

soulful spirits + cocktails



518 **new** thai chilli margarita 8.7

a smooth tequila balanced with a chilli liqueur + sweet coconut syrup. elegantly finished with a chilli + lime salt rim, fresh lime + bird's eye chilli



522 **new** pandan passion fruit colada 8.7

our asian twist on a piña colada. pandan vodka paired with pineapple juice, passion fruit purée + coconut cream. presented with a pineapple leaf

520 **new** sake spritz 8.7

sake elevated with grapefruit + lychee, sparkling water + fresh grapefruit

514 sakura pink g+t 8.4

japanese craft roku gin infused with a sweet cherry blossom syrup and your choice of light or original fever-tree tonic water. delicately garnished with a sprinkle of dried rose petals + a fresh lime slice

504 roku tonic 7.7

japanese craft roku gin combined with your choice of light or original fever-tree tonic water. garnished with fresh lime + ginger

panchi 8.7

refreshing, fruity + mixed with rum to give a punch-like cocktail with a twist

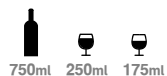
13 positive

spiced rum blended with pineapple, lime, spinach, cucumber + apple

12 high five (v)

coconut rum mixed with melon, pineapple, lemon, apple + orange juice

wine



red

429	merlot	spain	13.5% vol	22.5	8	6.5
444	malbec	argentina	13% vol	25.5	8.8	7

white

409	pinot grigio	italy	11.5% vol	21	8	6.5
408	sauvignon blanc	south africa	12.5% vol	26.5	9.8	7.5

rosé

449	pinot grigio blush	italy	11.5% vol	22	8	6.5
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all wine available in 125ml

sparkling

460	prosecco	italy	11.5% vol	28	6	
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beer + cider

620 atlantis pale ale 4.1% vol 440ml 6

north brewing co.
made with wheat + barley. gluten is removed during the brewing process

603 east by southeast cider 4.6% vol 330ml 6.2

hawkes collaboration
crisp cider crafted from fuji, gala + bramley surplus supermarket apples

mindful drinks

689 ginger no-jito 5

zingy, cold-pressed ginger + coriander seed syrup topped with sparkling water, fresh mint + a lime wedge

684 yuzu + lychee tonic 4.5

zesty yuzu purée + lychee syrup swirled with your choice of light or original fever-tree tonic water. garnished with a fresh orange slice

683 cherry blossom lemonade 4.3

refreshing cherry blossom + cloudy lemon syrup mixed with sparkling water. finished with a fragrant sprinkle of dried rose petals

soft drinks

714 cloudy lemonade

large 4 regular 3.5

710 peach iced tea

large 4 regular 3.5

still water

703 large 5 701 regular 3

sparkling water

704 large 5 702 regular 3

705 coke** 3.6

705 coke zero 3.5

705 diet coke 3.5

708 sprite zero 3.5

**includes sugar tax levy

hot drinks

tea

782 ginger + lemongrass 3

zesty + fragrant

784 fresh mint 2.5

fresh mint leaves. pure + simple

781 jasmine flowering 4

flowering lily + jasmine green tea

771 green tea free

warm your soul with our free green tea

coffee

731 espresso 2.5

732 double espresso 3.5

733 americano 3

latte

736 large 3.7 735 regular 3.2

cappuccino

738 large 3.7 737 regular 3.2

739 macchiato 3.2

740 iced coffee 3.2

non-calorie menu

non-gluten

this menu is for a non-gluten diet. a great selection of our dishes that do not contain gluten in their ingredients. these dishes are full of flavour, either remaining true to their original recipes or having been subtly modified to suit a non-gluten diet



Wawa

refreshing juices

raw energy is the rejuvenating power of fruits + vegetables. squeezed and freshly poured. each nourishing you with 1 of your 5-a-day

large 5.7 | regular 4.8



08 tropical (v)
mango, apple, orange juice



14 power
spinach, apple, fresh ginger



15 up-beet
beetroot, red pepper, cucumber, ginger, apple



05 high five (v)
melon, pineapple, lemon, apple, orange juice



04 carrot cleanse
carrot, fresh ginger



11 positive
pineapple, lime, spinach, cucumber, apple



03 orange (v)
orange juice, pure + simple

itsuraku

if the past couple of years have taught us anything, it's to make the most of moments of joy

as pleasure-hunters, our pursuit is unadulteratedly food + friends related. tucking into a plate of spicy padron peppers over conversation. losing ourselves in steam as we take a hearty slurp of udon noodles. or clinking the edge of a chilli margarita in celebration

it's the food that hits our soul with a bang that makes up the pockets of pleasure we seek out

itsuraku. the pursuit of pleasure



10124

sides + sharing

1096 prawn kushiyaki 7
three grilled prawn skewers, marinated in zesty lemongrass + chilli. served with a caramelised lime

10104 edamame, your way 4.9
pop them out of their pod + enjoy

10126 refreshed wok-fried greens 5
crunchy tenderstem broccoli, fine beans + mangetout. cooked in a flavourful garlic + soy sauce

10124 new asian-style padron peppers 5.5
peppers cooked in soy sauce and tossed in chilli + lime salt. topped with a fresh red chilli garnish

10122 new prawn nori rolls 6
succulent prawns, freshly pickled asian slaw and a sticky red chilli + miso sauce, wrapped in nori. served with sriracha vegan mayonnaise and topped with coriander cress



10242

mains

new koyo bowls
a bright bowl combining your choice of protein or vegetables with a sticky red chilli + miso sauce. served on a bed of mixed leaves, beetroot, carrot, cucumber, mooli, red radish + edamame beans. topped with crunchy sunflower seed brittle + coriander cress with a creamy white dressing on the side

10244 chicken + caramelised onion 13

10242 salmon 14

10240 aubergine + caramelised onion 11.5

1020 grilled chicken ramen 13.5
marinated chicken breast + rice noodles served in a light chicken broth. topped with pea shoots + a spring onion garnish

1048 chicken + prawn pad thai 14
rice noodles cooked with chicken, prawns, egg, beansprouts, leeks, chilli and red + spring onion. topped with crispy fried onions, mint, coriander + a fresh lime wedge

10230 shu's 'shio' chicken 13.5
shu han lee collaboration
chicken marinated in turmeric, garlic + ginger, roasted and served on a bed of coconut + lemongrass dressed rice. served with a side of pickled slaw + radish. topped with chilli, coriander, coconut flakes + a caramelised lime

raisukaree
mild + citrusy. a fragrant coconut sauce, mangetout, red + green peppers and red + spring onion. served with a dome of white rice, chilli, coriander, sesame seeds + a fresh zingy lime wedge

1079 prawn 15

1075 chicken 14.5

1076 tofu 13

(v) vegetarian ■ vegan ■ new
refreshed refreshed recipe ● may contain shell or small bones

full nutritional information can be found at wagamama.com/our-menu

allergies + intolerances if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver your order, whilst the kitchen manager will personally prepare your food as you require. this may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination. please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present

and to finish...

always room for dessert. this time with a fresh twist + the unique flavours of asia

10150 new wagamama juice sorbet 4.5
two scoops of fruity sorbet inspired by our iconic tropical + power juices. garnished with a sprig of mint

10140 coconut reika ice cream 5.5
three scoops served with coconut flakes + passion fruit sauce

10128 miso caramel ice cream 5
three scoops drizzled with toffee sauce + garnished with fresh mint

10125 chocolate + cherry kefir ice cream (v) 5
three scoops garnished with fresh mint

10145 dough-chi® (v) 6.5
three cookie dough balls with a smooth ice cream centre. served with passion fruit sauce and garnished with mint + icing sugar. mix + match to find your flavour
contains gluten free oat flour

/ matcha + white chocolate
/ coconut
/ cherry, vanilla + yuzu



10145