

kids menu

wagamama

rice

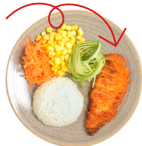


977 mini cha han 5
chicken fried rice
chicken. white rice. egg. carrots. mangetout.
sweetcorn. sweet amai sauce



978 mini yasai cha han (v) 5
tofu fried rice
tofu. white rice. egg. carrots. mangetout.
sweetcorn. sweet amai sauce
11978 for a plant-based diet, remove egg

katsu



971 mini chicken katsu 6.5
breaded chicken. white rice. carrots.
cucumber. sweetcorn. katsu curry sauce
or sweet amai sauce on the side



972 mini yasai katsu 6
breaded sweet potato + butternut squash.
white rice. carrots. cucumber. sweetcorn
katsu curry sauce or sweet amai
sauce on the side



noodles

940 mini yaki soba 6
chicken stir-fry
chicken. noodles. sweet amai sauce. egg.
mangetout. peppers. sweetcorn



941 mini yasai yaki soba (v) 6
tofu stir-fry
tofu. noodles. sweet amai sauce. egg. mangetout.
peppers. sweetcorn



981 mini chicken noodles 6.5
chicken. noodles. carrots. cucumber.
sweetcorn. sweet amai sauce on the side



new mini pad thai 6
thai-style stir fry
noodles. egg. leek. red onion. red pepper.
garlic. ginger. lime. sweet amai sauce

948 chicken
949 prawn
947 tofu

ramen



920 mini ramen 5.5
an asian-style noodle soup. chicken. noodles.
chicken broth. carrots. pea shoots. sweetcorn



927 mini yasai ramen (v) 5
an asian-style noodle soup. tofu. noodles.
veggie broth. carrots. pea shoots. sweetcorn
11927 for a plant-based diet, choose thick udon
noodles or flat rice noodles

build your own mini donburi

create a mini rice bowl. balanced with
flavour-packed protein and veggies

1 start with a protein

pick one
chicken. prawn. tofu.
butternut squash. sweet potato

2 add some veggies

pick two
corn. carrots. cucumber.
edamame

3 choose a sauce

pick one
amai. sweet + zesty



drinks

mini juice 2.5

910 orange juice (v)

910 apple juice
or a combination of both (v)

911 glass of milk (v) 1.5

912 cococino free

warm frothed milk. with oat
or semi-skimmed milk

desserts

913 vanilla ice cream (v) 2.5

one scoop of vanilla. toffee
or passion fruit sauce

katsu combo 8

pick your choice of katsu + sauce.
then choose a dessert and
something to drink

main

mini chicken katsu

katsu curry sauce
or sweet amai sauce

mini yasai katsu (vg)

katsu curry sauce
or sweet amai sauce

+ dessert

vanilla ice cream (v) 1

with toffee sauce
or with passion fruit sauce

+ drink

mini juice

orange juice (v)

apple juice (vg)

or a combination of both (v)

glass of milk (v)

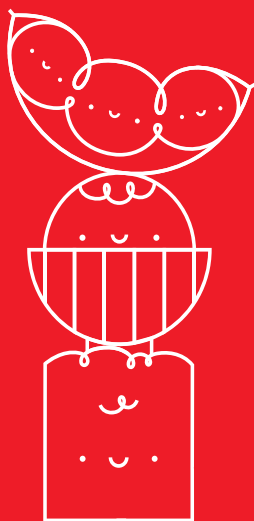
(v) vegetarian vegan **new** may contain shell or small bones

allergies + intolerances

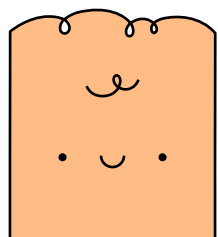
if you have a food allergy or intolerance, or need help accessing our allergen information, please let your server know before you order, every time you visit. the manager on duty will personally take and serve your order, whilst the kitchen manager will personally prepare your food as you require. this 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. please ask your server for full allergen + nutritional information if required.

wagamama

kids club

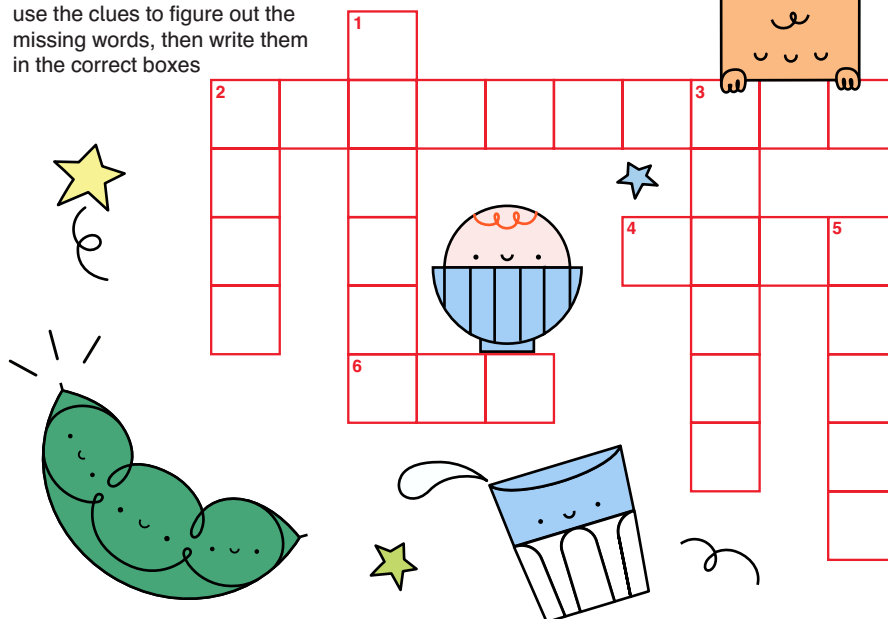


help troy reach the chopsticks



cooking up a crossword

use the clues to figure out the missing words, then write them in the correct boxes

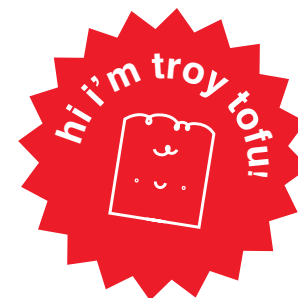


across

- 2 long sticks used to pick up food at wagamama
- 4 the name of our wagamama tofu friend
- 6 you might have this food scrambled, fried or in an omelette

down

- 1 a long squiggly type of food you might find in a ramen
- 2 who makes the yummy food in the wagamama kitchen?
- 3 orange vegetable that a rabbit might enjoy
- 5 a word to describe food that tastes really delicious!



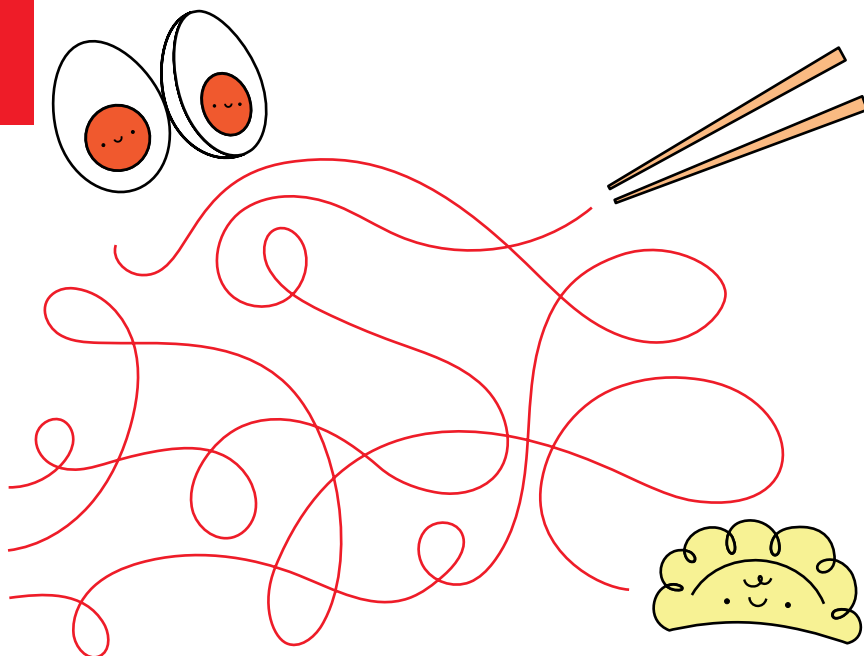
let's speak japanese together

here are some handy words to practise when eating at wagamama

konnichiwa - hello!
(kon-ee-chi-wah)

hai - yes
(hi)

kawaii - cute
(cah-why-ee)



what are your favourite veggies?

add some noodles and vegetables to make your ramen even tastier

