

## soulful spirits + cocktails

**520** **sake spritz** 8.7  
sake elevated with grapefruit + lychee,  
sparkling water + fresh grapefruit

**522** **refreshed** **pandan  
passion fruit colada** 8.7  
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** 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

**514** **sakura pink g-t** 8.5  
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** 9  
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 | regular 5**

**08** **tropical (v)**  
mango, apple, orange juice

**14** **power**  
spinach, apple, fresh ginger

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

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

**03** **orange (v)**  
orange juice, pure  
+ simple

**11** **positive**  
pineapple, lime, spinach,  
cucumber, apple

## 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

**778** **new** **fresh lemon + ginger** 3  
fragrant warming tea with fresh ginger +  
a zesty ginger syrup

**780** **new** **pink peppercorn  
+ strawberry rooibos** 3.4  
mildly spiced + fruity flavoured tea, naturally caffeine free

**776** **new** **japanese cherry** 3.4  
sweet cherry flavoured green tea infused with rose petals

**774** **new** **assam breakfast tea** 2.5  
strong + earthy black tea, served with  
semi-skimmed milk on the side

**784** **fresh mint** 2.5  
fresh mint leaves, pure + simple

**771** **green tea** free  
warm your soul with our free green tea

### coffee

a medium roast asian coffee blend  
for a smooth + mellow finish

**743** **new** **cafetière** 3.4  
black coffee served with semi-skimmed milk on the side

**741** **refreshed** **iced coffee** 3.5  
served with semi-skimmed milk,  
option to sweeten with sugar cane syrup

## 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

## beer + cider

**604** **new** **dead and berried cider** 4% vol 330ml 6.2  
hawkes  
a complex + fruity cider packed with natural blackberry,  
raspberry + strawberry flavourings

**603** **east by southeast cider** 4.6% vol 330ml 6.2  
hawkes  
crisp cider crafted from fuji, gala + bramley surplus  
supermarket apples

**620** **atlantis pale ale** 4.1% vol 440ml 6  
north brewing co.  
made with wheat + barley, gluten is removed during the brewing process

## wine



### red

**429** **merlot** spain 13.5% vol 24 8 6.5 5.5  
**444** **malbec** argentina 13% vol 28 9 7.5 6

### white

**409** **pinot grigio** italy 11% vol 24 8 6.5 5.5  
**408** **sauvignon blanc** 28 9 7.5 6  
south africa 13% vol

### rosé

**449** **pinot grigio blush** 24 8 6.5 5.5  
italy 11.5% vol

### sparkling

**460** **prosecco** italy 11.5% vol 750ml 125ml 29 6.5

★  
**wagamama**

## mindful drinks

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



### 683 cherry blossom lemonade 4.5

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



### 689 ginger no-jito 6

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



### 684 yuzu + lychee tonic 5.5

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



1095

## sides + sharing

### 1095 **new** king oyster mushroom skewers 7

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

### 1096 prawn kushiyaki 7.5

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. simply salt or chilli + garlic salt

### 10126 wok-fried greens 5

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

### 10122 prawn nori rolls 6.5

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 15.5

### 1075 chicken 15

### 1076 tofu 13

### 1020 grilled chicken ramen 14

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

### 1048 chicken + prawn pad thai 14.3

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 14

#### 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 13.5

### 10242 salmon 14.5

### 10240 aubergine + caramelised onion 11.5

(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](http://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](http://wagamama.com/our-menu)

## and to finish...

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

### 10150 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 6

three scoops served with coconut flakes + passion fruit sauce

### 10128 miso caramel ice cream 5.5

three scoops drizzled with toffee sauce + 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

dive in

nothing beats that first slurp feeling. a hot bowl of steaming broth reaching your bench, aromas rising as you grab your ladle and take the plunge. where time seems to stand still, and your mind zooms in on the soothing flavour of umami, balanced out with zingy spring onions and satisfying noodles

amongst our busy lives, these moments are sacred. sitting down, taking a breath, and being suspended in a moment of bliss. devouring a nourishing, soul warming bowl of rejuvenating food

so go ahead. dive in

