

# refreshing juices

nutrient powerhouses squeezed and freshly poured

see drinks menu for our full range of drinks



large 7 | regular 6.5

**11 positive**  
pineapple, lime, spinach, cucumber, apple

**14 power**  
spinach, apple, fresh ginger

**15 up-beet**  
beetroot, red pepper, cucumber, fresh ginger, apple

**03 orange (v)**  
orange juice, pure + simple

**05 high five (v)**  
melon, pineapple, lemon, apple, orange juice

**08 tropical (v)**  
mango, apple, orange juice

# how to wagamama

whether you're crowded round the bench with your friends, treating the little ones to their favourite bowl, or having a quick bite by yourself, we're here for it

make it your own by doubling up on protein, taking off the garnish, or swapping out different types of rice or noodles, whether it's a preference or an allergy, just ask our team and they'll be happy to help

our food is made fresh to order, and we bring it out as soon as it's ready, meaning sometimes your food may arrive at different times. **got little ones?** don't worry, we'll make sure their meal comes out first

try our **breakfast** at the bench

**shareables** to start your meal, to snack on or to share with your group

nourish yourself with **the main event**

order iconic wagamama **mini meals** for your little ones

just make sure you're signed up to **soul club** so you can enjoy a welcome edamame on us when you spend £12. ts+cs apply

# breakfast

served until 11am daily



## bright bowls

**165 açai bowl 8.2**  
two scoops of sweet açai sorbet topped with banana, strawberries, toasted soya wowbutter, crunchy granola

**170 pancakes with ice cream (v) 8.8**  
three pancakes topped with mixed fruit and a scoop each of matcha + ube vegan ice cream, agave syrup, icing sugar, fresh mint



## english breakfast

**262 new recipe big breakfast 16**  
streaky bacon, sausages and eggs cooked fried, scrambled or tea-stained, served with a grilled tomato, hash browns, teriyaki mushrooms, baked beans, white or malted bloomer toast

**263 new recipe big vegan breakfast 14.9**  
vegan bacon + vegan sausages served with a grilled tomato, hash browns, seasoned smashed avo with edamame + tofu, teriyaki mushrooms + spinach, baked beans, white or malted bloomer toast

choose your sauce  
**ketchup (vg)** | **sriracha ketchup (vg)**  
**sriracha mayo (vg)** | **brown sauce (v)**

## on toast

**180 new recipe teriyaki beans 8.8**  
white or malted bloomer toast topped with edamame + baked beans in teriyaki sauce, garnished with coriander + red chilli  
**add streaky bacon + sausage for £3.5**

**185 new recipe mackerel + egg 11.9**  
white or malted bloomer toast topped with mackerel + tea-stained egg, 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 11.9**  
**176 two tea-stained eggs (v) 10.3**  
**186 teriyaki mixed mushrooms 9.8**

## morning bao buns

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

**171 new recipe streaky bacon 9.3**

**172 new recipe sausage 9.3**

**173 new recipe vegan sausage + mushrooms 8.8**

**174 new recipe vegan bacon + mushrooms 8.8**

add a fried egg for £1.5

choose your sauce  
**ketchup (vg)** | **sriracha ketchup (vg)**  
**sriracha mayo (vg)** | **brown sauce (v)**

## asian-style eggs

**196 eggs royale 12.9**  
steamed bao bun topped with two tea-stained eggs, smoked salmon and katsu hollandaise, garnished with coriander + shichimi spice

**195 eggs benedict 12.4**  
steamed bao bun topped with two tea-stained eggs, ham and katsu hollandaise, garnished with coriander + shichimi spice

**194 eggs florentine (v) 11.9**  
steamed bao bun topped with two tea-stained eggs, wilted spinach, mixed mushrooms and katsu hollandaise, garnished with coriander + shichimi spice

**japanese omelette**  
a japanese inspired omelette filled with shiitake mushrooms, savoy cabbage and leek, topped with spring onion, chilli and vegan mayo

**156 chicken, prawn and bacon 12.4**  
topped with bonito flakes

**166 yasai (v) 10.3**

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

**katsu curry**

**71 chicken 16.5**

**72 yasai** | sweet potato, aubergine and butternut squash **15.5**

**1171 vegatsu 16**

**20 grilled chicken ramen 15.5**

**yaki soba**

**40 chicken + prawn 16.7**

**41 yasai** | mushroom (v) **14**

**1141 yasai** | mushroom **14**

see full dish descriptions inside the menu

## extras

**330 two rashers of vegan bacon 2.6**

**329 two vegan sausages 3**

**757 hash brown 2**

**311 sriracha ketchup 1**

**761 three rashers of streaky bacon 3**

**751 two sausages 3.6**

**756 two slices of toast (v) 3.1**  
white or malted bloomer with butter

**754 jam, honey, marmalade (v) 1.6**



from bowl to soul  
non-calorie

wagamama

served from 8am daily

# shareables

## something lighter

flavour packed snacking

### 104 edamame, your way 5.5

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

### 214 new koko ‘prawn’ crackers 3.5

asian-style crackers tossed in a coconut, chilli and lime salt. served with a sweet chilli sauce on the side

### 215 new rainbow pickles 4.5

mooli, cucumber, aubergine, turnip, pickled in a sweet + sour vinegar

### 302 new recipe miso soup 4.5

white miso broth with silken tofu, wakame and spring onion. add a side of mixed pickles

### 126 wok-fried greens 6

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

### 108 chicken yakitori 9.5

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

## gyoza

five tasty dumplings + dipping sauce

### 98 beef brisket + kimchee 9.5

steamed and served with a zingy yuzu dipping sauce

### 99 duck 9.3

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

### 100 chicken 8.5

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

### 102 edamame, truffle and pulled shiitake (v) 8.5

steamed and served with a zingy yuzu dipping sauce

### 101 yasai | vegetable 7.5

steamed green gyoza served with a spiced vinegar dipping sauce

(v) vegetarian (vg) vegan new new recipe 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. full allergen + nutritional information can be found at wagamama.com/allergen-information

## to dip

tear, dip, share

### new hot honey fried chicken 9.5

coated in a hot honey and your choice of sauce. topped with mixed pickles and served with a zesty vegan mayo on the side

### 207 yuzu

### 208 teriyaki

### 209 firecracker

### new hot sweet fried vegan chicken 9.5

coated in sticky agave and your choice of sauce. topped with mixed pickles and served with a zesty vegan mayo on the side

### 217 yuzu

### 218 teriyaki

### 219 firecracker

### 107 chilli squid 10

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

### 103 ebi katsu 9

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

### 121 crispy chilli mushrooms 8

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

### 111 roti + raisukatsu 7

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

## a bite of umami

small plates with big flavours

### 94 tama squid 10

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

### 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

### crispy otsumami

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

### 118 sashimi salmon 8.5

### 119 pulled shiitake 7.5

### 110 bang bang cauliflower 7

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

## bao buns

two generously filled fluffy baos

### 113 korean barbecue beef 9.5

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

### 115 pork + panko apple 9.5

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

### 116 hoisin pulled duck 9.5

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

### 114 mixed mushrooms 8.2

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

# the main event



## iconic wagamama curries

irresistible flavours ranging from mild to fiery

### firecracker

bold + fiery. mangetout, peppers, onion, hot red chillies. a dome of white rice, sesame seeds, shichimi, lime

### 93 prawn 18

### 92 chicken 17

### 91 tofu 14.7

### raisukaree

mild + warming. coconut curry sauce. mangetout, peppers, onion. a dome of white rice, chilli, coriander, sesame seeds, lime

### 79 prawn 18

### 75 chicken 17

### 76 tofu 14.7

### katsu

iconic japanese flavours. chicken or vegetables coated in crispy panko breadcrumbs. sticky white rice, aromatic katsu curry sauce. dressed side salad, pickles

### 71 chicken 16.5

### 72 yasai | sweet potato, aubergine and butternut squash 15.5

### 1171 vegatsu 16

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

### make your katsu hot for 30p

\* a little lighter

### coconut kare

rich + citrusy with a hint of chilli, tenderstem broccoli, fine beans, squash, a dome of white rice, asian slaw, pea shoots, lime

### 67 succulent hoki fish 19.5

### 65 marinated chicken thigh 18

### 64 new tender vegan chicken 15

### customise my dish

#### steamed rice

/ brown (vg)

/ white (vg)

/ sticky white (vg)

#### want to double up on protein?

speak to your server

## collab spotlight

### new wagamama x spoons

#### crispy sambal fry

made in collaboration with supper club legend, rahel aka spoons

lightly battered chicken or firm tofu coated in garlic + red pepper powder, mild tomato sambal, vibrant pickled slaw, coconut rice, chilled turmeric-stained egg, amai sauce on the side

### 278 fried geprek chicken 17.5

### 276 yasai | fried firm tofu (v) 15.5

### 11276 yasai | fried firm tofu 15.5

egg removed to make vegan



## donburi rice bowls

flavour packed + protein topped rice bowls

### 89 grilled duck donburi 12

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

### teriyaki donburi

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

### 69 beef brisket 18.5

### 70 chicken 16.5

\* a little lighter

### gochujang rice bowl

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

### 56 chicken 16.5

### 58 silken tofu 14

### 230 shu's 'shio' chicken 15.5

#### shu han lee collaboration

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

### customise my dish

#### steamed rice

/ brown (vg)

/ white (vg)

/ sticky white (vg)

#### want to double up on protein?

speak to your server



## vibrant salads

brighter bowls of goodness

### 84 thai beef salad 18.5

tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce, asian slaw, beetroot, red radish, edamame beans, crushed sunflower seeds, chilli, turmeric dressing

### koyo bowl

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

### 242 salmon 16

### 241 pulled shiitake 13.5

### 74 chicken katsu salad 15

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

## ramen + hot pots

a warming bowl of comfort

### 30 tantanmen beef brisket ramen 20

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

### 31 shirodashi pork belly ramen 18

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

### 25 chilli chicken ramen 16

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

### 23 kare burosu ramen 15.5

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

### korean-style hot pots

a korean inspired broth with soft + silky teokbokki, butternut squash, mangetout, bok choy, kimchee, red onion, red chilli, chilli oil

### 32 teriyaki beef brisket 20

### 33 chicken 16.5

### 34 tofu 14

\* a little lighter

### 20 grilled chicken ramen 15.5

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

### customise my dish

#### broth

/ light - vegetable (vg) or chicken

/ spicy - vegetable (vg) or chicken with chilli

/ rich - reduced chicken broth with dashi + miso

#### want to double up on protein?

speak to your server



## teppanyaki noodles

noodles, protein and veg sizzling from the grill

### saku saku soba

soba noodles cooked in sweet amai sauce, egg, beansprouts, leek, chunky spring onion, chilli, spicy teriyaki sauce

### 50 crispy shredded duck 22.5

### 52 crispy pulled shiitake (v) 16

### yaki soba

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

### 40 chicken + prawn 16.7

### 41 yasai | mushroom (v) 14

### 1141 yasai | mushroom 14

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

### teriyaki soba

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

### 45 premium cut steak 23

### 46 salmon 21.5

### 49 chicken 18

\* a little lighter

### new recipe pad thai

rice noodles cooked in amai sauce with egg, beansprouts, leek, chilli, onion, mint, coriander, fried onions, lime

### 48 marinated chicken + prawn 17

### 47 yasai | firm tofu (v) 15

### 1147 yasai | firm tofu egg removed to make vegan 15

### 42 yaki udon 17

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

### 44 ginger chicken udon 17

udon noodles cooked with marinated chicken, egg, mangetout, chilli, beansprouts, onion, pickled ginger, coriander

### customise my dish

#### noodles

/ soba - thin, contains wheat + egg

/ udon - thick, contains wheat (vg)

/ rice noodles - thin + flat (vg)

#### want to double up on protein?

speak to your server

## 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

### 303 chillies 1

### 304 katsu pickles 1

### 309 pickled ginger 1

### 204 extra sauce 1

katsu curry | firecracker | raisukaree | raisukatsu