shareables



something lighter flavour-packed snacking

104 edamame 4.9 pop them out of their pod + enjoy. salt 280 kcal / chilli + garlic salt 287 kcal

koko 'prawn' crackers 3.5 asian-style crackers tossed in a coconut, chilli and lime salt. served with a sweet chilli sauce on the side 239 kcal

rainbow pickles 3.5 mooli. cucumber. aubergine. turnip. pickled in a sweet + sour vinegar 57 kcal

add a side of mixed pickles 16 kcal

miso soup 4 white miso broth with silken tofu, wakame and spring onion 40 kcal

wok-fried greens 6 crunchy tenderstem broccoli, fine beans and mangetout. cooked in a flavourful garlic + soy sauce 163 kcal

96 lollipop prawn kushiyaki 8.2 three grilled prawn skewers marinated in lemongrass + chilli. served with a caramelised lime 184 kcal



gyoza

five tasty dumplings and dipping sauce

98 beef brisket + kimchee 8.7 steamed and served with a zingy yuzu dipping sauce 231 kcal

99 duck : 8.7

fried until crispy and served with a sweet cherry hoisin dipping sauce 333 kcal

100 chicken 8.2

steamed and served with a chilli, soy and sesame dipping sauce 195 kcal

101 vasai vegetable 7.2

steamed green gyoza served with a spiced vinegar dipping sauce 208 kcal



bites with big flavour hot. crispy. fresh

hot honey fried chicken 9.7

coated in hot honey and your choice of sauce. topped with mixed pickles and served with a zesty vegan mayo on the side

207 YUZU 776 kcal 208 teriyaki 783 kcal

209 firecracker 829 kcal

make it vegan fried vegan chicken coated in sticky agave

217 **VUZU** 804 kcal 218 teriyaki 812 kcal

219 firecracker 858 kcal

108 chicken yakitori 8.7 four marinated chicken skewers glazed with a sticky miso sauce. garnished with coriander cress + sesame seeds 269 kcal

107 chilli squid 9.5

our iconic crispy fried squid tossed in shichimi spice. served with a chilli + coriander dipping sauce 411 kcal

103 ebi katsu 8.7

butterflied prawns coated in crispy panko breadcrumbs. topped with fresh coriander + a lime wedge, served with a chilli + garlic dipping sauce 294 kcal

94 crispy tama squid 9.5

crispy fried squid balls drizzled with okonomiyaki sauce + vegan mayo, topped with seaweed + bonito flakes 403 kcal

roti + raisukatsu 6.8

crisp + flaky asian flatbread warmed on the grill. served alongside our aromatic raisukatsu sauce. drizzled with chilli oil 699 kcal

110 bang bang cauliflower 6.7 crispy cauliflower coated in our spicy

firecracker sauce with red + spring onion. topped with fresh ginger + coriander 448 kcal



bao buns

two generously filled fluffy baos

korean barbecue beef 8.7 v-cooked barbecue beef brisket with red onion. freshly pickled asian slaw and sriracha vegan mayo 332 kcal

115 pork + panko apple 8.7

slow-cooked pork belly with crispy panko-coated apple sriracha and vegan mayo. topped with coriander 450 kcal

hoisin pulled duck \$ 8.7 pulled duck in a sweet cherry hoisin sauce

vith cucumber + vegan mayo 449 kcal

mixed mushrooms 8

mixed mushrooms with crispy panko-coated aubergine + vegan mayo. topped with coriander 396 kcal

the main event



light + fragrant pho or a rich + comforting ramen

a little lighter

a vietnamese-inspired noodle soup with a clear yuzu broth. red pepper. bean sprouts. spring onion. coriander. mint. lime. served over koniac noodles, a lighter alternative to rice noodles made from the root vegetable, konjac

37 hoki fish \$ 405 kcal 16.2

36 chicken thigh 410 kcal 15.2 38 king oyster mushroom 300 kcal 15

grilled chicken ramen 14.7 marinated chicken breast + ramen noodles in a rich chicken broth. pea shoots. menma. spring onion 490 kcal

tantanmen beef brisket ramen 19 slow-cooked korean barbecue beef brisket + ramen noodles in an extra rich chicken broth. menma. kimchee. spring onion. coriander. chilli oil. half a tea-stained egg 714 kcal

31 shirodashi pork belly ramen 17.5

slow-cooked pork belly drizzled with korean barbecue sauce + ramen noodles in a rich chicken broth, pea shoots, menma. wakame. spring onion. half a tea-stained egg 762 kcal

25 chilli chicken ramen 15.2

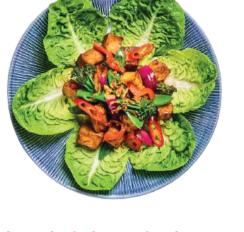
marinated chicken breast + ramen noodles in a spicy chicken broth. onion. beansprouts. coriander. chilli. lime 606 kcal

kare burosu ramen 14.5

shichimi-coated silken tofu + udon noodles in a curried vegetable broth. wok-fried mixed mushrooms. pea shoots. shredded carrots, chilli, coriander 693 kcal

customise my dish

allergies + intolerances if you have a food allergy or intolerance, or need help accessing our allergen information, please let your server know before you order, every time you visit. the manager ond tuty will personally take and serve your order, whilst 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, whilst we take every care to prevent cross-contamination, we cannot guarantee that your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur, our menu descriptions do not include all ingredients. full allergen + nutritional information can be found at wagamama.com/allergen-information. adults need around 2000 kcal a day



light + bright salads

pad thai salad 14.9

coconut chicken + prawns. mixed leaves. pea shoots. edamame. wakame. radish. crispy onions. mint. fried rice noodles. pad thai dressing, served over konjac noodles, a lighter alternative to rice

new sweet chilli salad

red pepper, mangetout, sprouting broccoli and red onion caramelised in a sweet chilli + tamari sauce. baby gem lettuce. red chilli. crispy onions

86 caramelised chicken 426 kcal 14

83 firm tofu 470 kcal 13

thai beef salad 17.5

tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce. asian slaw. beetroot radish. edamame beans. crushed sunflower seeds. chilli. turmeric dressing 487 kcal

shu's 'shiok' chicken 14.7 shu han lee collaboration

chicken marinated in turmeric, garlic and ginger on a bed of coconut + lemongrass rice. pickled slaw + radish. chilli. coriander. coconut flakes. caramelised lime 478 kcal

find your new favourite

discover our signature dishes created in an open kitchen

saku saku duck soba 🕻 21

soba noodles cooked in sweet amai sauce, crispy shredded duck. egg. beansprouts. leek. chunky spring onion. chilli. spicy terivaki sauce 908 kcal

36 new chicken thigh pho 15.2

a vietnamese-inspired noodle soup with a clear yuzu broth. chicken thigh. red pepper. bean sprouts. spring onion. coriander, mint, lime, served over koniac noodles, a lighter alternative to rice noodles made from the root vegetable konjac 410 kcal

tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce. asian slaw. beetroot. radish. edamame beans, crushed sunflower seeds, chilli, turmeric dressing 487 kcal

pulled shiitake donburi 13.5 white rice, shredded carrots, mangetout, sweet potato, cucumber



our iconic curries

bold + fiery. mangetout. peppers. onion. hot red chillies. a dome of white rice. sesame seeds. shichimi. lime

93 prawn 1086 kcal 17

92 chicken 1186 kcal 16.5

91 tofu 1199 kcal 14

raisukaree

mild + warming, coconut curry sauce. mangetout. peppers. onion. a dome of white rice. chilli. coriander. sesame seeds. lime

79 prawn 1024 kcal **17**

76 **tofu** 1137 kcal **14**

iconic japanese flavours. chicken or vegetables coated in crispy panko breadcrumbs, sticky white rice, aromatic katsu curry sauce. dressed side salad. pickles

71 chicken 987 kcal **15**

72 **vasai** i sweet potato, aubergine

and butternut squash 1214 kcal 14.5

1171 vegatsu 15

a plant-based twist on a classic. tofu + soya protein coated in crispy panko breadcrumbs. sticky white rice, aromatic katsu curry sauce, dressed side salad, pickled red onion 1164 kcal

make your katsu hot for 50p 125 kcal

* a little lighter

coconut kare

rich + citrussy with a hint of chilli. tenderstem broccoli. fine beans. squash, a dome of white rice, asian slaw, pea shoots, lime

67 succulent hoki fish \$ 792 kcal 18.5 marinated chicken thigh 865 kcal 17

customise my dish

brown (vg) white (vg) / sticky white (vg)







teppanyaki noodles

noodles, protein and veg sizzling from the grill

soba noodles cooked in sweet amai sauce. crispy shredded duck. egg. beansprouts. leek. chunky spring onion. chilli. spicy teriyaki sauce 908 kcal

vaki soba

soba noodles cooked with egg. peppers. beansprouts. onion.

40 chicken + prawn 781 kcal 15

egg removed to make vegan. choose from udon (608 kcal)

terivaki soba

soba noodles cooked in teriyaki sauce + curry oil. mangetout. bok choi. onion. chilli. beansprouts. coriander. sesame seeds

premium cut steak 857 kcal 20.7

46 salmon ? 961 kcal **19** 49 chicken 841 kcal 17

* a little lighter

pad thai rice noodles cooked in amai sauce with egg. beansprouts.

leek. chilli. onion. mint. coriander. fried onions. lime

marinated chicken + prawn 716 kcal 15.2 47 yasai ı firm tofu (v) 778 kcal 14

1147 yasai I firm tofu egg removed to make vegan 714 kcal 14

beansprouts. leek. mushrooms. peppers. crispy fried onions. pickled ginger. sesame seeds. bonito flakes 720 kcal

44 ginger chicken udon 15.5 udon noodles cooked with marinated chicken. egg. mangetout.

customise my dish

soba - thin, contains wheat + egg (v) rice noodles - thin + flat (vg)

308 snow onion slaw 1

finely sliced white onions coated in a creamy yegan mayo sprinkled with red pepper powder. a cooling contrast to our spicy bowls 83 kcal

306 kimchee 1 spicy fermented cabbage + radish with garlic 15 kcal

tea-stained egg (v) 69 kcal 1

303 chillies 8 kcal 1

304 katsu pickles 5 kcal 1

309 pickled ginger 3 kcal 1

204 extra sauce 1

katsu curry (222 kcal) ı firecracker (269 kcal) raisukaree (310 kcal) ı raisukatsu (157 kcal)









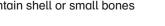


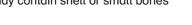






(v) vegetarian (vg) vegan new new new recipe may contain shell or small bones





pho + ramen

84 thai beef salad 17.5







firecracker

75 chicken 1094 kcal **16.5**

tender vegan chicken 875 kcal 14.7















yaki udon 15.5 udon noodles cooked with chicken + prawns. egg. curry oil.

chilli. beansprouts. onion. pickled ginger. coriander 764 kca

extras





our menu. your meal

our menu is for inspiration, not instruction. and because all dishes are made fresh to order, they can be customised and switched up to suit you

swap the rice or noodles, double the protein, or leave off the garnish, a food hack, a preference or an allergy, just ask our team and we'll sort it for you

- order shareables to start, share between the bench, or on the side of a main
- \chi keep an eye out for new dishes, with light, bright and healthy options
- order our kids' mini meals for your little foodies and we'll do our best to bring their
- ¥ grab a GRIND coffee and that 'little something sweet'
- enjoy a green tea for free, like it's always been

new **build your** own donburi from **£10.5**

recreate your favourite, or mix it up and try something new with toppings handpicked by you



1 start with a protein

tofu (vg) 168 kcal 10.5 double protein + sauce for £2

chicken thigh 188 kcal 14

double protein + sauce for £3.5 beef brisket 144 kcal 15.5

prawn 55 kcal 15.5

double protein + sauce for £5

duck \$ 281 kcal 17.5 double protein + sauce for £7

chicken + prawn 130 kcal 14.7 double protein + sauce for £4.2

pulled shiitake (vg) 283 kcal 12.5 double protein + squce for £2



sweet amai 78 kcal / teriyaki 129 kcal

yuzu 119 kcal / sweet chilli 184 kcal

gochujang 67 kcal / korean bbq 85 kcal

3 choose your rice (vg)

sticky rice 453 kcal white rice 480 kcal

brown rice 444 kcal cauliflower 'rice' 85 kcal (+£1.5)

4 then make it your own

all of our bowls come with peashoots, but just let us know if you'd like them taken off

pick 3 veg (vg)

pickled cucumber 16 kcal

edamame 36 kcal

spring onion 5 kcal asian slaw 7 kcal

radish 3 kcal carrot 11 kcal

pick 1 garnish (vg)

coriander 2 kcal sesame seeds 26 kcal

crispy onions 48 kcal red pepper powder 9 kcal red chilli 6 kcal

want more veg? add for £1.5 each

tea-stained egg (v) 69 kcal fried egg (v) 121 kcal katsu pickles (vg) 5 kcal pickled ginger (vg) 3 kcal

snow onion slaw (vg) 61 kcal

go for a classic

teriyaki donburi

chicken or beef in teriyaki sauce on a bed of sticky white rice, shredded carrots, pea shoots, edamame beans, spring onion, sesame seeds, side of kimchee

69 beef brisket 884 kcal 16.5

chicken thigh 877 kcal 15

68 new pulled

shiitake donburi 13.5

pulled shiitake in a sweet + spicy teriyaki sauce on a bed of sticky white rice. shredded carrots. mangetout. sweet potato. cucumber. edamame beans, kimchee 1016 kcal

89 grilled duck donburi \$ 20.5

shredded duck in a sweet + spicy teriyaki sauce on a bed of sticky white rice. shredded carrots. mangetout. sweet potato. cucumber. onion. fried egg. side of kimchee 1149 kcal





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summer 2025





