

<p>sides order one with your main dish or a few to share</p>	
<p>11104 edamame (vg) steamed edamame beans. served with salt or chilli garlic salt</p>	<p>4.75</p>
<p>11111 wok-fried greens (vg) tender stem broccoli and bok choi, stir-fried in a garlic and soy sauce</p>	<p>5.05</p>
<p>112 suribachi chicken wings ☹ delicious chicken wings in a gently spiced sauce</p>	<p>6.20</p>
<p>107 japanese fried chicken seasoned crispy chicken pieces, dressed in and served with a spiced sesame and soy sauce</p>	<p>6.20</p>
<p>110 chilli squid crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce</p>	<p>6.70</p>
<p>103 ebi katsu crispy fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce. garnished with lime</p>	<p>7.45</p>
<p>duck wraps ☹ shredded crispy duck served with cucumber and spring onions</p> <p>113 asian pancakes and cherry hoisin</p> <p>114 lettuce wrap and tamari sauce</p>	<p>6.75</p> <p>6.75</p>
<p>119 bang bang cauliflower (v) crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger</p>	<p>5.35</p>
<p>steamed served grilled and with a dipping sauce</p> <p>11101 yasai vegetable (vg)</p> <p>100 chicken</p> <p>105 pulled pork</p>	<p>5.95</p> <p>5.95</p> <p>5.95</p>
<p>fried served with a dipping sauce</p> <p>99 duck</p>	<p>6.50</p>

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

<p>make it your own</p> <p>our noodles are always cooked fresh. you can choose whichever noodles you want in your teppanyaki</p> <p>soba/ramen noodles thin, wheat egg noodles</p> <p>udon noodles thick, white noodles without egg</p> <p>rice noodles thin, flat noodles without egg or wheat</p>	
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<p>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</p>	<p>10.45</p>	
<p>pad thai rice noodles in an amai sauce with egg, beansprouts, leeks, chillies and red onion. garnished with fried shallots, fresh herbs and lime</p> <p>47 yasai tofu and vegetable (v)</p> <p>46 chicken and prawn</p>	<p>10.35</p> <p>11.35</p>	

teriyaki soba

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

66 | **steak**

68 | **chicken**

<p>44 ginger chicken udon udon noodles with ginger chicken, mangetout, egg, chillies, beansprouts and red onion. topped with pickled ginger and coriander</p>	<p>10.95</p>	<p>yaki soba soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds</p> <p>41 yasai mushroom and vegetable (v)</p> <p>40 chicken and prawn</p>	<p>9.75</p> <p>10.75</p>
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<p>ramen</p> <p>meet the dish</p> <p>our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes</p>	<p>make it your own</p> <p>noodles are the heart of a ramen but the soul of the bowl is the broth. choose from</p> <p>spicy a light chicken or vegetable broth infused with chilli</p> <p>light a light chicken or vegetable broth</p> <p>rich a reduced chicken broth with dashi and miso</p>
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<p>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</p>	<p>10.75</p>	<p>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</p>	<p>11.75</p>
<p>21 wagamama ramen ☹ 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</p>	<p>14.25</p>	<p>34 chilli prawn + kimchee ramen ☹ new marinated tail-on prawns, kimchee and beansprouts on top of noodles in a spicy vegetable broth. finished with spring onions, fresh lime and coriander</p>	<p>12.45</p>
<p>chilli ramen noodles in a spicy chicken broth topped with red onion, spring onions, beansprouts, chilli, coriander and fresh lime</p> <p>25 chicken</p> <p>24 steak</p>	<p>11.95</p> <p>15.95</p>		<p>34</p>
<p>30 tantanmen beef brisket ramen new 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</p>	<p>14.95</p>		

omakase

our chef's special dishes fresh from the kitchen

<p>89 miso cod ramen ☹ new miso-glazed cod, bok choi and menma on top of noodles in light vegetable broth. finished with spring onions and chilli oil</p>	<p>12.25</p>	<p>1188 vegatsu (vg) vegan hero 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</p>	<p>10.75</p>	
<p>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</p>	<p>11.25</p>			
<p>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</p>	<p>15.25</p>			

salads

fresh, light and nourishing

<p>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</p>	<p>10.85</p>	<p>allergies + intolerances </p> <p>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</p> <p>☹ may contain shell or small bones</p> <p>(v) vegetarian</p> <p>(vg) vegan</p> <p>☹ contains nuts</p>	
<p>52 chicken</p> <p>1155 yasai tofu and vegetable (vg)</p>	<p>10.85</p> <p>10.85</p>		

donburi

<p>meet the dish</p> <p>a traditional dish, donburi is a big bowl of steamed rice that is topped with duck, chicken, beef or mixed vegetables</p>	<p>make it your own</p> <p>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</p>
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<p>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</p> <p>58 chicken</p> <p>57 beef brisket</p>	<p>11.25</p> <p>12.95</p>		<p>58</p>
<p>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</p>	<p>13.95</p>		

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

<p>make it your own</p> <p>want to try something different? swap your white rice for brown rice. it adds a slightly nutty flavour</p>	
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<p>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</p> <p>75 chicken</p> <p>79 prawn</p>	<p>12.35</p> <p>13.35</p>		
<p>katsu curry chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice and a side salad</p> <p>71 chicken</p> <p>1172 yasai sweet potato, aubergine + butternut squash (vg)</p> <p>70 grilled chicken</p>	<p>12.35</p> <p>10.45</p> <p>11.25</p>		

<p>burn up the heat! try our hot katsu sauce</p> <p>666 hot chicken</p> <p>667 hot yasai (v)</p>	<p>12.75</p> <p>10.75</p>		
<p>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</p> <p>74 chicken</p> <p>73 beef</p>	<p>12.35</p> <p>13.25</p>		

<p>extras make your meal even better</p>	
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<p>300 rice (vg)</p> <p>301 noodles soba/ramen (v) udon/rice (vg)</p> <p>302 miso soup and japanese pickles (vg)</p> <p>303 chillies (vg)</p>	<p>2.90</p> <p>2.95</p> <p>1.95</p> <p>0.95</p>	<p>304 japanese pickles (vg)</p> <p>305 a tea-stained egg (v)</p> <p>307 kimchee</p>	<p>0.95</p> <p>1.00</p> <p>1.00</p>
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fresh juices

squeezed, pulped and poured fresh for you

02 fruit apple, orange and passion fruit	11 positive pineapple, lime, spinach, cucumber and apple		regular 3.85	large 4.85
03 orange juice orange juice, pure and simple	12 repair kale, apple, lime and pear			
04 carrot (vg) carrot with a hint of fresh ginger	13 power (vg) spinach, apple and ginger			
08 tropical mango, apple and orange				

gin and tonic (vg)

713 jinzū 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 a classic combination, sweet and tangy rhubarb is balanced with warming ginger for a perfect balance all served with ginger ale or fever tree tonic - choose from elderflower, indian or naturally light	6.45

wine

white wine

last stand chardonnay | australia (vg)

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

mayday island sauvignon blanc | n z **new**

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

mirabello pinot grigio | italy (vg) **new**

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

red wine

last stand shiraz | australia (vg)

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

saint etalon merlot | france (vg)

531 | 175ml glass **4.95** 532 | 250ml glass **6.25** 533 | 750ml bottle **17.95**

les volets malbec | france **new**

521 | 175ml glass **5.45** 522 | 250ml glass **7.25** 523 | 750ml bottle **20.95**

rosé wine

bulletin white zinfandel | usa **new**

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**

regular 3.85	large 4.85
	
<p>please ask your server for the hot drinks menu</p>	

beers and ciders

717 718 asahi japan (vg) ★	285ml draught 3.25	568ml draught 5.85
703 704 kirin japan (vg)	285ml draught 2.95	568ml draught 5.45
711 712 magners ireland	330ml 3.95	568ml 5.45
706 singha thailand	630ml 6.95	
708 asahi japan (vg)	330ml 3.95	
700 tiger beer japan (vg)	330ml 3.95	
707 heineken (non-alcoholic) new	330ml 3.95	
710 angry orchard rose cider new	330ml 3.95	

★ victoria square

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	
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please ask your server for the hot drinks menu

non-gluten

sides

10104 edamame (vg)	4.75
steamed edamame beans. served with salt or chilli garlic salt	
10111 wok fried greens (vg)	5.05
tender stem broccoli and bok choi, stir-fried in a garlic and tamari soy sauce	
10114 duck wraps ?	6.75
shredded crispy duck served with cucumber and spring onions. served in lettuce wraps with tamari soy sauce	

mains

1020 chicken ramen	10.75
ginger chicken on top of rice noodles in a light chicken broth. topped with seasonal greens and spring onion	
1046 chicken and prawns	11.35
1047 yasai tofu and vegetable (v)	10.35
1037 chicken	11.85
1034 prawn	13.25
1038 yasai tofu and vegetable (vg)	10.75
1044 ginger chicken	10.95

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

1037 | **chicken**

1034 | **prawn**

1038 | **yasai | tofu and vegetable** (vg)

1044 ginger chicken	10.95
rice noodles with ginger chicken, mangetout, eggs, chillies, garlic, beansprouts and red onion. topped with pickled ginger and coriander	

desserts

10125 chocolate (vg)	4.25
10126 vanilla pod (v)	
10127 coffee (v)	
10128 salty caramel (v)	
10122 passion fruit (vg)	4.25
10123 lime and candied ginger (vg)	

allergies and intolerances	please note
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	whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain
our dishes are prepared in areas where allergenic ingredients are present. we cannot guarantee our dishes are 100% free of these ingredients	our staff receive 100% of tips
there are occasions in which our recipes change, it is always best to check with your server before ordering	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, everyday

this is a selection of our dishes that do not contain gluten in their ingredients. these dishes are full of flavour and either remain true to their original recipes or have been subtly modified to suit a non-gluten diet. we prepare the majority of these dishes from scratch, and to avoid the chance of cross-contamination, management will take and prepare your order separately
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wagamama
allergies and intolerances
this menu has been designed for a non-gluten diet, but 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