

the vegan edit

say hello to our
biggest vegan
offering to date

no second-thought, token veggie options here. only plant-based heroes + powerhouse proteins. not vegan or even veg-curious yet? we challenge you to give this menu a go. you might be converted...

swap your go-to chicken raisukaree for tofu, choose to make your chilli squid vegan. maybe give no duck donburi a go or set your tastebuds alight with tofu firecracker

the earth could do with us eating a little more veg + a little less meat, and the choice for change is in your hands...

chopsticks at the ready



11120



11119



11104



11110



11101

- 11120 sticky vegan 'ribs'** 6.9 **new**
mushroom + soya protein 'ribs'. sweet + spicy sticky sauce. sesame seeds. spring onion
- 11119 vegan chilli 'squid'** 7.2 **new**
lightly battered pulled king oyster mushrooms. shichimi. sticky dipping sauce with fresh chilli + coriander
- 11104 edamame** 4.7
beans with salt or chilli-garlic salt
- 11110 bang bang cauliflower** 5.5
crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander
- 11101 yasai gyoza** 6.2
five steamed dumplings filled with vegetables. served grilled with dipping sauce
- 11106 wok-fried greens** 4.9
tenderstem broccoli. bok choy. garlic + soy sauce
- 11111 vegetable tempura** 5.7
crispy fried tenderstem broccoli, red pepper, sweet potato + asparagus. wakame. sweet + sour dipping sauce
- 11114 mixed mushroom + panko aubergine hirata steamed buns** 6.7
two fluffy asian buns. vegan sriracha mayonnaise. coriander

sides

rice dishes

- 1184 no duck donburi** 11.9 **new**
shredded seitan + shiitake mushrooms in a cherry hoisin sauce. edamame beans. kimchee. cucumber. spring onion. chillies. coriander. sesame seeds. brown rice
- 1176 tofu raisukaree** 12.2 **new**
mild + citrusy. tofu. coconut. mangetout. peppers. red + spring onion. sesame seeds. chilli. coriander. fresh lime. white rice
- 1191 tofu firecracker** 11.9 **new**
bold + fiery. tofu. mangetout. red + green peppers. onion. hot red chillies. sesame seeds. shichimi. fresh lime. white rice
- yasai katsu curry**
aromatic katsu curry sauce. sweet potato, aubergine + butternut squash in crispy panko breadcrumbs. sticky white rice. side salad. japanese pickles
- 1172 regular** 10.9 **11667 hot** 11
- vegatsu**
seitan in crispy panko breadcrumbs. aromatic katsu curry sauce. sticky white rice. side salad. pickled red onion
- 1171 regular** 11.9 **11668 hot** 12
- 1190 avant gard'n** 11.9
gaz oakley collaboration
barbecue-glazed seitan. coconut + sriracha vegan 'egg'. grilled shiitake mushrooms. asparagus. brown rice. edamame beans. carrots. spring onion. sweet amai sauce. sesame seeds. fresh lime

noodle dishes

- 1123 kare burosu ramen** 11.9
shichimi-coated silken tofu. grilled mixed mushrooms. seasonal greens. carrot. chilli. coriander. udon noodles. curried vegetable broth
- 1147 yasai pad thai** 10.9
rice noodles. amai sauce. tofu. beansprouts. leeks. chilli. red + spring onion. fried shallots. mint. coriander. fresh lime. the egg has been removed from this dish to make it suitable for a vegan diet
- 1141 yasai yaki soba** 9.7
noodles. mushrooms. peppers. beansprouts. white + spring onion. fried shallots. pickled ginger. sesame seeds. the egg has been removed + you can choose udon or rice noodles to make this dish suitable for a vegan diet

extras

- 306 kimchee** 1.5 **refreshed**
spicy fermented cabbage + radish with garlic
- 304 japanese pickles** 1.2
- 303 chillies** 1.2
- 302 miso soup. japanese pickles** 2.5

(v) vegetarian (vg) vegan

no need to wait for the bill.
scan to pay now



non gluten

this menu has been designed for a non-gluten diet. there are a selection of our dishes that do not contain gluten in their ingredients. these dishes are full of flavour, either remaining true to their original recipes or having been subtly modified to suit a non-gluten diet

sides

- 10104 edamame (vg)** 4.7
beans with salt or chilli-garlic salt
- 10106 wok-fried greens (vg)** 4.9
tenderstem broccoli. bok choy. garlic + soy sauce
- 1096 prawn kushiyaki** 7.2
skewered grilled prawns. lemongrass + chilli marinade. caramelised lime

mains

- 1020 grilled chicken ramen** 10.5
grilled marinated chicken. rice noodles. light chicken broth. seasonal greens. spring onion
- 1048 chicken + prawn pad thai** 11.9
rice noodles. chicken. prawns. egg. beansprouts. leeks. chilli. red + spring onion. mint. coriander. fresh lime
- raisukaree**
mild + citrusy. coconut. mangetout. peppers. red + spring onion. sesame seeds. chilli. coriander. fresh lime. white rice
- 1079 prawn** 14.2 **1075 chicken** 13.2
- 1076 tofu (vg)** 12.2 **new**
- 10230 shu's 'shiok' chicken** 12
shu han lee collaboration
turmeric, garlic + ginger marinated chicken, roasted and served on a bed of coconut + lemongrass dressed rice. pickled slaw + radish. chilli. coriander. caramelised lime. **under 600 calories**



10230

immunity tune up

our range of fresh, vibrant juices are packed full of raw power. pressed, pulped + poured to tune up your immunity. drink fresh

regular 4.2 large 5.2



06 nourish-mint
apple. mint. lemon



15 up-beet
beetroot. red pepper. cucumber. ginger. apple



14 power
spinach. apple. fresh ginger



10 blueberry spice
blueberry. apple. ginger



11 positive
pineapple. lime. spinach. cucumber. apple

soft drinks (vg)

- 705 coke** 3.2'
705 diet coke | **coke zero** 3
708 sprite 3
714 cloudy lemonade reg 2.7 | large 3
710 peach iced tea reg 2.7 | large 3
701 | 703 still water reg 2.5 | large 4.5
702 | 704 sparkling water reg 2.5 | large 4.5

*includes sugar tax levy



tea (vg)

loose leaf, flowering and fresh.
served in an individual tea infuser

- 774 black assam** 2.7
strong black breakfast tea
782 ginger + lemongrass 2.7
zesty, warming and fragrant
784 fresh mint 2.7
fresh mint leaves. pure and simple
781 jasmine flowering tea 3.2
flowering lily and jasmine green tea
771 green tea free

coffee (vg)

- 731 espresso** 2.2
732 double espresso 2.7

decaf coffee available

mindful drinks (vg)

refreshing + flavourful

- 608 hitachino nest** japan 330ml 5
low alcohol. yuzu ginger non-ale 0.3%
689 ginger no-jito 4
alcohol-free. zingy sparkling cold-pressed ginger. coriander seed syrup. fresh mint. lime

wine (vg)

all wine available in 125ml glass

red

- 444 malbec** portillo
750ml 22.5 | 250ml 8.5 | 175ml 6.5

sparkling

- 405 | 404 champagne** veuve clicquot
750ml 55 | 375ml 30
460 prosecco villa domiziano spumante brut
750ml 25.5 | 125ml 5

house wines 750ml 16

please ask a team member about our selection of red + white house wines

beers (vg)

crafted to complement the flavours of asia. big bottles are good for sharing

- 626 | 627 asahi draught** japan half pint 3 | pint 5.9
601 | 602 asahi japan 330ml 4.5 | 660ml 7.5
606 lucky buddha china 330ml 4.5



601



606



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484

gin + sake (vg)

crafted from authentic japanese ingredients

- 504 roku tonic** 7.5
japanese craft gin made using cherry blossom, yuzu peel + sencha tea. garnish of fresh lime + ginger. served with franklin + sons natural tonic water
513 jinzu tonic 7.2
british gin mixed with the japanese flavours of cherry blossom, yuzu and sake. garnish of fresh lime + ginger. served with franklin + sons natural tonic water
484 sho chiku bai 125ml 4
japan's national drink, brewed from rice. mild but complex



11134

desserts

something sweet but different

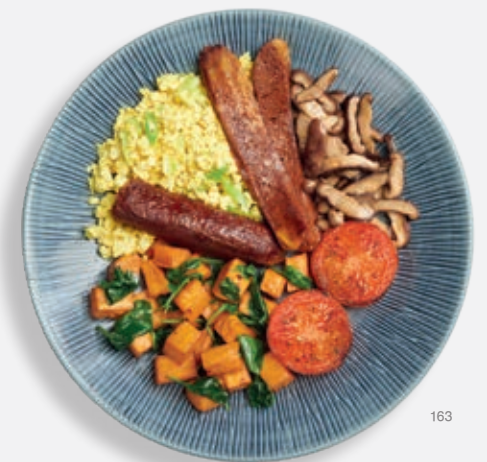
- 11134 chocolate orange cake** 6.5
flourless chocolate orange cake. miso caramel ice cream. chocolate sauce. fresh mint
11142 banana katsu 6.5
banana in crispy panko breadcrumbs. miso caramel ice cream. toffee sauce
11128 miso caramel ice cream 4.5
with toffee sauce + fresh mint

we have non-gluten desserts
please ask your server for details

breakfast

food that satisfies the senses, inspired by the east and west, all made the wagamama way.
start the day fresh and wake up with wagamama

served until 11am



163

- 163 the full vegan** 10.5
two rashers of maple seitan bacon. beetroot + seitan sausage. scrambled turmeric tofu. grilled tomato. wilted spinach. sautéed sweet potato. shiitake mushrooms

- 173 roti breakfast wrap** 5.5
thai flatbread rolled up with spinach. filled with mushroom, shichimi tofu + sriracha mayonnaise

- 160 coconut porridge** 4.9
porridge oats. coconut milk. raspberry compote

- 167 crunchy granola bowl** 5.5
coconut 'yoghurt'. raspberry compote. pomegranate. cranberry, raisin + mixed nut granola

- 177 avocado + scrambled tofu on toast** 8
scrambled turmeric tofu. lightly dressed avocado + tomato. slice of toasted multigrain bread



160

allergies + intolerances if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver 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. please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. **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. **full nutritional information can be found at wagamama.com/our-menu**

at wagamama, we like to offer choice and variety. we have a dedicated vegan menu + non-gluten menu and a kid-friendly menu which is perfect for our little noodlers



all of our vegan dishes have been registered with The Vegan Society

APT-VEGAN+NG-JAN21-01