

wagamama

winter menu  
launch





this october, we'll show our guests that  
**there's no one way to wagamama**

a light bite at lunch, early dinner alone, or crowded around some shareables with friends. different moods require different styles of eating. this october, we want to show our guests what different eating missions we can serve at wagamama, inspiring guests to join us on the bench for more than their traditional main meal.

whether it's switching out the rice or the noodles, sticking to the shareables, or skipping the savoury and going straight to the sweet, **there's no one way to wagamama**

**menu launching 2 october 2024**



# what's new? | food

we have an amazing selection of new shareables + mains on our october menu, with some classic dishes also getting an exciting re-fresh. please see a selection of the new dishes below |

## shareables |



koko 'prawn' crackers vg



rainbow pickles vg



hot sweet fried vg chicken

- yuzu
- teriyaki
- firecracker



hot honey fried chicken

- yuzu
- teriyaki
- firecracker

## the main event |



coconut kare | a favourite dish on our menu since may 2024, we now welcome a tender vegan chicken version to the line up



wagamama x spoons | **crispy sambal fry** | made in collaboration with supper club legend, rahel aka spoons

- fried geprek chicken
- yasai | fried firm tofu



# what's new? | drinks

we are so excited to welcome a fresh new line up of drinks to our menu. from the iconic espresso martini, to our wagamama take on a bloody mary, there is so much choice for every occasion. we can't wait to see our guests pair these with a selection of our new sharables over a late-night bite, or alongside our new main dishes when out for a lunchtime shop!



espresso martini



aperol spritz



spiced plum + orange



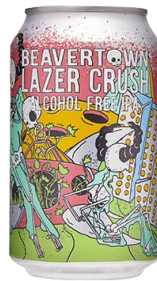
passion fruit paloma



breakfast in tokyo



spicy mary + mindful mary



beavertown lazer crush



beavertown neck oil



strawberry srollie cider



orange wine

# social copy

## crispy sambal fry copy |

rahel stephanie is bringing the flavours of indonesia to the bench at wagamama [insert location]

- 
- expect vibrant colours and punchy flavour from our latest collaborative dish: crispy sambal fry
- 
- lightly battered chicken or tofu served with smashed sambal, pickled slaw, a turmeric egg and coconut rice 🍛

## hot honey chicken copy |

introducing the new shareable at wagamama [insert location]: hot honey chicken 🔥

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- with crispy chicken coated in a sweet and spicy hot honey. then tossed in your choice of yuzu, teriyaki or firecracker sauce
- 
- skip the main event and order a load of shareables for the bench. there's no one way to wagamama

## generic copy |

different moods and moments require different styles of eating. and wagamama's new menu is made for them all

- 
- so whether it's a light bite at lunch. the early dinner alone. or crowded around some shareables. order how you like
- 
- because there's no one way to wagamama