wagamama gluten-free



steamed, wrapped, folded, skewered. enjoy our small plates. full of flavour + perfect for sharing

96 lollipop prawn kushiyaki 7.5

three grilled prawn skewers, marinated in zesty lemongrass + chilli. served with a caramelised lime

104 edamame, your way 5.25

pop them out of their pod + enjoy simply salt / chilli + garlic salt

teppanyaki

noodles sizzling from the grill. turned quickly so the noodles are soft and the vegetables stay crunchy

pad thai

rice noodles cooked in tamari soy sauce with egg, beansprouts, leeks, chilli and red + spring onion. topped with mint, coriander + a fresh lime wedge





1147 tofu 11.85 egg removed to make vegan

46 salmon teriyaki soba 15.25

rice noodles cooked in tamari soy sauce and curry oil with mangetout, bok choi, red + spring onion, chilli + beansprouts. topped with coriander + a sprinkle of sesame seeds

yaki soba

rice noodles cooked in tamari soy sauce, egg, peppers, beansprouts and white + spring onion. topped with pickled ginger + sesame seeds





1141 mushroom 11.85 egg removed to make vegan



donburi

70

a bowl full of soul. flavour-packed protein + vegetables on a bed of steaming rice

70 chicken teriyaki 11.85

chicken coated in tamari soy sauce on a bed of sticky white rice, shredded carrots, lamb's lettuce + spring onion. sprinkled with sesame seeds

ramen

slurp the noodles. sip the broth. our hearty bowls are topped with protein + fresh vegetables

new tom yum

a thai inspired sweet and tangy soup with coconut and lemongrass. rice noodles topped with mushrooms, red + spring onion, cherry tomatoes and bean sprouts. garnished with coriander + mint

221 prawn 13.25 220 chicken 13.25 222 mixed mushroom 13.25

29 chicken tantanmen 13.25

slow-cooked chicken + rice noodles submerged in chicken broth. topped with half a tea stained egg. garnished with spring onion, coriander + chilli oil

kare burosu 14.5

shichimi-coated silken tofu submerged in vegetable broth with rice noodles. topped with wok-fried mixed mushrooms, lamb's lettuce, shredded carrots and a chilli + coriander garnish

soulful bowls

a collection of bright bowls to nourish the soul

koyo bowls

a bright bowl combining your choice of protein or vegetables with a sticky red chilli + miso sauce. served on a bed of mixed leaves, beetroot, carrot, cucumber, mooli, red radish + edamame beans. topped with crunchy sunflower seed brittle, coriander cress and a creamy white miso + mustard dressing on the side

244 chicken + caramelised onion 12,45

242 salmon * 13.45

240 aubergine + caramelised onion 12.45



gluten-free the **noodlers** club

ramen

920 mini ramen 5.75 rice noodles. chicken soup. grilled chicken breast.

seasonal greens. carrots. sweetcorn

927 mini yasai ramen 5.75

rice noodles. vegetable soup. fried tofu. seasonal greens. carrots. sweetcorn.

noodles

mini yaki soba

teppan-fried rice noodles. egg. sweetcorn. mangetout. peppers. gluten-free soy sauce

940 chicken 5.75

941 yasai (v) 5.1

981 mini grilled noodles 5.75

rice noodles. grilled chicken breast. carrots. sweetcorn. cucumber. gluten-free soy sauce

rice dishes

mini cha han

stir-fried white rice. egg. sweetcorn. carrots. mangetout. gluten-free soy sauce

977 chicken 5.25

978 yasai (v) 5.25

