
wagamama



vegan + vegetarian

this is our first vegan + vegetarian menu
it has been designed around the idea that
meat free shouldn't mean taste free
let us know what you think



vegetarian

sides

110 | bang bang cauliflower (v) (1, 4, 11)
crispy wok-fried cauliflower coated in firecracker
sauce mixed with red and spring onions,
garnished with fresh ginger and coriander

100 g **5.25 €**

**114 | bao buns with mixed mushrooms
and panko aubergine (v)** (1, 3, 6, 7, 10, 11, 12)
two fluffy asian buns served with
japanese mayonnaise and coriander

125 g **6.55 €**



114

mains

41 | yasai yaki soba (v) (1, 3, 6, 11)
soba noodles with egg, mushrooms, peppers,
bean sprouts, white and spring onions. garnished
with fried shallots, pickled ginger and sesame seeds

450 g **11.75 €**

47 | yasai pad thai (v) (1, 3, 5, 6, 8, 9, 12)
rice noodles in an amai sauce with egg, tofu,
bean sprouts, leeks and spring onions,
chillies and red onion. garnished with fried
shallots, peanuts, fresh herbs and lime

500 g **12.75 €**

78 | yasai cha han donburi (v) (1, 3, 6, 12)
stir-fried brown rice with egg, tofu, mushrooms,
mangeout, sweetcorn and spring onions.
served with a side of japanese pickles

500 g **9.25 €**

dessert

140 | coconut reika (v) (3, 7, 8, 12)
coconut ice cream topped with a passion
fruit sauce and coconut flakes

150 g **4.75 €**

141 | vanilla ice cream (v) (1, 3, 6, 7, 8, 10, 12)
vanilla ice cream topped with wasabi
dark chocolate sauce

150 g **4.75 €**

128 | salted caramel ice cream (v) (3, 5, 6, 7, 8, 11)
served with caramelised sesame seeds
and a chilli toffee ginger sauce

175 g **4.75 €**

142 | banana katsu (v) (1, 3, 7, 8, 12)
banana in panko breadcrumbs with a scoop of salted
caramel ice cream and caramel sauce

100 g **4.95 €**

144 | chocolate layer cake (v) (1, 3, 6, 7, 8, 10)
layers of chocolate sponge, dark chocolate parfait
and hazelnut cream. served with vanilla ice cream

170 g **6.45 €**

**131 | white chocolate
and ginger cheesecake (v)** (1, 5, 6, 7, 8)
served with a chilli toffee ginger sauce

110 g **5.95 €**

146 | yuzu lemon tart (v) (1, 3, 5, 6, 7, 8, 11, 12)
served with raspberry compote and fresh mint

125 g **6.35 €**



146

vegan

sides

11104 edamame (vg) (6) steamed edamame beans. served with salt or chilli garlic salt	200 g	3.95 €
11106 wok-fried greens (vg) (1,6) broccoli and bok choi, stir-fried in a garlic and soya-vegetable sauce	150 g	4.25 €
11109 raw salad (vg) (1,6) 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	100 g	3.25 €
11101 yasai gyoza (vg) (1,6,9,11) five tasty dumplings, filled with goodness, served with a dipping sauce	100 g	5.45 €



11101

mains

1157 yasai samla curry (vg) (1,6,10,12) fragrant lemongrass and coconut curry with tofu, peppers, shiitake mushrooms and baby plum tomatoes. served with white rice and garnished with spring onion, chilli and coriander	500 g	11.45 €
1138 yasai itame (vg) (6,12) rice noodles in a spicy green coconut-coriander and lemongrass soup topped with stir-fried bean sprouts, stir-fried tofu, red and spring onions, bok choi, peppers, mushrooms, mint and chillies. garnished with coriander and lime	500 g	12.75 €
1123 kare burosu ramen (vg) (new) (1,6,9,10,11) shichimi coated silken tofu and grilled mixed mushrooms on a bed of udon noodles within a curried vegetable broth. finished with baby spinach, carrot, chilli and coriander	700 g	13.95 €
1141 yasai yaki soba (vg) (1,6,11) rice or udon noodles with mushrooms, peppers, bean sprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds	450 g	11.75 €
1147 yasai pad thai (vg) (1,5,6,8,9,12) rice noodles in an amai sauce with tofu, bean sprouts, leeks and spring onions, chillies and red onion. garnished with fried shallots, peanuts, fresh herbs and lime	500 g	12.75 €
1172 yasai katsu curry (vg) (1,6,10) vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice and a side salad	500 g	9.65 €
1163 warm chilli tofu salad (vg) (1,6,8,9,12) stir-fried tofu, aubergines, red peppers, asparagus, mangetout, broccoli and red onion on a bed of baby gem lettuce. dressed in sweet chilli-soy sauce. garnished with chillies, spring onions and cashew nuts	400 g	11.45 €



1123

extra

302 misou soup and japanese pickles (vg) (1,6,12)	0.15 l	2.45 €
304 japanese pickles (vg) (1,6,12)	30 g	1.15 €
300 rice (vg)	200 g	2.25 €
303 chillies (vg)	5 g	1.15 €

smoothies (vg) new

17 | **banana flakes** 0.25l **4.15 €**
banana, flakes, strawberry, agave syrup, water

18 | **green life style** 0.25l **4.45 €**
kiwi, pear, thai basil, melassa, lime

fresh juices (vg) squeezed, pulped and poured fresh for you

04 | 040 **carrot**
carrot with a hint of fresh ginger

06 | 060 **super green** (09)
apple, mint, celery and lime

10 | 1010 **blueberry spice**
blueberry, apple and carrot
with a taste of ginger

13 | 1013 **repair**
kale, apple, lime and pear

11 | 1011 **positive**
pineapple, lime, spinach,
cucumber and apple

14 | 1014 **power**
spinach, apple and ginger

0.30l **4.25 €** 0.50l **6.55 €**

lemonades (vg)

202 | 203 | **kiwi - pineapple lemonade**
kiwi, pineapple, lime, homemade syrup and soda water

0.50l **5.45 €**
1.50l **13.95 €**

206 | 207 | **rhubarb - strawberry lemonade**
strawberry, rhubarb, lime, homemade syrup,
lemongrass and soda water

0.30l **4.95 €**
1.50l **11.95 €**

bottled beer (vg)

603 | **kirin ichiban** i japan new 0.33l **4.95 €** 612 | **heineken**
601 | **asahi** i japan 0.33l **5.25 €**

0.25l **4.15 €**

wine (vg)

202 | 203 | **müller thurgau** new
vegan, cabinet wine, white, dry, pd vinohrady, slovakia

0.125l **4.65 €**
0.75l **26.95 €**

coffee and hot chocolate (vg)

745 | **coconut latte kaffeetschi** new

0.30l **7.45 €**

746 | **vegan hot chocolate** new

0.25l **4.75 €**

gin and tonic (vg)

513 | **jinzu fever** new
jinzu gin, fever tree tonic, lemongrass and pink peppercorns

0.24l **10.95 €**

tea (vg)

a selection of vegan teas available.
for more info please refer to our drinks menu

please note

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients. whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain