

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

- 11104 | **edamame (vg)** 4.75
steamed edamame beans. served with salt or chilli garlic salt
- 11111 | **wok-fried greens (vg)** 5.05
tender stem broccoli and bok choy, stir-fried in a garlic and soy sauce
- 112 | **suribachi chicken wings ?** 6.20
delicious chicken wings in a gently spiced sauce
- 107 | **tori kara age** 6.20
seasoned crispy chicken pieces, dressed in and served with a spiced sesame and soy sauce
- 110 | **chilli squid** 6.70
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce
- 103 | **ebi katsu** 7.45
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** 6.75
114 | **lettuce wrap and tamari sauce** 6.75
- 119 | **bang bang cauliflower (v)** 5.35
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger

bao buns

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

- 116 | **pork belly and panko apple** 5.25
117 | **korean barbecue beef** 5.25
118 | **mixed mushroom and panko aubergine (v)** 5.25
115 | **chicken katsu and crunchy asian slaw** new 5.25



115

gyoza five tasty dumplings, filled with goodness

steamed

served grilled and with a dipping sauce

- 11101 | **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

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 | thin, flat noodles without egg or wheat

- 42 | **yaki udon** 10.45
udon noodles 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, chillies and red onion. garnished with fried shallots, peanuts, fresh herbs and lime
- 47 | **yasai | tofu and vegetable (v)** 10.35
46 | **chicken and prawn** 11.35



40

teriyaki soba

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

- 66 | **steak** 15.95
68 | **chicken** 12.85
- 44 | **ginger chicken udon** 10.95
udon noodles with ginger chicken, mangetout, egg, chillies, 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)** 9.75
40 | **chicken and prawn** 10.75

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

1151 | **yasai** | **tofu (vg)** 10.25
50 | **ginger + lemongrass chicken** 10.85



50

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** 10.85
1155 | **yasai** | **tofu and vegetable (vg)** 10.85

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**

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

10.75

21 | **wagamama ramen** ? refreshed

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

14.25

chilli ramen

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

25 | **chicken**

24 | **steak**

11.95

15.95

26 | **seafood ramen** ?

sea bream, grilled tiger prawns and breaded tilapia on top of noodles in a vegetable broth. garnished with seasonal greens, wakame and samphire

14.95

30 | **grilled duck ramen** ?

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

13.25

31 | **shirodashi ramen**

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

11.75



24

omakase

our chef's special dishes fresh from the kitchen

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

1184 | **kare burosu ramen (vg)**

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

11.25

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

15.25

1188 | **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



1188

donburi

meet the dish

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're feeling bold, stir your kimchee straight into your donburi. it tastes best if you mix it all together

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)

9.65

77 | **chicken and prawn**

10.25

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

58 | **chicken**

11.25

57 | **beef brisket**

12.95



58

curry

meet the dish

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

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**

12.35

79 | **prawn**

13.35

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**

12.35

1172 | **yasai** | sweet potato, aubergine + butternut squash (vg)

10.45

70 | **grilled chicken**

11.25

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**

13.35

63 | **prawn**

14.25

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**

12.35

73 | **beef**

13.25

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

1161 | **yasai** | vegetable (vg)

10.75

64 | **chicken**

12.25

65 | **tilapia fish**

12.95

turn up the **heat!** try our new hot katsu sauce

666 | **hot chicken**

12.75

667 | **hot yasai** (v)

10.75

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**

11.85

34 | **prawn**

13.25

1138 | **yasai** | tofu and vegetable (vg)

10.75

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

🐚 | 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 3.85 large 4.85

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

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

a japanese inspired gin, infused with cherry blossom, yuzu and sake

6.95

714 | shortcross

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

6.95

715 | jawbox

a classic dry gin. distilled very slowly in a traditional copper pot still, using 11 carefully selected botanicals

6.95

716 | jawbox rhubarb & ginger new

a classic combination, sweet and tangy rhubarb is balanced with warming ginger for a perfect balance

6.45

all served with ginger ale or 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

706 | singha | thailand

630ml 6.95

708 | asahi | japan

330ml 3.95

700 | tiger beer | japan (vg)

330ml 3.95

707 | yardsman lager (vg) new

330ml 3.95

711 | 712 | magners | ireland

330ml 3.95 568ml 5.45

wine

white wine

last stand chardonnay | australia (vg) new

411 | 175ml glass 4.95 412 | 250ml glass 6.25 413 | 750ml bottle 17.95

2 luc marlborough sauvignon blanc | n z

421 | 175ml glass 5.45 422 | 250ml glass 7.25 423 | 750ml bottle 21.95

tamari pinot grigio | argentina (vg)

431 | 175ml glass 4.95 432 | 250ml glass 6.25 433 | 750ml bottle 17.95

red wine

last stand shiraz | australia (vg) new

511 | 175ml glass 4.95 512 | 250ml glass 6.25 513 | 750ml bottle 17.95

saint etalon merlot | france (vg) new

531 | 175ml glass 5.45 532 | 250ml glass 7.25 533 | 750ml bottle 20.95

misiones de rengo cabernet sauvignon reserva | chile (vg)

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

813 | coke zero (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

green tea (vg)

90 | free | max. 2pp



please ask your server for the hot drinks menu

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

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

wagamama