

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

104 | edamame (vg) **4.95**
steamed edamame beans.
served with salt or chilli garlic salt

106 | wok-fried greens (vg) **4.85**
tenderstem broccoli and bok choi, stir-fried in a garlic and soy sauce

109 | 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 a wagamama house dressing

97 | pork ribs **6.95**
in a korean barbecue sauce with mixed sesame seeds

110 | bang bang cauliflower (v) **4.95**
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger

96 | lollipop prawn kushiyaki **6.95**
skewers of grilled prawns marinated in lemongrass, lime and chilli.served with a caramelised lime

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

107 | chilli squid **6.95**
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce

103 | ebi katsu **6.95**
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

116 | asian pancakes and cherry hoisin **5.95**

117 | lettuce wrap and tamari sauce **5.95**

hirata steamed bun **mix + match** **5.95**
two small, fluffy asian buns served with japanese mayonnaise and coriander

115 | pork belly and panko apple **5.95**

113 | korean barbecue beef and red onion **5.95**

114 | mixed mushroom and panko aubergine (v) **5.95**

112 | crispy chicken and fresh tomato **5.95**

111 | mix + match **5.95**

gyoza five tasty dumplings, filled with goodness

steamed
served grilled and with a dipping sauce

101 | yasai | vegetable (vg) **5.75**

100 | chicken **5.95**

105 | pulled pork **5.95**

fried
served with a dipping sauce

99 | duck **5.95**

salads

warm chilli salad ☹️
stir-fried red peppers, mangetout, tenderstem broccoli and red onion on a bed of baby gem lettuce, dressed in a sweet chilli sauce, garnished with spring onions and cashew nuts

66 | chicken **10.65**

63 | yasai | tofu and vegetable (vg) **9.95**

65 | pad thai salad ☹️ **10.95**
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

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

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 **12.85**

79 | prawn **13.85**

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 **10.95**

72 | yasai | sweet potato, aubergine and butternut squash (vg) **9.95**

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

92 | chicken **11.95**

93 | prawn **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

56 | chicken **11.75**

57 | yasai | tofu (vg) **9.95**

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 chillies. garnished with coriander and lime

37 | chicken **12.95**

39 | prawn **13.95**

38 | yasai | tofu and vegetable (vg) **11.95**

46 | salmon ☹️ **14.75**

45 | beef **14.95**

44 | ginger chicken udon **10.95**
udon noodles with ginger chicken, mangetout, egg, chillies, beansprouts and red onion. topped with pickled ginger and coriander

47 | yasai | tofu and vegetable (v) **10.95**

48 | chicken and prawn **11.95**

21 | wagamama ramen ☹️ **13.85**
grilled chicken, seasoned pork, shell-on prawns, chikuwa and mussels on top of noodles in a miso, ginger and chicken broth. topped with seasonal greens, wakame, spring onions, menma and half a tea-stained egg

22 | grilled duck ramen ☹️ **13.95**
tender, boneless duck leg splashed with citrus ponzu sauce in a vegetable noodle soup. dressed with chilli, seasonal greens and coriander

31 | shirodashi ramen **11.25**
grilled chicken, seasoned pork, shell-on prawns, chikuwa and mussels on top of noodles in a miso, ginger and chicken broth. topped with seasonal greens, wakame, spring onions, menma and half a tea-stained egg

know your noodle
we make lots of different noodles; with most dishes you can choose whichever noodles you want. you can also swap your rice for brown rice

soba/ramen noodles
thin, wheat egg noodles

udon noodles
thick, white noodles without egg

rice noodles
flat, thin noodles without egg or wheat

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

42 | yaki udon **11.05**
udon noodles in curry oil with chicken, prawns, chikuwa, egg, beansprouts, leek, mushrooms and peppers. garnished with fried shallots, pickled ginger and sesame seeds

41 | yasai | mushroom and vegetable (v) **8.95**

40 | chicken and prawn **9.95**

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

46 | salmon ☹️ **14.75**

45 | beef **14.95**

44 | ginger chicken udon **10.95**
udon noodles with ginger chicken, mangetout, egg, chillies, beansprouts and red onion. topped with pickled ginger and coriander

pad thai ☹️
rice noodles in a tamarind sauce with egg, beansprouts, leeks, chillies and red onion. garnished with fried shallots, peanuts, fresh herbs and lime

47 | yasai | tofu and vegetable (v) **10.95**

48 | chicken and prawn **11.95**

40 | chicken and prawn **9.95**

44 | ginger chicken udon **10.95**
udon noodles with ginger chicken, mangetout, egg, chillies, beansprouts and red onion. topped with pickled ginger and coriander

47 | yasai | tofu and vegetable (v) **10.95**

48 | chicken and prawn **11.95**

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) **9.05**

77 | chicken and prawn **9.95**

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

70 | chicken **11.15**

69 | beef **11.95**

omakase our chefs special dishes fresh from the kitchen

89 | grilled duck donburi ☹️ **14.45**
tender shredded duck leg in a spicy teriyaki sauce. served with carrots, mangetout, sweet potato and red onion on a bed of sticky white rice. finished with a crispy fried egg, shredded cucumber and spring onions with a side of kimchee

88 | steak bulgogi **14.85**
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

67 | seared nuoc cham tuna ☹️ **13.95**
seared nuoc cham tuna steak on a bed of quinoa with stir-fried kale, sweet potato, edamame beans, red onion and peppers. garnished with coriander

34 | japanese grilled salmon ☹️ **13.95**
salmon fillet served with vegetables in teriyaki sauce, steamed white rice and garnished with asparagus, coriander and mixed sesame seeds

74 | tonkatsu **new** **12.95**
pork belly coated in crispy panko breadcrumbs and drizzled with a sweet soy marinade. served with sticky white rice and dressed mixed leaves

23 | kare burosu ramen (vg) **new** **12.55**

shichimi-coated siiken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with seasonal greens, carrot, chilli and coriander

extras make your meal even better

300 | rice (vg) **2.00**

301 | noodles **2.00**

soba (v) **udon noodles (vg)** **rice noodles (vg)**

302 | miso soup and japanese pickles (vg) **2.00**

303 | chillies (vg) **1.00**

304 | japanese pickles (vg) **1.00**

305 | a tea-stained egg (v) **1.00**

306 | kimchee **1.00**

310 | tofu (vg) **0.75**

142 | banana katsu (v) **5.95**
banana in panko breadcrumbs with a scoop of salted caramel ice cream

131 | white chocolate and ginger cheesecake (v) **5.95**

144 | chocolate layer cake (v) **5.95**

914 | natural fruit ice lollies (vg) **2.25**
delicious fruit ice lollies

ice cream **4.45**
something refreshing to satisfy the senses. a selection of ice creams and sorbets to cleanse the mind
ice creams: coconut reika | yuzu | vietnamese coffee | salted caramel
sorbet: (vg) pink guava and passion fruit | lemongrass and lime
desserts may contain dairy and may contain traces of nuts. all desserts are suitable for vegetarians

☹️ | may contain shell or small bones

☹️ | contains nuts

(v) | vegetarian (vg) | vegan

for allergy and intolerance information please see reverse of menu

please turn over for more vegan options

vegan

this vegan menu has been designed around the idea that meat free shouldn't mean taste free

let us know what you think

sides

11104 edamame (vg)	4.95
steamed edamame beans. served with salt or chilli garlic salt	
11106 wok-fried greens (vg)	4.85
tenderstem broccoli and bok choy, stir-fried in a garlic and soy sauce	
11101 yasai gyoza (vg)	5.75
five tasty steamed dumplings, filled with vegetables. served grilled and with a dipping sauce	
11109 raw salad (vg)	3.95
mixed leaves, edamame beans, baby plum tomatoes, seaweedand pickled mooli, carrot and red onion. topped with fried shallotsand finished with a wagamama house dressing	
11114 mixed mushroom and panko aubergine hirata steamed bun (vg)	5.95
two small, fluffy asian buns garnished with coriander	

mains

1138 yasai itame (vg)	11.95
rice noodles in a spicy green coconut and lemongrass soup with tofu and vegetables. topped with stir-fried beansprouts, red and spring onions, bok choy, peppers, mushrooms and chilli. garnished with coriander and fresh lime	
1123 kare burosu ramen (vg) <small>new</small>	12.55
shichimi-coated silken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with seasonal greens, carrot, chilli and coriander	
1147 yasai pad thai (vg) 🌱	10.95
rice noodles in an amai sauce with tofu, beansprouts, leeks, chilli and red onion. garnished with fried shallots, peanuts, mint, coriander and fresh lime	
1141 yasai yaki soba (vg)	8.95
udon or rice noodles with mushrooms, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds	
1163 warm chilli yasai salad (vg) 🌱	9.95
tofu with stir-fried red peppers, aubergine, mangetout, tenderstem broccoli and red onion on a bed of baby gem lettuce.dressed in a sweet chilli sauce and garnished with spring onions and cashew nuts	
1157 yasai samla curry (vg)	9.95
a fragrant, spicy lemongrass and coconut curry with tofu, peppers, shiitake mushrooms and baby plum tomatoes. served with white rice and garnished with spring onions, chilli and coriander	
1178 yasai cha han donburi (vg)	9.05
stir-fried brown rice with mushrooms, mangetout, sweetcorn and spring onions. served with a side of japanese pickles	
1172 yasai katsu curry (vg)	9.95
sweet potato, aubergine and butternut squash coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a side salad	

desserts

11122 pink guava and passion fruit sorbet (vg)	4.45
served with fresh mint	
11123 lemongrass and lime sorbet (vg)	4.45
served with fresh mint	

kids

920 mini ramen	4.95
noodles in a chicken soup topped with grilled chicken breast, seasonal greens, carrot and sweetcorn	
927 mini yasai ramen (v)	4.75
noodles in a vegetable soup topped with fried tofu, seasonal greens, carrot and sweetcorn	
mini yaki soba	
teppan-fried soba noodles with chicken or fried tofu, egg, sweetcorn, mangetout, peppers and amai sauce	
940 chicken	4.95
941 yasai (v)	4.50
mini grilled noodles	
soba noodles with grilled chicken with carrot, sweetcorn, cucumber and amai sauce	
981 chicken	5.45
mini cha han	
stir-fried white rice with chicken or fried tofu, egg, sweetcorn, carrot, mangetout and amai sauce	
977 chicken	4.40
978 yasai (v)	3.95

mini chicken katsu

chicken breast deep-fried in panko breadcrumbs or grilled, served with sticky white rice, carrot, cucumber and sweetcorn. served with your choice of either katsu curry or amai sauce

971 katsu	4.95
973 grilled	4.95

972 mini yasai katsu curry (v)	4.65
sweet potato and butternut squash deep-fried in panko breadcrumbs served with sticky white rice, carrot, cucumber and sweetcorn. served with your choice of either katsu curry or amai sauce	

983 cod cubes ?	4.95
cod cubes deep-fried in panko breadcrumbs served with sticky white rice, carrot, cucumber and sweetcorn. served with your choice of either katsu curry or amai sauce	

drinks

909 mini fresh juice	2.45
freshly squeezed orange, apple or a combination of both	
910 mini fruit tropical juice	2.95
freshly squeezed orange juice, apple juice with mango or passion fruit	
911 glass of milk	1.45

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
06 super green (vg)	apple, mint, celery and lime
08 tropical	mango, apple and orange
10 blueberry spice (vg)	blueberry, apple and carrot with a taste of ginger
11 positive (vg)	pineapple, lime, spinach, cucumber and apple
13 repair (vg)	kale, apple, lime and pear
14 power (vg)	spinach, apple and ginger

soft drinks (vg)

772 still water	330ml bottle	2.20
773 sparkling water	330ml bottle	2.20
725 coke	330ml	2.35
726 diet coke	330ml	2.35
727 coke zero	330ml	2.35
728 fanta orange	330ml	2.35
729 sprite	330ml	2.35
710 peach iced tea	reg 2.50	large 2.85

teas and coffees available for take-out

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

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

join us  @wagamamagib  @wagamama_gjb

take-out menu



order via phone on +350 200 44182 or
online at wagamama.gi
and hungry monkey