**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.

Our staff receive 100% of tips.

Full nutritional information can be found at wagamama.com/our-menu

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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.

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We’re proud to say that all of our dishes have been registered with The Vegan Society.
drinks

fresh juices
squeezed, pulped, poured fresh

regular 3.95 large 4.95
94 - carrot with fresh ginger
95 - blueberry spice with apple, fresh ginger
11 - positive pineapple, lime, fresh ginger, apple
14 - power spinach, apple, fresh ginger

refresh + revive
88 - la brewery kombucha 3.95
lightly sparkling, natural, low in calories
no added sugar, hint of cayenne
95 - mango + ginger 66 - cucumber + mint

soft drinks
705 - coke 2.95
706 - diet coke 2.85
710 - sprite 2.85
715 - ginger beer 2.85
717 - appletiser 2.85
714 - cloudy lemonade reg 2.6 l large 3.95
710 - peach iced tea reg 2.8 l large 3.95
701 - still water reg 2.25 l large 4.25
702 - sparkling water reg 2.25 l large 4.25
* includes sugar tax levy

asian cocktails + spirits
classic cocktails with a wagamama twist
511 - lychee mule 7.45
lychee vodka, ginger syrup, fresh lime juice, cold-brewed sencha tea, fresh ginger, mint
517 - jasmine bellini 7.45
jasmine vodka, honeydew melon, fresh lemon, cold-brewed jasmine green tea, prosecco
518 - sakura spritz 7.45
cherry blossom, rosé wine, pink grapefruit, campari, bianco vermouth over ice, sparkling water, fresh lemon, mint
504 - roku tonic 7.45
japanese craft gin made with cherry blossom, yuzu peel + sencha tea. garnish of fresh lime + ginger served with franklin + sons natural tonic water

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

beer craft beer meantime brewery collaboration
501 - natsuki passion fruit pale ale 9.25
502 - kancho lime + ginger pale ale 9.25
503 - asahi japen reg 4.25 l large 7.25
505 - kirin japen reg 6.25
506 - lucky buddha china reg 4.25 l large 4.25
508 - hitachino nest japen + sweed reg 4.95

sake
japan’s national drink, brewed from rice
404 - shao chiku bai reg 3.75
traditional, mild but complex
405 - mio reg 7.25
sparkling, sweet, crisp

wine
also available in 125ml glass

red
435 - merlot tayna reg 19.95 l large 7.25
436 - sauvignon blanc tayna reg 25.75 l large 8.75
437 - prosecco vita dolomita spumante brut reg 20.25 l large 4.95

white

sparkling

food

sides

asiana mame 4.5
beans with salt or chilli-garlic salt
8110 - wok-fried greens 4.75
tenderstem broccoli, black-chili garlic + soy sauce
8111 - vegetable tempura 5.25
new
crispy fried tenderstem broccoli, red pepper, sweet potato + asparagus, wasami, sweet + sour dipping sauce
8112 - bang bang cauliflower 5.25
crispy cauliflower, firecracker sauce. red + spring onion, fresh ginger, coriander
8113 - raw salad 3.75
mixed leaves, edamame beans, baby plum tomatoes, seaweed. pickled mooli, carrot + red onion, fried shallots, wagamama dressing
8114 - yasai gyoza 5.25
five steamed dumplings filled with vegetables. served with dipping sauce
8115 - mixed mushroom + panko aubergine hirata steamed buns 6.25
refreshed
two fluffy asian buns, vegamic matanmame, coriander

sides

mains

11154 - yasai nikko curry 10.95
new
fragrant + spicy, coconut, lemongrass + turmeric soup. tofu, turmeric cauliflower, roasted butternut squash, tenderstem broccoli, mangetout, black-chili beansprouts. chilli, coriander, ginger, fresh lime. chilli oil side of white rice with sesame seeds. make your own + try glass noodles or brown rice instead of white rice.
1115 - avant garde’ 11.25
gastropoke collaboration
barbecue-glazed salmon, coconut + sashimia. veggie egg, grilled shiitake mushrooms, asparagus, brown rice, edamame beans, carrots, spring onion, sweet almond sauce, sesame seeds, fresh lime
11123 - kare burusu ramen 11.75
shichimi-toasted oden tofu, grilled mixed mushrooms, pea shoots, carrot, chilli, coriander. udon noodles, curried vegetable broth
11162 - harusame glass noodle salad 6.75
mixed with tofu, sake, edamame, abutilon beans, mango, blackened carrots, pea shoots, fresh mint, fried shallots, spicy vinegar
11141 - yasai yaki soba 9.25
noodles, mushrooms, peasprouts, mangetout, 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 vegetarian diet.
11147 - yasai pad thai 10.25
refreshed
rice noodles. soy sauce, tofu, beansprouts, leeks, chilli, red + spring onion, fried shallots, fresh mint, coriander, fresh lime, the egg has been removed from this dish to make it suitable for a vegetarian diet.
11172 - yasai katsu curry 10.25
grilled blackened seitan. coconut + sriracha vegan ‘egg’. barbecue-glazed seitan, coconut + sashimia. veggie egg, grilled shiitake mushrooms, asparagus, brown rice, edamame beans, carrots, spring onion, sweet almond sauce, sesame seeds, fresh lime
11171 - vegatsu 11.35
seitan crispy panko breadcrumbs, aromatic katsu curry sauce, sticky white rice, side salad, pickled red onion

extra

guest favourite
304 - japanese pickles
303 - chillies
302 - miso soup, japanese pickles 1.95