

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. the choice for change is in your hands...

chopsticks at the ready

sides



1195

1195 sticky miso corn 5.25 new
corn on the cob pieces. sticky miso sauce. red chilli. sesame seeds

11109 pickled okazu salad 4.95 new
smashed cucumber chunks. pickled golden beetroot + mooli. red radish. chilli. sesame seeds. sesame oil. salad dressing

11104 edamame 4.5
beans with salt or chilli-garlic salt

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

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

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



11119

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

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

1198 tempeh ssambap 5.75 new
korean wraps with baby gem lettuce. tempeh. pickled asian slaw. spicy kimchee sauce. red chilli

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

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

1119 tempeh kōbashi curry 14.25 new
tempeh. turmeric cauliflower. roasted butternut squash. tenderstem broccoli. mangetout. red onions. aromatic green curry sauce. red chilli. ginger. coriander cress. chilli oil. side of white rice



1166



1165

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

summer noodles

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

1166 yasai nijii salad 10.5 new
glass noodles. pickled golden beetroot + mooli. smashed cucumber. tenderstem broccoli. red pepper. asparagus. beansprouts. asian slaw. kimchee. coriander. sesame seeds. coconut thai sprinkle. sesame oil. kimchee mayonnaise

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

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

table no

non-gluten

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
- 10109 pickled okazu salad (vg) 4.95 new**
smashed cucumber chunks, pickled golden beetroot + mooli, red radish, chilli, sesame seeds, sesame oil
- 1096 prawn kushiyaki 6.75**
skewered grilled prawns, lemongrass + chilli marinade, caramelised lime

mains

- 1065 miso mixed vegetable hiyashi bowl (vg) 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
- harusame salad**
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 'shioik' 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**
- kōbashi curry new**
turmeric cauliflower, roasted butternut squash, tenderstem broccoli, mangetout, red onions, aromatic green curry sauce, red chilli, ginger, coriander cress, chilli oil, side of white rice
- 1018 pan-fried hake ? 15.25 1019 tempeh (vg) 14.25**

desserts

- 10134 chocolate orange cake (vg) 6.25**
flourless chocolate orange cake, miso caramel ice cream, chocolate sauce, fresh mint
- 10125 chocolate + cherry kefir ice cream 4.5 new**
with fresh mint
- 10126 yuzu + orange kefir ice cream 4.5 new**
with fresh mint

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



10230



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

711 add a fermented plum + apple cider vinegar shot for £1 new



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



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 + 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**

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

- 603 new 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

- 626 | 627 asahi draught japan half pint 2.95 | pint 5.25**
- 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. **main menu 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