

soulful spirits + cocktails

520 sake spritz 9

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

522 **refreshed** pandan passion fruit colada 9.5

our asian twist on a piña colada, pandan vodka paired with pineapple juice, passion fruit + coconut purée, presented with pineapple leaves + a slice of fresh pineapple

518 thai chilli margarita 9.5

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

514 sakura pink g-t 9

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 8.5

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

panchi 9.5

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



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 6.5 | regular 5.5

08 tropical (v)

mango, apple, orange juice

05 high five (v)

melon, pineapple, lemon, apple, orange juice

03 orange (v)

orange juice, pure + simple

14 power

spinach, apple, fresh ginger

15 up-beet

beetroot, red pepper, cucumber, ginger, apple

11 positive

pineapple, lime, spinach, cucumber, apple

soft drinks

714 cloudy lemonade

large 4.5 regular 4

710 peach iced tea

large 4.5 regular 4

still water

703 large 5.5 701 regular 3.5

sparkling water

704 large 5.5 702 regular 3.5

705 coke* 3.9

705 coke zero 3.8

705 diet coke 3.8

708 sprite zero 3.8

*includes sugar tax levy

hot drinks

tea

778 **new** fresh lemon + ginger 3.5

fragrant warming tea with fresh ginger + a zesty ginger syrup

780 **new** pink peppercorn

+ strawberry rooibos 3.5
mildly spiced + fruity flavoured tea, naturally caffeine free

776 **new** japanese cherry 3.5

sweet cherry flavoured green tea infused with rose petals

774 assam breakfast tea 3

strong + earthy black tea, served with semi-skimmed milk on the side

784 fresh mint 3

fresh mint leaves, pure + simple

771 green tea free

warm your soul with our free green tea

coffee

731 espresso 3

732 double espresso 4

733 americano 3.3

served black or with semi-skimmed milk on the side

736 latte 4.2

738 cappuccino 4.2

739 macchiato 3.5

745 hot chocolate 3.5

740 iced coffee 3.5

served black or with semi-skimmed milk

wine



red

429	merlot	spain	13.5% vol	26	8.5	7	6
444	malbec	argentina	13% vol	30	9.5	8	7

white

409	pinot grigio	italy	11% vol	28	9	7.5	6.5
408	sauvignon blanc	south africa	13% vol	32	10	8.5	7.5

rosé

449	pinot grigio blush	italy	11.5% vol	28	9	7.5	6.5
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all wine available in 125ml

sparkling

404	405	champagne	veuve clicquot	france	12% vol	750ml	375ml	65	35
460	prosecco	italy	11.5% vol	33	7.5	750ml	125ml		

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

wagamama

mindful drinks

soft drinks with a twist. our take on non-alcoholic cocktails



683 cherry blossom lemonade 5

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



689 ginger no-jito 6.5

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



684 yuzu + lychee tonic 6.5

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

breakfast

start your day fresh + wake up with wagamama. served until 11am



10168

bright bowls

10168 avocado smoothie bowl 6.5

creamy avocado smoothie topped with mixed fruit, agave syrup and buckwheat, berry + chia seed granola



10176

on toast

10185 mackerel + egg 10

non-gluten toast topped with smoked mackerel and a tea-stained egg. garnished with coriander + red chilli

avocado

non-gluten toast topped with seasoned smashed avocado, tofu + edamame. garnished with coriander + red chilli

10184 smoked salmon + tea-stained egg 11

10176 two tea-stained eggs (v) 9.5

extras

760 two slices of non-gluten toast (v) 3 with butter



1095

sides + sharing

1095 new king oyster mushroom skewers 8

three skewers of flavourful mushroom ribbons coated in a sticky red chilli + miso glaze. garnished with coriander cress

1096 prawn kushiyaki 8.5

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

10104 edamame, your way 5.5

pop them out of their pod + enjoy simply salt or chilli + garlic salt

10126 wok-fried greens 5.7

crunchy tenderstem broccoli, fine beans + mangetout. cooked in a flavourful garlic + soy sauce

10122 prawn nori rolls 7

succulent prawns, freshly pickled asian slaw and a sticky red chilli + miso sauce, wrapped in nori. topped with coriander cress and served with sriracha vegan mayo



1076

mains

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 17

1075 chicken 16

1076 tofu 14.5

1020 grilled chicken ramen 15

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

1048 chicken + prawn pad thai 15.5

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 15

shu han lee collaboration

chicken marinated in turmeric, garlic + ginger, roasted and served on a bed of coconut + lemongrass dressed rice. served with pickled slaw + radish. topped with chilli, coriander, coconut flakes + a caramelised lime

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 and a creamy white miso + mustard dressing on the side

10244 chicken + caramelised onion 14.5

10242 salmon 15.5

10240 aubergine + caramelised onion 13

and to finish...

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

10150 wagamama juice sorbet 5

two scoops of fruity sorbet inspired by our iconic tropical + power juices. garnished with a sprig of mint

10140 coconut reika ice cream 6.5

three scoops served with coconut flakes + passion fruit sauce

10128 miso caramel ice cream 6

three scoops drizzled with toffee sauce + garnished with fresh mint

10145 dough-chi® (v) 7

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

(v) vegetarian

vegan

new new

may contain shell or small bones

refreshed refreshed

allergies + intolerances if you have a food allergy or intolerance, or need help accessing our allergen information, please let your server know before you order, every time you visit. the manager on duty will personally take and serve 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, we cannot guarantee that your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur. our menu descriptions do not include all ingredients. our full allergen information is available online at wagamama.com/allergen-information or please ask your server for help navigating the information

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