

table no

wagamama

vegan

say hello to our biggest vegan offering to date

no second-thought, token veggie options here. only plant-based heroes + powerhouse proteins

not vegan or even veg-curious yet? we challenge you to give this menu a go. you might be converted...

the earth could do with us eating a little more veg and a little less meat, and the choice for change is in your hands...

chopsticks at the ready

## sides



11120

**11120 sticky vegan 'ribs' 6.5**  
mushroom + soya protein 'ribs', sweet + spicy sticky sauce. sesame seeds. spring onion

**11104 edamame 4.5**  
beans with salt or chilli-garlic salt

**11110 bang bang cauliflower 5.25**  
crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander

**11101 yasai gyoza 5.95**  
five steamed dumplings filled with vegetables. served grilled with dipping sauce

**11106 wok-fried greens 4.75**  
tenderstem broccoli. bok choy. garlic + soy sauce

**11119 vegan chilli 'squid' 6.75 new**  
lightly battered pulled king oyster mushrooms. shichimi. sticky dipping sauce with fresh chilli + coriander



11119

**11111 vegetable tempura 5.25**  
crispy fried tenderstem broccoli, red pepper, sweet potato + asparagus. wakame. sweet + sour dipping sauce

**11114 mixed mushroom + panko aubergine hirata steamed buns 6.25**  
two fluffy asian buns. vegan mayonnaise. coriander

## rice dishes

**1191 tofu firecracker 11.25**  
bold + fiery. tofu. mangetout. red + green peppers. onion. hot red chillies. sesame seeds. shichimi. fresh lime. white rice

**1176 tofu raisukaree 11.95**  
mild + citrusy. tofu. coconut. mangetout. peppers. red + spring onion. sesame seeds. chilli. coriander. fresh lime. white rice



1176

**yasai katsu curry**  
aromatic katsu curry sauce. sweet potato, aubergine + butternut squash in crispy panko breadcrumbs. sticky white rice. side salad. japanese pickles

**1172 regular 9.75 11667 hot 9.95**

**vegatsu**  
seitan in crispy panko breadcrumbs. aromatic katsu curry sauce. sticky white rice. side salad. pickled red onion

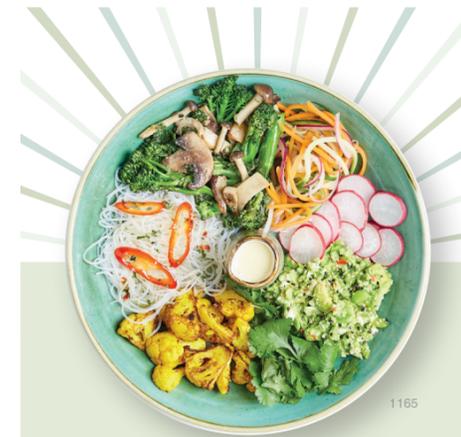
**1171 regular 10.75 11668 hot 10.95**

**1190 avant gard'n 11.25**  
gaz oakley collaboration  
barbecue-glazed seitan. coconut + sriracha vegan 'egg'. grilled shiitake mushrooms. asparagus. brown rice. edamame beans. carrots. spring onion. sweet amai sauce. sesame seeds. fresh lime

**1184 no duck donburi (vg) 11.25 new**  
shredded seitan + shiitake mushrooms in a cherry hoisin sauce. edamame beans. kimchee. cucumber. spring onion. chillies. coriander. sesame seeds. brown rice



1123



1165

new  
**summer noodles**

**1165 miso mixed vegetable hiyashi bowl 11.25**  
refreshing glass noodles. miso stir-fried mushrooms, broccoli + kale. turmeric roasted cauliflower. tofu + edamame guac. pickled slaw. sliced radish. fresh coriander + chilli. sesame seeds. white dressing

**1162 tofu harusame salad 9.75**  
glass noodles mixed with fried tofu. peashoots. edamame. adzuki beans. red radish. pickled asian slaw. tamari soy dressing. mint. coconut thai sprinkle. sliced chillies

## noodle dishes

**1147 yasai pad thai 10.25**  
rice noodles. amai sauce. tofu. beansprouts. leeks. chilli. red + spring onion. fried shallots. mint. coriander. fresh lime. the egg has been removed from this dish to make it suitable for a vegan diet

**1141 yasai yaki soba 9.25**  
noodles. mushrooms. peppers. beansprouts. white + spring onion. fried shallots. pickled ginger. sesame seeds. the egg has been removed + you can choose udon or rice noodles to make this dish suitable for a vegan diet

**1123 kare burosu ramen 11.75**  
shichimi-coated silken tofu. grilled mixed mushrooms. seasonal greens. carrot. chilli. coriander. udon noodles. curried vegetable broth

## extras

**304 japanese pickles 1**

**303 chillies 1**

**302 miso soup. japanese pickles 1.95**

**306 kimchee 1 - refreshed -**  
spicy fermented cabbage + radish with garlic

scan to pay



## desserts

something sweet but different. a selection of desserts inspired by the flavours of asia

**11142 banana katsu 6.25**  
banana in crispy panko breadcrumbs. miso caramel ice cream. toffee sauce

**11134 chocolate orange cake 6.25**  
flourless chocolate orange cake. miso caramel ice cream. chocolate sauce. fresh mint



11134

## ice cream + sorbet

**11140 coconut reika ice cream 4.5**  
with coconut flakes + passion fruit sauce

**11128 miso caramel ice cream 4.5**  
with toffee sauce + fresh mint



11128



10230

## sides

- 10104 edamame** (vg) 4.5  
beans with salt or chilli-garlic salt
- 10106 wok-fried greens** (vg) 4.75  
tenderstem broccoli, bok choy, garlic + soy sauce
- 1096 prawn kushiyaki** 6.75  
skewered grilled prawns, lemongrass + chilli marinade, caramelised lime

## mains

- 1065 miso mixed vegetable hiyashi bowl** (vg) 11.25 **new**  
refreshing glass noodles, miso stir-fried mushrooms, broccoli + kale, turmeric roasted cauliflower, tofu + edamame guac, pickled slaw, sliced radish, fresh coriander + chilli, sesame seeds, white dressing
- harusame salad** **new**  
glass noodles, peashoots, edamame, adzuki beans, red radish, pickled asian slaw, tamari soy dressing, mint, coconut thai sprinkle, sliced chillies
- 1060 salmon** 11.25 **1062 tofu** (vg) 9.75
- 1020 grilled chicken ramen** 10.25  
grilled marinated chicken, rice noodles, light chicken broth, seasonal greens
- 1048 chicken + prawn pad thai** 11.25  
rice noodles, chicken, prawns, egg, beansprouts, leeks, chilli, red + spring onion, mint, coriander, fresh lime
- raisukaree**  
mild + citrusy, coconut, mangetout, peppers, red + spring onion, sesame seeds, chilli, coriander, fresh lime, white rice
- 1079 prawn** 13.95 **1075 chicken** 12.95 **1076 tofu** (vg) 11.95
- 10230 shu's 'shio' chicken** 10.95  
**shu han lee collaboration**  
turmeric, garlic + ginger marinated chicken, roasted and served on a bed of coconut + lemongrass dressed rice, pickled slaw + radish, chilli, coriander, caramelised lime. **under 600 calories**

## desserts

- 10134 chocolate orange cake** (vg) 6.25  
flourless chocolate orange cake, miso caramel ice cream, chocolate sauce, fresh mint

**plus a selection of ice cream + sorbet**  
please ask your server for details

this menu has been designed for a non-gluten diet, there are a selection of our dishes that do not contain gluten in their ingredients, these dishes are full of flavour, either remaining true to their original recipes or having been subtly modified to suit a non-gluten diet

10134

## refreshing juices

our range of refreshing, vibrant juices are packed full of raw power, pressed, pulped + poured to tune up your immunity, drink fresh

regular 3.95 large 4.95



**15 up-beet**  
beetroot, red pepper, cucumber, ginger, apple



**06 nourish mint**  
apple, mint, lemon



**10 blueberry spice**  
blueberry, apple, ginger



**11 positive**  
pineapple, lime, spinach, cucumber, apple



**14 power**  
spinach, apple, fresh ginger

scan to pay



## soft drinks

- 705 coke** 2.95\*
- 705 diet coke** | **coke zero** 2.85
- 708 sprite** 2.85
- 714 cloudy lemonade** reg 2.6 | large 2.95
- 710 peach iced tea** reg 2.6 | large 2.95
- 701 | 703 still water** reg 2.25 | large 4.25
- 702 | 704 sparkling water** reg 2.25 | large 4.25

\*includes sugar tax levy

## tea

loose leaf, flowering and fresh, served in an individual tea infuser

- 782 ginger + lemongrass tea** 2.5  
zesty, warming and fragrant
- 784 fresh mint tea** 2.5  
fresh mint leaves, pure + simple
- 781 jasmine flowering tea** 2.95  
flowering lily + jasmine green tea
- 771 green tea** free

## coffee

- 731 espresso** 1.95
- 732 double espresso** 2.25

decaf coffee available

## mindful drinks

refreshing + flavourful

- 608 hitachino nest** japan 330ml 4.95  
low alcohol, yuzu ginger non-ale 0.3%
- 689 ginger no-jito** 3.95  
alcohol-free, zingy sparkling cold-pressed ginger, coriander seed syrup, fresh mint, lime

## cider

- new**
- 603 east by south east cider**  
london 330ml 5.25  
hawkes collaboration
- crisp cider crafted from fuji, gala + bramley surplus supermarket apples



## beer

crafted to complement the flavours of asia, big bottles are good for sharing

- 601 | 602 asahi** japan 330ml 4.25 | 660ml 7.25
- 606 lucky buddha** china 330ml 4.25



601



606

## gin + sake

crafted from authentic japanese ingredients

- 504 roku tonic** 7.25  
japanese craft gin made using cherry blossom, yuzu peel + sencha tea, garnish of fresh lime + ginger, served with franklin + sons natural tonic water
- 513 jinzu tonic** 6.95  
british gin mixed with the japanese flavours of cherry blossom, yuzu + sake, garnish of fresh lime + ginger, served with franklin + sons natural tonic water
- 484 sho chiku bai** 125ml 3.75  
japan's national drink, brewed from rice, mild but complex



484

## wine - refreshed -

all wine available in 125ml glass

- red malbec** portillo  
750ml 21.95 | 250ml 8.25 | 175ml 6.25

- sparkling prosecco** villa domiziano spumante brut  
750ml 25.25 | 125ml 4.95

## house wines 750ml 15.95

please ask a team member about our selection of red + white house wines

**allergies + intolerances** if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver your order, whilst the kitchen manager will personally prepare your food as you require. this may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination, please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. **please note** whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain. our staff receive 100% of tips. **full nutritional information can be found at wagamama.com/our-menu**

at wagamama, we like to offer choice and variety, we have a dedicated vegan menu + non-gluten menu and a kid-friendly menu which is perfect for our little noodlers



all of our vegan dishes have been registered with The Vegan Society