



fresh juices (vg)

squeezed, pulped and poured fresh for you

regular 49 kr large 59 kr

1101 | repair

kale, apple, lime and pear

1106 | super green

apple, mint, celery and lime

1102 | fruit

apple, orange and passion fruit

1107 | clean green

kiwi, avocado and apple

1103 | power

spinach, apple and ginger

1108 | tropical

mango, apple and orange

1104 | carrot

carrot and ginger

1111 | positive

pineapple, lime, spinach, cucumber and apple

1105 | blueberry spice

blueberry, apple, carrot and ginger

beer (vg)

602 | singha | lager **new**

69 kr

612 | kirin ichiban

69 kr

wine (vg)

red

461 | 462 | **torre del falasco corvina igt (vg)** | verona, italy

glass **89 kr** bottle **357 kr**

white

451 | 452 | **torre del falasco garganega igt (vg)** | verona, italy

glass **89 kr** bottle **357 kr**

sparkling

483 | 484 | **prosecco treviso brut doc (vg)** | italy (eco)

glass **98 kr** bottle **392 kr**

gin and tonic (vg)

510 | jinzu fever

89 kr

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)

702 | loka

32 kr

705 | coca cola

35 kr

706 | coca cola zero

35 kr

707 | fanta

35 kr

707 | fanta lemon

35 kr

707 | sprite

35 kr

tea (vg)

713 | earl grey

35 kr

713 | roisboos

35 kr

711 | 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

vg_eng_nov18

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



@wagamama.sweden

vegetarian

sides

111 | **bang bang cauliflower (v)** 62 kr
crispy, wok-fried cauliflower coated in firecracker sauce. mixed with red and spring onions. garnished with fresh ginger and coriander

116 | **mixed mushroom and panko aubergine hirata steamed bun (v)** 68 kr
two small, fluffy asian buns served with japanese mayonnaise and coriander



116

mains

41 | **yasai yaki soba (v)** 135 kr
soba noodles with egg, mushroom, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds

47 | **yasai pad thai (v) ?** 155 kr
rice noodles in an amai sauce with tofu, egg, beansprouts, leeks, chillies and red onion. garnished with fried shallots, peanuts, coriander and lime

79 | **shiitake donburi (v)** 163 kr
shiitake mushroom and broccoli omelette served on brown rice in a teriyaki sauce. garnished with shredded carrots, spring onions, pea shoots and chilli



79

desserts

18 | **coconut reika ice cream (v)** 45 kr
topped with coconut flakes and a passion fruit sauce

191 | **chocolate and shichimi ice cream (v)** 45 kr
served with a chocolate sauce and caramelised sesame seeds

13 | **sweet onigiri (v)** 55 kr
fried balls of sticky rice rolled in dry coconut and deep-fried served with passion fruit sauce

17 | **banana katsu (v)** 75 kr
banana in panko breadcrumbs with a scoop of salted caramel ice cream and chilli toffee and ginger sauce

14 | **passion fruit cheesecake (v)** 69 kr
served with passion fruit sauce

15 | **white chocolate and ginger cheesecake (v)** 69 kr
served with a chilli toffee and ginger sauce



15

extras

110 | **miso soup and japanese pickles (vg)** 32 kr
303 | **chillies (vg)** 16 kr
304 | **japanese pickles (vg)** 16 kr
307 | **a tea-stained egg (v)** 16 kr

(vg) | **vegan**

(v) | **vegetarian**

? | **contains nuts**

vegan

sides

11104 | **edamame (vg)** 59 kr
steamed edamame beans. served with salt or chilli garlic salt

11106 | **wok-fried greens (vg)** 62 kr
broccoli and bok choy, stir-fried in a garlic and soy sauce

11101 | **yasai gyoza (vg)** 75 kr
five tasty steamed dumplings, filled with vegetables. served grilled and with a dipping sauce



11101

11109 | **raw salad (vg)** 59 kr
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

mains

1138 | **yasai itame (vg)** 159 kr
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, mushroom and chilli. garnished with coriander and fresh lime

1123 | **kare burosu ramen (vg)** 189 kr
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) ?** 155 kr
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)** 135 kr
udon or rice noodles with mushroom, peppers, beansprouts, white and spring onions. garnished with fried shallots

1160 | **harusame yasai glass noodle salad (vg) new** 162 kr
glass noodles mixed with kale, edamame, adzuki beans, mangetout, blackened carrots and pea shoots. topped with fresh mint, crispy fried shallots and dressed with spicy vinegar

1163 | **warm chilli yasai salad (vg) ?** 162 kr
tofu with stir-fried red peppers, mangetout, aubergine, broccoli and red onion on a bed of baby gem lettuce. dressed in a sweet chilli sauce. garnished with spring onions and cashew nuts

1156 | **yasai samla curry (vg)** 159 kr
a fragrant, spicy lemon 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

1172 | **yasai katsu curry (vg)** 165 kr
sweet potato, aubergine and butternut squash coated in panko breadcrumbs covered in an aromatic curry sauce. served with sticky rice and a side salad

turn up the heat! try our new hot katsu sauce **new**

1178 | **stark yasai (vg)**

desserts

1119 | **watermelon sorbet (vg)** 45 kr
served with fresh mint

1120 | **mango sorbet (vg)** 45 kr
served with fresh mint