

## mini menu | for little grown ups

### mini mains

920	<b>mini ramen</b> noodles in a chicken and pork soup topped with grilled chicken breast, seasonal greens, carrot and sweetcorn	£4.35
927	<b>mini yasai ramen v</b> noodles in a vegetable soup topped with fried tofu, seasonal greens, carrot and sweetcorn	£3.90
	<b>mini yaki soba</b> teppan-fried soba noodles with chicken or fried tofu, egg, sweetcorn, mangetout, peppers and amai sauce	
940	<b>chicken</b>	£3.85
941	<b>yasai v</b>	£3.70
	<b>mini chicken katsu</b> chicken breast grilled or deep-fried in panko breadcrumbs served with sticky white rice and carrot, cucumber and sweetcorn. served with your choice of either katsu curry or amai sauce	
971	<b>katsu</b>	£4.05
973	<b>grilled</b>	£4.05
972	<b>mini yasai katsu curry v</b> sweet potato and butternut squash deep-fried in panko breadcrumbs served with sticky white rice and carrot, cucumber and sweetcorn. served with your choice of either katsu curry or amai sauce	£3.30
	<b>mini cha han</b> stir-fried white rice with chicken or fried tofu, egg, sweetcorn, carrot, mangetout and amai sauce	
977	<b>chicken</b>	£3.25
978	<b>yasai v</b>	£3.05
983	<b>cod cubes ?</b> cod cubes deep-fried in panko breadcrumbs served with sticky white rice and carrot, cucumber and sweetcorn. served with your choice of either katsu curry or amai sauce	£4.05
981	<b>grilled chicken noodle</b> noodles with grilled chicken breast, carrot, sweetcorn, cucumber and amai sauce	£4.35
982	<b>grilled fish noodle ?</b> noodles with grilled dory, carrot, sweetcorn, cucumber and amai sauce	£4.70

some dishes can be served with the noodles or rice of your choice, please ask your server for more details

### drinks

910	<b>mini juice</b> freshly squeezed orange, apple juice or a combination of both	£1.65
911	<b>glass of milk *</b>	£1.05

### something sweet

913	<b>vanilla pod ice cream v *</b> a scoop of dairy vanilla pod ice cream	£1.15
19	<b>natural fruit ice lollies v</b> ask your server for today's choice	£1.75

### hot drinks

111	<b>cococino *</b> warm frothed whole milk with an optional sprinkling of chocolate powder	free
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\* contains dairy products v dishes suitable for vegetarians ? this dish may contain some small bones

# noodle doodle challenge

## colour me in

there are many bowls and pairs of chopsticks on this page. use as many colours as you can to colour them all in

## noodle doodle fun fact:

twelve tons of noodles are served each week



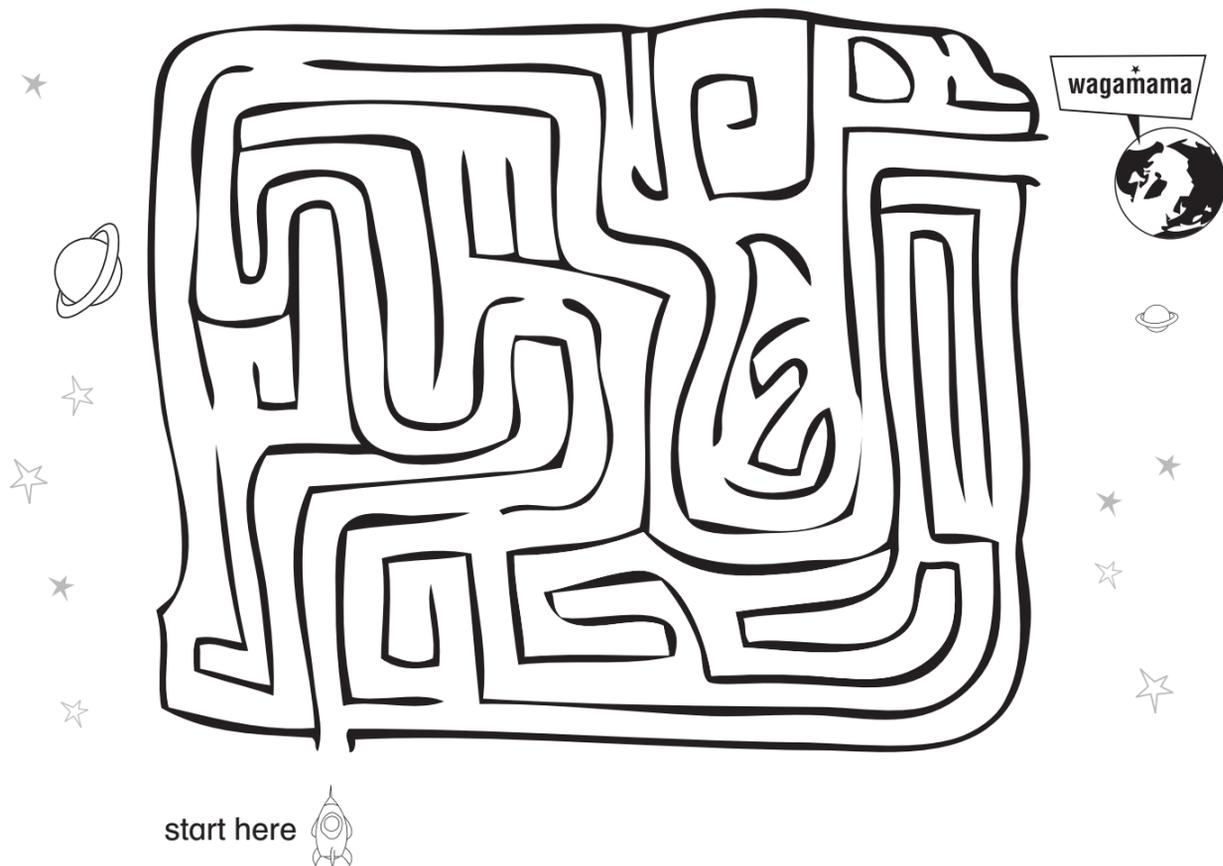
**wagamama**

for more fun and games join or login to our members area at [wagamama.com/members](https://wagamama.com/members)

**wagamama**

# space maze

see if you can work your way back to earth to eat some more wagamama!

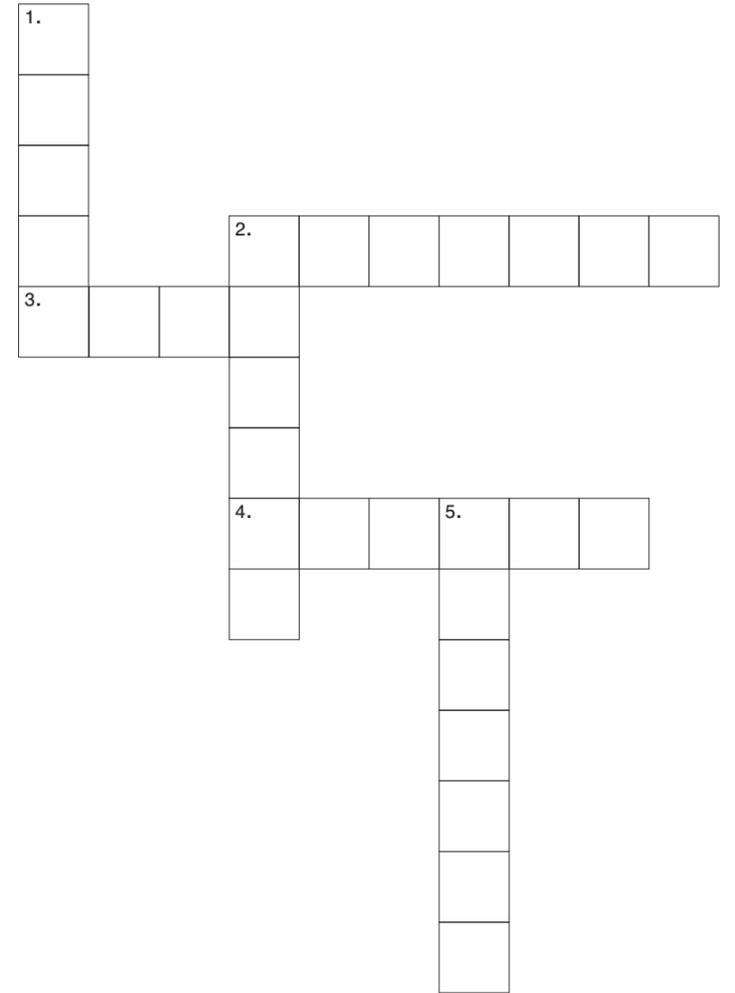


start here 

# crossword puzzle

answer the clues below to fill in the boxes

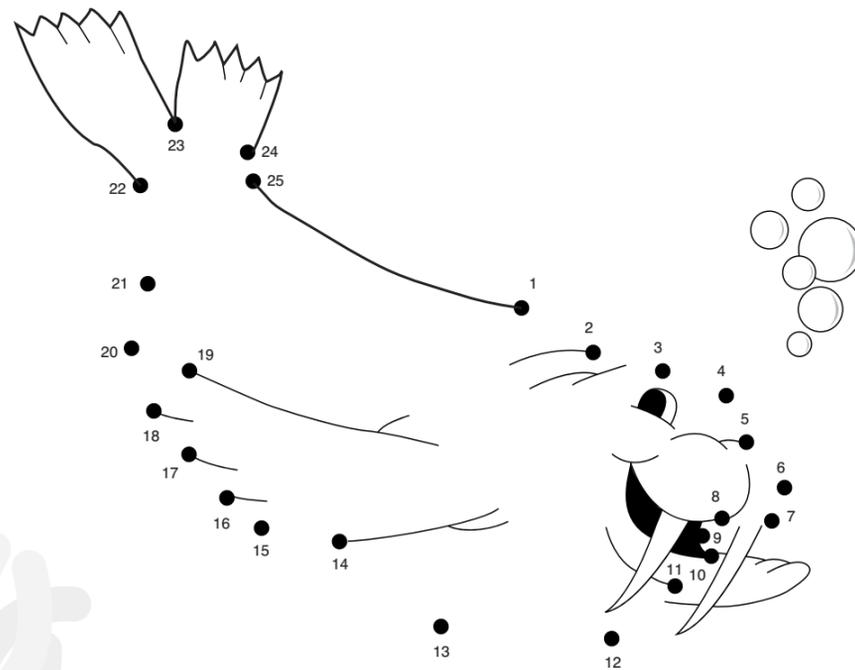
- across:
- a type of bird commonly found on farms
  - a type of noodle made of buckwheat flour
  - a popular fresh juice flavour
- down:
- popular kinds of these vegetables include soy, broad, green, black, red and baked
  - a vegetable that rabbits like to eat
  - long, thin strips of dough popular in asian dishes



answer:  
across 2. chicken 3. soba 4. orange  
down 1. beans 2. carrot 5. noodles

# connect the dots

connect the dots to see the animal playing near the seaside. when you are done, colour it in



# extra challenge

wagamama starts with the letter 'w'. this animal starts with the same letter. see if you can guess what animal it is?

answer: walrus

# wagamama crispy chicken fingers

get help from an adult and give it a try

prep time:  
1 hour

- ingredients:
- |                       |                                              |
|-----------------------|----------------------------------------------|
| three chicken breasts | japanese (panko) breadcrumbs                 |
| two medium eggs       | (if not available any breadcrumbs will work) |
| salt + pepper         | oil                                          |
| 1/2 cup corn flakes   | 100gm butter                                 |

utensils:  
whisk, cup/measuring jug, roasting dish/pan

### to cook:

- preheat oven to 185°C
- cut three chicken breasts into strips about an inch wide
- beat two medium eggs seasoned with salt and pepper
- crush 1/2 cup of corn flakes to make coarse crumbs
- preheat 1/4 cup olive oil or corn oil and 100gm butter (you may use all oil) in a 13" x 9" pan in a 185°C oven. dip chicken in egg mixture, then in cornflake crumbs and japanese breadcrumbs
- an adult should carefully place the chicken strips in the hot oil mixture and return it to the oven and bake for 1/2 hour
- serve with ketchup or any favourite dipping sauce

