

table no



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











# sides

- 11120 sticky vegan 'ribs' 6.5 (Tex) mushroom + soya protein 'ribs'. sweet + spicy sticky sauce. sesame seeds. spring onion
- 11119 vegan chilli 'squid' 6.75 (New) lightly battered pulled king oyster mushrooms. shichimi. sticky dipping sauce with fresh chilli + coriander
- 11104 edamame 4.5 beans with salt or chilli-garlic salt
- 11110 bang bang cauliflower 5.25 crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander
- 11101 yasai gyoza 5.95 five steamed dumplings filled with vegetables. served grilled with dipping sauce
- 11106 wok-fried greens 4.75 tenderstem broccoli. bok choi. garlic + soy sauce
- 11111 vegetable tempura 5.25 crispy fried tenderstem broccoli, red pepper, sweet potato + asparagus. wakame. sweet + sour dipping sauce
- 11114 mixed mushroom + panko aubergine hirata steamed buns 6.25 two fluffy asian buns. vegan sriracha mayonnaise. coriander

## noodle dishes

#### 1123 kare burosu ramen 11.75 shichimi-coated silken tofu. grilled mixed mushrooms. seasonal greens. carrot. chilli. coriander. udon noodles. curried vegetable broth

#### 1147 yasai pad thai 10.25 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 9.25

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

# rice dishes

- 1184 no duck donburi 11.25 (TEW) shredded seitan + shiitake mushrooms in a cherry hoisin sauce. edamame beans. kimchee. cucumber
  - hoisin sauce, edamame beans, kimchee, cucumber, spring onion, chillies, coriander, sesame seeds, brown rice

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1176 tofu raisukaree 11.95 (new) mild + citrusy. tofu. coconut. mangetout. peppers.

rniid + citrusy, toru, coconut, mangetout, peppers, red + spring onion, sesame seeds, chilli, coriander, fresh lime, white rice

1191 tofu firecracker 11.25 (Tew) 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 9.75 11667 hot 9.95

### vegatsu

seitan in crispy panko breadcrumbs. aromatic katsu curry sauce. sticky white rice. side salad. pickled red onion

1171 regular 10.75 11668 hot 10.95

1190 avant gard'n 11.25 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

# extras

- **306** kimchee 1 refreshed spicy fermented cabbage + radish with garlic
- 304 japanese pickles 1
- 303 chillies 1
- 302 miso soup. japanese pickles 1.95

(v) vegetarian (vg) vegan

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

no need to wait for the bill. scan to pay

10104 edamame (vg) 4.5 beans with salt or chilli-garlic salt
10106 wok-fried greens (vg) 4.75 tenderstem broccoli. bok choi. garlic + soy sauce
1096 prawn kushiyaki 6.75 skewered grilled prawns. lemongrass + chilli

## mains

marinade. caramelised lime

- **1020** grilled chicken ramen 10.25 grilled marinated chicken. rice noodles. light chicken broth. seasonal greens. spring onion
- 1048 chicken + prawn pad thai 11.25 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 13.95 **1075** chicken 12.95 **1076** tofu (vg) 11.95 (Tew)

### 10230 shu's 'shiok' chicken 10.95

#### 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** 





## soft drinks (vg)

- 705 coke 2.95\*
- 705 diet coke | coke zero 2.85
- 708 sprite 2.85
- 714 cloudy lemonade reg 2.6 | large 2.95
- 710 peach iced tea reg 2.6 | large 2.95
- 701 | 703 still water reg 2.25 | large 4.25
- 702 | 704 sparkling water reg 2.25 | large 4.25

\*includes sugar tax levy



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

- **782** ginger + lemongrass 2.5 zesty, warming and fragrant
- **784** fresh mint 2.5 fresh mint leaves. pure and simple
- **781** jasmine flowering tea 2.95 flowering lily and jasmine green tea
- 771 green tea free

### coffee (vg)

- 731 espresso 1.95
- 732 double espresso 2.25

decaf coffee available



### mindful drinks (vg) refreshing + flavourful

608 hitachino nest japan 330ml 4.95 low alcohol. yuzu ginger non-ale 0.3%

689 ginger no-jito 3.95 <u>alcohol-free.</u> zingy sparkling cold-pressed ginger. coriander seed syrup. fresh mint. lime

**beers** (vg) crafted to complement the flavours of asia. big bottles are good for sharing

- 601 | 602 asahi japan 330ml 4.25 | 660ml 7.25
- 606 lucky buddha china 330ml 4.25





## wine (vg)

all wine available in 125ml glass

red

444 malbec portillo 750ml 21.95 | 250ml 8.25 | 175ml 6.25

sparkling

460 prosecco villa domiziano spumante brut 750ml 25.25 | 125ml 4.95

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house wines 750ml 15.95 please ask a team member about our selection of red + white house wines



**gin + sake** (vg) crafted from authentic japanese ingredients

### 504 roku tonic 7.25 japanese craft gin made using cherry blossom, yuzu

japanese cratt gin made using cherry blossom, yuzu peel + sencha tea. garnish of fresh lime + ginger. served with franklin + sons natural tonic water

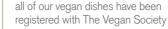
#### 513 jinzu tonic 6.95 british gin mixed with the japanese flavours

of cherry blossom, yuzu and sake, garnish of fresh lime + ginger, served with franklin + sons natural tonic water

484 sho chiku bai 125ml 3.75 japan's national drink, brewed from rice mild but complex

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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



UK-VEGAN+NG-JAN21-01







# desserts (vg)

something sweet but different. a selection of desserts inspired by the flavours of asia

### desserts

11142 banana katsu 6.25 banana in crispy panko breadcrumbs. miso caramel ice cream. toffee sauce

11134 chocolate orange cake 6.25 flourless chocolate orange cake. miso caramel ice cream. chocolate sauce. fresh mint



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## ice cream + sorbet

- **11140** coconut reika ice cream 4.5 with coconut flakes + passion fruit sauce
- **11128** miso caramel ice cream 4.5 with toffee sauce + fresh mint
- **11153** chocolate + orange blossom ice cream 4.5 with passion fruit coulis + fresh mint
- **11122** pink guava + passion fruit sorbet 4.5 with fresh mint
- **11151** strawberry + yuzu ice cream 4.5 with raspberry compote + fresh mint

we have non-gluten dessert options please ask your server for details