

# brunch

served saturday and sunday  
from 10am until 3pm

## 173 | breakfast ramen

slow-cooked bulgogi pork belly and streaky bacon with noodles in a dashi broth. topped with two halves of a tea-stained egg, spinach and sriracha

## 156 | okonomiyaki

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

## 166 | yasai okonomiyaki (v)

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

## roti breakfast wrap

rolled asian flatbread filled with spinach, a nori omelette, sriracha ketchup. served with smashed avocado and chili

## 174 | bacon

## 175 | shiitake (v)

## 170 | apple and goji pancakes (v)

pancakes made with shredded apple and goji berries, dusted with powdered sugar and drizzled with rice syrup. topped with a fresh fruit salad

## 150 | yogurt + granola

crunchy granola with yogurt and a berry and ginger compote

## menus available

at wagamama, we like to offer choice and variety. we have a small, kid-friendly menu for our little noodlers, a gluten-free menu served all day, everyday and our main menu is available all day on saturday and sunday

for allergy and intolerance information  
please speak with your server

(v) vegetarian

🐚 may contain shell or small bones

\* consuming raw or undercooked foods may increase your risk of food borne illnesses

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welcome to wagamama. a place of positive eating for positive living. brunch that satisfies the senses, inspired by the flavors of japan

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classics to comfort the soul or something new for a sense of adventure.

juices to nourish the body. squeezed, pulped and poured fresh for you

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

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174

11

8



156

prices

