

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

regular 3.50 large 4.50

- 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

craft beers

brewed in collaboration with meantime brewery london

- 616 | **kansho**
lime + ginger pale ale 330ml **4.95**
- 617 | **kikku**
shichimi pale ale 330ml **4.95**
- 601 | 602 | **asahi** 330ml **3.95** 660ml **6.95**
japan
- 605 | **kirin** 500ml **5.95**
japan
- 606 | **lucky buddha** 330ml **3.95**
china

wine (vg)

red

- 430 | **merlot** | lanya
bottle **19.75** 250ml **7.25** 175ml **5.50**

white

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

sparkling

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

gin and tonic (vg)

- 513 | **jinzu fever** **6.95**
jinzu, a japanese inspired gin, infused with cherry blossom, yuzu and sake.
served with fever-tree tonic and garnished with fresh lemon and pink peppercorns

soft drinks (vg)

- 705 | **coke / diet coke / coke zero** **2.70**
- 708 | **sprite** **2.70**
- 715 | **ginger beer** **2.70**
- 713 | **sparkling mango + coconut** **2.70**
- 717 | **appletiser** **2.70**
- 716 | **sparkling elderflower** **2.70**
- 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**

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**

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

please note

our staff receive 100% of tips



best curry 2017
yasai samla curry

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

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

114 | **mixed mushroom and panko aubergine hirata steamed bun (v)** 5.25
two small, fluffy asian buns served with japanese mayonnaise and coriander



114

mains

63 | **warm chilli yasai salad (v)** 9.50
tofu, aubergine, stir-fried red peppers, mangetout, tenderstem 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

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 side salad

76 | **shiitake donburi (v)** 8.75
shiitake mushroom and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, pea shoots and chilli



63

dessert

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

125 | **chocolate and 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

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

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

145 | **spiced mango and 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

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

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



131

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)** refreshed 3.75
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



11101

mains

1138 | **yasai itame (vg)** 10.50
rice noodles in a spicy green coconut and lemongrass soup with tofu and vegetables. topped with 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 10.95
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 (vg)** 9.75
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)** 8.50
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)** 9.50
tofu with stir-fried red peppers, mangetout, tenderstem 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)** 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



1123

dessert

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

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



11122

extras

302 | **miso soup and japanese pickles (vg)** 1.95

303 | **chillies (vg)** 1.00

304 | **japanese pickles (vg)** 1.00

305 | **a tea-stained egg (v)** 1.00