



nye set menu

shareables

hot honey fried chicken

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

207 yuzu 764 kcal

208 teriyaki 746 kcal

209 firecracker 770 kcal

98 beef brisket + kimchee gyoza

five tasty dumplings steamed and served with a zingy yuzu dipping sauce 228 kcal

100 chicken gyoza

five tasty dumplings steamed and served with a chilli, soy and sesame dipping sauce 195 kcal

118 salmon 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 463 kcal

121 crispy chilli mushrooms

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

108 chicken yakitori

four marinated chicken skewers glazed with a sticky miso sauce. garnished with coriander cress + sesame seeds 269 kcal

107 chilli squid

our iconic crispy fried squid tossed in shichimi spice. served with a chilli + coriander dipping sauce 400 kcal



98

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. adults need around 2000 kcal a day

118



mains

69 teriyaki beef donburi

chicken or beef in teriyaki sauce on a bed of sticky white rice. shredded carrots, pea shoots, spring onion, sesame seeds. side of kimchee 842 kcal

71 chicken katsu curry

iconic japanese flavours. chicken coated in crispy panko breadcrumbs. sticky white rice. aromatic katsu curry sauce. dressed side salad. pickles 987 kcal

33 korean-style chicken hot pot

a korean-inspired broth with soft + silky tteokbokki. chicken. butternut squash. mangetout. bok choy. kimchee. red onion. red chilli. chilli oil 702 kcal

48 chicken + prawn pad thai

rice noodles cooked in amlai sauce with egg. marinated chicken. prawns. beansprouts. leek. chilli. onion. mint. coriander. fried onions. lime 731 kcal

40 chicken + prawn yaki soba

soba noodles cooked with egg. chicken. prawns. peppers. beansprouts. onion. pickled ginger. crispy fried onions. sesame seeds 781 kcal

65 chicken coconut kare

rich + citrusy with a hint of chilli. marinated chicken thigh. tenderstem broccoli. fine beans. squash. a dome of white rice. asian slaw. pea shoots. lime 853 kcal

131



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

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

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



plant-based nye set menu

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



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



142

desserts

142 banana katsu

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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

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