

no calorie brunch

served until 11:30am

small plates

choose two or three for you,
or a few more for the bench



morning bao

served with spinach in a large steamed hirata bun, or on white or malted bloomer toast with your choice of sauce

171 streaky bacon 5.5

172 sausage 5.5

173 vegan sausage + mushrooms 5.5

174 vegan bacon + mushrooms 5.5

add a fried egg for £1.5

choose your sauce

ketchup (vg) | sriracha ketchup (vg)

sriracha mayo (vg) | brown sauce (v)

classic small plates

222 edamame corn fritters 6

crispy edamame + corn fritters garnished with red chilli, spring onion and red pepper powder. served with sriracha ketchup on the side

220 bang bang hash browns 5.5

golden hash browns tossed in our spicy firecracker sauce with red + spring onion. garnished with red chilli

104 edamame, your way 4.9

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

126 wok-fried greens 5

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

gyoza

five dumplings packed with flavour. served with a dipping sauce

99 duck 8

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

101 yasai | vegetable 7

steamed green gyoza served with a spiced vinegar dipping sauce

100 chicken 7.5

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

a sweet start

smashed croissant 3.5

a crisp + airy toasted croissant dipped in your choice of white chocolate flavour. served with a dusting of icing sugar

292 matcha (v)

294 strawberry (v)

135 momo meringue cake (v) 7.5

a crisp baked meringue with a light + airy peach sponge. white chocolate frosting + a sweet raspberry sauce at the centre. served with sour cherry compote

big bowls

one for you or one for the bench



the classics

262 big breakfast 14

streaky bacon, sausages and eggs cooked fried, poached or tea-stained. served with a grilled tomato, hash browns, teriyaki mushrooms, baked beans and white or malted bloomer toast

263 big vegan breakfast 13

vegan bacon + vegan sausages served with a grilled tomato, hash browns, seasoned smashed avo with edamame + tofu, teriyaki mushrooms + spinach, baked beans and white or malted bloomer toast

choose your sauce

ketchup (vg) | sriracha ketchup (vg)

sriracha mayo (vg) | brown sauce (v)

omuretsu

egg white omelette loaded with shredded savoy cabbage, leeks and shiitake mushrooms. garnished with spring onion + red chilli

258 chicken, bacon and prawn 10.5

topped with bonito flakes

260 yasai (v) 9

it's never too early for...

20 grilled chicken ramen 14

marinated chicken breast + ramen noodles in a rich chicken broth. topped with pea shoots, menma and spring onion

yaki soba

soba noodles cooked with egg, peppers, beansprouts and onion. topped with pickled ginger, crispy fried onions and sesame seeds

40 chicken + prawn 14.5

41 yasai | mushroom (v) 12

1141 yasai | mushroom 12

egg removed to make vegan. choose from udon or rice noodles

loaded toast

182 eggs seoul style (v) 8

two slices of white or malted bloomer topped with two fried eggs. drizzled with sweet + umami korean-inspired sauce. garnished with red pepper powder, spring onion and red chilli

avocado

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

175 two poached eggs (v) 8.5

186 teriyaki mixed mushrooms 8

(v) vegetarian (vg) vegan ⚠ may contain shell or small bones

ready
to pay?
scan here



table no.

ohayō katsu

chicken katsu waffle

golden brown waffle topped with crispy panko coated chicken and your choice of sweet or savoury topping

282 sweet | miso caramel
vegan ice cream 13

with rich toffee sauce, a sprig of lemon balm and a pinch of sea salt

281 savoury | katsu curry sauce 13.5
with spring onion + katsu pickles

284 banana katsu waffle (v) 9.5

golden brown waffle topped with crispy panko coated banana + two scoops of miso caramel vegan ice cream. drizzled with a rich toffee sauce. garnished with a dusting of icing sugar, a sprig of lemon balm and a pinch of sea salt

it's never too early for...

katsu curry

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 + asian pickles

71 chicken 14

72 yasai | sweet potato, aubergine
and butternut squash 13

1171 vegatsu 14

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

a sweet start

tamago toast

egg dipped brioche toasted on the teppan and finished with your choice of topping. drizzled with agave syrup + icing sugar

286 butter (v) 6

288 matcha + ube vegan ice cream (v) 7

with sour cherry compote + sprig of lemon balm



a little lighter

165 açai bowl 7.5

two scoops of sweet açai sorbet topped with banana, strawberries, toasted soya wowbutter and crunchy granola

265 overnight oat bowl 5.5

creamy overnight oats with chia seeds + coconut milk. topped with sweet mandarin, sour cherry compote, a sprig of lemon balm and sunflower seed brittle



extras

756 two slices of toast (v) 2

white or malted bloomer, with butter

754 jam. honey. marmalade (v) 50p

cocktails, matcha, coffees and juices.

see our drinks menu for the full range

GRIND ethically sourced coffee, roasted in london



refreshing juices

large 6 | regular 5

03 orange (v)

orange juice. pure + simple

11 positive

pineapple. lime. spinach. cucumber. apple

14 power

spinach. apple. fresh ginger

08 tropical (v)

mango. apple. orange juice

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. all our eggs are free range. our full allergen + nutritional information is available online at wagamama.com/allergen-information