
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

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

vegan

sides

901 **new** momo yasai gyoza 7.35

steamed green gyoza served on a creamy coconut curry sauce topped with coriander, crispy chilli oil and chilli

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

44 **new** coconut curry udon 12.95

udon noodles. creamy coconut curry sauce. aubergine. cauliflower. carrots. red onion. tahini sauce. smoky crispy coconut

28 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 powder and fresh lime

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 13.1

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

667 hot yasai katsu curry 13.55

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



41



901



110



44

extras

400 extra sauce 2

300 extra rice 3

301 extra noodles (v) 3

303 chillies 1

(v) vegetarian

(vg) vegan

new