fresh juices (vg) squeezed, pulped and poured fresh for you

regular **3.65** large **4.65**

01 | raw
carrot, cucumber, tomato, orange and apple

02 | fruit
strawberry, apple and pear

03 | orange
freshly squeezed orange juice

04 | carrot
carrot with a hint of fresh ginger

06 | super green
apple, mint, celery and lime

07 | clean green
kiwi, avocado and apple

08 | tropical
mango, apple and orange

10 | blueberry spice
blueberry, apple and carrot with a taste of ginger

11 | positive juice
pineapple, lime, spinach, cucumber and apple

beers (vg)

601	602	**cisk lager**	malta	half **2.75**	pint **3.50**
603	**asahi extra dry**	japan	half **3.95**	
604	**strongbow cider**	uk		pint **3.85**
600	**ginger beer**	germany (alcohol free)		200ml **2.95**

sake (vg)

501 | 502 | **gekkeiken sake**   for one **2.95**   to share **5.95**

wine (vg) for the wine list, please ask your server

401 | 410 | 421 | **white | red | rose**   by the glass **3.90**

soft drinks (vg)

	reg	large
705	**coke**	1.95	3.50
706	**diet coke**	1.95	3.50
707	**coke zero**	1.95	3.50
709	**sprite**	1.95	3.50
708	**fanta**	1.95	3.50
710	711	**kinnie / diet kinnie**	1.95	3.50
605	**peach iced tea**	1.95	3.50
606	**lemon iced tea**	1.95	3.50
701	702	**still water**	1.55	3.55
703	704	**sparkling water**	1.55	3.55

allergies and intolerances

if you have a food allergy, intolerance or sensitivity, please let your server know before you order. they will be able to suggest the best dishes for you

our dishes are prepared in areas where allergenic ingredients are present. we cannot guarantee our dishes are 100% free of these ingredients

there are occasions in which our recipes change. it is always best to check with your server before ordering

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

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

sides

114 | mixed mushroom and panko aubergine bao bun (v)   6.50
two small, fluffy asian buns served with japanese mayonnaise and coriander

114

mains

41 | yasai yaki soba (v)   10.25
soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds

47 | yasai pad thai (v)   10.75
rice noodles in an amai sauce with tofu, egg, beansprouts, leeks, chillies and red onion. garnished with fried shallots, fresh herbs and lime

47

dessert

140 | coconut reika ice cream (v)   4.25
topped with coconut flakes and a mango sauce

17 | chocolate fudge cake (v)   5.95
served with a scoop of vanilla ice cream and chocolate sauce

128 | salted caramel ice cream (v)   4.25
served with caramelised sesame seeds and a chilli toffee + ginger sauce

142 | banana katsu (v)   5.95
banana in crispy panko breadcrumbs, served with a scoop of salted caramel ice cream and a chilli toffee + ginger sauce

19 | apple and cinnamon tart (v)   5.95
served with a scoop of vanilla ice cream and a dash of cinnamon powder

131 | white chocolate and ginger cheesecake (v)   5.95
served with a chilli toffee + ginger sauce

131

extras

300 | rice (vg)   3.00
301 | rice / udon noodles (vg) soba noodles (v)   3.00
304 | japanese pickles (vg)   1.00
303 | chillies (vg)   1.00

(vg) | vegan   **(v) | vegetarian**   **| contains nuts**   MLTOCT19

vegan

sides

11101

11104 | edamame (vg)   4.75
steamed edamame beans. served with salt or chilli garlic salt

11106 | wok-fried greens (vg)   4.95
tenderstem broccoli and bok choi, stir-fried in a garlic and soy sauce

11101 | yasai gyoza (vg)   6.75
five tasty steamed dumplings, filled with vegetables. served grilled and with a dipping sauce

11114 | mixed mushroom + panko aubergine bao bun (vg)   6.50
two small, fluffy asian buns served with coriander

mains

1138 | yasai itame (vg)   11.95
rice noodles in a spicy green coconut and lemongrass soup with tofu and vegetables. topped with stir-fried beansprouts, red and spring onions, bok choi, peppers, mushrooms and chilli. garnished with coriander and fresh lime

1123 | kare burosu ramen (vg)   12.55
shichimi-coated silken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with lamb's lettuce, carrot, chilli and coriander

1147 | yasai pad thai (vg)   10.75
rice noodles in an amai sauce with tofu, beansprouts, leeks, chilli and red onion. garnished with fried shallots, mint, coriander and fresh lime

1141 | yasai yaki soba (vg)   10.25
udon or rice noodles with mushrooms, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds

1163 | warm chilli yasai salad (vg)   10.25
tofu with stir-fried red peppers, mangetout, tenderstem broccoli and red onion on a bed of baby gem lettuce. dressed in a sweet chilli sauce and garnished with spring onions and cashew nuts

1172 | yasai katsu curry (vg)   11.95
sweet potato, aubergine and butternut squash coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a side salad

1171 | vegatsu (vg)   11.95
vegan hero
our vegan katsu curry. seitan coated in crispy panko breadcrumbs, covered in an aromatic curry sauce with sticky white rice and a seasoned side salad

1171

dessert

11123 | lemongrass and lime sorbet (vg)   4.25
served with fresh mint