

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

02 | **fruit**  
apple, orange and passion fruit

03 | **orange**  
orange juice. pure and simple

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

**regular 1.900 large 2.500**  
07 | **clean green**  
kiwi, avocado and apple

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

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

## soft drinks (vg)

701 | 703 | **still water** reg 1.000 large 1.500

702 | 704 | **sparkling water** reg 1.000 large 1.500

705 | **coke / diet coke** 0.600

708 | **sprite / fanta** 0.600

## cold drinks (vg)

713 | **home made lemonade** 2.500

717 | **mint lemonade** 2.500

716 | **yuzu lavender iced**

**green tea** 1.500

714 | **sparkling elderflower** 1.300

## tea (vg)

774 | **earl grey flower** 1.500

784 | **moroccan mint** 1.500

783 | **ginger calm** 1.500

785 | **arabic spice** 1.500

771 | **green tea** free

## 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

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wagamama



**vegan +**  
**vegetarian**

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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



wagamama.om

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# vegetarian

## sides (v)

110 | **bang bang cauliflower** 2.600

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

109 | **raw salad** 1.900

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

117 | **mixed mushroom and panko aubergine hirata steamed bun** 1.900

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

101 | **yasai gyoza** 2.700

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



110

## mains (v)

78 | **cha han donburi** 4.500

stir-fried brown rice with egg, mushrooms, mangetout, sweetcorn and spring onions. served with a side of japanese pickles

47 | **yasai pad thai** 4.700

rice noodles in an amai sauce with tofu, egg, beansprouts, leeks, chillies and red onions. garnished with fried shallots, peanuts, fresh herbs and lime

41 | **yasai yaki soba** 4.700

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



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## dessert (v)

140 | **coconut reika ice cream** 2.900

topped with coconut flakes and a passion fruit sauce

125 | **chocolate and shichimi ice cream** 2.900

served with a chocolate sauce and caramelised sesame seeds

126 | **yuzu ice cream** 2.900

served with fresh mint

127 | **vietnamese coffee ice cream** 2.900

served with a chocolate sauce and caramelised sesame seeds

128 | **salted caramel ice cream** 2.900

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

142 | **banana katsu** 2.900

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

144 | **chocolate layer cake** 3.500

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

146 | **yuzu and lemon tart** 3.500

served with raspberry compote and fresh mint

131 | **white chocolate and ginger cheesecake** 2.900

served with a chilli toffee + ginger sauce



131

# vegan

## sides (vg)

- 11104 | **edamame** 2.400  
steamed edamame beans. served with salt or chilli garlic salt
- 11109 | **raw salad** 1.900  
mixed leaves, edamame beans, baby plum tomatoes, seaweed and pickled mooli, carrot and red onion. topped with fried shallots and finished with a wagamama soy dressing
- 11117 | **mixed mushroom and panko aubergine hirata steamed bun** 1.900  
two small, fluffy asian buns served with coriander



11109

## mains (vg)

- 1123 | **kare burosu ramen** new 6.500  
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
- 1147 | **yasai pad thai** ? 4.700  
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** 4.700  
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** ? 4.100  
tofu with stir-fried red peppers, mangetout, tenderstem broccoli, aubergine and red onion on a bed of baby gem lettuce. dressed in a sweet chilli sauce and garnished with spring onions and cashew nuts
- 1172 | **yasai katsu curry** 4.500  
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
- 1178 | **cha han donburi** 4.500  
stir-fried brown rice with mushrooms, mangetout, sweetcorn and spring onions. served with a side of japanese pickles



1123

## dessert (vg)

- 11122 | **pink guava and passion fruit sorbet** 2.900  
served with fresh mint
- 11123 | **lemongrass and lime sorbet** 2.900  
served with fresh mint
- 11141 | **natural fruit ice lollies** 0.900  
delicious fruit ice lollies in variety of juice flavours



11122

## extras

- 302 | **miso soup and japanese pickles** (vg) 1.300
- 303 | **chillies** (vg) 0.300
- 304 | **japanese pickles** (vg) 0.500
- 305 | **a tea-stained egg** (v) 0.500