

our plant pledge

we believe in the power of small choices for big change. individual actions when made collectively add up to create a positive change in our world. as our climate is warming, our choices are becoming more significant

but where do we begin? filling bellies sits at the heart of wagamama, so this is where we have started. we know the earth could benefit from us all eating a few more plants so, we've made 50% of our menu plant-based, to provide you with the option to go plant-based, through soulful substitutes that don't compromise on taste

we know choosing plant-based might not be everyone's cup of miso, which is why our menu will continue to bring to the bench all protein options, alongside a selection of new vegan + vegetarian showstoppers

sides

- 11104 **edamame** 4.9
beans with salt or chilli-garlic salt. pop them out of their pod + enjoy
- 11110 **bang bang cauliflower** 5.7
crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander
- 11106 **wok-fried greens** 5
tenderstem broccoli. bok choy. garlic + soy sauce
- 11120 **sticky vegan 'ribs'** 7
mushroom + soya protein 'ribs'. sweet + spicy sticky sauce. sesame seeds. spring onion
- 11101 **fried yasai gyoza** 6.9 **refreshed**
five dumplings filled with vegetables. served fried and with a dipping sauce



11120



11118

11118 **spicy teriyaki vegan 'chicken' hirata steamed buns** 6.9 **new**
seasoned soya protein. two fluffy asian buns. asian slaw. fried shallots. spicy teriyaki sauce

11114 **mixed mushroom + panko aubergine hirata steamed buns** 6.9
two fluffy asian buns. vegan mayonnaise. coriander

11119 **vegan chilli 'squid'** 7.5
lightly battered pulled king oyster mushrooms. shichimi. sticky dipping sauce with fresh chilli + coriander

rice dishes

- 1171 **vegatsu** **refreshed**
tofu + soya protein in crispy panko breadcrumbs. aromatic katsu curry sauce. sticky white rice. side salad. pickled red onion
- 11231 **shu's 'shioik' jackfruit** 11.2 **new**
shu han lee collaboration
turmeric + ginger marinated jackfruit, roasted + served on a bed of coconut + lemongrass dressed rice. pickled slaw + radish. chilli. coriander. caramelised lime



1176

1176 **tofu raisukaree** 12.5
mild + citrusy. tofu. coconut. mangetout. peppers. red + spring onion. sesame seeds. chilli. coriander. fresh lime. white rice

1191 **tofu firecracker** 12
bold + fiery. tofu. mangetout. red + green peppers. onion. hot red chillies. sesame seeds. shichimi. fresh lime. white rice

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** 11 **11667 hot** 11.5

1184 **no duck donburi** 12.7 **refreshed**
shredded seitan + shiitake mushrooms in a cherry hoisin sauce. edamame beans. kimchee. coconut + sriracha vegan 'egg' made in collaboration with gaz oakley. cucumber. spring onion. chillies. coriander. sesame seeds. brown rice



1184

extras

- 304 **japanese pickles** 1.2
- 303 **chillies** 1.2
- 302 **miso soup. japanese pickles** 2.5
- 306 **kimchee** 1.5
spicy fermented cabbage + radish with garlic
- 307 **chilli sambal paste** 1.2 **new**
- 309 **coconut + sriracha vegan 'egg'** 2 **new**
made in collaboration with gaz oakley

noodle dishes

- 1121 **fried yasai gyoza ramen** 10 **new**
heathrow airport exclusive
fried yasai gyoza. roasted bok choy. chilli sambal paste. ramen noodles. spring onions. coriander. chilli oil. vegetable broth



1121

1122 **spicy vegan short 'rib' ramen** 12.7 **new**
mushroom + soya protein 'ribs' in a sweet + spicy sticky sauce. ramen noodles. roasted bok choy. spring onion. chilli. coriander. sesame seeds. chilli oil. vegetable broth

1128 **teriyaki vegan 'chicken' ramen** 12.7 **new**
seasoned soya protein in a spicy teriyaki sauce. ramen noodles. sweetcorn. bok choy. chilli sambal paste. spring onion. chilli. coriander. chilli oil. vegetable broth

1165 **miso mixed vegetable hiyashi bowl** 12
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** 10.5
glass noodles mixed with fried tofu. peashoots. edamame. adzuki beans. red radish. pickled asian slaw. tamari soy dressing. mint. coconut thai sprinkle. sliced chillies

1123 **kare burosu ramen** 12
shichimi-coated silken tofu. udon noodles. grilled mixed mushrooms. seasonal greens. carrot. chilli. coriander. curried vegetable broth

1147 **yasai pad thai** 11
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** 9.9
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

table no

scan to pay



breakfast

served until 11am

- 11163 **the full vegan** 10.7
two rashers of maple seitan 'bacon'. beetroot + seitan 'sausage'. scrambled turmeric tofu. grilled tomato. wilted spinach. sautéed sweet potato. shiitake mushrooms. white or wholemeal toast
- 11173 **roti breakfast wrap** 5.7
thai flatbread rolled up with spinach. filled with mushroom, shichimi tofu + sriracha vegan mayonnaise
- 11177 **avocado + scrambled tofu on toast** 8.2
scrambled turmeric tofu. lightly dressed avocado + tomato. slice of toasted wholemeal bread
- 11160 **coconut porridge** 5
porridge oats. coconut milk. raspberry compote
- 11167 **crunchy granola bowl** 5.7 **refreshed**
plant-based coconut 'yoghurt'. raspberry compote. buckwheat, berry + chia seed granola

extras

- 330 **maple seitan 'bacon'** 1
- 329 **beetroot 'sausage'** 1.5



11163

desserts

- 11142 **banana katsu** 6.7
banana in crispy panko breadcrumbs. miso caramel ice cream. toffee sauce
- 11134 **chocolate orange cake** 6.7
flourless chocolate orange cake. miso caramel ice cream. chocolate sauce. fresh mint
- 11140 **coconut reika ice cream** 4.7
with coconut flakes + passion fruit sauce
- 11128 **miso caramel ice cream** 4.7
with toffee sauce + fresh mint

non-gluten

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

sides

- 10104 edamame (vg) 4.9**
beans with salt or chilli-garlic salt, pop them out of their pod + enjoy
- 10106 wok-fried greens (vg) 5**
tenderstem broccoli, bok choy, garlic + soy sauce
- 1096 prawn kushiyaki 7.5**
skewered grilled prawns, lemongrass + chilli marinade, caramelised lime

mains

- 1065 miso mixed vegetable hiyashi bowl (vg) 12**
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 12** **1062 tofu (vg) 10.5**
- 1020 grilled chicken ramen 10.7**
grilled marinated chicken, rice noodles, light chicken broth, seasonal greens
- 1048 chicken + prawn pad thai 12**
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 14.5** **1075 chicken 13.5**
- 1076 tofu (vg) 12.5**
- 10230 shu's 'shio' chicken 12.2**
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

10134

desserts

- 10134 chocolate orange cake (vg) 6.7**
flourless chocolate orange cake, miso caramel ice cream, chocolate sauce, fresh mint

plus a selection of ice creams
please ask your server for details

vegan drinks

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 4.5
large 5.5



- 15 up-beet**
beetroot, red pepper, cucumber, ginger, apple
- 11 positive**
pineapple, lime, spinach, cucumber, apple
- 04 carrot cleanse** new
carrot, fresh ginger
- 10 blueberry spice**
blueberry, apple, ginger
- 14 power**
spinach, apple, fresh ginger

soft drinks

- 705 coke 3.5***
- 705 diet coke | coke zero 3.2**
- 708 sprite zero 3.2**
- 714 cloudy lemonade** reg 2.9 | large 3.2
- 710 peach iced tea** reg 2.9 | large 3.2
- 701 | 703 still water** reg 2.7 | large 4.7
- 702 | 704 sparkling water** reg 2.7 | large 4.7

*includes sugar tax levy

tea

- 774 black assam 2.9**
strong, black breakfast tea
- 782 ginger + lemongrass 2.9**
zesty, warming and fragrant
- 784 fresh mint 2.9**
fresh mint leaves, pure + simple
- 781 jasmine flowering tea 3.5**
flowering lily + jasmine green tea
- 771 green tea free**

coffee

- 731 espresso 2.5**
- 732 double espresso 2.9**
- 733 americano* 3**

*oat milk available

beer + cider

604 mama biru london 330ml 5.7 new
camden town brewery collaboration
brewed with juicy peach purée + dry-hopped with amarillo + huell melon hops, a great palate cleanser

- 626 | 627 asahi draught** japan half pint 3.2 | pint 6
- 601 | 602 asahi** japan 330ml 4.7 | 660ml 7.7
- 606 lucky buddha** china 330ml 4.7
- 603 east by south east cider** london 330ml 5.7
hawkes collaboration
crisp cider crafted from fuji, gala + bramley surplus supermarket apples



scan to pay

table no



spirits + sake

- 504 roku tonic 7.7**
japanese craft gin made using cherry blossom, yuzu peel + sencha tea, garnish of fresh lime + ginger, served with franklin + sons natural tonic water
- 484 sho chiku bai 125ml 4.2**
japan's national drink, brewed from rice, mild but complex
- 610 bloody samurai 8** new
heathrow airport exclusive
a wagamama twist on the classic, vodka, sake, tomato juice, soy, teriyaki, spices, shichimi, cucumber, lime



wine

125ml glass available

- refreshed**
- red**
- 444 malbec** argentina 750ml 22.7 | 250ml 8.7 | 175ml 6.7
- white**
- 409 pinot grigio** italy 750ml 19 | 250ml 7.2 | 175ml 5.7
- 408 sauvignon blanc** south africa 750ml 25 | 250ml 9.7 | 175ml 7.2
- sparkling**
- 404 | 405 champagne** france 750ml 55.2 | 375ml 30.2
- 460 prosecco** italy 750ml 25.7 | 125ml 5.2

house wines 750ml 16

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

mindful drinks

- 608 hitachino nest** japan 330ml 5.2
low alcohol beer, yuzu + ginger 0.3%
- 689 ginger no-jito 4.2**
alcohol-free, zingy sparkling cold-pressed ginger, coriander seed syrup, fresh mint, lime

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 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



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