

breakfast

start your day fresh and wake up with wagamama
served from 4am - 11am

english breakfast

162 the full english 56

two sausages + rashers of beef bacon, with two eggs served fried, scrambled or tea-stained, accompanied by grilled tomato, katsu sweet potato, mixed mushrooms, hash brown and coriander, with a pot of sriracha ketchup on the side

asian-style eggs

156 okonomiyaki 36

a japanese-style egg pancake loaded with bacon, chicken, prawns, field mushrooms, red cabbage and leek, topped with aonori, bonito flakes and spring onions, drizzled with wasabi mayonnaise + amai sauce

196 eggs royale 55

steamed asian bun topped with two poached eggs, smoked salmon and katsu hollandaise, garnished with coriander + shichimi spice

195 eggs benedict 52

steamed asian bun topped with two poached eggs, ham and katsu hollandaise, garnished with coriander + shichimi spice

194 eggs florentine (v) 48

steamed asian bun topped with two poached eggs, wilted spinach, grilled mushrooms and rich hollandaise

breakfast bowls

160 coconut porridge (v) 34

creamy porridge made with coconut milk and served with a fresh fruit salad

167 crunchy granola (v) 38

granola with yoghurt, fresh fruit and a squeeze of lime, topped with raisins + goji berries

on toast

176 avocado (v) 48

lightly dressed avocado + tomato on a slice of toasted loaf bread, topped with two poached eggs

extras

111 new roti + raisukatsu 29

crisp + flaky asian flatbread warmed on the grill, served alongside our new raisukatsu sauce, bringing together the spice of our classic katsu + raisukaree flavours, topped with coriander + a drizzle of chilli oil

350 garlic fried rice 16

352 coconut rice 16



196

refreshing juices

raw energy is the rejuvenating power of fruits + vegetables, squeezed and freshly poured, each nourishing you with 1 of your 5-a-day

large 36 | regular 32

08 tropical

mango, apple

06 nourish mint

apple, mint, lemon

02 fruit

apple, orange, passion fruit

11 positive

pineapple, lime, spinach, cucumber, apple

03 orange

orange juice, pure + simple

14 power

apple, spinach, ginger

04 carrot

carrot, ginger

mocktails + smoothies

689 new ginger no-jito 40

zingy cold-pressed ginger topped with sparkling water, fresh mint and a slice of lime

523 watermelon fizz 40

fresh watermelon and strawberry syrup blended with coconut + sugar syrup

510 miyagi mojito 40

lime, passion fruit and fresh mint muddled with passion fruit juice, finished off with apple juice and soda water

soft drinks

708 sprite 330ml 17

707 fanta 330ml 17

705 coke 330ml 17

706 diet coke 330ml 17

evian mineral water

715 330ml 18 | 716 750ml 25

dolomia sparkling water

702 330ml 19 | 704 750ml 28

700 arwa mineral water 500ml 11

itsuraku

if the past couple of years have taught us anything, it's to make the most of moments of joy

as pleasure-hunters, our pursuit is unadulteratedly food + friends related, tucking into a plate of kokopanko chicken over conversation, losing ourselves in steam as we take a hearty slurp of udon noodles, or clinking the edge of a positive panchi in celebration

it's the food that hits our soul with a bang that makes up the pockets of pleasure we seek out

itsuraku. the pursuit of pleasure



and to finish...

always room for dessert, this time with a fresh twist + the unique flavours of asia

142 banana katsu 33

fresh banana coated in crispy panko breadcrumbs, served with miso caramel ice cream and drizzled with a rich toffee sauce

143 coconut reika ice cream 28

three scoops served with coconut flakes + passion fruit sauce

128 salted caramel ice cream 28

three scoops drizzled with toffee + ginger sauce and sprinkled with caramelized sesame seeds

129 vanilla ice cream (v) 28

three scoops drizzled with chocolate sauce + fresh mint



142

hot drinks

end your meal with satisfying sipping

tea

761 english breakfast 21

762 earl grey 21

771 green tea 21

782 lemon tea 21

783 chamomile tea 21

711 lemon iced tea 26

710 peach iced tea 26

coffee

a medium roast asian coffee blend for a smooth + mellow finish

espresso

731 single 15 | 732 double 17

733 americano 18

735 latte 24

736 mocha 25

737 cappuccino 24

espresso macchiato

738 single 19 | 742 double 21

739 flat white 24

740 iced latte 26

741 iced americano 24



167

wagamama

sides + sharing

steamed, wrapped, folded, skewered. enjoy our small plates. full of flavour + perfect for sharing



97

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

99 **new** duck 52

fried until crispy and served with a soy + sesame dipping sauce

101 yasai | vegetable 48

steamed green gyoza, served with a spiced vinegar dipping sauce

100 chicken 48

steamed and served with a chilli, soy + sesame dipping sauce



100

new kokopanko

crispy + zesty panko-coated fried chicken or aubergine, tossed in a coconut, chilli + lime salt rub. garnished with coriander + served with a side of sriracha mayo for dipping

97 chicken 41

98 aubergine (v) 36

111 **new** roti + raisukatsu (v) 29

crisp + flaky asian flatbread warmed on the grill. served alongside our new raisukatsu sauce, bringing together the spice of our classic katsu + raisukaree flavours. topped with coriander + a drizzle of chilli oil

new yakitori

four marinated skewers, glazed with a sticky miso sauce. garnished with coriander + sesame seeds

105 chicken 39

106 beef 45

107 chilli squid 49

our iconic crispy fried squid, tossed in shichimi spice. served with a chilli + coriander dipping sauce

104 edamame, your way 36

pop them out of their pod + enjoy simply salt / chilli + garlic salt

110 bang bang cauliflower 22

crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander

120 seafood tom yum soup 33

sweet + tangy lemongrass soup with seafood, rice noodles, red onion and mushrooms. garnished with coriander, lime and red chilli

198 black pepper prawns 52

wok-fried tail-on prawns with coriander, lime and red chilli

bang bang prawns

crispy prawns coated in a spicy firecracker mayonnaise. topped with spring onion, chilli and fresh lime

121 regular 52

21 **new** sharing plate 99



21



how did we do?
we love getting better and
we'd love to hear your feedback

(v) vegetarian

(vg) vegan

new new

refreshed refreshed

may contain shell or small bones



23

ramen

slurp the noodles. sip the broth. our hearty bowls are topped with protein + fresh vegetables

23 kare buroso 64

shichimi-coated silken tofu + udon noodles submerged in a curried vegetable broth. topped with wok-fried mixed mushrooms, seasonal greens, shredded carrots and a chilli + coriander garnish

20 grilled chicken 66

marinated chicken breast + ramen noodles served in a rich chicken broth with dashi + miso. topped with seasonal greens, menma + a spring onion garnish

34 chilli prawn + kimchee 64

marinated tail-on prawns + ramen noodles served in a spicy vegetable broth. topped with beansprouts, spring onion, kimchee and garnished with fresh lime + coriander

chilli

ramen noodles in a spicy chicken broth. topped with red + spring onion, beansprouts, coriander and a fresh lime wedge

24 steak 89

25 chicken 66

tantanmen

ramen noodles in an extra rich chicken broth. topped with menma, kimchee, spring onion and half a tea-stained egg. garnished with coriander + chilli oil

30 beef brisket 89

189 chicken 62

191 yasai | mushroom with vegetable broth 60

gyoza

steamed gyoza, served with a hearty vegetable broth, roasted bok choy + chilli sambal paste. topped with spring onion, coriander + chilli oil. served with a side of chilli, soy + sesame dipping sauce

39 **new** duck 79

37 chicken 75

21 yasai | vegetable 73

with udon noodles. the egg has been removed

kare lomen

udon noodles in a fragrant coconut sauce with a warm chilli kick. topped with beansprouts, cucumber, coriander + a fresh lime wedge

80 chicken 70

58 prawn 74

1159 tofu 64

customise my broth

light vegetable (vg) or chicken

spicy vegetable (vg) or chicken with chilli

rich reduced chicken broth with dashi + miso



242



71

curry

whether mild + fragrant or packing a fiery punch, our curries are full of flavour

raisukaree

mild + citrusy. a fragrant coconut sauce, mangetout, red + green peppers and red + spring onion. served with a dome of white rice, chilli, coriander, sesame seeds + a fresh zingy lime wedge

75 prawn 79

79 chicken 75

1180 tofu 71

firecracker

a bold + fiery favourite. served with mangetout, red + green peppers, white + spring onion and hot red chillies. topped with a dome of white rice, sesame seeds, shichimi + a fresh zingy lime wedge

93 prawn 79

92 chicken 75

90 lamb 86

katsu

iconic japanese flavours. chicken or vegetables coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + japanese pickles

71 chicken 66

666 hot chicken 66

73 grilled chicken 66

72 yasai | sweet potato, aubergine and butternut squash 64

667 hot yasai | sweet potato, aubergine and butternut squash 66

customise my rice

white (vg) steamed / **brown** (vg) steamed / **sticky white** (vg) steamed

soulful bowls

our most colourful bowls. created with love + full of nourishment

new koyo bowl

a bright bowl combining your choice of protein or vegetables with a sticky red chilli + miso sauce. served on a bed of mixed leaves, beetroot, carrot, cucumber, mooli, red radish + edamame beans. topped with crunchy sunflower seed brittle + coriander with a creamy white dressing on the side

242 salmon 87

244 chicken + caramelised onion 75

240 aubergine + caramelised onion 65



56

donburi

a bowl full of soul. flavour-packed protein + vegetables on a bed of steaming rice

new gochujang rice bowl

your choice of protein coated in a spicy gochujang sauce with bok choy, pickled cucumber, snow onion slaw + red onion. served on a bed of sticky white rice. finished with spring onion, sliced red chilli and a sprinkle of sesame seeds + red pepper powder

56 chicken 73

55 prawn 79

54 lamb 83

58 silken tofu 64

new teriyaki

your choice of beef or chicken coated in teriyaki sauce on a bed of sticky white rice, shredded carrots, pea shoots + spring onion. sprinkled with sesame seeds and served with a side of kimchee

68 lamb 81

70 chicken 72

60 **new** sweet + sour chicken 75

crispy chicken in a sweet + sour sauce with red + green peppers and red onion. served with a dome of white rice with a sprinkle of red pepper powder. garnished with lotus root, spring onion and ginger

customise my rice

sticky white (vg) steamed / **white** (vg) steamed / **brown** (vg) steamed



45

teppanyaki

noodles sizzling from the grill. turned quickly so the noodles are soft and the vegetables stay crunchy

yaki soba

soba noodles cooked with egg, leek, beansprouts, spring onions and chilli. drizzled with a spicy teriyaki sauce and topped with chilli + coriander

39 chicken + prawn 77

40 yasai | mushroom 64

1141 yasai | mushroom 64

choose udon noodles or rice noodles + remove the egg to make this dish suitable for a vegan diet

pad thai

rice noodles cooked in amai sauce with egg, beansprouts, leeks, chilli and red + spring onion. topped with fried onions, mint, coriander + a fresh lime wedge

48 chicken + prawn 77

47 yasai | tofu (v) 64

1147 yasai | tofu 64

egg removed to make vegan

45 teriyaki steak soba 89

soba noodles cooked in teriyaki sauce and curry oil with mangetout, bok choy, red + spring onion, chilli + beansprouts. topped with coriander + a sprinkle of sesame seeds

customise my noodles

soba (v) thin, contains wheat + egg

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat

extras

350 **new** garlic fried rice 16

with spring onion, egg and crispy fried onions

352 **new** coconut rice 16

sticky rice cooked with coconut milk and topped with toasted coconut flakes

307 sticky rice 10

308 noodles 8

306 kimchee 12

spicy fermented cabbage + radish with garlic

305 tea-stained egg (v) 10

301 japanese pickles 6

303 chillies 4

302 miso soup, japanese pickles 22

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

we have a dedicated kid-friendly menu for our little noodlers