

refreshing juices

nutrient powerhouses squeezed and freshly poured

see drinks menu for our full range of drinks



large 6 | regular 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 **brunch** 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

brunch

served until 2:30pm daily



a little lighter

165 açai bowl 7.5
two scoops of sweet açai sorbet topped with banana, strawberries, toasted soya wowbutter, 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, crushed sunflower seeds



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, 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, white or malted bloomer toast

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

182 eggs seoul-style (v) 8
two slices of white or malted bloomer toast topped with two fried eggs, sweet + umami korean inspired sauce, red pepper powder, spring onion, red chilli

japanese-style french 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 + a sprig of lemon balm



cocktails, matcha, coffees and juices.
see our drinks menu for the full range

morning 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 + 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, rich toffee sauce, a dusting of icing sugar, a sprig of lemon balm

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 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)**

on the side

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

756 two slices of toast (v) 2
white or malted bloomer, with butter

754 jam, honey, marmalade (v) 50p

it's never too early for...

104 edamame, your way 4.9
salt / chilli + garlic salt

99 duck gyoza 8

100 chicken gyoza 7.5

101 yasai | vegetable gyoza 7

katsu curry

71 chicken 14

72 yasai | sweet potato, aubergine and butternut squash 13.5

1171 vegatsu 14

20 grilled chicken ramen 14

yaki soba

40 chicken + prawn 15

41 yasai | mushroom (v) 12.5

1141 yasai | mushroom 12.5

see full dish descriptions inside the menu

from bowl to soul
non-calorie



wagamama

BR-MAIN-NO CAL-OCT24-01

served from 11am daily

shareables

something lighter

flavour packed snacking

104 **edamame, your way** 4.9
pop them out of their pod + enjoy.
salt / chilli + garlic salt

214 **new** **koko ‘prawn’ crackers** 2.5
asian-style crackers tossed in a coconut, chilli and lime salt.
served with a sweet chilli sauce on the side

215 **new** **rainbow pickles** 3
mooli, cucumber, aubergine, turnip, pickled in a
sweet + sour vinegar

302 **new recipe** **miso soup** 3.5
white miso broth with silken tofu, wakame and spring onion.
add a side of mixed pickles

126 **wok-fried greens** 5.5
crunchy tenderstem broccoli, fine beans and mangetout.
cooked in a flavourful garlic + soy sauce

96 **prawn kushiyaki** 7.5
three grilled prawn skewers marinated in lemongrass + chilli.
served with a caramelised lime

108 **chicken yakitori** 8.5
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** 8
steamed and served with a zingy yuzu
dipping sauce

99 **duck ?** 8
fried until crispy and served with a sweet
cherry hoisin dipping sauce

100 **chicken** 7.5
steamed and served with a chilli, soy and sesame
dipping sauce

102 **edamame, truffle and pulled shiitake** (v) 7.5
steamed and served with a zingy yuzu
dipping sauce

101 **yasai | vegetable** 7
steamed green gyoza served with a
spiced vinegar dipping sauce

(v) vegetarian **new** (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
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
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** 8.5
our iconic crispy fried squid tossed in shichimi spice.
served with a chilli + coriander dipping sauce

103 **ebi katsu** 8
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** 7
coated + fried crunchy oyster mushrooms. dusted with red pepper
powder. served with a chilli + coriander dipping sauce

111 **roti + raisukatsu** 6
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** 9
crispy fried squid balls drizzled with okonomiyaki sauce
+ vegan mayo. topped with seaweed + bonito flakes

109 **vegan k-dogs** 7.5
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 ?** 7.5
119 **pulled shiitake** 6.5

110 **bang bang cauliflower** 6
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** 8
slow-cooked barbecue beef brisket with red onion,
freshly pickled asian slaw and sriracha vegan mayo

115 **pork + panko apple** 8
slow-cooked pork belly with crispy panko-coated apple,
sriracha and vegan mayo. topped with coriander

116 **hoisin pulled duck ?** 8
pulled duck in a sweet cherry hoisin sauce
with cucumber + vegan mayo

114 **mixed mushrooms** 7.5
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** 16
92 **chicken** 15.5
91 **tofu** 13

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

79 **prawn** 16
75 **chicken** 15.5
76 **tofu** 13

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** 14
72 **yasai | sweet potato, aubergine**
and butternut squash 13.5

1171 **vegatsu** 14
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 ?** 17.5
65 **marinated chicken thigh** 16
64 **new** **tender vegan chicken** 14

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** 15
276 **yasai | fried firm tofu** (v) 13.5
11276 **yasai | fried firm tofu** 13.5
egg removed to make vegan



donburi rice bowls

flavour packed + protein topped rice bowls

89 **grilled duck donburi ?** 19
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** 16.5
70 **chicken** 14.5

* 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** 15
58 **silken tofu** 12.5

230 **shu’s ‘shioik’ chicken** 14
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** 16.5
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 ?** 14.5
241 **pulled shiitake** 12

74 **chicken katsu salad** 13.5
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** 17.5
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** 16
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** 14.5
marinated chicken breast + ramen noodles in a spicy chicken
broth, onion, beansprouts, coriander, chilli, lime

23 **kare burosu ramen** 14
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** 17.5
33 **chicken** 15
34 **tofu** 12.5

20 **grilled chicken ramen** 14
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 ?** 19
52 **crispy pulled shiitake** (v) 14.5

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

40 **chicken + prawn** 15
41 **yasai | mushroom** (v) 12.5
1141 **yasai | mushroom** 12.5

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** 19.5
46 **salmon ?** 18
49 **chicken** 15.5

* 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** 15
47 **yasai | firm tofu** (v) 13.5
1147 **yasai | firm tofu** egg removed to make vegan 13.5

42 **yaki udon** 15
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** 15
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

