

# breakfast menu

served until 11am



174

162

610

## 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](http://wagamama.com/allergen-information)

ready to pay?  
scan here



table no.

## english breakfast

### 162 the full english 15

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 14.5

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

## asian-style eggs

### japanese omelette

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

### 156 chicken, prawn and bacon 11.5

### 166 yasai (v) 10

### 196 eggs royale † 12.5

steamed hirata bun topped with two tea-stained eggs, smoked salmon and katsu hollandaise. garnished with coriander + shichimi spice

### 195 eggs benedict 11.5

steamed hirata bun topped with two tea-stained eggs, ham and katsu hollandaise. garnished with coriander + shichimi spice

### 194 eggs florentine (v) 11

steamed hirata bun topped with two tea-stained eggs, wilted spinach, mixed mushrooms and katsu hollandaise. garnished with coriander + shichimi spice

## 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 and fresh mint

### 168 avocado smoothie bowl 6.5

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

170



## morning baos

a large steamed hirata bun with spinach + sriracha mayo

### 171 bacon + nori omelette 9

### 172 sausage + nori omelette 9

### 173 vegan 'sausage' + mixed mushrooms 8

### 174 vegan 'bacon' + mixed mushrooms 8

174



## on toast

### 185 mackerel + egg † 11

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 and 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

## extras

### 330 two rashers of vegan 'bacon' 2.5

### 329 two vegan '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

## it's never too early for...

### 20 grilled chicken ramen 15

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 16

### 41 yasai + mushroom (v) 13.5

### 1141 yasai + mushroom 13.5

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

### 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 15.5

### 72 yasai + sweet potato, aubergine and butternut squash 14.5

main menu served from 8am

## refreshing juices

enjoy the rejuvenating power of fruits + vegetables. nutrient powerhouses squeezed and freshly poured

large 6.5 | regular 5.5

### 03 orange (v)

orange juice. pure + simple

### 05 high five (v)

melon, pineapple, lemon, apple, orange juice

### 08 tropical (v)

mango, apple, orange juice

### 11 positive

pineapple, lime, spinach, cucumber, apple

### 14 power

spinach, apple, fresh ginger

### 15 up-beet

beetroot, red pepper, cucumber, ginger, apple



08

11

15

(v) vegetarian (vg) vegan

† may contain shell or small bones



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### soulful spirits + cocktails



**522 strawberry shiso mojito 10**

fragrant shiso vodka balanced with rum + strawberry purée, finished with sparkling water + fresh mint



**548 new pad thai sour 10**

a playful fusion of vodka, rum and passion fruit spiced with lime, lemongrass and tamarind, topped with a fried rice noodle



**448 new lychee blush sangria 8.5**

refreshing yuzu + lychee purée paired with an elegant pink pinot blush, garnished with grapefruit + orange



**522 pandan passion fruit colada 9.5**

our asian twist on a piña colada, pandan vodka paired with pineapple juice, passion fruit and coconut purée



**518 thai chilli margarita 9.5**

smooth tequila balanced with a chilli liqueur + sweet coconut syrup, elegantly finished with a chilli + lime salt rim, fresh lime and bird's eye chilli



**610 bloody samurai 9.3**

**airport exclusive** our take on a classic, haku vodka + shō chiku bai sake served with tomato juice, soy, teriyaki and spices, garnished with fresh cucumber, lime and a shichimi-salted rim

**g+t**

your choice of light or regular double dutch tonic water served over a single or double pour of japanese craft rōku gin



**508 new yuzu lychee g+t**

sophisticated + citrusy, swirled with yuzu + lychee purée, garnished with orange

70ml 12 35ml 9



**504 rōku g+t**

classic + refreshing, garnished with fresh lime + ginger

70ml 11 35ml 8.5



**514 sakura pink g+t**

delicate + floral, sweetened with a cherry blossom syrup, garnished with fresh lime + a sprinkle of dried rose petals

70ml 12 35ml 9

### mindful drinks

soft drinks with a twist



**744 new iced matcha + strawberry latte 5.5**

**jenki collaboration** served with oat over ice



**684 refreshed yuzu + lychee tonic 6.5**

zesty yuzu + lychee purée swirled with light or regular double dutch tonic water, garnished with a fresh orange slice



**689 ginger no-jito 6.5**

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



**683 cherry blossom lemonade 5**

refreshing cherry blossom + cloudy lemon syrup mixed with sparkling water, finished with a fragrant sprinkle of dried rose petals



non calorie

### desserts

end on something sweet with a fresh twist on the unique flavours of asia

**135 new momo meringue cake (v) 8**  
a crisp baked meringue with a light + airy peach sponge, white chocolate frosting + a sweet raspberry sauce at the centre, served with sour cherry compôte

**132 new yuzu basque cheesecake (v) 8**  
a soft + creamy baked cheesecake with a zesty yuzu twist, drizzled with sweet passion fruit sauce

**131 white chocolate + ginger cheesecake (v) 8**  
a creamy cheesecake with a biscuit base + a zingy ginger twist, drizzled with a rich toffee sauce, 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 and chocolate ganache, served with a scoop of vanilla ice cream

**142 banana katsu 7.5**  
fresh banana coated in crispy panko breadcrumbs, served with a scoop of vegan miso caramel ice cream, 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, garnished with mint + icing sugar, mix + match to find your flavour

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



### ice cream + sorbet

**150 wagamama juice sorbet 5**  
two scoops of fruity sorbet inspired by our iconic tropical + power juices, garnished with fresh 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



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★  
**wagamama**



## sides + sharing

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



## bao

two fluffy hirata buns with your choice of filling

### 113 korean barbecue beef 9

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

### 114 mixed mushrooms 8

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

### 115 pork + panko apple 8.5

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

### 116 hoisin pulled duck † 9

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

## the classics

### 94 tama squid 10

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

### 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 or 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 breadcrumbs, 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 and mangetout, cooked in a flavourful garlic + soy sauce

### 96 prawn kushiyaki 8.5

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

## to discover

### new seared tataki

thinly sliced and drizzled with a zesty yuzu sauce, garnished with chilli + coriander

### 123 beef fillet + pickled mooli 9.5

### 124 sashimi salmon + pickled mooli † 9

### 125 smoky tofu + avocado 7.5

### new crispy otsumami

six squares of crispy fried rice soaked in a soy + yuzu dressing, topped with smashed avocado + edamame, sriracha vegan mayo + coriander cress

### 117 beef fillet 9

### 118 sashimi salmon † 8.5

### 119 pulled shiitake 7.5

### 97 new kokopanko chicken 9

crispy + zesty panko-coated chicken, tossed in a coconut, chilli and lime salt rub, served with a side of sriracha vegan mayo

### 111 roti + raisukatsu 7

crisp + flaky asian flatbread warmed on the grill, served alongside our aromatic raisukatsu sauce, drizzled with chilli oil

### 109 vegan k-dogs 8.5

two vegan 'corn dogs' made from soya protein and coated in a crunchy noodle crumb, drizzled with turmeric vegan mayo + sriracha, topped with chilli + coriander

### 121 crispy chilli mushrooms 8

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



124



117

## gyoza

five dumplings packed with flavour, served with a dipping sauce

### 98 new beef brisket + kimchee 9

steamed and served with a zingy yuzu dipping sauce

### 102 new edamame, truffle and pulled shiitake (v) 8

steamed and served with a zingy yuzu dipping sauce

### 99 duck † 9

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 8.5

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

### 105 pulled pork 8.2

steamed and served with a ginger + spiced vinegar dipping sauce



98

## donburi

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

### gochujang rice bowl

chicken or tofu in a spicy gochujang glaze on a bed of sticky white rice, served with bok choy, pickled cucumber, snow onion slaw and red onion, finished with spring onion, red chilli and sesame seeds

### 56 chicken 16

### 58 silken tofu 13.5

### 69 grilled duck † 19

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

### teriyaki

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

### 69 beef brisket 17.5

### 70 chicken 16

### 230 shu's 'shlok' chicken 15.5

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

### customise my rice

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

## ramen

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

### 30 tantanmen beef brisket 18.5

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

### 20 grilled chicken 15

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

### 31 shirodashi pork belly 17.5

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

### 25 chilli chicken 15.5

marinated chicken breast + ramen noodles in a spicy chicken broth, topped with onion, beansprouts, coriander, chilli and lime

### 23 kare burosu 14.5

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

### customise my broth

**light** vegetable (vg) or chicken

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

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



84

## soulful bowls

a collection of bright bowls to nourish the soul

### 84 new thai beef salad 17.5

tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce, fresh asian slaw, beetroot, red radish, edamame beans and sunflower seeds, drizzled with aromatic turmeric dressing and garnished with sliced chilli

### 85 spicy miso mackerel † 18.5

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

### 74 chicken katsu salad 14.5

panko-coated chicken tossed with mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, pea shoots, asian pickles, red chilli and coriander cress, served with a side of curried dressing

### koyo bowl

a bright bowl of mixed leaves, beetroot, carrot, cucumber, radish and edamame beans, topped with crushed sunflower seeds and a sticky red chilli + miso sauce, served alongside a creamy tofu + mustard dressing

### 242 salmon † 15.5

### 241 new pulled shiitake 13



34

## hot pots

the ultimate bowl of comfort, a steaming pot of spicy broth packed with crunchy veg + tteokbokki

### hot pot

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

### 32 teriyaki beef brisket 18.5

### 33 chicken 16

### 34 tofu 13.5



67

## curry

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

### new coconut kare

rich + warming with a hint of chilli, crunchy tenderstem broccoli, fine beans and squash, served with a dome of white rice + fresh asian slaw, topped with pea shoots + a lime wedge

### 67 succulent hoki † 18.5

### 65 marinated chicken thigh 17

### 63 roasted butternut squash 15

### raisukaree

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

### 79 prawn 17.5

### 75 chicken 16.5

### 76 tofu 14.5

### firecracker

bold + fiery, mangetout, peppers, onion and hot red chillies, served with a dome of white rice, sesame seeds, shichimi and a lime wedge

### 93 prawn 17.5

### 92 chicken 16.5

### 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 + asian pickles

### 71 chicken 15.5

### 72 yasai | sweet potato, aubergine and butternut squash 14.5

### make your katsu hot for 30p

### customise my rice

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

## extras

### 308 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

### 306 kimchee 1

spicy fermented cabbage + radish with garlic

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

### 304 asian pickles 1

### 303 chillies 1

### 309 pickled ginger 1

### 302 miso soup + asian pickles 2

### 204 extra sauce 1

katsu curry | firecracker | raisukaree | raisukatsu



90

## teppanyaki

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

### new saku saku soba

soba noodles cooked in sweet amai sauce with egg, beansprouts, leeks and chunky spring onion, topped with chilli and drizzled with spicy teriyaki sauce

### 50 crispy shredded duck † 20

### 52 crispy pulled shiitake (v) 15.5

### yaki soba

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

### 40 chicken + prawn 16

### 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 onion, topped with mint, coriander, fried onions and a fresh lime wedge

### 48 chicken + prawn 16

### 47 yasai | tofu (v) 14.5

### 1147 yasai | tofu egg removed to make vegan 14.5

### teriyaki soba

soba noodles cooked in teriyaki sauce + curry oil with mangetout, bok choy, onion, chilli and beansprouts, topped with coriander + sesame seeds

### 45 premium cut steak 20

### 46 salmon † 19

### 49 chicken 17

### 42 yaki udon 16

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

### 44 ginger chicken udon 16

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

### customise my noodles

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

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

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



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(v) vegetarian

(vg) vegan

new

refreshed

may contain shell or small bones