

sides

order one with your main dish or a few to share

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

111 | **wok-fried greens (vg)** 4.85
tender stem broccoli and bok choy, stir-fried in a garlic and soy sauce

108 | **raw salad (vg)** 3.95
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

112 | **suribachi chicken wings ?** 5.95
delicious chicken wings in a gently spiced sauce

107 | **tori kara age** 5.95
seasoned crispy chicken pieces, dressed in and served with a spiced sesame and soy sauce

110 | **chilli squid** 6.45
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce

103 | **ebi katsu** 7.25
crispy fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce. garnished with lime

duck wraps ?
shredded crispy duck served with cucumber and spring onions

113 | **asian pancakes and cherry hoisin** 6.45

114 | **lettuce wrap and tamari sauce** 6.45

119 | **bang bang cauliflower (v)** 4.85
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger

hirata steamed buns

two small, fluffy asian buns served with japanese mayonnaise and coriander

116 | **pork belly and panko apple** 4.95

117 | **korean barbecue beef and red onion** 4.95

118 | **mixed mushrooms and panko aubergine (v)** 4.65

gyoza

five tasty dumplings, filled with goodness

steamed

served grilled with a dipping sauce

101 | **yasai | vegetable (vg)** 5.95

100 | **chicken** 5.95

105 | **pulled pork** 5.95

fried

served with a dipping sauce

99 | **duck** 6.50

102 | **prawn** 6.50



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

20 | **chicken ramen** 10.25
grilled chicken on top of noodles in a rich chicken broth with dashi and miso, topped with seasonal greens, menma and spring onions

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

25 | **chicken** 11.45

24 | **steak** 15.95

21 | **wagamama ramen ?** 13.95
sliced grilled chicken, barbecue pork, chikuwa, shell-on prawns and mussels on top of noodles in a rich chicken broth with dashi. topped with scallions, wakame, menma, seasonal greens and a half a tea stained egg

30 | **grilled duck ramen ?** 12.95
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

31 | **shirodashi ramen** 11.25
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

26 | **seafood ramen ?** 14.45
sea bream, grilled tiger prawns and breaded tilapia on top of noodles in a vegetable broth. garnished with seasonal greens, wakame and samphire



21

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

perfect with

curry spices are best balanced with cool, clear flavours. a curry goes perfectly with a cold, crisp beer such as kirin or tiger

raisukaree

a mild, coconut and citrus curry, with mangetout, peppers, red and spring onions. served with white rice, a sprinkle of mixed sesame seeds, red chillies, coriander and fresh lime

75 | **chicken**

79 | **prawn**

11.95

12.95

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

80 | **chicken**

81 | **yasai** | **tofu (v)**

11.95

10.25

katsu curry

chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice and a side salad

71 | **chicken**

72 | **yasai** | **sweet potato, aubergine and butternut squash (vg)**

70 | **grilled chicken**

11.95

9.95

10.95

itame

rice noodles in a spicy green coconut and lemongrass soup topped with stir-fried beansprouts, red and spring onions, bok choy, peppers, mushrooms and chillies. garnished with coriander

37 | **chicken**

34 | **prawn**

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

11.45

12.95

10.25

firecracker

a fiery mix of mangetout, red and green peppers, onions and hot red chillies. served with steamed rice, sesame seeds, shichimi and fresh lime

62 | **chicken**

63 | **prawn**

12.95

13.95

chu chee curry

stir-fried chicken or beef and butternut squash in a chu chee curry sauce with thai basil, peppers, mangetout and courgettes. served with sticky white rice

74 | **chicken**

73 | **beef** new

11.95

12.95

surendra's curry

a rich, hot and spicy green curry made with jalapeño peppers, onions and ginger. topped with sweet potato straws and served with steamed rice. garnished with mixed sesame seeds

61 | **yasai** | **vegetable (v)**

64 | **chicken**

65 | **tilapia fish** ?

10.25

11.95

12.45



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; from soba to udon. 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 juice work best

know your noodle

soba/ramen noodles | thin, wheat egg noodles (v)

udon noodles | thick, white noodles without egg (vg)

rice noodles | flat, thin noodles without egg or wheat (vg)

42 | **yaki udon**

udon noodles in curry oil with chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms and peppers. garnished with fried shallots, pickled ginger and sesame seeds

9.95

pad thai ?

rice noodles in an amai sauce with egg, beansprouts, leeks, chillies and red onion. garnished with fried shallots, peanuts, fresh herbs and lime

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

9.65

46 | **chicken and prawn**

10.95

teriyaki soba

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

67 | **salmon** ?

13.95

66 | **steak**

15.95

68 | **chicken**

12.45

44 | **ginger chicken udon**

udon noodles with ginger chicken, mangetout, egg, chillies, beansprouts and red onion. topped with pickled ginger and coriander

10.45

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)**

9.25

40 | **chicken and prawn**

9.95



omakase our chef's special dishes fresh from the kitchen

86 | **sticky pork belly**

citrus and teriyaki glazed pork belly with grilled miso aubergine. served with white rice and garnished with spring onions, ginger and chilli

13.25

83 | **steak bulgogi**

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

15.95

87 | **grilled duck donburi** :

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

13.95

85 | **yakitori duck** :

grilled duck leg with a shredded cucumber, mint, coriander and mooli salad. served on a bed of white rice with asian pancakes and citrus yakitori sauce

14.95

84 | **kare burosu ramen (vg)** new

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

10.95

88 | **tonkatsu** new

pork belly coated in crispy panko breadcrumbs and drizzled with a sweet soy marinade. served with sticky white rice and dressed mixed leaves

11.95



85

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 miso soup or a glass 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** | **tofu and vegetable (v)**

8.65

77 | **chicken and prawn**

9.85

teriyaki donburi

chicken or beef brisket in teriyaki sauce with sticky white rice, shredded carrots, pea shoots and onions. garnished with sesame seeds and served with a side of kimchee

58 | **chicken**

10.95

57 | **beef brisket**

12.95

76 | **shiitake donburi (v)**

9.25

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



58

salads

warm chilli salad :

stir-fried red peppers, mangetout, tender stem broccoli and red onions on a bed of baby gem lettuce, dressed in a sweet chilli sauce, garnished with spring onions and cashew nuts

52 | **chicken**

10.50

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

9.95

50 | **pad thai salad** :

10.50

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

extras make your meal even better

300 | **rice (vg)**

2.90

301 | **noodles** | **soba/ramen (v)** | **udon/rice (vg)**

2.95

302 | **miso soup and japanese pickles (vg)**

1.95

303 | **chillies (vg)**

0.95

304 | **japanese pickles (vg)**

0.95

305 | **a tea-stained egg (v)**

1.00

307 | **kimchee**

1.00

for allergy and intolerance information please see reverse of menu

fresh juices

squeezed, pulped and poured fresh for you

regular 3.65 large 4.65

01 | **raw**
carrot, cucumber, tomato, orange and apple

02 | **fruit**
apple, orange and passion fruit

03 | **orange juice**
orange juice, pure and simple

04 | **carrot (vg)**
carrot with a hint of fresh ginger

06 | **super green**
apple, mint, celery and lime

07 | **clean green (vg)**
kiwi, avocado and apple

08 | **tropical**
mango, apple and orange

10 | **blueberry spice (vg)**
blueberry, apple and carrot
with a taste of ginger

11 | **positive**
pineapple, lime, spinach, cucumber and apple

12 | **repair**
kale, apple, lime and pear

13 | **power (vg)**
spinach, apple and ginger



gin and tonic (vg)

713 | **jinzu** new **6.95**
a japanese inspired gin, infused with cherry blossom, yuzu and sake

714 | **shortcross** new **6.95**
proudly distilled in Northern Ireland, in a bespoke copper pot still. wild clover gives a delicate essence of green meadows, elderflowers and elderberries combine to create both uplifting floral notes and smooth sweet flavours

715 | **jawbox** new **6.95**
a classic dry gin. distilled very slowly in a traditional copper pot still, using 11 carefully selected botanicals

all served with fever tree tonic - choose from elderflower, indian or naturally light

beers and ciders

703 704 kirin japan (vg)	285ml draught	2.95	568ml draught	5.45
705 706 singha thailand	330ml	3.95	630ml	6.95
708 asahi japan	330ml	3.95		
700 tiger beer japan (vg)	330ml	3.95		
711 712 magners ireland	330ml	3.95	568ml	5.45

wine

white wine

the gourmet chardonnay | australia
411 | 175ml glass **4.95** 412 | 250ml glass **6.25** 413 | 750ml bottle **16.95**

2 luc marlborough sauvignon blanc | n z
421 | 175ml glass **5.45** 422 | 250ml glass **7.25** 423 | 750ml bottle **21.95**

soellner wogenrain gruner | austria (vg) new
621 | 175ml glass **4.95** 622 | 250ml glass **6.25** 623 | 750ml bottle **17.95**

tamari pinot grigio | argentina (vg) new
431 | 175ml glass **4.95** 432 | 250ml glass **6.25** 433 | 750ml bottle **17.95**

red wine

the gourmet shiraz | australia
511 | 175ml glass **4.95** 512 | 250ml glass **6.25** 513 | 750ml bottle **17.95**

misiones de rengo merlot | chile
531 | 175ml glass **5.45** 532 | 250ml glass **7.25** 533 | 750ml bottle **20.95**

misiones de rengo cabernet sauvignon reserva | chile (vg) new
521 | 175ml glass **4.95** 522 | 250ml glass **6.25** 523 | 750ml bottle **17.95**

rosé wine

frocks and thrills white zinfandel | usa
611 | 175ml glass **4.95** 612 | 250ml glass **6.25** 613 | 750ml bottle **17.95**

sparkling

prosecco | italy
631 | 200ml bottle **8.95** 633 | 750ml bottle **22.95**

sake

601 | **sho chiku bai** (vg) 180ml **6.95**

other

602 | **plum wine** 125ml **4.95**

soft drinks

801 810 still water (vg)	330ml	2.25	750ml	4.00
802 811 sparkling water (vg)	330ml	2.25	750ml	4.00
803 coca cola (vg)	330ml	2.70		
804 diet coke (vg)	330ml	2.60		
805 fanta orange (vg)	330ml	2.70		
806 sprite free	330ml	2.60		
807 ginger beer (vg)	330ml	2.70		
808 peach iced tea	reg	2.25	large	2.95
812 home made lemonade infused with lemongrass	reg	2.25	large	2.95
813 coke zero (vg)	330ml	2.60		

green tea (vg)

90 | free | max. 2pp



please ask your server for the hot drinks menu

🦪 | may contain shell or small bones

🌰 | contains nuts

(v) | vegetarian

(vg) | vegan

allergies and intolerances

if you have a food allergy, intolerance or sensitivity please let your server know before you order your food. they will be able to suggest the best dishes for you

NIMAIN OCT18

please note

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients

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



wagamama