

breakfast

start your day fresh + wake up with wagamama. served until 11am



162

english breakfast

**162 the full english 14.5**  
two sausages + rashers of bacon, with two eggs served fried, scrambled or tea-stained. accompanied by grilled tomato, katsu sweet potato, mixed mushrooms and a toasted hirata bun. served with sriracha ketchup + coriander

**163 the full vegan 14**  
two rashers of vegan 'bacon', jackfruit 'sausage' and scrambled vegan 'eggs' with grilled tomato, katsu sweet potato, mixed mushrooms and a toasted hirata bun. served with sriracha ketchup + coriander

morning baos

a large steamed asian bun with spinach + sriracha mayo

- 171 bacon + nori omelette 8**
- 172 sausage + nori omelette 8**
- 174 vegan 'bacon' + mixed mushrooms 7**
- 173 jackfruit 'sausage' + mixed mushrooms 7**



174

extras

- 330 two rashers of vegan 'bacon' 2.5**
- 329 two jackfruit 'sausages' 3**
- 328 katsu sweet potato 2**
- 311 sriracha ketchup 1**
- 750 two rashers of bacon 3**
- 751 two sausages 3.5**
- 756 two slices of toast (v) 3**  
white or malted bloomer, with butter
- 754 jam. honey. marmalade (v) 1.5**

all our eggs are free range



170

bright bowls

**170 pancakes with ice cream (v) 8**  
three pancakes topped with mixed fruit and a scoop each of matcha + ube vegan ice cream. finished with agave syrup, icing sugar + fresh mint

**168 avocado smoothie bowl 6.5**  
creamy avocado smoothie topped with mixed fruit, agave syrup and buckwheat, berry + chia seed granola

asian-style eggs

**japanese omelette**  
a japanese-inspired omelette filled with shitake mushrooms, savoy cabbage + leek. topped with spring onion, chilli + vegan mayo

**156 chicken, prawn + bacon 10.5**

**166 yasai (v) 9.5**

**196 eggs royale 12**  
steamed asian bun topped with two tea-stained eggs, smoked salmon + katsu hollandaise. garnished with coriander + shichimi spice

**195 eggs benedict 11.2**  
steamed asian bun topped with two tea-stained eggs, ham + katsu hollandaise. garnished with coriander + shichimi spice

**194 eggs florentine (v) 11**  
steamed asian bun topped with two tea-stained eggs, wilted spinach, mixed mushrooms + katsu hollandaise. garnished with coriander + shichimi spice

on toast

**185 mackerel + egg 10**  
white or malted bloomer toast topped with smoked mackerel and a tea-stained egg. garnished with coriander + red chilli

**179 asian beans + vegan 'ribs' 8.5**  
white or malted bloomer toast topped with mushroom + soya protein 'ribs' and edamame + baked beans in a sweet + spicy sticky sauce. garnished with coriander + red chilli

**avocado**  
white or malted bloomer toast topped with seasoned smashed avocado, tofu + edamame. garnished with coriander + red chilli

**184 smoked salmon + tea-stained egg 11**

**176 two tea-stained eggs (v) 9.5**

**186 teriyaki mixed mushrooms 9**



147

149

and to finish...

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

**new chouxnut 7.5**  
soft doughnut meets crisp choux pastry to create a light + airy bun with a custard filling of your choice. topped with chocolate and dusted with icing sugar

**147 matcha (v)**  
a sweet matcha flavoured custard filling

**149 kuromitsu black honey (v)**  
a japanese treacle flavoured custard filling

**131 white chocolate + ginger cheesecake (v) 8**  
a creamy cheesecake with a biscuit base and a zingy ginger twist. drizzled with a rich toffee sauce and dusted with ginger icing sugar

**129 smoked chocolate caramel cake (v) 8**  
indulgent smoked chocolate mousse layered with salted caramel, crushed biscuits, chocolate fudge brownie + chocolate ganache. served with a scoop of vanilla ice cream

**142 banana katsu 7.5**  
fresh banana coated in crispy panko breadcrumbs. served with vegan miso caramel ice cream and drizzled with a rich toffee sauce

**145 dough-chi® (v) 7**  
three cookie dough balls with a smooth ice cream centre. served with passion fruit sauce and garnished with mint + icing sugar. mix + match to find your flavour

/ **matcha + white chocolate**  
/ **coconut**  
/ **cherry, vanilla + yuzu**



142

ice cream + sorbet

**150 wagamama juice sorbet 5**  
two scoops of fruity sorbet inspired by our iconic tropical + power juices. garnished with a sprig of mint

**140 coconut reika ice cream 6.5**  
three scoops served with coconut flakes + passion fruit sauce

**128 miso caramel ice cream 6**  
three scoops drizzled with toffee sauce + garnished with fresh mint

hot drinks

end your meal with satisfying sipping

tea

**778 new fresh lemon + ginger 3.5**  
fragrant warming tea with fresh ginger + a zesty ginger syrup

**780 new pink peppercorn + strawberry rooibos 3.5**  
mildly spiced + fruity flavoured tea. naturally caffeine free

**776 new japanese cherry 3.5**  
sweet cherry flavoured green tea infused with rose petals

**774 assam breakfast tea 3**  
strong + earthy black tea. served with semi-skimmed milk on the side or swap to oat to make vegan

**784 fresh mint 3**  
fresh mint leaves. pure + simple

**771 green tea free**  
warm your soul with our free green tea

coffee

**731 espresso 3**

**732 double espresso 4**

**733 americano 3.3**  
black coffee served with oat or semi-skimmed milk on the side

**736 latte 4.2**

**738 cappuccino 4.2**

**739 macchiato 3.5**

**740 iced coffee 3.5**  
served black or with semi-skimmed milk

**745 hot chocolate 3.5**



129

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★  
wagamama



## sides + sharing

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



115

### bao

two fluffy asian buns with your choice of filling

#### 113 korean barbecue beef 8.5

slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw + sriracha vegan mayo

#### 114 mixed mushrooms 8

mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayo, topped with coriander

#### 115 pork + panko apple 8.5

slow-cooked pork belly with crispy panko-coated apple, sriracha + vegan mayo, topped with coriander

#### 116 hoisin pulled duck † 8.5

pulled duck in a sweet cherry hoisin sauce with cucumber + vegan mayo

## our signature gyoza

five dumplings packed with flavour, served with a dipping sauce

#### 99 duck † 8.5

fried until crispy and served with a sweet cherry hoisin dipping sauce

#### 101 yasai | vegetable 7.5

steamed green gyoza, served with a spiced vinegar dipping sauce

#### 100 chicken 8.2

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

#### 105 pulled pork 8.2

steamed and served with a ginger + spiced vinegar dipping sauce



109

## the classics

#### 108 chicken yakitori 9

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

#### 107 chilli squid 9

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

#### 104 edamame, your way 5.5

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

#### 110 bang bang cauliflower 6.7

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

#### 103 ebi katsu 8.7

butterflied prawns coated in crispy panko, topped with fresh coriander + a lime wedge, served with a chilli + garlic dipping sauce

#### 126 wok-fried greens 5.7

crunchy tenderstem broccoli, fine beans + mangetout, cooked in a flavourful garlic + soy sauce

#### 96 prawn kushiyaki 8.5

three grilled prawn skewers, marinated in zesty lemongrass + chilli, served with a caramelised lime |

## to discover

#### 95 new king oyster mushroom skewers 8

three skewers of flavourful mushroom ribbons coated in a sticky red chilli + miso glaze, garnished with coriander cress

#### 111 new roti + raisukatsu 6.5

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 cress + a drizzle of chilli oil

#### 109 new vegan k-dogs 8

our take on a korean street-food favourite, two vegan 'corn dogs' made from soya protein and coated in a crunchy noodle crumb, drizzled with turmeric vegan mayo + sriracha and topped with chilli, coriander + red pepper powder

#### 94 tama squid 9.5

crispy fried squid balls, drizzled with okonomiyaki sauce + vegan mayo, topped with seaweed + bonito flakes

#### 120 sticky vegan 'ribs' 8

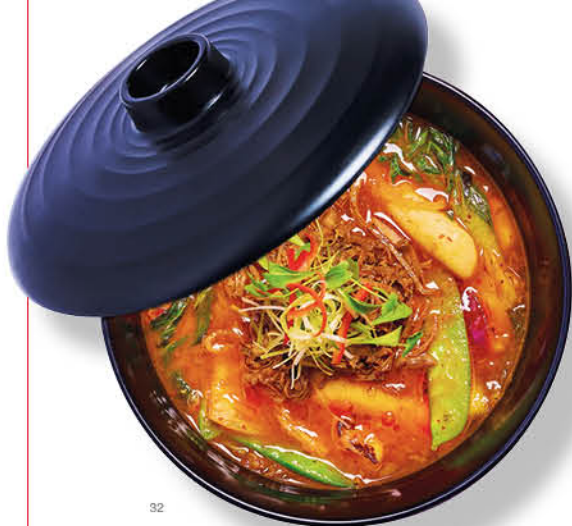
mushroom + soya protein 'ribs' glazed with a sweet + spicy sticky sauce, topped with sesame seeds + spring onion

#### 122 prawn nori rolls 7

succulent prawns, freshly pickled asian slaw and a sticky red chilli + miso sauce, wrapped in nori, topped with coriander cress and served with sriracha vegan mayo

#### 121 crispy chilli mushrooms 8

coated + fried crunchy oyster mushrooms, dusted with a red pepper powder and served with a chilli + coriander dipping sauce



92

## hot pots

the ultimate bowl of comfort, a steaming pot of warming broth packed with crunchy veg + the popular korean street food, tteokbokki

#### new hot pot

a korean inspired broth with soft + silky tteokbokki, butternut squash, mangetout, bok choy, kimchee + red onion, topped with coriander cress, red chilli + spring onion, finished with a drizzle of chilli oil

#### 32 teriyaki

beef brisket 18

#### 33 chicken

15.5

#### 34 tofu

13.5

## ramen

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

#### 30 tantanmen beef brisket 17.5

slow-cooked korean barbecue beef brisket + ramen noodles submerged in an extra rich chicken broth, topped with menma, kimchee + a tea-stained egg, garnished with spring onion, coriander + chilli oil

#### 20 grilled chicken 15

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

#### 31 shirodashi pork belly 16.5

slow-cooked pork belly drizzled with a spicy korean barbecue sauce + ramen noodles submerged in a rich chicken broth with dashi + miso, topped with pea shoots, menma, wakame + half a tea-stained egg, garnished with spring onion

#### 25 chilli chicken 15.5

marinated chicken breast + ramen noodles submerged in a spicy chicken broth, topped with red + spring onion, beansprouts, coriander, chilli + a fresh lime wedge

#### 23 kare burosu 14.5

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

#### gyoza ramen

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

#### 37 chicken

16.5  
with ramen noodles + half a tea-stained egg

#### 21 yasai | vegetable

15  
with udon noodles

customise my broth

**light** vegetable (vg) or chicken

**spicy** vegetable (vg) or chicken with chilli

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



56

## donburi

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

#### new gochujang rice bowl

your choice of chicken or silken tofu 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

15

#### 58

silken tofu 13.5

#### 89 grilled duck † 18.5

shredded duck in a sweet + spicy teriyaki sauce on a bed of sticky white rice, served with shredded carrots, mangetout, sweet potato, cucumber and red + spring onion, topped with a fried egg, served with a side of kimchee

#### 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

#### 89 beef brisket

17

#### 70

chicken 15.5

#### 230 shu's 'shioik' chicken 15

shu han lee collaboration

chicken marinated in turmeric, garlic + ginger, roasted and served on a bed of coconut + lemongrass dressed rice, served with pickled slaw + radish, topped with chilli, coriander, coconut flakes + a caramelised lime

customise my rice

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

## soulful bowls

a collection of bright bowls to nourish the soul

#### 85 spicy miso mackerel † 17.5

mackerel fillets glazed with a spicy kimchee + miso sauce, served on a bed of kimchee-fried brown rice, sweet potato, tenderstem broccoli, bok choy + shitake mushrooms, topped with red chilli, fresh ginger + coriander cress

#### 80 vegan 'chicken' kare lomen 15

vegan teriyaki 'chicken' layered onto udon noodles, in a fragrant coconut sauce with a warm chilli kick, topped with beansprouts, cucumber, coriander + a fresh lime wedge

#### 74 chicken katsu salad 14.5

chicken coated in crispy panko breadcrumbs, tossed with dressed mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, pea shoots, japanese pickles, red chilli + coriander cress, served with a side of curried salad dressing

#### koyo bowls

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 cress and a creamy white miso + mustard dressing on the side

#### 244 chicken

+ caramelised onion 14.5

#### 242 salmon † 15.5

#### 240 aubergine

+ caramelised onion 13



91

## 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

#### 79 prawn

17

#### 75 chicken

16

#### 76

tofu 14.5

#### 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

17

#### 92 chicken

16

#### 91

tofu 14.5

#### 1171 vegatsu 15.5

a plant-based twist on a classic, tofu + soya protein coated in crispy panko breadcrumbs, topped with sticky white rice + an aromatic katsu curry sauce, served with a dressed side salad + pickled red onion

#### 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

15.5

#### 72 yasai |

14.5  
sweet potato, aubergine + butternut squash

make your katsu hot for 30p

customise my rice

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



46

## 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, peppers, beansprouts and white + spring onion, topped with crispy fried onions, pickled ginger + sesame seeds

#### 40 chicken

+ prawn 15.5

#### 41 yasai |

mushroom (v) 13.5

#### 1141 yasai |

mushroom 13.5  
egg removed to make vegan, choose from udon or rice noodles

#### 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 15.5

#### 47 yasai |

tofu (v) 14.5

#### 1147 yasai |

tofu 14.5  
egg removed to make vegan

#### teriyaki soba

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

#### 45 premium

cut steak 19

#### 46 salmon †

18

#### 49 new chicken

16.5

#### 42 yaki udon 15.5

udon noodles cooked with chicken, prawns, egg, curry oil, beansprouts, leeks, mushrooms + peppers, topped with crispy fried onions and pickled ginger, sprinkled with sesame seeds + bonito flakes

#### 44 ginger chicken udon 15.5

udon noodles cooked with marinated chicken, egg, mangetout, chilli, beansprouts and red + spring onion, topped with pickled ginger + fresh coriander

customise my noodles

**soba** (v) thin, contains wheat + egg

**udon** (vg) thick, contains wheat

**rice noodle** (vg) thin + flat

## extras

#### 308 new snow onion slaw 1

finely sliced white onions coated in a creamy vegan mayo + sprinkled with red pepper powder, a cooling contrast to our spicy bowls

#### 308 kimchee 1

spicy fermented cabbage + radish with garlic

#### 305 tea-stained egg (v) 1.5

#### 304 japanese pickles 1

#### 303 chillies 1

#### 309 pickled ginger 1

#### 302 miso soup, japanese pickles 2

#### 307 chilli sambal paste 1

#### 204 katsu curry sauce 1

#### 204 firecracker sauce 1

#### 204 new raisukatsu sauce 1

#### 204 raisukaree sauce 1

**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, our full allergen information is available online at [wagamama.com/allergen-information](http://wagamama.com/allergen-information) or please ask your server for help navigating the information

full nutritional information can be found at [wagamama.com/our-menu](http://wagamama.com/our-menu)

at wagamama, we like to offer choice and variety, we have a dedicated non-gluten menu and a kid-friendly menu for our little noodlers

(v) vegetarian

(vg) vegan

new

refreshed

may contain shell or small bones