
wagamama

vegan menu



**our vegan menu is inspired by the idea
that meat free shouldn't mean taste free**

this menu has a selection of dishes which are packed
full of flavour and plant-based nourishment, either
remaining true to their original recipes or having been
subtly modified to suit a vegan diet

let us know what you think



allergies and 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
our staff receive 100% of tips



best curry 2017
yasai samla curry

best vegan chicken 2018
vegatsu

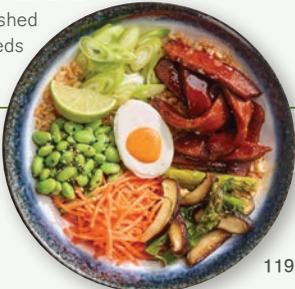


we're proud to say that all of our dishes
have been registered with the vegan society

sides

11104 edamame steamed edamame beans. served with salt or chilli garlic salt	4.50	11101 yasai gyoza five tasty steamed dumplings, filled with vegetables. served grilled and with a dipping sauce	5.75
11106 wok-fried greens tenderstem broccoli and bok choy, stir-fried in a garlic and soy sauce	4.50	11114 mixed mushroom + panko aubergine hirata steamed buns vegan hero two small, fluffy asian buns served with coriander. the mayonnaise has been removed to make this dish suitable for a vegan diet	5.95
11110 bang bang cauliflower refreshed crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander	4.95		11114
11109 raw salad mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot and red onion. topped with fried shallots and finished with the wagamama house dressing	3.75		

mains

1190 avant gard'n vegan hero new 10.25 made in collaboration with gaz oakley barbecue-glazed seitan served with a coconut + sriracha vegan 'egg', grilled shiitake mushrooms and asparagus on a bed of brown rice. topped with edamame beans, carrots and spring onions. dressed with a sweet amai sauce and garnished with sesame seeds and fresh lime		1190
1123 kare burosu ramen shichimi-coated silken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with pea shoots, carrot, chilli and coriander	11.50	
1157 yasai samla curry a fragrant, spicy lemongrass and coconut curry with tofu, peppers, shiitake mushrooms and baby plum tomatoes. served with white rice and garnished with spring onions, chilli and coriander	10.25	
1138 yasai itame rice noodles in a spicy green coconut and lemongrass soup. topped with tofu, stir-fried beansprouts, red and spring onions, bok choy, peppers, mushrooms and chilli. garnished with coriander and fresh lime	10.95	
1172 yasai katsu curry sweet potato, aubergine and butternut squash coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a dressed side salad	9.95	
1171 vegatsu our vegan katsu curry. seitan coated in crispy panko breadcrumbs covered in an aromatic curry sauce with sticky white rice and a dressed side salad	10.95	
1141 yasai yaki soba noodles with mushrooms, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds. the egg has been removed and the soba noodles can be replaced with either udon or rice noodles to make this dish suitable for a vegan diet	8.95	
1147 yasai pad thai rice noodles in an amai sauce with tofu, beansprouts, leeks, chilli and red and spring onions. garnished with fried shallots, peanuts, mint, coriander and fresh lime. the egg has been removed from this dish to make it suitable for a vegan diet	9.95	
1162 harusame glass noodle salad glass noodles mixed with tofu, kale, edamame, adzuki beans, mangetout, blackened carrots and pea shoots. topped with fresh mint, crispy fried shallots and dressed with a spicy vinegar	9.50	

extras

302 miso soup + japanese pickles	1.95	303 chillies	1.00
304 japanese pickles	1.00		

desserts

11153 chocolate + orange blossom ice cream new served with a passion fruit coulis and fresh mint	4.50	11138 mango + matcha layer cake new layers of matcha cream, vanilla sponge and yuzu cream with a mango + passion fruit purée. served with a raspberry compote	6.25
11151 strawberry + yuzu ice cream new served with a raspberry compote and fresh mint	4.50		11138
11122 pink guava + passion fruit sorbet served with fresh mint	4.50		

drinks

fresh juices

squeezed, pulped and poured fresh for you

regular 3.95 large 4.95

04 | **carrot**
carrot with a hint of fresh ginger

06 | **super green**
apple, mint, celery and lime

10 | **blueberry spice**
blueberry, apple and carrot with a hint of fresh ginger

11 | **positive**
pineapple, lime, spinach, cucumber and apple

14 | **power**
spinach, apple and fresh ginger



wine

available in 125ml glass

red
750ml 250ml 175ml
430 | **merlot** | lanyá **19.75 7.25 5.50**

white
425 | **sauvignon blanc** | lanyá **22.50 8.55 6.25**

sparkling
460 | **prosecco** | villa domiziano spumante brut
750ml **24.95** 125ml **4.95**

sake

484 | **sho chiku bai**
a traditional sake. mild yet complex
125ml **3.50**

485 | **mio**
sparkling, sweet and crisp
125ml **7.25**

beers

expertly crafted beers

selected to complement the flavours of asia. a large bottle is perfect for sharing

601 | 602 | **asahi** | japan 330ml **3.95** 660ml **6.95**
605 | **kirin** | japan 500ml **5.95**
606 | **lucky buddha** | china 330ml **3.95**

craft beers

in collaboration with meantime brewery london

618 | **natsu** 330ml **4.95**
passion fruit pale ale

616 | **kansho** 330ml **4.95**
lime + ginger pale ale



asian cocktails + spirits

518 | **sakura spritz** **7.25**
cherry blossom, rosé wine, pink grapefruit, campari and bianco vermouth poured over ice and topped with sparkling water. garnished with fresh lemon and mint

515 | **lychee mule** **7.25**
lychee vodka, ginger syrup, fresh lime juice and cold-brewed sencha tea. garnished with fresh ginger and mint

517 | **jasmine bellini** **7.25**
jasmine vodka, honeydew melon, fresh lemon and cold-brewed jasmine green tea, topped with prosecco

gin + tonic

504 | **roku tonic** **6.95**
roku, a japanese craft gin, made with six japanese botanicals, including cherry blossom, yuzu peel and sencha tea. garnished with fresh lime and ginger, and served with premium tonic

refresh + revive

693 | **la brewery kombucha** **new**
ginger + turmeric **3.45**
in collaboration with la brewery
a naturally sparkling, living tea infused with ginger + turmeric, with refreshing citrus notes

nix and kix
lightly sparkling drink, all natural, low in calories and no added sugar. infused with a hint of cayenne for a little boost
696 | **mango + ginger** **2.75**
696 | **cucumber + mint** **2.75**

soft drinks

705 | **coke** **2.85***
705 | **diet coke / coke zero** **2.75**
708 | **sprite** **2.75**
715 | **ginger beer** **2.75**
717 | **appletiser** **2.75**
714 | **cloudy lemonade** reg **2.60** large **2.95**
710 | **peach iced tea** reg **2.60** large **2.95**
701 | 703 | **still water** reg **2.10** large **3.95**
702 | 704 | **sparkling water** reg **2.10** large **3.95**

*includes sugar tax levy