

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

regular 3.95 large 4.95

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)

330ml

601 | **asahi**
japan

614 | **singha**
japan

607 | **tiger**
china

613 | **heineken**

608 | **san miguel 0%**
spain

3.95

3.50

3.50

3.50

2.50

wine (vg)

red

444 | **enemigo mío garnacha d.o. jumilla** | spain
bottle 19.75 250ml 7.25 175ml 5.50

white

410 | **vina sol** | spain
bottle 14.95 250ml 5.45 175ml 3.95

soft drinks (vg)

705 | **coke / diet coke / coke zero** 2.65

708 | **sprite** 2.65

713 | **fanta orange** 2.65

715 | **ginger beer** 2.75

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

701 | 703 | **still water** reg 2.20 large 3.95

702 | 704 | **sparkling water** reg 2.20 large 3.95

tea (vg)

761 | **english breakfast** 2.45

762 | **earl grey** 2.45

763 | **liquorice and mint** 2.45

764 | **peppermint** 2.45

765 | **ginger and lemon** 2.45

784 | **fresh mint** 2.45

770 | **jasmine flowering tea** 2.95

745 | **hot chocolate** 2.65

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



@wagamamagib



@wagamama_gib

vegetarian

sides

110 | **bang bang cauliflower (v)** 4.95

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

114 | **mixed mushroom and panko aubergine hirata steamed bun (v)** 5.95

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

114



mains

78 | **yasai cha han donburi (v)** 9.15

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

41 | **yasai yaki soba (v)** 9.20

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

47 | **yasai pad thai (v) ?** 10.95

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

dessert

140 | **coconut reika ice cream (v)** 4.55

topped with coconut flakes and a passion fruit sauce

126 | **yuzu ice cream (v)** 4.55

served with fresh mint

127 | **vietnamese coffee ice cream (v)** 4.55

served with a chocolate sauce and caramelised sesame seeds

128 | **salted caramel ice cream (v)** 4.55

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

133 | **yuzu souffle** new 5.95

light and fluffy yuzu souffle served with a raspberry compote

131 | **white chocolate and ginger cheesecake (v)** 5.95

served with a chilli toffee + ginger sauce

132 | **japanese finger** new 5.95

layers of matcha biscuit, mango and passionfruit compote and a yuzu mousse. topped with white chocolate and crushed pistachios and finished with a dusting of matcha powder



142

extras

303 | **chillies (vg)** 1.00

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

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

(vg) | **vegan** (v) | **vegetarian** ? | **contains nuts**

GIBVGMAY19

vegan

sides

11104 | **edamame (vg)** 4.95

steamed edamame beans. served with salt or chilli garlic salt

11106 | **wok-fried greens (vg)** 4.85

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

11101 | **yasai gyoza (vg)** 5.85

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

11109 | **raw salad (vg)** 3.95

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

11114 | **mixed mushroom and panko aubergine hirata steamed bun (vg)** 5.95

two small, fluffy asian buns garnished with coriander



mains

1138 | **yasai itame (vg)** 11.95

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)** 12.75

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

1147 | **yasai pad thai (vg) ?** 10.95

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)** 9.20

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) ?** 9.95

tofu with stir-fried red peppers, aubergine, 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)** 10.25

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

1178 | **yasai cha han donburi (vg)** 9.15

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

1172 | **yasai katsu curry (vg)** 9.95

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

1162 | **harusame glass noodle salad** new 10.50

glass noodles mixed with kale, edamame, adzuki beans, mangetout, blackened carrots and baby spinach. topped with fresh mint, crispy fried shallots and dressed with a spicy vinegar



1123

dessert

11122 | **pink guava and passion fruit sorbet (vg)** 4.55

served with fresh mint



11122