

# tanabata set menu



# wagamama

tanabata is a celebration of two lovers, orihime + hikoboshi and how they came to meet. legend tells us that the milky way separated the lovers, and that they are only permitted to meet once a year on the seventh day of the seventh month

tanabata is the japanese festival which celebrates this legend, local people of japan

are encouraged to celebrate the day by writing wishes on coloured pieces of paper called tanzaku and attaching them on to bamboo trees

tuck into our set menu to celebrate tanabata with us this month. enjoy our freshest bowls from our new summer menu and exclusive dishes to ignite the sense + nourish the soul

## sides + sharing

**104** edamame, your way

pop them out of their pod + enjoy  
simply salt / chilli + garlic salt

**111** **new** roti + raisukatsu (v)

crisp + flaky asian flatbread warmed on the grill. served  
alongside our new raisukatsu sauce, bringing together  
the spice of our classic katsu + raisukaree flavours.  
topped with coriander + a drizzle of chilli oil

**new** kokopanko

crispy + zesty panko-coated fried chicken or  
aubergine, tossed in a coconut, chilli + lime salt rub.  
garnished with coriander + served with a side of  
sriracha mayo for dipping

**97** chicken**98** aubergine

## mains

**49** **exclusive** sweet + sour chicken

crispy chicken in a sweet + sour sauce with red + green  
peppers and red onion. served with a dome of white rice  
with a sprinkle of red pepper powder. garnished with  
lotus root, spring onion and ginger

**73** yasai aubergine katsu salad

aubergine coated in crispy panko breadcrumbs,  
tossed with dressed mixed leaves, apple slices,  
cucumber, edamame beans, pickled asian slaw,  
pea shoots, japanese pickles, red chilli + coriander.  
served with a side of curried salad dressing

**50** **exclusive** crispy duck soba :

crispy shredded duck on a bed of soba noodles  
cooked in amai sauce with egg, leek, beansprouts,  
spring onions and chilli. drizzled with a spicy teriyaki  
sauce and topped with chilli + coriander

**new** gochujang rice bowl

your choice of chicken or silken tofu coated in  
a spicy gochujang sauce with bok choy, pickled  
cucumber, snow onion slaw + red onion. served on  
a bed of sticky white rice. finished with spring onion,  
sliced red chilli and a sprinkle of sesame seeds +  
red pepper powder

**56** chicken**55** silken tofu

## desserts

**268** lemon + berries cheesecake

rich and tangy lemon cream cheese on a  
delicious biscuit base, served with mixed berries  
+ vanilla ice cream

**280** raspberry sorbet

three scoops of raspberry sorbet

**279** banana katsu (v)

fresh banana coated in crispy panko breadcrumbs.  
served with salted caramel ice cream and drizzled  
with a rich toffee sauce

**275** mochi balls (v)

choose from chocolate (vg), mango, coconut, or a  
combination of all three flavours. smooth ice cream  
wrapped in a layer of sticky rice dough, served with  
chocolate sauce

(v) vegetarian

 vegan

 new

 exclusive dish

 may contain shell or small bones

**allergies + intolerances** if you have a food allergy or intolerance, or need help accessing our allergen information, please let your server know before you order, every time you visit. the manager on duty will personally take and serve 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, we cannot guarantee that your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur. our menu descriptions do not include all ingredients.