

# how to breakfast at wagamama served until 12noon

welcome to wagamama. a place for positive eating for positive living.  
food that satisfies the senses, inspired by the east and west

classic breakfast dishes to comfort the soul, each made the wagamama way.  
fresh juices to nourish the body. squeezed, pulped and poured fresh for you

our kitchen's open, like our minds. we cook with flavour, heat and love.  
join us and start the day fresh

## 155 | **kedgeree** 🌱 **8.50**

flaked smoked haddock, leek and spring onion folded through sticky white rice and our katsu curry sauce. topped with a free-range, soft poached egg

## 157 | **sausage katsu stack** **6.50**

seasoned pork sausage coated in panko breadcrumbs drizzled with sriracha ketchup and japanese mayonnaise. stacked with spinach and two free-range poached eggs

## 195 | **eggs benedict** **8.95**

two free-range poached eggs dressed in a rich hollandaise sauce. served on a lightly toasted, asian steamed bun with wiltshire ham. sprinkled with shichimi

## 196 | **eggs royale** 🌱 **9.50**

two free-range poached eggs dressed in a rich hollandaise sauce. served on a lightly toasted, asian steamed bun with smoked salmon and fresh samphire

## 194 | **eggs florentine** **8.50**

two free-range poached eggs dressed in a rich hollandaise sauce. served on a lightly toasted, asian steamed bun with wilted spinach and sliced, grilled mushrooms

## 156 | **okonomiyaki** **7.95**

a japanese inspired omelette made with bacon, chicken, prawns, shiitake mushrooms, red cabbage and leek. dressed with traditional japanese sauces and garnishes

## 166 | **yasai okonomiyaki (v)** **6.95**

a japanese-inspired omelette made with shiitake mushrooms, red cabbage and leek. dressed with traditional japanese sauces and garnishes

## roti breakfast wraps

rotis are a thai flatbread. each one is filled with spinach, a nori omelette, sriracha ketchup and rolled up with a choice of

### 171 | **bacon** **4.95**

### 172 | **sausage** **4.95**

## 162 | **the english breakfast** **9.75**

a wagamama take on the british classic. two rashers of back bacon, sausages, grilled tomato, wilted spinach, sautéed sweet potato and shiitake mushrooms. with two free-range eggs; fried, poached or scrambled



162



195

## breakfast bowls

begin the day with a nourishing start. fruits, grains and breads from bowl to soul

## 170 | **apple and goji pancakes (v)** **5.95**

fluffy pancakes made with shredded apple and goji berries, dusted with icing sugar and drizzled with rice syrup. served with a fresh fruit salad

## 160 | **coconut porridge (v)** **4.95**

creamy porridge made with coconut milk and served with a fresh fruit salad

## 168 | **fruit and yoghurt bowl (v)** **4.95**

creamy yoghurt topped with pineapple, kiwi, apple, pear, passion fruit, blueberries and lime. sprinkled with a mix of toasted seeds, goji berries and raisins

## 167 | **crunchy granola bowl (v)** **4.95**

toasted granola and creamy yoghurt topped with pineapple, kiwi, apple, pear, passion fruit, blueberries and a squeeze of lime. sprinkled with raisins and goji berries

## 176 | **avocado on toast (v)** **7.25**

a lightly dressed mix of avocado and chopped tomato served on a slice of toasted white bloomer. topped with two free-range poached eggs

## extras make your meal even better

### 753 | **grilled tomato (v)** **1.00**

### 750 | **bacon** **2.00**

### 751 | **sausages** **2.00**

### 756 | **toast (v)** **2.00**

two slices of either white or wholemeal

### 754 | **jam, honey, marmalade or nutella** 🌱 **1.00**

# sides

order one with your main dish or a few to share

our main menu is available all day from 8am

- 104 | **edamame (v)**  
steamed edamame beans. served with salt or chilli garlic salt
- 106 | **wok-fried greens (v)**  
tenderstem broccoli and bok choy, stir-fried in a garlic and soy sauce
- 109 | **raw salad (v)**  
mixed leaves, red onion, mooli and carrot, garnished with fried shallots and served with the wagamama house dressing
- 97 | **pork ribs**  
in a korean barbecue sauce with mixed sesame seeds
- 96 | **lollipop prawn kushiyaki**  
skewers of grilled prawns marinated in lemongrass, lime and chilli. served with a caramelised lime
- 108 | **tori kara age**  
seasoned, crispy chicken pieces served with a spiced sesame and soy sauce
- 107 | **chilli squid**  
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce
- 103 | **ebi katsu**  
crispy fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce. garnished with lime
- duck wraps ?**  
shredded crispy duck served with cucumber and spring onions
- 116 | **asian pancakes and cherry hoisin**
- 117 | **lettuce wrap and tamari sauce**

- 4.45 111 | **mushroom onigiri (v)** 5.60  
balls of sticky rice with mushroom, deep-fried in panko breadcrumbs. served with a spicy chilli and garlic sauce
- 4.45 **hirata steamed bun**  
a fluffy, asian bun served with japanese mayonnaise and coriander
- 3.60 115 | **pork belly and panko apple** 4.65  
113 | **korean barbecue beef and red onion** 4.65

## 6.75 gyoza five tasty dumplings, filled with goodness

- 6.35 **steamed**  
served grilled and with a dipping sauce
- 5.60 101 | **yasai | vegetable (v)** 5.75  
100 | **chicken** 5.95  
105 | **pulled pork** 5.95
- 5.95 **fried**  
served with a dipping sauce
- 99 | **duck** 5.95  
102 | **prawn** 5.95



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# ramen

## meet the dish

our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes, all served in a traditional black bowl

## make it your own

noodles are the heart of a ramen but the soul of the bowl is the broth. choose from

**spicy** | a light chicken or vegetable broth infused with chilli

**light** | a light chicken or vegetable broth

**rich** | a reduced chicken broth with dashi and miso

- 20 | **chicken ramen** 9.75  
noodles in a chicken broth topped with grilled chicken, seasonal greens, menma and spring onions
- chilli ramen**  
noodles in a spicy chicken broth topped with red onion, spring onions, beansprouts, chillies, coriander and fresh lime
- 25 | **chicken** 10.95  
24 | **sirloin steak** 12.95
- 21 | **wagamama ramen** 11.45  
grilled chicken, barbecue pork, prawns, chikuwa and mussels on top of noodles in a miso, ginger and chicken broth. topped with seasonal greens, wakame, menma and half a tea-stained egg
- 31 | **shirodashi ramen** 9.75  
slow cooked pork belly marinated in bulgogi sauce in a noodle and reduced chicken broth with dashi and miso. topped with pea shoots, menma, spring onions, wakame and half a tea-stained egg
- 22 | **grilled duck ramen ?** 12.95  
tender, boneless duck leg splashed with citrus ponzu sauce in a noodle and vegetable broth. dressed with chilli, pea shoots and coriander

- 9.75 26 | **seafood ramen ?** 13.50  
sea bream, grilled tiger prawns and breaded tilapia on top of noodles in a vegetable broth. garnished with pea shoots, wakame and samphire
- 28 | **yasai ramen (v)** 10.25  
traditional japanese omelette, crispy fried silken tofu and mixed mushrooms on top of noodles in a vegetable broth



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# curry

## meet the dish

curries, but not as you know them. we have a range of fresh curries, ranging from the mild and fragrant to spicier chilli dishes

### raisukaree

a mild coconut and citrus curry, with mangetout, peppers, red and spring onions. served with white rice, a sprinkle of mixed sesame seeds, red chillies, coriander and fresh lime

75 | **chicken**

11.45

79 | **prawn**

12.45

### surendra's curry

a rich, hot and spicy green curry made with jalapeño peppers, onions and ginger. topped with sweet potato straws and served with steamed rice. garnished with mixed sesame seeds

52 | **yasai** | vegetable (v)

9.95

53 | **chicken**

11.25

54 | **tilapia fish** 🐟

11.25

### katsu curry

chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice and a side salad

71 | **chicken**

10.25

72 | **yasai** | sweet potato, aubergine and butternut squash (v)

9.25

### firecracker

a fiery mix of mangetout, red and green peppers, onions and hot red chillies. served with steamed rice, sesame seeds, shichimi and fresh lime

92 | **chicken**

10.95

93 | **prawn**

11.95

## make it your own

want to try something different? swap your white rice for brown rice. it adds a slightly nutty flavour

### kare lomen

a rich coconut, chilli and lemongrass soup, filled with ramen noodles. topped with cucumber, beansprouts and coriander

80 | **chicken**

10.95

81 | **prawn**

11.95

### itame

rice noodles in a spicy green coconut and lemongrass soup topped with stir-fried beansprouts, red and spring onions, bok choy, peppers, mushrooms and chillies. garnished with coriander and lime

37 | **chicken**

10.95

39 | **prawn**

11.95

38 | **yasai** | tofu and vegetable (v)

9.95



# teppanyaki

## meet the dish

teppanyaki is a big plate of sizzling noodles, stir-fried by quickly turning them on a flat griddle. this means you get soft noodles and crunchy vegetables

### 42 | **yaki udon**

udon noodles in curry oil with chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms and peppers. garnished with fried shallots, pickled ginger and sesame seeds

9.50

### 44 | **ginger chicken udon**

9.95

udon noodles with ginger chicken, mangetout, egg, chillies, beansprouts and red onion. topped with pickled ginger and coriander

### **yaki soba**

soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds

41 | **yasai** | mushroom and vegetable (v)

8.25

40 | **chicken and prawn**

8.95

### **teriyaki soba**

soba noodles in curry oil, mangetout, bok choy, red onion, chillies and beansprouts in a teriyaki sauce. garnished with sesame seeds

46 | **salmon** 🐟

12.75

45 | **sirloin steak**

13.95

## make it your own

our noodles are always cooked fresh. you can choose whichever noodles you want in your teppanyaki

**soba/ramen noodles** | thin, wheat egg noodles

**udon noodles** | thick, white noodles without egg

**rice noodles** | flat, thin noodles without egg or wheat

### **pad thai** 🐟

rice noodles in an amai sauce with egg, beansprouts, leeks, chillies and red onion. garnished with fried shallots, peanuts, fresh herbs and lime

47 | **yasai** | tofu and vegetable (v)

9.45

48 | **chicken and prawn**

10.45



# omakase

our chef's special dishes fresh from the kitchen

## 87 | short rib ramen ?

tender beef short rib served on the bone on top of noodles in a chicken broth. finished with carrots, mangetout, red onion, sweet potato and pea shoots

13.95

## 86 | teriyaki lamb

grilled teriyaki lamb with mushrooms, asparagus, kale and mangetout served on a bed of soba noodles in a pea, herb and wasabi dressing

14.95

## 88 | steak bulgogi

marinated sirloin steak and miso-fried baby aubergine served on a bed of soba noodles, dressed in a sesame and bulgogi sauce. finished with spring onions, kimchee and half a tea-stained egg

13.50

## 84 | grilled tuna ?

seared tuna steak on a bed of quinoa, kale, red peppers, red onion and edamame beans. served with a miso cucumber and sesame seed salad

12.75

## 89 | grilled duck donburi ?

tender shredded duck leg in a spicy teriyaki sauce. served with carrots, mangetout, sweet potato and red onion on a bed of sticky japanese rice. finished with a crispy fried egg, shredded cucumber and spring onions. with a side of kimchee

13.95

## 90 | tamari chicken

wok-fried chicken, aduki beans, sweet potato, mangetout, red onion, tenderstem broccoli and carrots, cooked in garlic, ginger and tamari sauce. served with rice and topped with zasai chilli paste

11.50

## donburi

### meet the dish

a traditional dish, donburi is a big bowl of steamed rice that is stir-fried with chicken, beef or prawn and mixed vegetables. served with a pickled side

### make it your own

you can swap your brown rice for white rice. or if you are feeling bold, stir your pickles or kimchee straight into your donburi. it tastes best if you mix it all together as you eat

### cha han donburi

stir-fried brown rice with egg, mushrooms, mangetout, sweetcorn and spring onions. served with a side of japanese pickles

78 | **yasai** | tofu and vegetable (v)

8.45

77 | **chicken and prawn**

8.95

### teriyaki donburi

chicken or beef brisket in a teriyaki sauce served with sticky white rice, shredded carrots, pea shoots and onions garnished with sesame seeds and a side of kimchee

70 | **chicken**

9.95

69 | **beef brisket**

10.95



## salads

### warm chilli salad ?

stir-fried red peppers, mangetout, tenderstem broccoli and red onion on a bed of baby gem lettuce, dressed in a sweet chilli sauce, garnished with spring onions and cashew nuts

66 | **chicken**

9.95

63 | **yasai** | tofu and vegetable (v)

9.50

### 60 | sirloin and shiitake salad

10.95

sirloin steak with grilled shiitake mushrooms, carrots, mangetout, red onion, baby plum tomatoes and mixed leaves in a pea and herb dressing with a garnish of red amaranth

## extras

make your meal even better

303 | **chillies**

1.00

302 | **miso soup and japanese pickles**

1.95

304 | **japanese pickles**

1.00

305 | **a tea-stained egg**

1.00

306 | **kimchee**

1.00

307 | **zasai chilli paste**

1.50

? | may contain shell or small bones

? | contains nuts

(v) | vegetarian

for allergy and intolerance information please see reverse of menu

T5MAIN16-2

## fresh juices

squeezed, pulped and poured fresh for you

### 01 | raw

carrot, cucumber, tomato, orange and apple

### 02 | fruit

apple, orange and passion fruit

### 03 | orange

orange juice. pure and simple

### 04 | carrot

carrot with a hint of fresh ginger

### 06 | super green

apple, mint, celery and lime

### 07 | clean green

kiwi, avocado and apple

### 08 | tropical

mango, apple and orange

### 10 | blueberry spice

blueberry, apple and carrot with a taste of ginger

regular 3.50 large 4.50

### 11 | positive

pineapple, lime, spinach, cucumber and apple

### 13 | repair

kale, apple, lime and pear

### 14 | power

spinach, apple and ginger



## smoothies

regular 3.95 large 4.95

### 180 | banana

banana, apple and passion fruit blended with plain frozen yoghurt

### 182 | mango and chilli

mango blended with plain frozen yoghurt and a touch of chilli

### 183 | pineapple and coconut

pineapple, coconut and plain frozen yoghurt

## soft drinks

705 | coke / diet coke / coke zero 2.60

708 | sprite 2.60

715 | ginger beer 2.60

713 | sparkling mango and coconut 2.60

717 | appletiser 2.60

716 | sparkling elderflower 2.60

714 | cloudy lemonade reg 2.60 large 2.95

710 | peach iced tea reg 2.60 large 2.95

701 | 703 | still water reg 2.10 large 3.95

702 | 704 | sparkling water reg 2.10 large 3.95

## green tea



771 | free

please ask your server for the hot drinks menu

## beers

expertly crafted asian beer. a large bottle is perfect for sharing

601 | 602 | asahi | japan 330ml 3.95 660ml 6.95

613 | 614 | singha | thailand 330ml 3.95 630ml 6.95

611 | 612 | iki | japan 330ml 5.65 750ml 12.95

605 | kirin | japan 330ml 3.95 500ml 5.95

606 | lucky buddha | china 330ml 3.95

609 | hitachino nest beer | japan 330ml 4.95

626 | 627 | asahi draught | japan half pint 2.75 pint 4.95

## wine

### red

430 | merlot | lanyu 250ml glass 7.25 175ml glass 5.50

440 | tempranillo cabernet | fernando castro 750ml bottle 14.95 250ml glass 5.75 175ml glass 4.50

### white

410 | pinot grigio | sartori 750ml bottle 18.50 250ml glass 6.75 175ml glass 5.25

415 | airen chardonnay | viura 750ml bottle 14.95 250ml glass 5.75 175ml glass 4.50

420 | chenin blanc | cherry tree hill 750ml bottle 16.95 250ml glass 6.25 175ml glass 4.75

425 | sauvignon blanc | lanyu 750ml bottle 22.50 250ml glass 8.55 175ml glass 6.25

426 | marlborough sauvignon blanc | land made 750ml bottle 24.50 250ml glass 9.25 175ml glass 6.75

### rose

450 | pinot grigio blush | sartori 750ml bottle 19.45 250ml glass 6.95 175ml glass 5.50

### sparkling

460 | prosecco | villa domiziano spumante brut 750ml bottle 24.95 125ml glass 4.65

404 | 405 | champagne | veuve clicquot 375ml bottle 30.00 750ml bottle 55.00

### sake

501 | 502 | sho chiku bai 175ml for one 5.95 250ml to share 9.45

505 | plum wine 125ml 3.95

all wine is available in 125ml glass

### allergies and intolerances

if you have a food allergy, intolerance or sensitivity please let your server know before you order your food. they will be able to suggest the best dishes for you

please note there are some occasions in which our recipes change so it is always best to check with your server before ordering

### please note

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients. whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain

our staff receive 100% of tips



wagamama