

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

03 orange (v)
orange juice, pure + simple

14 power
spinach, apple, fresh ginger

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

08 tropical (v)
mango, apple, orange juice

11 positive
pineapple, lime, spinach, cucumber, apple

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



hot drinks

tea

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

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

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

774 assam breakfast tea 2.5
strong + earthy black tea, served with semi-skimmed milk on the side or swap to oat to make vegan

784 fresh mint 2.5
fresh mint leaves, pure + simple

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

coffee

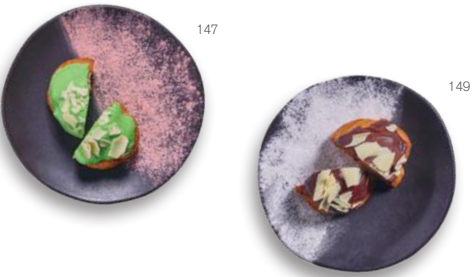
a medium roast asian coffee blend for a smooth + mellow finish

743 cafetière 3.4
black coffee served with oat or semi-skimmed milk on the side

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

and to finish...

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



chouxnut 7
soft doughnut meets crisp choux pastry to create a light + airy bun with a custard filling of your choice, topped with chocolate and dusted with icing sugar

147 matcha (v)
a sweet matcha flavoured custard filling

149 kuromitsu black honey (v)
a japanese treacle flavoured custard filling

131 white chocolate + ginger cheesecake (v) 7.5
a creamy cheesecake with a biscuit base and a zingy ginger twist, drizzled with a rich toffee sauce and dusted with ginger icing sugar

129 smoked chocolate caramel cake (v) 7.5
indulgent smoked chocolate mousse layered with salted caramel, crushed biscuits, chocolate fudge brownie + chocolate ganache, served with a scoop of vanilla ice cream

142 banana katsu 7
fresh banana coated in crispy panko breadcrumbs, served with vegan miso caramel ice cream and drizzled with a rich toffee sauce

145 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

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

ice cream + sorbet

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

140 coconut reika ice cream 6
three scoops served with coconut flakes + passion fruit sauce

128 miso caramel ice cream 5.5
three scoops drizzled with toffee sauce + garnished with fresh mint

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

please ask a member of our team for allergen + nutritional information at wagamama, we like to offer choice and variety. we have a dedicated non-gluten menu and a kid-friendly menu which is perfect for our little noodlers

non-calorie

NOODLE
LAB

lab exclusives
drinks + desserts

Willy's Pies

271 **chicken katsu pie** 12.5

in collaboration with east london based willy's pies, we've encrusted a classic. our iconic katsu sauce, encased in a golden shortcrust pastry, packed with succulent chicken, carrots + onions. served alongside our fresh + zingy katsu salad. topped with japanese pickles and served with aromatic katsu sauce on the side

lab exclusives



86



35



28



sides

gyoza momo style

if you like our classic gyoza, why not try them momo style. covered in a rich sesame + raisukatsu sauce. topped with pickled ginger, spring onion, crunchy sunflower brittle + chilli oil

- 200 **chicken 8**
201 **yasai 7.5**

200



mains

86 **firecracker mackerel udon:** 16.5

created by wagamama covent garden sous chef, anthony. udon noodles cooked with sweet + sticky amal glazed mackerel, carrots, red pepper, kimchee, mangetout and red + spring onion. tossed together in a sweet + spicy sauce. finished with red pepper powder, coriander cress + ginger

35 **signature seafood ramen:** 18

smoky + charred bikini prawns with green lip mussels, tender squid + salmon pieces. submerged with ramen noodles in a steaming citrusy yuzu broth. topped with samphire, pea shoots, chopped chilli + coriander

28 **spicy kinoko ramen** 13.5

smoky shredded shiitake mushrooms + crispy chilli oyster mushrooms with udon noodles submerged in a rich + smooth vegetable broth. topped with pea shoots, red onion + red chilli. drizzled with chilli oil

beer + cider

lab exclusive

624 **new** **bandit pale ale** 3.4% vol 330ml 6
gipsy hill light, soft + citrusy pale ale

606 **lucky buddha** 4.8% vol 330ml 6
lucky buddha collaboration

620 **atlantis pale ale** 4.1% vol 440ml 6
north brewing co.

601 **asahi** 5% vol 330ml 4.8

asahi draught 5% vol
627 pint 6.8 626 half pint 4.3

600 **asahi zero** 0.0% vol 330ml 5
alcohol-free lager

619 **days pale ale** 0.0% vol 330ml 5.2
alcohol-free pale ale

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

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

sake

japan's national drink, brewed from rice

480 **mio sparkling** 5% vol 150ml 8.5
refreshingly fruity with a gentle fizz

482 **kaori** 14.5% vol 125ml 8.5
sweet + rounded with a crisp aroma, reminiscent of melon + banana

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

soft cocktails

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

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

cocktails

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

522 **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

520 **sake spritz** 8.7

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

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

g + t

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

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

wine

red

429 **merlot** 23 8.5 7 5.5
spain 13.5% vol

444 **malbec** 26 9.5 8 6
argentina 13% vol

white

409 **pinot grigio** 23 8.5 7 5.5
italy 11% vol

408 **sauvignon blanc** 26 9.5 8 6
south africa 13% vol

rosé

449 **pinot grigio blush** 23 8.5 7 5.5
italy 11.5% vol

sparkling

460 **prosecco** 29 6.5
italy 11.5% vol

518



522



13



514



750ml 250ml 175ml 125ml