

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



11120

sides

- 11104 edamame 4.5**
beans with salt or chilli-garlic salt. pop them out of their pod + enjoy
- 11110 bang bang cauliflower 5.5**
crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander
- 11106 wok-fried greens 4.75**
tenderstem broccoli. bok choy. garlic + soy sauce
- 11120 sticky vegan 'ribs' 6.75**
mushroom + soya protein 'ribs'. sweet + spicy sticky sauce. sesame seeds. spring onion
- 11101 fried yasai gyoza 6.5 refreshed**
five dumplings filled with vegetables. served fried and with a dipping sauce



11118

11118 spicy teriyaki vegan 'chicken' hirata steamed buns 6.5 new
two fluffy asian buns. seasoned soya protein. asian slaw. fried shallots. spicy teriyaki sauce

11114 mixed mushroom + panko aubergine hirata steamed buns 6.5
two fluffy asian buns. vegan mayonnaise. coriander

11119 vegan chilli 'squid' 6.95
lightly battered pulled king oyster mushrooms. shichimi. sticky dipping sauce with fresh chilli + coriander

rice dishes

- vegatsu refreshed**
tofu + soya protein in crispy panko breadcrumbs. aromatic katsu curry sauce. sticky white rice. side salad. pickled red onion
- 1171 regular 11.25 11668 hot 11.5**
- 11231 shu's 'shio' jackfruit 10.95 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 11.95
mild + citrusy. tofu. coconut. mangetout. peppers. red + spring onion. sesame seeds. chilli. coriander. fresh lime. white rice

1191 tofu firecracker 11.5
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 10.25 11667 hot 10.5

1184 no duck donburi 12.25 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



1128

noodle dishes

- 1128 teriyaki vegan 'chicken' ramen 11.95 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
- 1122 spicy vegan short 'rib' ramen 12.25 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



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

1123 kare burusu ramen 11.95
shichimi-coated silken tofu. udon noodles. grilled mixed mushrooms. seasonal greens. carrot. chilli. coriander. curried vegetable broth

1147 yasai pad thai 10.5
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 9.5
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

scan to pay

table no



11134

desserts

- 11134 chocolate orange cake 6.5**
flourless chocolate orange cake. miso caramel ice cream. chocolate sauce. fresh mint
- 11142 banana katsu 6.5**
banana in crispy panko breadcrumbs. miso caramel ice cream. toffee sauce
- 11140 coconut reika ice cream 4.75**
with coconut flakes + passion fruit sauce
- 11128 miso caramel ice cream 4.75**
with toffee sauce + fresh mint



11128

extras

- 304 japanese pickles 1**
- 303 chillies 1**
- 302 miso soup. japanese pickles 1.95**
- 306 kimchee 1**
spicy fermented cabbage + radish with garlic
- 307 chilli sambal paste 1 new**
- 309 coconut + sriracha vegan 'egg' 1.5 new**
made in collaboration with gaz oakley

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) 4.5**
beans with salt or chilli-garlic salt, pop them out of their pod + enjoy
- 10106 wok-fried greens (vg) 4.75**
tenderstem broccoli, bok choy, garlic + soy sauce
- 1096 prawn kushiyaki 6.95**
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 10.5**
grilled marinated chicken, rice noodles, light chicken broth, seasonal greens
- 1048 chicken + prawn pad thai 11.5**
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 11.25**
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
- 10231 shu's 'shio' jackfruit (vg) 10.95 ^{new}**
shu han lee collaboration
turmeric + ginger marinated jackfruit, roasted and served on a bed of coconut + lemongrass dressed rice, pickled slaw + radish, chilli, coriander, caramelised lime

desserts

- 10134 chocolate orange cake (vg) 6.5**
flourless chocolate orange cake, miso caramel ice cream, chocolate sauce, fresh mint
- plus a selection of ice creams**
please ask your server for details



10134

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 3.95
large 4.95



- 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 3.1***
- 705 diet coke | coke zero 2.95**
- 708 sprite zero 2.95**
- 714 cloudy lemonade reg 2.75 | large 2.95**
- 710 peach iced tea reg 2.75 | 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

- 782 ginger + lemongrass 2.75**
zesty, warming and fragrant
- 784 fresh mint 2.75**
fresh mint leaves, pure + simple
- 781 jasmine flowering tea 3.25**
flowering lily + jasmine green tea
- 771 green tea free**

coffee

- 731 espresso 2.25**
- 732 double espresso 2.5**
- 733 americano* 2.75**

*oat milk available

beer + cider

- 604 mama biru london 330ml 5.25 ^{new}**
camden town brewery collaboration
brewed with juicy peach purée + dry-hopped with amarillo + huell melon hops, a great palate cleanser



- 601 | 602 asahi japan 330ml 4.25 | 660ml 7.25**
- 606 lucky buddha china 330ml 4.25**
- 603 east by south east cider london 330ml 5.25**
hawkes collaboration
crisp cider crafted from fuji, gala + bramley surplus supermarket apples



scan to pay

table no



gin + sake

- 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
- 484 sho chiku bai 125ml 3.75**
japan's national drink, brewed from rice, mild but complex

wine

12.5ml glass available

- refreshed**
- red**
- 444 malbec argentina**
750ml 22.25 | 250ml 8.25 | 175ml 6.25
- white**
- 409 pinot grigio italy**
750ml 18.95 | 250ml 6.95 | 175ml 5.5
- 408 sauvignon blanc south africa**
750ml 24.95 | 250ml 9.5 | 175ml 6.95
- sparkling**
- 460 prosecco italy**
750ml 25.5 | 125ml 4.95

house wines 750ml 15.95

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

mindful drinks

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



689

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

UK-VEGAN+NG-NOV21 PRICE-01