



enjoy 3 courses  
for £24

## shareables

### hot sweet fried vegan chicken

coated in a sticky agave and your choice of sauce. topped with mixed pickles and served with a zesty vegan mayo on the side

**217 yuzu** 793 kcal

**218 teriyaki** 775 kcal

**219 firecracker** 776 kcal

### 101 yasai | vegetable gyoza

five tasty green dumplings steamed and served with a spiced vinegar dipping sauce 208 kcal

### 102 edamame, truffle and pulled shiitake gyoza (v)

five tasty dumplings steamed and served with a zingy yuzu dipping sauce 272 kcal

### 118 pulled shiitake crispy otsumami

six squares of crispy fried rice soaked in a soy + yuzu dressing. topped with smashed avocado + edamame, sriracha vegan mayo and coriander cress 539 kcal

### 121 crispy chilli mushrooms

coated + fried crunchy oyster mushrooms. dusted with red pepper powder. served with a chilli + coriander dipping sauce 508 kcal

### 110 bang bang cauliflower

crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander 448 kcal

### 111 roti + raisukatsu

crisp + flaky asian flatbread warmed on the grill. served alongside our aromatic raisukatsu sauce. drizzled with chilli oil 699 kcal

### still hungry?

see our main menu for shareables for the table. dip into fluffy bao buns, iconic gyozas or crispy koko 'prawn' crackers to share



102



58

## mains

### 58 tofu gochujang rice bowl

silken tofu in a spicy gochujang glaze on bed of sticky white rice. bok choy. pickled cucumber. snow onion slaw. red + spring onion. red chilli. sesame seeds 773 kcal

### 1171 vegatsu

a plant-based twist on a classic. tofu + soya protein coated in crispy panko breadcrumbs. sticky white rice. aromatic katsu curry sauce. dressed side salad. pickled red onion 1164 kcal

### 34 korean-style tofu hot pot

a korean-inspired broth with soft + silky tteokbokki. tofu. butternut squash. mangetout. bok choy. kimchee. red onion. red chilli. chilli oil 572 kcal

### 47 yasai pad thai (v)

rice noodles cooked in amai sauce with egg. firm tofu. beansprouts. leek. chilli. onion. mint. coriander. fried onions. lime 731 kcal  
ask to make it vegan by removing the egg 702 kcal

### 41 yasai yaki soba (v)

soba noodles cooked with egg. mushroom. peppers. beansprouts. onion. pickled ginger. crispy fried onions. sesame seeds 781 kcal  
ask to make it vegan by removing the egg + swapping to udon (608 kcal) or rice noodles (551 kcal)

### 64 vegan chicken coconut kare

rich + citrusy with a hint of chilli. tender vegan chicken. tenderstem broccoli. fine beans. squash. a dome of white rice. asian slaw. pea shoots. lime 864 kcal

### 23 kare burosu ramen

shichimi-coated silken tofu + udon noodles in a curried vegetable broth. wok-fried mixed mushrooms. pea shoots. shredded carrots. chilli. coriander 687 kcal

## desserts

### 142 banana katsu

fresh banana coated in crispy panko breadcrumbs. served with a scoop of vegan miso caramel ice cream drizzled with a rich toffee sauce 343 kcal

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

a creamy cheesecake with a biscuit base + a zingy ginger twist. drizzled with a rich toffee sauce. dusted with ginger icing sugar 487 kcal

### 133 yuzu basque cheesecake (v)

a soft + creamy baked cheesecake with a zesty yuzu twist. drizzled with sweet passion fruit sauce 438 kcal



142

vegan (v) vegetarian

**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. full allergen + nutritional information can be found at [wagamama.com/allergen-information](http://wagamama.com/allergen-information). adults need around 2000 kcal a day