

★

wagamama

new

immunity
tune up

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

regular 4.2 large 5.2



06 **nourish-mint** • new •
apple. mint. lemon



15 **up-beet** • new •
beetroot. red pepper. cucumber.
ginger. apple



14 **power**
spinach. apple. fresh ginger



10 **blueberry spice**
• refreshed •
blueberry. apple. ginger



11 **positive**
pineapple. lime. spinach.
cucumber. apple



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

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](https://www.wagamama.com/our-menu)**

at wagamama, we like to offer choice and variety. we have a dedicated vegan menu + non-gluten menu and a kid-friendly menu which is perfect for our little noodlers



689

mindful drinks (vg)
refreshing + flavourful

- 608 **hitachino nest** japan 330ml 5 • new •
low alcohol. yuzu ginger non-ale 0.3%
- 689 **ginger no-jito** 4 • new •
alcohol-free. zingy sparkling cold-pressed ginger.
coriander seed syrup. fresh mint. lime

soft drinks (vg)

- 705 **coke** 3.2'
- 705 **diet coke** | **coke zero** 3
- 708 **sprite** 3
- 714 **cloudy lemonade** reg 2.7 | large 3
- 710 **peach iced tea** reg 2.7 | large 3
- 701 | 703 **still water** reg 2.5 | large 4.5
- 702 | 704 **sparkling water** reg 2.5 | large 4.5

*includes sugar tax levy

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

- 774 **black assam** 2.7
strong black breakfast tea
- 782 **ginger + lemongrass** 2.7
zesty, warming and fragrant
- 784 **fresh mint** 2.7
fresh mint leaves. pure and simple
- 781 **jasmine flowering tea** 3.2
flowering lily and jasmine green tea
- 771 **green tea** free

coffee (vg)

- 731 **espresso** 2.2
- 732 **double espresso** 2.7
- alternative milk + decaf coffee available



518

asian cocktails (vg)
classic cocktails with a wagamama twist

- 515 **lychee mule** 7.2
lychee vodka. ginger syrup. fresh lime juice.
cold-brewed sencha tea. fresh ginger. mint
- 517 **jasmine bellini** 7.2
jasmine vodka. honeydew melon. fresh lemon.
cold-brewed jasmine green tea. prosecco
- 518 **sakura spritz** 7.2
cherry blossom. rosé wine. pink grapefruit.
campari. bianco vermouth over ice. sparkling water.
fresh lemon. mint

gin + sake (vg)
crafted from authentic japanese ingredients

- 504 **roku tonic** 7.5
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** 7.2
british gin mixed with the japanese flavours of cherry
blossom, yuzu and sake. garnish of fresh lime +
ginger. served with franklin + sons natural tonic water
- 484 **sho chiku bai** 125ml 4
japan's national drink, brewed from rice.
mild but complex

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

- 626 | 627 **asahi draught** japan half pint 3 | pint 5.9
- 601 | 602 **asahi** japan 330ml 4.5 | 660ml 7.5
- 606 **lucky buddha** china 330ml 4.5



601



606



no need to
wait for the bill.
**scan to pay
now**

wine (vg) all wine available in 125ml glass

- 430 **red merlot** lanya
750ml 20 | 250ml 7.5 | 175ml 5.9
- 444 **malbec** portillo
750ml 22.5 | 250ml 8.5 | 175ml 6.5

sparkling

- 405 | 404 **champagne** veuve clicquot
750ml 55 | 375ml 30
- 460 **prosecco** villa domiziano spumante brut
750ml 25.5 | 125ml 5

house wines 750ml 16

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



11134

desserts
something sweet but different

- 11134 **chocolate orange cake** 6.5 • new •
flourless chocolate orange cake.
miso caramel ice cream. chocolate sauce.
fresh mint
- 11142 **banana katsu** 6.5 • refreshed •
banana in crispy panko breadcrumbs.
miso caramel ice cream. toffee sauce
- 11128 **miso caramel ice cream** 4.5
• refreshed •
with toffee sauce + fresh mint

breakfast

food that satisfies the senses, inspired by the
east and west, all made the wagamama way.
start the day fresh and wake up with wagamama

served until 11am



163

- 163 **the full vegan** 10.5
two rashers of maple seitan bacon. beetroot
+ seitan sausage. scrambled turmeric tofu.
grilled tomato. wilted spinach. sautéed sweet
potato. shiitake mushrooms

- 173 **roti breakfast wrap** 5.5
thai flatbread rolled up with spinach. filled with
mushroom, shichimi tofu + sriracha mayonnaise

- 160 **coconut porridge** 4.9
porridge oats. coconut milk. raspberry compote

- 167 **crunchy granola bowl** 5.5
coconut 'yoghurt'. raspberry compote. pomegranate.
cranberry, raisin + mixed nut granola

- 177 **avocado + scrambled tofu
on toast** 8
scrambled turmeric tofu. lightly dressed avocado
+ tomato. slice of toasted multigrain bread



160

at wagamama, we strive to ensure all our guests can find something they will enjoy on our menu. no matter what the dietary requirement. our vegan + non-gluten menus were developed to be free from some things. but never free from taste. many of our dishes can be modified, so if there is something you're after that isn't on here, speak to your server + we'll see what we can do



no need to wait for the bill. scan to pay now

vegan menu

sides

small plates with big taste. most people share three between two, alongside their main dish

- 11104

edamame

4.7

beans with salt or chilli-garlic salt
- 11110

bang bang cauliflower

5.5

crispy cauliflower. firecracker sauce. red + spring onion. fresh ginger. coriander
- 11101

yasai gyoza

6.2

five steamed dumplings filled with vegetables. served grilled with dipping sauce
- 11106

wok-fried greens

4.9

tenderstem broccoli. bok choy. garlic + soy sauce
- 11111

vegetable tempura

5.7

crispy fried tenderstem broccoli, red pepper, sweet potato + asparagus. wakame. sweet + sour dipping sauce
- 11114

mixed mushroom + panko aubergine
hirata steamed buns

6.7

two fluffy asian buns. vegan sriracha mayonnaise. coriander



noodle dishes



1123

- 1123

kare burosu ramen

11.9

shichimi-coated silken tofu. grilled mixed mushrooms. seasonal greens. carrot. chilli. coriander. udon noodles. curried vegetable broth
- 1141

yasai yaki soba

9.7

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
- 1147

yasai pad thai

10.9

rice noodles. amai sauce. tofu. beansprouts. leeks. chilli. red + spring onion. fried shallots. mint. coriander. fresh lime. the egg has been removed from this dish to make it suitable for a vegan diet



1141

rice dishes

- 1172

regular

10.9

11667

hot

11

yasai katsu curry

aromatic katsu curry sauce. sweet potato, aubergine + butternut squash in crispy panko breadcrumbs. sticky white rice. side salad. japanese pickles
- 1171

regular

11.9

11668

hot

12

vegatsu

seitan in crispy panko breadcrumbs. aromatic katsu curry sauce. sticky white rice. side salad. pickled red onion
- 1190

avant gard'n

11.9

gaz oakley collaboration

barbecue-glazed seitan. coconut + sriracha vegan 'egg'. grilled shiitake mushrooms. asparagus. brown rice. edamame beans. carrots. spring onion. sweet amai sauce. sesame seeds. fresh lime



1190

extras tasty additions to your meal

- 304

japanese pickles

1.2
- 303

chillies

1.2
- 302

miso soup. japanese pickles

2.5

(v) vegetarian (vg) vegan
🐚 may contain shell or small bones

non-gluten menu

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 of flavour, either remaining true to their original recipes or having been subtly modified to suit a non-gluten diet

sides

- 10104

edamame (vg)

4.7

beans with salt or chilli-garlic salt
- 10106

wok-fried greens (vg)

4.9

• refreshed •

tenderstem broccoli. bok choy. garlic + soy sauce
- 1096

prawn kushiyaki

7.2

skewered grilled prawns. lemongrass + chilli marinade. caramelised lime



1096

mains

- 1020

grilled chicken ramen

10.5

grilled marinated chicken. rice noodles. light chicken broth. seasonal greens. spring onion
- 1048

chicken + prawn pad thai

11.9

rice noodles. chicken. prawns. egg. beansprouts. leeks. chilli. red + spring onion. mint. coriander. fresh lime
- raisukaree

• refreshed •

mild + citrusy. coconut. mangetout. peppers. red + spring onion. sesame seeds. chilli. coriander. fresh lime. white rice
- 1079

prawn

14.2

1075

chicken

13.2

- 10230

shu's 'shio' chicken

12

new

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**
-