wagamama



vegan + vegetarian

this is our vegan + vegetarian menu it has been designed around the idea that meat free shouldn't mean taste free let us know what you think





vegetarian

sides

mixed mushrooms bao buns (v) 6.85

mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayo. topped with coriander

98 aubergine kokopanko (v) 7.25

crispy + zesty panko-coated fried aubergine, tossed in a coconut, chilli + lime salt rub. garnished with coriander cress + served with a side of sriracha mayo for dipping



mains

mushroom yaki soba (v) 11.85

soba noodles cooked in waga seasoning, egg, peppers, mushrooms, beansprouts and white + spring onion. topped with crispy fried onions, pickled ginger + sesame seeds

tofu pad thai (v) 11.85

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



extras

extra sauce 2

extra rice 3

extra noodles (v) 3

chillies 1

new new

sides

101 yasai gyoza 6.95

steamed green gyoza served with a spiced vinegar dipping sauce

edamame, your way 5.25

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

110 bang bang cauliflower 5.25

crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander

mixed mushrooms bao buns 6.85

mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayo. topped with coriander

teriyaki renkon 6.85

crispy + crunchy sliced lotus root tossed together with caramelised red onion and sticky teriyaki sauce. finished with spring onion + chillies. dusted with red pepper powder

mains

mixed mushroom tom yum 13.25

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

240 aubergine + carmelised onion koyo bowl 12.45

a bright bowl combining aubergine 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

aubergine katsu salad 12.45

aubergine coated in crispy panko breadcrumbs, tossed with dressed mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, lamb's lettuce, japanese pickles, red chilli + coriander cress. served with a side of curried salad dressing

tofu pad thai 11.85

rice noodles cooked in amai sauce, beansprouts, leeks, chilli and red + spring onion. topped with fried onions, mint, coriander + a fresh lime wedge

mushroom yaki soba 11.85

udon or rice noodles cooked in waga seasoning, peppers, beansprouts and $% \left(1\right) =\left(1\right) \left(1\right) \left($ white + spring onion. topped with crispy fried onions, pickled ginger + sesame seeds

76 tofu raisukaree 14.5

mild + citrussy. a fragrant coconut sauce, mangetout, red + green, peppers and red + spring onion. served with a dome of white rice, chilli, coriander, sesame seeds + a fresh zingy lime wedge

13.5 tofu firecracker

a bold + fiery favourite. served with mangetout, red + green peppers, white + spring onion and hot red chillies. topped with a dome of white rice, sesame seeds, shichimi + a fresh zingy lime wedge

yasai katsu curry 12.75

iconic japanese flavours.sweet potato, aubergine + butternut squash coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + japanese pickles

kare burosu 14.5

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

butternut squash coconut kare 12.6

rich + citrussy with a hint of chilli. tenderstem broccoli, fine beans and squash next to a dome of white rice. served with asian slaw, lamb's lettuce and a fresh zingy lime wedge