

fresh juices (vg) small 45 large 55

squeezed, pulped and poured fresh for you

04 carrot carrot with a hint of fresh ginger	11 positive pineapple, lime, spinach, cucumber, apple
06 super green apple, mint, celery and lime	14 power spinach, apple and ginger
08 blueberry spice blueberry, apple and carrot with a touch of ginger	

soft drinks (vg)

701 703 still water	1/2 ltr 25	1 ltr 35
702 704 sparkling water	1/2 ltr 25	1 ltr 35
705 706 pepsi / pepsi max	small 35	large 45
708 faxe kondi	small 35	large 45
709 mirinda	small 35	large 45
707 ginger beer		40
714 apple and elderflower		36
718 elderflower cordial		39
730 peach iced tea		36

tea (vg)

713 green tea	free	764 lemon and ginger	26
761 english breakfast	26	765 liquorice and mint	26
762 earl grey	26	770 jasmine flowering tea	42
763 peppermint	26		

beers (vg) expertly crafted beers selected to complement the flavours of asia. a large bottle is perfect for sharing

601 602 draught pilsner organic	small 39	large 51
610 611 draught classic organic	small 42	large 54
612 sapporo		52
604 kirin		53
605 6051 tiger beer	small 56	large 86
606 asahi		56
613 lucky buddha		51
614 shandy		40
607 kissmeyer into the black		59
608 kissmeyer strange fruit tripel		59

wine (vg)

white <small>new</small>			
435 436 castillo de jumilla spain	glass 59	bottle 225	
rose <small>new</small>			
437 438 castillo de jumilla spain	glass 59	bottle 225	
red <small>new</small>			
439 440 castillo de jumilla spain	glass 59	bottle 225	

allergies and intolerances

if you have a food allergy, intolerance or sensitivity, please let your server know before you order. they will be able to suggest the best dishes for you

our dishes are prepared in areas where allergenic ingredients are present. we cannot guarantee our dishes are 100% free of these ingredients

there are occasions in which our recipes change. it is always best to check with your server before ordering

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)** 50

crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander



114

114 | **mixed mushroom and panko aubergine hirata steamed bun (v)** 65

two small, fluffy asian buns served with japanese mayonnaise, sriracha sauce and coriander

mains

76 | **shiitake donburi (v)** 120

shiitake mushroom and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, feld salad and chilli

47 | **yasai pad thai (v) ?** 136

rice noodles in an amai sauce with tofu, egg, beansprouts, leeks, chillies and red onion. garnished with fried shallots, peanuts, coriander, mint and lime



76

41 | **yasai yaki soba (v)** 119

soba noodles with egg, mushrooms, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds

dessert

140 | **coconut reika ice cream (v)** 58

topped with coconut flakes and a passion fruit sauce

125 | **chocolate and shichimi ice cream (v)** 55

served with a chocolate sauce and caramelised sesame seeds

126 | **yuzu ice cream (v)** 55

served with fresh mint

127 | **vietnamese coffee ice cream (v)** 55

served with a chocolate sauce and caramelised sesame seeds

128 | **salted caramel ice cream (v)** 55

served with caramelised sesame seeds and a chilli toffee + ginger sauce

142 | **banana katsu (v)** 62

banana in crispy panko breadcrumbs, served with a scoop of salted caramel ice cream and a chilli toffee + ginger sauce

144 | **chocolate layer cake (v)** 68

layers of chocolate sponge, dark chocolate parfait and hazelnut cream, served with vanilla ice cream

146 | **yuzu and lemon tart (v)** 63

served with raspberry compote and fresh mint

131 | **white chocolate and ginger cheesecake (v)** 65

served with a chilli toffee + ginger sauce



131

extras

303 | **chillies (vg)** 12

305 | **a tea-stained egg (v)** 15

vegan

sides

11104 | **edamame (vg)** 50

steamed edamame beans. served with salt or chilli garlic salt

11106 | **wok-fried greens (vg)** 42

broccoli and bok choy, stir-fried in a garlic and soy sauce

11101 | **yasai gyoza (vg)** 58

five tasty steamed dumplings, filled with vegetables. served grilled and with a dipping sauce



11101

11109 | **raw salad (vg)** 48

mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot and red onion. topped with fried shallots and finished with a wagamama house dressing

mains

1138 | **yasai itame (vg)** 149

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

1123 | **kare burosu ramen (vg) new** 142

shichimi-coated silken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with feld salad, carrot, chilli and coriander

1147 | **yasai pad thai (vg) ?** 136

rice noodles in an amai sauce with tofu, beansprouts, leeks, chilli and red onion. garnished with fried shallots, peanuts, mint, coriander and fresh lime

1141 | **yasai yaki soba (vg)** 119

udon or rice noodles with mushrooms, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds

1163 | **warm chilli yasai salad (vg) ?** 119

tofu, aubergine with stir-fried red peppers, mangetout, broccoli and red onion on a bed of baby gem lettuce. dressed in a sweet chilli sauce and garnished with spring onions and cashew nuts

1157 | **yasai samla curry (vg)** 125

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

1172 | **yasai katsu curry (vg)** 129

sweet potato, aubergine and butternut squash coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a side salad



1123

dessert

11122 | **pink guava and passion fruit sorbet (vg)** 55

served with fresh mint

11123 | **lemongrass and lime sorbet (vg)** 55

served with fresh mint



11122