

refreshing juices

nutrient powerhouses squeezed and freshly poured

see drinks menu for our full range of drinks



large 7.5 | regular 7

11 positive
pineapple, lime, spinach, cucumber, apple 184/129 kcal

14 power
spinach, apple, fresh ginger 188/139 kcal

15 up-beet
beetroot, red pepper, cucumber, fresh ginger, apple 202/144 kcal

03 orange (v)
orange juice, pure + simple 206/146 kcal

05 high five (v)
melon, pineapple, lemon, apple, orange juice 202/136 kcal

08 tropical (v)
mango, apple, orange juice 203/144 kcal

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 gift on us when you spend £12. ts+cs apply

breakfast

served until 11am daily



bright bowls

165 açaí bowl 8.5
two scoops of sweet açaí sorbet topped with banana, strawberries, toasted soya wowbutter, crunchy granola 453 kcal

170 pancakes with ice cream (v) 9
three pancakes topped with mixed fruit and a scoop each of matcha + ube vegan ice cream, agave syrup, icing sugar, fresh mint 631 kcal



english breakfast

262 new recipe big breakfast 16.2
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 1392 kcal based on fried eggs + white toast

263 new recipe big vegan breakfast 15
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 843 kcal based on white toast

choose your sauce
ketchup (vg) 20 kcal | **sriracha ketchup (vg)** 47 kcal
sriracha mayo (vg) 66 kcal | **brown sauce (v)** 18 kcal

on toast

180 new recipe teriyaki beans 9
white or malted bloomer toast topped with edamame + baked beans in teriyaki sauce, garnished with coriander + red chilli
white 300 kcal / malted 299 kcal
add streaky bacon + sausage for £3.5 285 kcal

185 new recipe mackerel + egg 12
white or malted bloomer toast topped with mackerel + tea-stained egg, garnished with coriander + red chilli
white 519 kcal / malted 518 kcal

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 12
white 398 kcal / malted 397 kcal

176 two tea-stained eggs (v) 10.5
white 362 kcal / malted 361 kcal

186 teriyaki mixed mushrooms 10
white 359 kcal / malted 358 kcal

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 9.5
bao 368 kcal / white 441 kcal / malted 439 kcal

172 new recipe sausage 9.5
bao 366 kcal / white 439 kcal / malted 437 kcal

173 new recipe vegan sausage + mushrooms 9
bao 361 kcal / white 434 kcal / malted 432 kcal

174 new recipe vegan bacon + mushrooms 9
bao 302 kcal / white 375 kcal / malted 373 kcal

add a fried egg for £1.5 121 kcal

choose your sauce
ketchup (vg) 15 kcal | **sriracha ketchup (vg)** 32 kcal
sriracha mayo (vg) 44 kcal | **brown sauce (v)** 12 kcal

asian-style eggs

186 eggs royale 13
steamed bao bun topped with two tea-stained eggs, smoked salmon and katsu hollandaise, garnished with coriander + shichimi spice 518 kcal

195 eggs benedict 12.5
steamed bao bun topped with two tea-stained eggs, ham and katsu hollandaise, garnished with coriander + shichimi spice 480 kcal

184 eggs florentine (v) 12
steamed bao bun topped with two tea-stained eggs, wilted spinach, mixed mushrooms and katsu hollandaise, garnished with coriander + shichimi spice 570 kcal

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 596 kcal 12.5
topped with bonito flakes

166 yasai (v) 374 kcal 10.5

it's never too early for...

katsu curry

71 chicken 987 kcal 16.5

72 yasai | sweet potato, aubergine and butternut squash 1214 kcal 15.5

1171 vegatsu 1164 kcal 16

20 grilled chicken ramen 490 kcal 15.7

yaki soba

40 chicken + prawn 781 kcal 17

41 yasai | mushroom (v) 737 kcal 14.2

1141 yasai | mushroom 540 kcal 14.2

see full dish descriptions inside the menu

extras

330 two rashers of vegan bacon 35 kcal 2.7

329 two vegan sausages 149 kcal 3

757 hash brown 108 kcal 2

311 sriracha ketchup 47 kcal 1

761 three rashers of streaky bacon 215 kcal 3

751 two sausages 283 kcal 3.7

756 two slices of toast (v) 3.1
white (343 kcal) or malted bloomer (341 kcal) with butter

754 jam, honey, marmalade (v) 1.7
77 kcal / 82 kcal / 76 kcal

FSC logo

Carbon logo

adults need around 2000 kcal a day

APT-MAIN-DEC24-01



wagamama

from bowl to soul

served from 8:00am daily

shareables

something lighter

flavour packed snacking

104 **edamame, your way** 5.5

pop them out of their pod + enjoy.
salt 280 kcal / chilli + garlic salt 287 kcal

214 **new** **koko ‘prawn’ crackers** 3.7

asian-style crackers tossed in a coconut, chilli and lime salt.
served with a sweet chilli sauce on the side 231 kcal

215 **new** **rainbow pickles** 4.5

mooli, cucumber, aubergine, turnip, pickled in a
sweet + sour vinegar 56 kcal

302 **new recipe** **miso soup** 4.5

white miso broth with silken tofu, wakame and spring onion 40 kcal
add a side of mixed pickles 16 kcal

126 **wok-fried greens** 6.2

crunchy tenderstem broccoli, fine beans and mangetout.
cooked in a flavourful garlic + soy sauce 163 kcal

96 **prawn kushiyaki** 8.7

three grilled prawn skewers marinated in lemongrass + chilli.
served with a caramelised lime 173 kcal

108 **chicken yakitori** 9.7

four marinated chicken skewers glazed with a sticky miso sauce.
garnished with coriander cress + sesame seeds 269 kcal

gyoza

five tasty dumplings + dipping sauce

98 **beef brisket + kimchee** 9.7

steamed and served with a zingy yuzu
dipping sauce 228 kcal

99 **duck** 9.5

fried until crispy and served with a sweet
cherry hoisin dipping sauce 333 kcal

100 **chicken** 8.7

steamed and served with a chilli, soy and sesame
dipping sauce 195 kcal

101 **yasai | vegetable** 7.7

steamed green gyoza served with a
spiced vinegar dipping sauce 208 kcal

(v) vegetarian (vg) vegan **new**

new recipe **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. adults need around 2000 kcal a day

to dip

tear. dip. share

new **hot honey fried chicken** 10

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** 764 kcal

208 **teriyaki** 779 kcal

209 **firecracker** 824 kcal

new **hot sweet fried**

vegan chicken 10

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** 793 kcal

218 **teriyaki** 808 kcal

219 **firecracker** 853 kcal

107 **chilli squid** 10.2

our iconic crispy fried squid tossed in shichimi spice.
served with a chilli + coriander dipping sauce 400 kcal

103 **ebi katsu** 9.2

butterflied prawns coated in crispy panko breadcrumbs.
topped with fresh coriander + a lime wedge. served with
a chilli + garlic dipping sauce 294 kcal

111 **roti + raisukatsu** 7.2

crisp + flaky asian flatbread warmed on the grill.
served alongside our aromatic raisukatsu sauce.
drizzled with chilli oil 699 kcal

a bite of umami

small plates with big flavours

94 **tama squid** 10.2

crispy fried squid balls drizzled with okonomiyaki sauce
+ vegan mayo. topped with seaweed + bonito flakes 403 kcal

109 **vegan k-dogs** 8.7

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 590 kcal

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** 7 463 kcal 8.7

119 **pulled shiitake** 539 kcal 7.7

110 **bang bang cauliflower** 7.2

crispy cauliflower coated in our spicy firecracker sauce
with red + spring onion. topped with fresh
ginger + coriander 448 kcal

bao buns

two generously filled fluffy baus

113 **korean barbecue beef** 9.7

slow-cooked barbecue beef brisket with red onion,
freshly pickled asian slaw and sriracha vegan mayo 296 kcal

115 **pork + panko apple** 9.7

slow-cooked pork belly with crispy panko-coated apple,
sriracha and vegan mayo. topped with coriander 450 kcal

116 **hoisin pulled duck** 9.7

pulled duck in a sweet cherry hoisin sauce
with cucumber + vegan mayo 449 kcal

114 **mixed mushrooms** 8.5

mixed mushrooms with crispy panko-coated
aubergine + vegan mayo. topped with coriander 396 kcal

the main event

67

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** 1097 kcal 18.2

92 **chicken** 1186 kcal 17.2

91 **tofu** 1199 kcal 15

raisukaree

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

79 **prawn** 1035 kcal 18.2

75 **chicken** 1094 kcal 17.2

76 **tofu** 1137 kcal 15

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** 987 kcal 16.5

72 **yasai | sweet potato, aubergine**

and butternut squash 1214 kcal 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 1164 kcal

make your katsu hot for sop 123 kcal

*** 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** 780 kcal 19.7

65 **marinated chicken thigh** 853 kcal 18.2

64 **new** **tender vegan chicken** 864 kcal 15.2

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** 790 kcal 17.7

276 **yasai | fried firm tofu (v)** 796 kcal 15.7

11276 **yasai | fried firm tofu** 758 kcal 15.7

egg removed to make vegan

69

donburi rice bowls

flavour packed + protein topped rice bowls

88 **grilled duck donburi** 7 22

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 1149 kcal

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** 842 kcal 18.7

70 **chicken** 841 kcal 16.7

*** 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** 816 kcal 16.7

58 **silken tofu** 780 kcal 14.2

230 **shu's ‘shioik’ chicken** 15.7

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 469 kcal

customise my dish

steamed rice

/ brown (vg)

/ white (vg)

/ sticky white (vg)

want to double up on protein?

speak to your server



84

vibrant salads

brighter bowls of goodness

84 **thai beef salad** 18.7

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 475 kcal

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** 461 kcal 16.2

241 **pulled shiitake** 768 kcal 13.7

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 565 kcal

ramen + hot pots

a warming bowl of comfort

30 **tantanmen beef brisket ramen** 20.2

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 716 kcal

31 **shirodashi pork belly ramen** 18.2

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 762 kcal

25 **chilli chicken ramen** 16.2

marinated chicken breast + ramen noodles in a spicy chicken
broth, onion, beansprouts, coriander, chilli, lime 606 kcal

23 **kare burosu ramen** 15.7

shichimi-coated silken tofu + udon noodles in a curried
vegetable broth, wok-fried mixed mushrooms, pea shoots,
shredded carrots, chilli, coriander 693 kcal

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** 763 kcal 20.5

33 **chicken** 702 kcal 16.7

34 **tofu** 572 kcal 14.2

*** a little lighter**

20 **grilled chicken ramen** 15.7

marinated chicken breast + ramen noodles in a rich chicken
broth, pea shoots, menma, spring onion 490 kcal

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



30



50

teppanyaki noodles

noodles, protein and veg sizzling from the grill

50 **saku saku duck soba** 23

soba noodles cooked in sweet amai sauce, crispy shredded duck, egg,
beansprouts, leek, chunky spring onion, chilli, spicy teriyaki sauce 908 kcal

yaki soba

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

40 **chicken + prawn** 781 kcal 17

41 **yasai | mushroom (v)** 737 kcal 14.2

1141 **yasai | mushroom** 14.2

egg removed to make vegan. choose from udon (608 kcal)
or rice noodles (540 kcal)

teriyaki soba

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

45 **premium cut steak** 856 kcal 23

46 **salmon** 961 kcal 22

49 **chicken** 840 kcal 18.2

*** 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** 789 kcal 17.2

47 **yasai | firm tofu (v)** 836 kcal 15.2

1147 **yasai | firm tofu** egg removed to make vegan 773 kcal 15.2

42 **yaki udon** 17.2

udon noodles cooked with chicken + prawns, egg, curry oil,
beansprouts, leek, mushrooms, peppers, crispy fried onions,
pickled ginger, sesame seeds, bonito flakes 721 kcal

44 **ginger chicken udon** 17.2

udon noodles cooked with marinated chicken, egg, mangetout,
chilli, beansprouts, onion, pickled ginger, coriander 764 kcal

customise my dish

noodles

/ soba - thin, contains wheat + egg

/ udon - thick, contains wheat (vg)

/ rice bowls - 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 83 kcal

306 **kimchee** 1

spicy fermented cabbage + radish with garlic 12 kcal

305 **tea-stained egg (v)** 69 kcal 1.5

303 **chillies** 3 kcal 1

304 **katsu pickles** 5 kcal 1

309 **pickled ginger** 3 kcal 1

204 **extra sauce** 1

katsu curry | firecracker | raisukaree | raisukatsu

222 kcal 269 kcal 310 kcal 157 kcal

308

306

305