
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

98 aubergine kokopanko (v) 7.5
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



98

mains

41 mushroom yaki soba (v) 12.75
soba noodles cooked in waga seasoning, egg, peppers, mushrooms, beansprouts and white + spring onion. topped with crispy fried onions, pickled ginger + sesame seeds

47 tofu pad thai (v) 12.75
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



41



222

extras

- 400 extra sauce 2**
- 300 extra rice 3**
- 301 extra noodles (v) 3**
- 303 chillies 1**

vegan

sides

111 new firecracker cauliflower bao buns 6.95
crispy cauliflower coated in firecracker sauce, with red + spring onion. topped with coriander

101 yasai gyoza 6.95
steamed green gyoza served with a spiced vinegar dipping sauce

104 edamame, your way 5.85
pop them out of their pod + enjoy. simply salt / chilli + garlic salt

110 bang bang cauliflower 5.85
crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander

114 mixed mushrooms bao buns 6.95
mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayo. topped with coriander

mains

28 new crispy tofu khao soi 14.25
udon noodles submerged in a rich + creamy coconut broth. mustard greens, red onion, crispy chilli and coriander. garnished with fried rice noodles, a sprinkling of red pepper power and fresh lime

222 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

1147 tofu pad thai 12.75
rice noodles cooked in amai sauce, beansprouts, leeks, chilli and red + spring onion. topped with fried onions, mint, coriander + a fresh lime wedge

1141 mushroom yaki soba 12.75
udon or rice noodles cooked in waga seasoning, peppers, beansprouts and white + spring onion. topped with crispy fried onions, pickled ginger + sesame seeds

76 tofu raisukaree 14.5
mild + citrusy. 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

91 tofu firecracker 13.5
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

72 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

23 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

63 butternut squash coconut kare 13.25
rich + citrusy 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