say hello to our biggest vegan offering to date

no second-thought, token veggie heroes + powerhouse proteins

not vegan or even veg-curious yet? we challenge you to give this menu a go. you might be

the earth could do with us eating a little more veg and a little less meat, and the choice for change

chopsticks at the ready

sides



11120 sticky vegan 'ribs' 6.5

mushroom + soya protein 'ribs'. sweet + spicy sticky sauce. sesame seeds. spring onion

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

11119 vegan chilli 'squid' 6.75 new

lightly battered pulled king oyster mushrooms. shichimi. sticky dipping sauce with fresh chilli + coriander



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 mayonnaise. coriander

red + spring onion. sesame seeds. chilli. coriander. fresh lime, white rice



yasai katsu curry

+ butternut squash in crispy panko breadcrumbs. sticky white rice. side salad. japanese pickles

vegatsu

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

barbecue-glazed seitan. coconut + sriracha vegan

1184 no duck donburi (vg) 11.25 new

shredded seitan + shiitake mushrooms in a cherry hoisin sauce. edamame beans. kimchee. cucumber. spring onion. chillies. coriander. sesame seeds.



rice dishes

bold + fiery. tofu. mangetout. red + green peppers. onion. hot red chillies. sesame seeds. shichimi. fresh lime. white rice

1176 tofu raisukaree 11.95

mild + citrusy. tofu. coconut. mangetout. peppers.

aromatic katsu curry sauce. sweet potato, aubergine

1172 regular 9.75 11667 hot 9.95

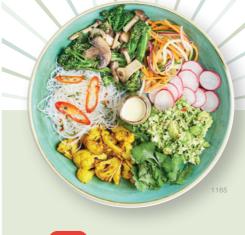
1171 regular 10.75 11668 hot 10.95

1190 avant gard'n 11.25

gaz oakley collaboration

'egg'. grilled shiitake mushrooms. asparagus. brown rice. edamame beans. carrots. spring onion. sweet amai sauce. sesame seeds. fresh lime

1191 tofu firecracker 11.25



summer noodles

1165 miso mixed vegetable hiyashi bowl 11.25

refreshing glass noodles. miso stir-fried mushrooms, broccoli + kale. turmeric roasted cauliflower. tofu + edamame guac. pickled slaw. sliced radish. fresh coriander + chilli. sesame seeds. white dressing

1162 tofu harusame salad 9.75

glass noodles mixed with fried tofu. peashoots. edamame. adzuki beans. red radish. pickled asian slaw. tamari soy dressing. mint. coconut thai sprinkle. sliced chillies

noodle dishes

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 re 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

1123 kare burosu ramen 11.75

shichimi-coated silken tofu. grilled mixed mushrooms. seasonal greens. carrot. chilli. coriander. udon noodles. curried vegetable broth

extras

- 304 japanese pickles 1
- 303 chillies 1
- 302 miso soup. japanese pickles 1.95

306 kimchee 1 · refreshed · spicy fermented cabbage + radish with garlic

scan to pa/



desserts

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

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



ice cream + sorbet

11140 coconut reika ice cream 4.5

11128 miso caramel ice cream 4.5

11153 chocolate + orange blossom

ice cream 4.5

with passion fruit coulis + fresh mint 11122 pink guava + passion fruit sorbet 4.5

11151 strawberry + yuzu ice cream 4.5

with raspberry compote + fresh mint







sides

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

prawn kushiyaki 6.75

skewered grilled prawns. lemongrass + chilli marinade. caramelised lime

mains

1065 miso mixed vegetable hiyashi bowl (vg) 11.25 new

refreshing glass noodles. miso stir-fried mushrooms, broccoli + kale. turmeric roasted cauliflower. tofu + edamame guac. pickled slaw. sliced radish. fresh coriander + chilli. sesame seeds. white dressing

harusame salad new

glass noodles. peashoots. edamame. adzuki beans. red radish. pickled asian slaw. tamari soy dressing. mint. coconut thai sprinkle. sliced chillies

1060 salmon : 11.25 1062 tofu (vg) 9.75

1020 grilled chicken ramen 10.25

grilled marinated chicken. rice noodles. light chicken broth. seasonal greens

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

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

desserts

10134 chocolate orange cake (vg) 6.25

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

10135 white chocolate + matcha cheesecake 6.25

ith vanilla ice cream, chocolate sauce, mixed sesame seeds, fresh mint

plus a selection of ice cream + sorbet

please ask your server for details

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 $% \left(1\right) =\left(1\right) \left(1\right)$ of flavour, either remaining true to their original recipes or having been subtly modified to suit a non-gluten diet

scan



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

regular 3.95 large 4.95



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



06 nourish mint apple. mint. lemon



10 blueberry spice blueberry. apple. ginger



11 positive pineapple. lime. spinach. cucumber. apple



14 power spinach. apple. fresh ginger

soft drinks

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

tea

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

782 ginger + lemongrass tea 2.5 esty, warming and fragrant

fresh mint tea 2.5 resh mint leaves. pure + simple

jasmine flowering tea 2.95

771 green tea free

coffee

732 double espresso 2.25

decaf coffee available

731 espresso 1.95

mindful drinks

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

cider

603

east by south east cider london 330ml 5.25

crisp cider crafted

from fuji, gala + bramley surplus supermarket apples



beer

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



ain + sake

crafted from authentic japanese ingredients

504 roku tonic 7.25

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 6.95

british gin mixed with the japanese flavours of cherry blossom, yuzu + 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



wine . refreshed.

all wine available in 125ml glass

red

malbec portillo

750ml 21.95 | 250ml 8.25 | 175ml 6.25

sparkling

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

house wines 750ml 15.95

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

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



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