

## breakfast at wagamama

welcome to wagamama. a place of positive eating + positive living.  
food that satisfies the senses, inspired by the east and west, all made the wagamama way.  
start the day fresh and wake up with wagamama

served until 11am



### the english breakfast

**162 · the full english** 10.95  
two rashers of back bacon. sausages. grilled tomato.  
wilted spinach. sautéed sweet potato. shiitake mushrooms.  
two free-range eggs; fried, poached or scrambled

**163 · the full vegan (vg)** 10.25  
two rashers of maple seitan bacon. beetroot + seitan  
sausage. scrambled turmeric tofu. grilled tomato.  
wilted spinach. sautéed sweet potato. shiitake mushrooms

### breakfast bowls

begin the day with a nourishing start. from bowl to soul

**170 · apple + goji pancakes (v)** 6.5  
fluffy apple + goji berry pancakes. fresh fruit salad.  
icing sugar. rice syrup

**160 · coconut porridge (vg)** 4.95  
porridge oats. coconut milk. raspberry compote

**167 · crunchy granola bowl (vg)** 5.25  
coconut yoghurt. raspberry compote. dried pomegranate,  
cranberry + raisin granola

**avocado on toast**  
lightly dressed avocado + tomato. slice of toasted  
multigrain bread. topped with

**176 · two free-range poached eggs (v)** 7.95  
**177 · scrambled turmeric tofu (vg)** 7.75



176

**195 · eggs benedict** 9.75  
two free-range poached eggs. rich hollandaise sauce.  
lightly toasted, asian steamed bun. wiltshire ham. shichimi

**196 · eggs royale 🍳** 10.25  
two free-range poached eggs. rich hollandaise sauce.  
lightly toasted, asian steamed bun. smoked salmon.  
fresh samphire

**194 · eggs florentine (v)** 9.25  
two free-range poached eggs. rich hollandaise sauce.  
lightly toasted, asian steamed bun. wilted spinach.  
grilled mushrooms

#### ekonomiyaki

japanese-inspired omelette. shiitake mushrooms. red cabbage.  
leek. traditional japanese sauces and garnishes

**156 · chicken, prawn + bacon** 8.95    **166 · yasai (v)** 7.95

#### roti breakfast wraps

thai flatbread rolled up with spinach

**171 · bacon, nori omelette + sriracha ketchup** 5.95

**172 · sausage, nori omelette + sriracha ketchup** 5.95

**173 · mushroom, shichimi tofu + sriracha  
mayonnaise (vg)** 5.25

**157 · sausage katsu stack** 7.25  
crispy panko-coated pork sausage + bacon patty.  
sriracha ketchup. mayonnaise. spinach. two free-range  
poached eggs

**155 · kedgeree 🍳** 8.95  
flaked smoked haddock. free-range, soft poached egg. leek.  
spring onion. sticky white rice. katsu curry sauce



195

#### extras

**750 · bacon** 2

**756 · toast (v)** 2  
two slices of either white or  
multigrain, with butter

**751 · sausages** 2

**754 · jam, honey,  
marmalade,  
nutella** 1

### smoothies

regular 3.95 large 4.95

**180 · banana**  
banana. apple. passion fruit. plain frozen yoghurt

**182 · mango + chilli**  
mango. plain frozen yoghurt. touch of chilli

**183 · pineapple + coconut**  
pineapple. coconut reika

### fresh juices

squeezed, pulped, poured fresh

regular 3.95 large 4.95

**01 · raw** carrot. cucumber. tomato. orange. apple

**02 · fruit** apple. orange. passion fruit

**03 · orange**

**04 · carrot (vg)** with fresh ginger

**08 · tropical** mango. apple. orange

**10 · blueberry spice (vg)** with apple. carrot. fresh ginger

**11 · positive (vg)** pineapple. lime. spinach. cucumber. apple

**14 · power (vg)** spinach. apple. fresh ginger



### refresh + revive (vg)

**693 · la brewery kombucha** 3.95

la brewery collaboration

ginger + turmeric naturally sparkling living tea.  
refreshing citrus notes

**nix + kix** 2.75

lightly sparkling. all natural. low in calories.  
no added sugar. hint of cayenne

**696 · mango + ginger**    **696 · cucumber + mint**

### soft drinks (vg)

**705 · coke** 2.95\*

**705 · diet coke** | **coke zero** 2.85

**708 · sprite** 2.85

**715 · ginger beer** 2.85

**717 · appletiser** 2.85

**714 · cloudy lemonade** reg 2.6 | large 2.95

**710 · peach iced tea** reg 2.6 | large 2.95

**701** | **703 · still water** reg 2.1 | large 3.95

**702** | **704 · sparkling water** reg 2.1 | large 3.95

\* includes sugar tax levy

### hot drinks

**tea (vg)**

loose leaf, flowering and fresh.  
served in an individual tea infuser

**774 · black assam** 2.45 strong black breakfast tea

**779 · lychee** 2.45 lychee-scented sweet black tea

**777 · jasmine pearls** 2.45 jasmine-scented green tea pearls

**782 · ginger + lemongrass** 2.45 zesty, warming and fragrant

**784 · fresh mint** 2.45 fresh mint leaves. pure and simple

**781 · jasmine flowering tea** 2.95 flowering lily and  
jasmine green tea

**771 · green tea** free

#### coffee + others

**731 · espresso (vg)** 1.75

**732 · double espresso (vg)** 1.95

**733 · americano** 2.45

**736 · latte** 2.95

**738 · cappuccino** 2.95

**739 · macchiato** 2.45

**740 · iced coffee** 2.65

**745 · hot chocolate** 2.65

alternative milk + decaf coffee available



781

### asian cocktails + spirits (vg)

classic cocktails with a wagamama twist

**515 · lychee mule** 7.25  
lychee vodka. ginger syrup. fresh lime juice.  
cold-brewed sencha tea. fresh ginger. mint

**517 · jasmine bellini** 7.25  
jasmine vodka. honeydew melon.  
fresh lemon. cold-brewed  
jasmine green tea. prosecco

**518 · sakura spritz** 7.25  
cherry blossom. rosé wine.  
pink grapefruit. campari. bianco  
vermouth over ice. sparkling water.  
fresh lemon. mint

**504 · roku tonic** 6.95  
japanese craft gin made using cherry  
blossom. yuzu peel + sencha tea.  
garnish of fresh lime + ginger. served  
with franklin + sons natural tonic water



518

### beers

crafted to complement the flavours of asia.  
big bottles are good for sharing

**craft beer** meantime brewery collaboration

✦ **618 · natsu** passion fruit pale ale (vg) 330ml 4.95

✦ **616 · kansho** lime + ginger pale ale (vg) 330ml 4.95

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**601** | **602 · asahi** japan (vg) 330ml 3.95 | 660ml 6.95

**613** | **614 · singha** thailand 330ml 3.95 | 630ml 6.95

**605 · kirin** japan (vg) 500ml 5.95

**606 · lucky buddha** china (vg) 330ml 3.95

**626** | **627 · asahi draught** japan (vg) half pint 2.75 | pint 4.95



616

### sake

japan's national drink, brewed from rice

**484 · sho chiku bai (vg)** 125ml 3.5  
traditional. mild but complex

**485 · mio (vg)** 125ml 7.25  
sparkling. sweet. crisp

**486 · kyoto yuzu** 125ml 8.25  
yuzu. honey. subtly sweet

### wine

**red**

**430 · merlot** lanyu (vg)  
750ml 19.75 | 250ml 7.25 | 175ml 5.5

**440 · tempranillo cabernet** fernando castro  
750ml 14.95 | 250ml 5.75 | 175ml 4.5

**white**

**410 · pinot grigio** sartori  
750ml 18.5 | 250ml 6.75 | 175ml 5.25

**415 · airen chardonnay** viura  
750ml 14.95 | 250ml 5.75 | 175ml 4.5

**420 · chenin blanc** cherry tree hill  
750ml 16.95 | 250ml 6.25 | 175ml 4.75

**425 · sauvignon blanc** lanyu (vg)  
750ml 22.5 | 250ml 8.55 | 175ml 6.25

**426 · marlborough sauvignon blanc** land made  
750ml 24.5 | 250ml 9.25 | 175ml 6.75

**rosé**

**450 · pinot grigio blush** sartori  
750ml 19.45 | 250ml 6.95 | 175ml 5.5

**sparkling**

**404** | **405 · champagne** veuve clicquot (vg)  
750ml 55 | 375ml 30

**460 · prosecco** villa domiziano spumante brut (vg)  
750ml 24.95 | 125ml 4.95

all wine available in 125ml glass

wagamama

## sides

small plates with big taste. most people share three between two, alongside their main dish

our main menu is available all day from 8am

### ★ gyoza

five dumplings packed with taste

#### steamed

served grilled with dipping sauce

101 • **yasai | vegetable (vg)** 5.75

100 • **chicken** 5.95

105 • **pulled pork** 5.95

#### fried

served with dipping sauce

99 • **duck** 5.95

102 • **prawn** 5.95

101



### ★ hirata steamed buns 5.95

two fluffy asian buns with coriander + mayonnaise

115 • **pork belly** panko apple, sriracha

114 • **mixed mushrooms (v)** panko aubergine

113 • **korean barbecue beef** red onion

115



**extras** tasty additions to your meal

304 • **japanese pickles (vg)** 1

303 • **chillies (vg)** 1

302 • **miso soup, japanese pickles (vg)** 1.95

🔥 may contain shell or small bones (v) vegetarian (vg) vegan ★ guest favourite

**allergies + intolerances** if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver 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. 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

**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

our staff receive 100% of tips

**menus available** at wagamama, we like to offer choice and variety, we have a dedicated vegan menu, a non-gluten menu and a kid-friendly menu which is perfect for our little noodlers



all of our vegan dishes have been registered with The Vegan Society

104 • **edamame (vg)** 4.5

beans with salt or chilli-garlic salt

### ★ 110 • bang bang cauliflower (vg) 4.95

crispy cauliflower. firecracker sauce. red + spring onion, fresh ginger, coriander

106 • **wok-fried greens (vg)** 4.5

tenderstem broccoli, bok choy, garlic + soy sauce

109 • **raw salad (vg)** 3.75

mixed leaves, edamame beans, baby plum tomatoes, seaweed, pickled mooli, carrot + red onion, fried shallots, wagamama dressing

111 • **vegetable tempura (vg)** 5.25 • **new** •

crispy fried tenderstem broccoli, red pepper, sweet potato + asparagus, wakame, sweet + sour dipping sauce

108 • **tori kara age** 5.75

crispy chicken pieces, fresh lime, spiced sesame + soy dipping sauce

**duck wraps** 🔥 5.95

shredded crispy duck, cucumber, spring onion

116 • **asian pancakes, cherry hoisin**

117 • **lettuce wraps, tamari sauce**

27 • **chicken yakitori** 6.95 • **new** •

marinated chicken skewers, spicy teriyaki sauce, shichimi, spring onion

27



96 • **prawn kushiyaki** 6.5

skewered grilled prawns, lemongrass + chilli marinade, caramelised lime

94 • **tama squid** 6.95

crispy fried creamy squid balls, okonomiyaki sauce, mayonnaise, seaweed, bonito flakes

103 • **ebi katsu** 6.95

prawns in crispy panko breadcrumbs, coriander, fresh lime, chilli + garlic dipping sauce

### ★ 107 • chilli squid 6.95

crispy fried squid, shichimi spice, chilli + coriander dipping sauce

305 • **tea-stained egg (v)** 1

306 • **kimchee** 1

spicy fermented cabbage + radish with garlic, contains fish + seafood



35

## ramen

fresh noodles in steaming broth, topped with meats or vegetables

chef's recommendation

30 • **tantanmen beef brisket** 13.75

korean barbecue beef, half a tea-stained egg, menma, kimchee, spring onion, coriander, chilli oil, extra rich chicken broth

35 • **miso-glazed cod** 🔥 13.95

with bok choy, menma, spring onion, chilli oil, light vegetable broth

34 • **chilli prawn + kimchee** 🔥 11.95

marinated tail-on prawns, beansprouts, spring onion, kimchee, fresh lime, coriander, spicy vegetable broth

#### chilli

red + spring onion, beansprouts, coriander, fresh lime, spicy chicken broth

24 • **sirloin steak** 13.75 25 • **chicken** 11.75

23 • **kare burosu (vg)** 11.75

shichimi-coated silken tofu, grilled mixed mushrooms, pea shoots, carrot, chilli, coriander, udon noodles, curried vegetable broth

31 • **shirodashi pork belly** 10.95

slow-cooked with pea shoots, menma, spring onion, wakame, half a tea-stained egg, rich chicken broth with dashi + miso

20 • **grilled chicken** 10.25

marinated chicken, pea shoots, menma, spring onion, rich chicken broth with dashi + miso

21 • **wagamama's own** 🔥 12.95

grilled marinated chicken, seasoned pork, tail-on prawns, shell-on mussels, chikuwa, half a tea-stained egg, menma, wakame, spring onion, pea shoots, rich chicken broth with dashi + miso

customise my broth

**light** chicken or vegetable

**spicy** chicken or vegetable with chilli

**rich** reduced chicken broth with dashi + miso



75

## curry

with a fresh twist, cooked patiently to infuse flavour, ranging from mild + fragrant to seriously kicking

### ★ raisukaree

mild + citrusy, coconut, mangetout, peppers, red + spring onion, sesame seeds, chilli, coriander, fresh lime, white rice

79 • **prawn** 13.75 75 • **chicken** 12.75

#### nikko • new •

fragrant + citrusy, coconut, lemongrass + turmeric soup, roasted butternut squash, tenderstem broccoli, mangetout, bok choy, beansprouts, chilli, coriander, ginger, fresh lime, chilli oil, side of white rice with sesame seeds, make it your own + try glass noodles or brown rice instead of white

49 • **chicken + turmeric cauliflower** 11.95

50 • **sea bream** 🔥 13.25

51 • **yasai | tofu + turmeric cauliflower (vg)** 10.95

#### firecracker

bold + fiery, mangetout, red + green peppers, onion, hot red chillies, sesame seeds, shichimi, fresh lime, white rice

93 • **prawn** 13.25 92 • **chicken** 12.25

#### katsu

aromatic katsu curry sauce, chicken or vegetables in crispy panko breadcrumbs, sticky white rice, side salad, japanese pickles

71 • **chicken** 10.95 72 • **yasai | sweet potato, aubergine, butternut squash (vg)** 9.95

chef's recommendation

1171 • **Vegatsu (vg)** 10.95

seitan in crispy panko breadcrumbs, aromatic katsu curry sauce, sticky white rice, side salad, pickled red onion

customise my rice

**white** steamed **brown** slightly nutty **sticky white**



89

## donburi

a big bowl of sticky white rice, topped with tender meat and crunchy vegetables, traditional + hearty

### ★ 89 • grilled duck

shredded in spicy teriyaki sauce, carrot, mangetout, sweet potato, red + spring onion, fried egg, cucumber, side of kimchee

#### teriyaki

teriyaki sauce, shredded carrots, pea shoots, spring onion, sesame seeds, side of kimchee

69 • **beef brisket** 11.75 70 • **chicken** 10.75

customise my rice

**sticky white** **brown** slightly nutty **white** steamed

45



## teppanyaki

noodles sizzling from the grill, turned quickly so that the noodles are soft but the vegetables crunchy

chef's recommendation

88 • **steak bulgogi** 14.95

marinated sirloin, miso-fried aubergine, thin noodles, sesame + bulgogi sauce, spring onion, kimchee, half a tea-stained egg, coriander

#### teriyaki soba

thin noodles, curry oil, mangetout, bok choy, red + spring onion, chilli, beansprouts, teriyaki sauce, coriander, sesame seeds

45 • **sirloin steak** 14.95 46 • **salmon** 🔥 13.95

44 • **ginger chicken udon** 10.95

thick noodles, mangetout, egg, chilli, beansprouts, red + spring onion, pickled ginger, coriander

#### yaki soba

thin noodles, egg, peppers, beansprouts, white + spring onion, fried shallots, pickled ginger, sesame seeds

40 • **chicken + prawn** 9.95 41 • **yasai | mushroom (v)** 8.95

chef's recommendation

86 • **teriyaki lamb** 🔥 14.95

grilled with thin noodles, mushrooms, asparagus, kale, mangetout, chilli, pea + herb dressing, coriander

59 • **cod mokutan soba** 🔥 14.75

thin charcoal noodles, two fillets of miso-glazed cod, soy sauce, bok choy, mangetout, red peppers, spring onion, sweet miso dressing, fresh ginger, coriander

42 • **yaki udon** 10.5

thick noodles, curry oil, chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms, peppers, fried shallots, pickled ginger, sesame seeds

**pad thai** • **refreshed** •

rice noodles, amai sauce, egg, beansprouts, leeks, chilli, red + spring onion, fried shallots, mint, coriander, fresh lime

48 • **chicken + prawn** 11.25 47 • **yasai | tofu (v)** 10.25

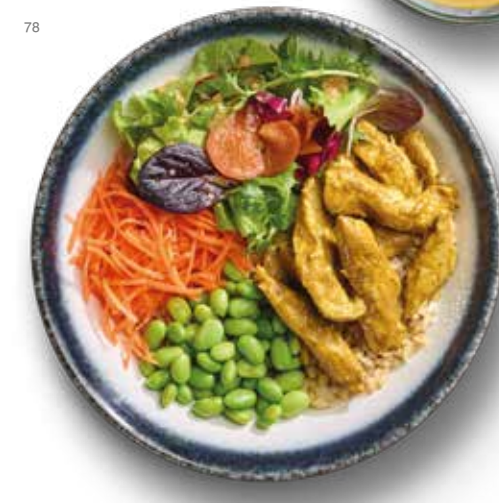
customise my noodles

**soba** thin, wheat egg

**udon** thick, white without egg

**rice noodle** thin, flat without egg or wheat

78



## kokoro bowls

'kokoro' means 'spirit, heart + mind'. the bowl to feed your soul. all under 650 calories

90 • **avant gard'n (vg)** 10.95 gaz oakley collaboration barbecue-glazed seitan, coconut + sriracha vegan 'egg', grilled shiitake mushrooms, asparagus, brown rice, edamame beans, carrots, spring onion, sweet amai sauce, sesame seeds, fresh lime

67 • **nuoc cham tuna** 🔥 13.75

seared tuna steak, quinoa, stir-fried kale, sweet potato, edamame beans, carrots, red onion, peppers, coriander, fresh lime

78 • **naked katsu** 10.95

grilled curried chicken, brown rice, edamame beans, shredded carrots, dressed mixed leaves, japanese pickles, side of katsu curry sauce

## salads

the wagamama way. light, vibrant, nourishing

60 • **sirloin + shiitake** 11.95

marinated sirloin, shiitake mushrooms, carrots, mangetout, red onion, baby plum tomatoes, mixed leaves, pea + herb dressing

**harusame glass noodles**

mixed with kale, edamame, adzuki beans, mangetout, blackened carrots, pea shoots, fresh mint, fried shallots, spicy vinegar

61 • **ginger + lemongrass chicken** 10.25

62 • **yasai | tofu (vg)** 9.5

65 • **pad thai salad** 10.5 • **refreshed** •

ginger chicken, prawns, mixed leaves, mangetout, baby plum tomatoes, shredded pickled beetroot, carrot + red onion, fried shallots, nuoc cham + ginger miso dressing

61

