

shareables



96

something lighter

flavour-packed snacking

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

214 | 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

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

302 | miso soup 4
white miso broth with silken tofu, wakame and spring onion 40 kcal
add a side of mixed pickles 16 kcal

126 | 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



98

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 | yasai | vegetable 7.2
steamed green gyoza served with a spiced vinegar dipping sauce 208 kcal



209

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 | yuzu 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

111 | 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



110



116

bao buns

two generously filled fluffy baos

113 | korean barbecue beef 8.7
slow-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

116 | hoisin pulled duck ? 8.7
pulled duck in a sweet cherry hoisin sauce
with cucumber + vegan mayo 449 kcal

114 | mixed mushrooms 8
mixed mushrooms with crispy panko-coated aubergine + vegan mayo, topped with coriander 396 kcal

the main event



36

pho + ramen

light + fragrant pho or a rich + comforting ramen

* **a little lighter**

new | pho
a vietnamese-inspired noodle soup with a clear yuzu broth,
red pepper, bean sprouts, spring onion, coriander, mint, lime.
served over konjac 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

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

30 | 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 | shiroadashi 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

23 | 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 683 kcal

want to
double up
your protein?
ask your server

customise my dish
broth
light - vegetable (vg) or chicken
spicy - vegetable (vg) or chicken with chilli
rich - reduced chicken broth with dashi + miso

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 on duty 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



83

light + bright salads

bowls of goodness

85 | new | 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
noodles made from the root vegetable, konjac 477 kcal

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

84 | 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

230 | shu's 'shioik' 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

50 | saku saku duck soba ? 21
soba noodles cooked in sweet amai sauce, crispy shredded
duck, egg, beansprouts, leek, chunky spring onion, chilli,
spicy teriyaki 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 konjac noodles, a lighter
alternative to rice noodles made from the root vegetable,
konjac 410 kcal

84 | 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

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



50



46

teppanyaki noodles

noodles, protein and veg sizzling from the grill

50 | saku saku duck soba ? 21
soba noodles cooked in sweet amai sauce, crispy shredded duck,
egg, beansprouts, leek, chunky spring onion, chilli,
spicy teriyaki sauce 908 kcal

yaki soba
soba noodles cooked with egg, peppers, beansprouts, onion,
pickled ginger, crispy fried onions, sesame seeds

40 | chicken + prawn 781 kcal 15
41 | yasai | mushroom (v) 737 kcal 12.7

1141 | yasai | mushroom 12.7
egg removed to make vegan, choose from udon (608 kcal)
or rice noodles (541 kcal)

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

45 | premium cut steak 857 kcal 20.7
46 | salmon ? 961 kcal 19
48 | 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

48 | marinated chicken + prawn 716 kcal 15.2
47 | yasai | firm tofu (v) 778 kcal 14
1147 | yasai | firm tofu egg removed to make vegan 714 kcal 14

42 | yaki udon 15.5
udon noodles cooked with chicken + prawns, egg, curry oil,
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,
chilli, beansprouts, onion, pickled ginger, coriander 764 kcal

want to
double up
your protein?
ask your server

customise my dish
noodles
soba - thin, contains wheat + egg (v)
udon - thick, contains wheat (vg)
rice noodles - thin + flat (vg)

extras

308 | snow onion slaw 1
finely sliced white onions coated in a creamy vegan 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

305 | 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) | firecracker (269 kcal)
raisukaree (310 kcal) | raisukatsu (157 kcal)



65

our iconic curries

irresistible flavours ranging from mild to fiery

firecracker
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
75 | chicken 1094 kcal 16.5
76 | tofu 1137 kcal 14

katsu
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 | yasai | 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 sop 125 kcal

* **a little lighter**

coconut kare
rich + citrusy 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
65 | marinated chicken thigh 865 kcal 17
64 | tender vegan chicken 875 kcal 14.7

want to
double up
your protein?
ask your server

customise my dish
steamed rice
brown (vg)
white (vg) / sticky white (vg)
cauliflower 'rice' (vg)



308



306



304

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
- ★ 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 meal out first
- ★ 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**
double protein + sauce for £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 + sauce for £2

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

beetroot 13 kcal

spring onion 5 kcal

asian slaw 7 kcal

red onion 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

2

bring on the flavour

(vg)

mild
sweet amai 78 kcal / **teriyaki** 129 kcal

medium
yuzu 119 kcal / **sweet chilli** 184 kcal

spicy
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)

(+ £1 each)

kimchee (vg) 11 kcal

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

Or go for a classic

new recipe

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**

70 **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



adults need around 2000 kcal a day

soul  club



download our loyalty app now for **free food**

FSC logo

Carbon logo

adults need around 2000 kcal a day



all our vegan dishes are registered with The Vegan Society

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summer 2025

★wagamama