



# festive menu

plant-based | vegetarian + vegan

enjoy 3 courses + a glass of prosecco  
or mindful drink for £29

## sides + sharing

### 95 **new** king oyster mushroom skewers

three skewers of flavourful mushroom ribbons coated in a sticky red chilli + miso glaze, garnished with coriander cress 173 kcal

### 111 **new** roti + raisukatsu

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 cress + a drizzle of chilli oil 727 kcal



109

### 109 **new** vegan k-dogs

our take on a korean street-food favourite. two vegan 'corn dogs' made from soya protein and coated in a crunchy noodle crumb. drizzled with turmeric vegan mayo + sriracha and topped with chilli, coriander + red pepper powder 509 kcal



101

### 101 yasai | vegetable gyoza

five dumplings packed with flavour. steamed green gyoza, served with a spiced vinegar dipping sauce 207 kcal

### 110 bang bang cauliflower

crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander 471 kcal

(v) vegetarian

vegan

**new**

**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. our full allergen information is available online at [wagamama.com/allergen-information](http://wagamama.com/allergen-information) or please ask your server for help navigating the information

**full nutritional information can be found at [wagamama.com/our-menu](http://wagamama.com/our-menu)** at wagamama, we like to offer choice and variety. we have a dedicated non-gluten menu and a kid-friendly menu for our little noodlers

adults need around 2000 calories a day

## mains

### 34 **new** tofu hot pot

a korean inspired broth with soft + silky tteokbokki, tofu, butternut squash, mangetout, bok choy, kimchee + red onion. topped with coriander cress, red chilli + spring onion. finished with a drizzle of chilli oil 529 kcal

### 1147 yasai pad thai

rice noodles cooked in amai sauce with, beansprouts, leeks, chilli and red + spring onion. topped with fried onions, mint, coriander + a fresh lime wedge 773 kcal

### 1141 yasai yaki soba

your choice of udon (560 kcal) or rice noodles (581 kcal), cooked with peppers, beansprouts and white + spring onion. topped with crispy fried onions, pickled ginger + sesame seed

### 1171 vegatsu curry

a plant-based twist on a classic. tofu + soya protein coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + pickled red onion 1193 kcal

### 72 yasai katsu curry

iconic japanese flavours. sweet potato, aubergine + butternut squash coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + japanese pickles 1074 kcal

### 23 kare burosu ramen

shichimi-coated silken tofu + udon noodles submerged in a curried vegetable broth. topped with wok-fried mixed mushrooms, pea shoots, shredded carrots and a chilli + coriander garnish 589 kcal

## and to finish...

### **new** chouxnut

soft doughnut meets crisp choux pastry to create a light + airy bun with a custard filling of your choice. topped with chocolate and dusted with icing sugar

### 147 matcha (v)

a sweet matcha flavoured custard filling 311 kcal

### 149 kuromitsu black honey (v)

a japanese treacle flavoured custard filling 293 kcal

### 131 white chocolate + ginger cheesecake (v)

a creamy cheesecake with a biscuit base and a zingy ginger twist. drizzled with a rich toffee sauce and dusted with ginger icing sugar 448 kcal

### 142 banana katsu

fresh banana coated in crispy panko breadcrumbs. served with vegan miso caramel ice cream and drizzled with a rich toffee sauce 361 kcal

### 145 dough-chi® (v)

three cookie dough balls with a smooth ice cream centre. served with passion fruit sauce and garnished with mint + icing sugar. mix + match to find your flavour 333 kcal

/ matcha + white chocolate

/ coconut

/ cherry, vanilla + yuzu



34

147

