

wagamama

nomad/flatiron

from bowl to soul.

welcome to wagamama.

**a place of positive eating
for positive living.**

**asian food inspired by the
flavors of japan. cooking
only the freshest of
ingredients, to make
food that satisfies senses
and soul.**

**our kitchen's open, like our
minds. we cook with flavor,
heat and love.**

**we first opened in london
24 years ago, that's two
whole decades of sharpening
our skills, and we strive
to get better by the day**

how to wagamama

we have our own ways at wagamama.
they help you make the most of us.
sharing, trying, choosing. talking, waiting,
not waiting. this is how to wagamama.
know them and dine happy

we know no order

every dish is served
as soon as it's
ready, so you get it
at its freshest. this
means that dishes
arrive at different
times. don't wait
for others though,
always eat while
it's steaming hot

eat social

we believe in
egalitarian eating.
communal tables,
sharing, everyone
dining together.
we think food tastes
better like that

customize your meal

sometimes
we'll suggest extra
ways to make a dish
your own. sometimes
we won't. consider
your options,
but always obey
your hunger

chopstick policy

the wise man learns
to use chopsticks.
the wise man who
can't use chopsticks
asks a server for
a fork (but also
takes a set home
to practice)

our noodles

are exactly that.
our own secret
recipe, perfected
with 100 years
of history. noodles
may just seem
like noodles,
but to us they're
so much more

our green tea

is on the house

sides

you take a little of this and a lot of that.
you swap. you dip your chili squid in
your ramen and drizzle some cherry
hoisin sauce on your duck gyoza.
you try new things. that's why we love
our sides. they're the smaller plates
that make the big dishes even better

104 | edamame (v)

steamed edamame beans. served with salt
or chili garlic salt

106 | wok-fried greens (v)

broccolini and bok choy, stir-fried
in a garlic and soy sauce

109 | raw salad (v)

mixed leaves, red onion, daikon, baby plum
tomatoes, edamame beans and carrot with
the wagamama house dressing. topped with
seaweed and fried shallots

96 | lollipop prawn kushiyaki

skewers of grilled prawns marinated in
lemongrass, lime and chili. served with
a caramelized lime

108 | tori kara age

seasoned pieces of crispy chicken thigh
dressed in and served with a spiced
sesame and soy sauce. served with lime

107 | chili squid

crispy fried squid dusted with shichimi.
served with a chili cilantro dipping sauce

103 | ebi katsu

crispy fried prawns in panko breadcrumbs.
served with a spicy chili and garlic sauce.
garnished with lime

hirata steamed bun

a fluffy bao bun served with japanese
mayonnaise and cilantro

115 | **pork belly and panko apple**

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

(v) vegetarian

• may contain shell or small bones

* consuming raw or undercooked
foods may increase your risk of
food borne illness

6

gyoza

five tasty dumplings, filled with goodness

6

steamed

served grilled with a dipping sauce

101 | **yasai | vegetable (v)**

100 | **chicken**

105 | **pork and water chestnut**

5

fried

served fried with a dipping sauce

99 | **duck**

102 | **prawn**

7

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8

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6



101



prices

ramen

ramen for the body. soft nourishing noodles swim in a hot, healthful, filling broth. every brimming bowl, topped with generous flavors

ramen for the soul. reviving steam, full of warm aromas. heat and flavor to perk up the senses

25 | chili chicken

sliced grilled chicken on top of noodles in a spicy chicken broth. finished with red onion, scallions, bean sprouts, chillies, cilantro and fresh lime

20 | chicken

sliced grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with seasonal greens, menma, scallions and half a tea-stained egg

87 | short rib beef ?

tender short rib beef served on the bone on top of noodles in a light chicken broth. finished with carrots, snow peas, red onion, sweet potato and seasonal greens

31 | shirodashi pork *

slow cooked pork belly marinated in bulgogi sauce served with noodles in a rich chicken broth with dashi and miso. topped with seasonal greens, scallions, wakame, menma and half a tea-stained egg

22 | grilled duck ?

tender, shredded duck leg splashed with citrus ponzu sauce in a light vegetable broth. served with noodles and dressed with chili, seasonal greens, scallions and cilantro

26 | seafood ?

salmon, grilled tiger prawns and yellow sole on top of noodles in a light vegetable broth. garnished with seasonal greens, wakame and sea beans

21 | wagamama *

sliced grilled chicken, barbecue pork, chikuwa, shell-on prawns and mussels on top of noodles in a rich chicken broth with dashi and miso. topped with scallions, wakame, menma, seasonal greens and half a tea-stained egg

28 | yasai (v)

traditional japanese omelette, crispy fried silken tofu, seasonal greens, shichimi and mixed mushrooms on top of noodles in a light vegetable broth

14

make it your own

noodles are the heart of a ramen but the soul of the bowl is the broth. if you'd like to change your broth, choose from:

13

spicy | a light chicken or vegetable broth infused with chili

18

light | a light chicken or vegetable broth

rich | a reduced chicken broth with dashi and miso

14

31



16

16

15

12

prices



curry

variety. it's a wonderful thing. it gives life all its color and flavor. the same applies to our curries

we believe a good curry should fill the belly and warm the soul. so whichever you choose, that's what all of ours do

raisukaree

a mild coconut and citrus curry with snow peas, peppers, red onion and scallions. served with white rice, a sprinkle of mixed sesame seeds, red chilies, cilantro and fresh lime

75 | **chicken**

79 | **prawn**

katsu curry

chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky white rice and a side salad

71 | **chicken**

72 | **yasai** | sweet potato, eggplant and butternut squash **(v)**

firecracker

a fiery mix of snow peas, red and green peppers, onions and hot red chilies. served with white rice, sesame seeds, scallions shichimi and fresh lime

92 | **chicken**

93 | **prawn**

itame

rice noodles in a spicy green coconut and lemongrass broth topped with stir-fried bean sprouts, red onion, scallions, bok choy, peppers, mushrooms and chilies. garnished with cilantro and lime

37 | **chicken**

39 | **prawn**

38 | **yasai** | tofu and vegetable **(v)**

(v) vegetarian

• may contain shell or small bones

***** consuming raw or undercooked foods may increase your risk of food borne illness

make it your own

try something new. swap your white rice to brown rice for a slightly nuttier flavor

14
15

14
12

14
15

14
15
12



prices

teppanyaki

we're restless spirits. forever creating and making things better. like our noodles. a recipe we've been perfecting for over 20 years. made only in london. so every wagamama noodle has the same slurp the world over

yaki soba

soba noodles with egg, peppers, bean sprouts, white onion and scallions. garnished with fried shallots, pickled ginger and sesame seeds

40 | **chicken and prawn**

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

teriyaki soba

soba noodles cooked in curry oil with snow peas, bok choy, red onion, chilies and bean sprouts in a teriyaki sauce. garnished with cilantro and sesame seeds

46 | **salmon** ?

45 | **sirloin steak** *

88 | **steak bulgogi** *

marinated sirloin steak and miso-fried baby eggplant, served on a bed of soba noodles, dressed in a sesame and bulgogi sauce. finished with scallions, kimchi and half a tea-stained egg

44 | **ginger chicken udon**

udon noodles with ginger chicken, snow peas, egg, chilies, bean sprouts and red onion. topped with pickled ginger and cilantro

pad thai

rice noodles in a tamarind sauce with egg, bean sprouts, leeks, chilies and red onion. garnished with fried shallots, peanuts, fresh herbs and lime

48 | **chicken and prawn**

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

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 and egg noodles

udon noodles

thick, white noodles without egg

rice noodles

flat, thin noodles without egg or wheat

12
11

15
17

17

13

13
11



prices

donburi

the original fast food. donburi rice bowls have been a favorite with tokyoites for centuries (and with us since 1992)

it shows that good things are better working together. donburi comes alive when mixed with chopsticks

cha han

stir-fried brown rice with egg, mushrooms, snow peas, sweet corn and scallions.

served with a side of japanese pickles

77 | **chicken and prawn**

78 | **yasai** | tofu and vegetable **(v)**

teriyaki

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

70 | **chicken**

69 | **beef brisket + red onion**

89 | **grilled duck** : *

tender shredded duck leg in a spicy teriyaki sauce. served with carrots, snow peas, sweet potato and red onion on a bed of sticky white rice. finished with a crispy fried egg, shredded cucumber, scallions and a side of kimchi

make it your own

if you're feeling bold, you can swap your brown rice for white rice or stir your pickles or kimchi straight into your donburi. it tastes best if you mix it all together as you eat

12
10

12
14

16



70



(v) vegetarian

• may contain shell or small bones

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prices

salad

good food should satisfy all senses and we believe people eat first with their eyes. all our salads are vibrant and vivid. light and full of texture. fresh, crisp and very well dressed

warm chili

stir-fried red peppers, snow peas, broccolini and red onion on a bed of baby gem lettuce. dressed in a sweet chili sauce, garnished with fresh chilies, scallions and cashew nuts

66 | **chicken**

63 | **yasai** | tofu, eggplant and asparagus (v)

67 | **grilled tuna** : *

seared tuna steak on a bed of stir-fried sweet potatoes, edamame beans, red onion, peppers and snow peas with our wagamama house dressing. garnished with a tea-stained egg and cilantro

60 | **sirloin and shiitake** *

sirloin steak with grilled shiitake mushrooms, carrots, snow peas, red onion, baby plum tomatoes and mixed leaves in a pea and herb dressing with a garnish of red amaranth

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14

prices



dessert

132 | chocolate layer cake

drizzled with a chocolate and wasabi sauce. served with a scoop of coconut ice cream

139 | lemon and almond tart

served with a scoop of lime cream. garnished with fresh mint

134 | mango mousse cake

garnished with a golden gooseberry and served with a scoop of lemon sorbet

133 | vanilla cheesecake

baked cheesecake topped with a berry and ginger compote

142 | banana katsu (v)

banana in panko breadcrumbs with a scoop of salted caramel ice cream, drizzled with caramel sauce

140 | coconut reika (v)

coconut ice cream topped with a passion fruit sauce and coconut flakes

8

8

8

8

7

7



133



142

prices

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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

we offer a menu of dishes that do not contain gluten. please ask your server for details

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients

please note there are some occasions in which our recipes change so 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

consuming raw or undercooked foods may increase your risk of food borne illnesses

menus available

at wagamama, we like to offer choice and variety. we have a small, kid-friendly menu for our little noodlers. brunch on the weekends and a gluten free menu served all day, everyday