

fresh juices (vg)

squeezed, pulped and poured fresh for you

regular 3.75 large 4.75

04 | carrot

carrot with a hint of fresh ginger

06 | super green

apple, mint, celery and lime

10 | blueberry spice

blueberry, apple and carrot with a touch of ginger

11 | positive

pineapple, lime, spinach, cucumber and apple

13 | repair

kale, apple, lime and pear

14 | power

spinach, apple and ginger



beers (vg)

expertly crafted beers

selected to complement the flavours of asia.
a large bottle is perfect for sharing

601 | 602 | **asahi** 330ml **3.95** 660ml **6.95**
japan

605 | **kirin** 500ml **5.95**
japan

606 | **lucky buddha** 330ml **3.95**
china

craft beers

in collaboration with
meantime brewery london

618 | **natsu** new 330ml **4.95**
passion fruit pale ale

616 | **kansho** 330ml **4.95**
lime + ginger pale ale



gin + tonic (vg)

513 | **jinzu fever** **6.95**

jinzū, a japanese inspired gin, infused with
cherry blossom, yuzu and sake. served with
fever-tree tonic and garnished with fresh
lemon and pink peppercorns

tea (vg)

774 | **black assam** **2.25**

775 | **golden oolong** **2.25**

779 | **lychee** **2.25**

777 | **jasmine pearls** **2.25**

783 | **red berries and hibiscus** **2.25**

782 | **ginger and lemongrass** **2.25**

784 | **fresh mint** **2.25**

781 | **jasmine flowering tea** **2.95**

771 | **green tea** **free**

wine (vg)

red

430 | **merlot** | lanya
750ml **19.75** 250ml **7.25** 175ml **5.50**

white

425 | **sauvignon blanc** | lanya
750ml **22.50** 250ml **8.55** 175ml **6.25**

sparkling

460 | **prosecco** | villa domiziano spumante brut
750ml **24.95** 125ml **4.65**

sake (vg)

484 | **sho chiku bai** 125ml **3.50**
a traditional sake. mild yet complex

485 | **mio** new 125ml **7.25**
sparkling, sweet and crisp

soft drinks (vg)

705 | **coke** **2.85***

705 | **diet coke / coke zero** **2.75**

708 | **sprite** **2.75**

715 | **ginger beer** **2.85***

717 | **appletiser** **2.75**

714 | **cloudy lemonade** reg **2.60** large **2.95**

710 | **peach iced tea** reg **2.60** large **2.95**

701 | 703 | **still water** reg **2.10** large **3.95**

702 | 704 | **sparkling water** reg **2.10** large **3.95**

*includes sugar tax levy

nix and kix new

a natural and low in sugar sparkling soft drink,
containing cayenne pepper to boost the metabolism

696 | **mango + ginger** **2.75**

696 | **cucumber + mint** **2.75**

wagamama



vegan +
vegetarian

this vegan + vegetarian menu has been designed around
the idea that meat free shouldn't mean taste free

we're proud to say that all of our dishes have been
registered with the vegan society

let us know what you think



please note

our staff receive 100% of tips



best curry 2017
yasai samla curry

vegetarian

sides

110 | **bang bang cauliflower (v)** 4.75
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander



110

114 | **mixed mushroom + panko aubergine hirata steamed buns (v)** 5.50
two small, fluffy asian buns served with coriander and mayonnaise

109 | **raw salad (v)** 3.75
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

mains

76 | **shiitake donburi (v)** 8.95
shiitake mushroom and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, pea shoots and chilli

72 | **yasai katsu curry (v)** 9.75
sweet potato, aubergine and butternut squash coated in crispy panko breadcrumbs, covered in an aromatic curry sauce. served with sticky white rice and a dressed side salad

desserts

142 | **banana katsu (v)** 5.95
banana in crispy panko breadcrumbs, served with a scoop of salted caramel ice cream and a chilli toffee + ginger sauce

146 | **yuzu + lemon tart (v)** 5.95
served with raspberry compote and fresh mint

143 | **coconut + fig cheesecake (v)** 5.95
served with caramelised sesame seeds and fresh mint

145 | **spiced mango + coconut parfait (v)** 5.95
topped with puffed quinoa and passion fruit coulis

144 | **chocolate layer cake (v)** 5.95
layers of chocolate sponge, dark chocolate parfait and hazelnut cream, served with vanilla ice cream

131 | **white chocolate + ginger cheesecake (v)** 5.95
served with a chilli toffee + ginger sauce

140 | **coconut reika ice cream (v)** 4.25
topped with coconut flakes and a passion fruit coulis



131

125 | **chocolate + shichimi ice cream (v)** 4.25
served with a chocolate sauce and caramelised sesame seeds

126 | **yuzu ice cream (v)** 4.25
served with fresh mint

127 | **vietnamese coffee ice cream (v)** 4.25
served with a chocolate sauce and caramelised sesame seeds

128 | **salted caramel ice cream (v)** 4.25
served with caramelised sesame seeds and a chilli toffee + ginger sauce

11123 | **lemongrass + lime sorbet (vg)** 4.25
served with fresh mint

11122 | **pink guava + passion fruit sorbet (vg)** 4.25
served with fresh mint



11122

vegan

sides

11104 | **edamame (vg)** 4.50
steamed edamame beans. served with salt or chilli garlic salt

11106 | **wok-fried greens (vg)** 4.50
tenderstem broccoli and bok choy, stir-fried in a garlic and soy sauce

11101 | **yasai gyoza (vg)** 5.75
five tasty steamed dumplings, filled with vegetables. served grilled and with a dipping sauce

11109 | **raw salad (vg)** 3.75
mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot, red onion and topped with fried shallots. the wagamama house dressing has been replaced with a soy dressing to make this dish suitable for a vegan diet

11114 | **mixed mushroom + panko aubergine hirata steamed buns (vg)** **vegan hero** 5.50
two small, fluffy asian buns served with coriander. the mayonnaise has been removed to make this dish suitable for a vegan diet



11114

mains

1171 | **vegatsu (vg)** **vegan hero** **new** 10.75
our vegan katsu curry. seitan coated in crispy panko breadcrumbs covered in an aromatic curry sauce with sticky white rice and a seasoned side salad



1171

1157 | **yasai samla curry (vg)** 9.95
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

1141 | **yasai yaki soba (vg)** 8.75
noodles with mushrooms, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds. the egg has been removed and the soba noodles can be replaced with either udon or rice noodles to make this dish suitable for a vegan diet

1138 | **yasai itame (vg)** 10.75
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

1172 | **yasai katsu curry (vg)** 9.75
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. the original salad dressing has been replaced with seasoning to make this dish suitable for a vegan diet

1162 | **harusame glass noodle salad (vg)** **new** 9.50
glass noodles mixed with tofu, kale, edamame, adzuki beans, mangetout, blackened carrots and pea shoots. topped with fresh mint, crispy fried shallots and dressed with a spicy vinegar

1147 | **yasai pad thai (vg)** 9.95
rice noodles in an amai sauce with tofu, beansprouts, leeks, chilli and red and spring onions. garnished with fried shallots, peanuts, mint, coriander and fresh lime. the egg has been removed from this dish to make it suitable for a vegan diet

1123 | **kare burosu ramen (vg)** 11.25
shichimi-coated silken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with pea shoots, carrot, chilli and coriander



1123

extras

302 | **miso soup + japanese pickles (vg)** 1.95 303 | **chillies (vg)** 1.00
304 | **japanese pickles (vg)** 1.00 305 | **a tea-stained egg (v)** 1.00

(vg) | **vegan** (v) | **vegetarian**

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