>
<b>69</b>   <b>beef brisket</b>	<b>11.75</b>
<b>76</b>   <b>shiitake donburi</b> <span>(<b>v</b>)</span>	<b>9.25</b>
shiitake mushroom and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, pea shoots and chilli	

## ramen

<b>meet the dish</b>	<b>make it your own</b>
our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes	noodles are the heart of a ramen but the soul of the bowl is the broth. choose from
<b>spicy</b>   a light chicken or vegetable broth infused with chilli	<b>light</b>   a light chicken or vegetable broth
<b>rich</b>   a reduced chicken broth with dashi and miso	

<b>20</b>   <b>chicken ramen</b>	<b>9.95</b>
grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with pea shoots, menma and spring onions	

<b>34</b>   <b>chilli prawn + kimchee ramen</b> <span>?</span> <span><b>new</b></span>	<b>11.95</b>
marinated tail-on prawns, kimchee and beansprouts on top of noodles in a spicy vegetable broth. finished with spring onions, fresh lime and coriander	

<b>30</b>   <b>tantanmen beef brisket ramen</b> <span><b>new</b></span>	<b>13.50</b>
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	<b>30</b>

<b>31</b>   <b>shirodashi ramen</b>	<b>10.75</b>
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	

<b>21</b>   <b>wagamama ramen</b> <span>?</span>	<b>12.75</b>
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

<b>35</b>   <b>miso cod ramen</b> <span>?</span> <span><b>new</b></span>	<b>13.95</b>
miso-glazed cod, bok choi and menma on top of noodles in a light vegetable broth. finished with spring onions and chilli oil	

<b>88</b>   <b>steak bulgogi</b>	<b>14.75</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, half a tea-stained egg and coriander	

<b>67</b>   <b>seared nuoc cham tuna</b> <span>?</span>	<b>13.75</b>
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	

<b>86</b>   <b>teriyaki lamb</b> <span>?</span>	<b>14.95</b>
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

<b>65</b>   <b>pad thai salad</b>	<b>10.25</b>
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 + ginger miso dressing	
<b>62</b>   <b>yasai</b>   <b>tofu</b> <span>(<b>vg</b>)</span>	<b>9.50</b>
<b>61</b>   <b>ginger + lemongrass chicken</b>	<b>10.25</b>
<b>60</b>   <b>sirloin + shiitake salad</b>	<b>11.75</b>
sirloin steak with grilled shiitake mushrooms, carrots, mangetout, red onion, baby plum tomatoes and mixed leaves in a pea + herb dressing	

# teppanyaki

<b>meet the dish</b>	<b>make it your own</b>
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	our noodles are always cooked fresh. you can choose whichever noodles you want in your teppanyaki
<b>soba noodles</b>   thin, wheat egg noodles	<b>udon noodles</b>   thick, white noodles without egg
<b>rice noodles</b>   thin, flat noodles without egg or wheat	

<b>42</b>   <b>yaki udon</b>	<b>9.95</b>
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	

<b>46</b>   <b>salmon</b> <span>?</span>	<b>13.75</b>
<b>45</b>   <b>sirloin steak</b>	<b>14.75</b>

<b>yaki soba</b>	<b>9.75</b>
soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds	<b>8.95</b>
<b>40</b>   <b>chicken and prawn</b>	
<b>41</b>   <b>yasai</b>   <b>mushroom + vegetable</b> <span>(<b>v</b>)</span>	



## curry

<b>meet the dish</b>	<b>make it your own</b>
curries, but not as you know them. we have a range of fresh curries, from the mild and fragrant to spicier chilli dishes	want to try something different? swap your white rice for brown rice. it adds a slightly nutty flavour

<b>samla curry</b>	<b>11.75</b>
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	<b>10.25</b>
<b>56</b>   <b>chicken</b>	
<b>57</b>   <b>yasai</b>   <b>tofu</b> <span>(<b>vg</b>)</span>	

<b>firecracker</b>	<b>11.95</b>
a fiery mix of mangetout, red and green peppers, onions and hot red chillies. served with white rice, sesame seeds, shichimi and fresh lime	<b>12.95</b>
<b>92</b>   <b>chicken</b>	
<b>93</b>   <b>prawn</b>	
<b>itame</b>	<b>12.75</b>
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	<b>13.75</b>
<b>37</b>   <b>chicken</b>	
<b>39</b>   <b>prawn</b>	
<b>38</b>   <b>yasai</b>   <b>tofu</b> <span>(<b>vg</b>)</span>	



<b>extras</b> <span>make your meal even better</span>	
<b>302</b>   <b>miso soup + japanese pickles</b> <span>(<b>vg</b>)</span>	<b>1.95</b>
<b>304</b>   <b>japanese pickles</b> <span>(<b>vg</b>)</span>	<b>1.00</b>
<b>303</b>   <b>chillies</b> <span>(<b>vg</b>)</span>	<b>1.00</b>
<b>305</b>   <b>a tea-stained egg</b> <span>(<b>v</b>)</span>	<b>1.00</b>
<b>306</b>   <b>kimchee</b>	<b>1.00</b>
<b>?</b>   <b>may contain shell or small bones</b>	
<b>(v)</b>   <b>vegetarian</b> <span>(<b>vg</b>)</span>   <b>vegan</b>	



**allergies + intolerances** | if you have a food allergy, intolerance or sensitivity, please let your server know every time before you order. the manager on duty will personally take and deliver your order while 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 while we take every care to prevent cross-contamination. please note, we cannot guarantee that your dish will be free from allergenic ingredients as dishes are prepared in areas where these ingredients are present

## fresh juices

squeezed, pulped and poured fresh for you

regular 3.95 large 4.95

01   <b>raw</b> carrot, cucumber, tomato, orange and apple	07   <b>clean green</b> kiwi, avocado and apple	13   <b>repair (vg)</b> kiwi, apple, lime and pear
02   <b>fruit</b> apple, orange and passion fruit	08   <b>tropical</b> mango, apple and orange	14   <b>power (vg)</b> spinach, apple and fresh ginger
03   <b>orange</b> orange juice. pure and simple	10   <b>blueberry spice (vg)</b> blueberry, apple and carrot with a hint of fresh ginger	
04   <b>carrot (vg)</b> carrot with a hint of fresh ginger	11   <b>positive (vg)</b> pineapple, lime, spinach, cucumber and apple	
06   <b>super green (vg)</b> apple, mint, celery and lime		

## gin + tonic

513   <b>jinzu fever (vg)</b> 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		<b>6.95</b>
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## wine

all wine is available in 125ml glass

### red

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

### white

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

### rosé

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

460   <b>prosecco (vg)</b> villa domiziano spumante brut	750ml <b>24.95</b>	125ml <b>4.65</b>
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## green tea (vg)



771 | **free**

for hot drinks, please ask for the menu

## sake

484   <b>sho chiku bai (vg)</b> a traditional sake. mild yet complex	125ml	<b>3.50</b>
485   <b>mio (vg)</b> sparkling, sweet and crisp	125ml	<b>7.25</b>
486   <b>kyoto yuzu</b> subtly sweet and fruity with yuzu and honey	125ml	<b>8.25</b>

## beers

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

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

**craft beers** in collaboration with meantime brewery

618   <b>natsu (vg)</b> passion fruit pale ale   london	330ml	<b>4.95</b>	
616   <b>kansho (vg)</b> lime + ginger pale ale   london	330ml	<b>4.95</b>	

## soft drinks (vg)

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

\*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>	<b>2.75</b>
696   <b>cucumber + mint</b>	<b>2.75</b>

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UKNATFEB19-01

### 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



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

### 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

