

## refreshing juices

enjoy the rejuvenating power of fruits + vegetables. nutrient powerhouses squeezed and freshly poured

large 6 | regular 5

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

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

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

**14 power**  
spinach. apple. fresh ginger

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

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

## mindful drinks

soft drinks with a twist

**744 new iced matcha + strawberry latte 4.5**  
ceremonial grade matcha by **JENNY**. served with oat over ice  
contains gluten free oat



**686 new spiced plum + orange (v) 6**  
spicy plum swirled with fiery ginger and sweet orange juice. finished with a chili + lime salt rim

**684 refreshed yuzu + lychee tonic 6**  
zesty yuzu + lychee purée swirled with light or regular double dutch tonic water. garnished with a fresh orange slice

**689 ginger no-jito 6**  
zingy, cold-pressed ginger + coriander seed syrup topped with sparkling water, fresh mint and a slice of lime

**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

## beer + cider

**608 new jubel peach lager 4% VOL 330ml 5**  
craft lager cut with fruit to radiate refreshment. served over ice. made with barley. gluten is removed during the brewing process

**605 new sxollie cider 4.5% VOL 330ml 5.5**  
sweet, crisp and made purely with apples

**620 north atlantis ipa 4.1% VOL 440ml 6**  
made with wheat + barley. gluten is removed during the brewing process

## 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 / diet coke** 3.5

**708 sprite zero** 3.5

## wine

 750ml  250ml  175ml  125ml

**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 10.5% 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% vol

**sparkling**  
**460 refreshed organic prosecco** 29 6.5  
italy 10.5% vol

## herbals + coffee

### tea

**844 new matcha latte 4**  
ceremonial grade matcha by **JENNY**. mixed with hot oat or semi-skimmed milk for a warm + earthy flavour

**775 new golden breakfast tea 2.9**  
light breakfast tea served black or with oat or semi-skimmed milk on the side

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

**780 pink peppercorn + strawberry rooibos 3.5**  
mildly spiced + fruity flavoured tea. naturally caffeine free

**776 japanese cherry 3.5**  
sweet cherry flavoured green tea infused with rose petals

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

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

### refreshed coffee

**GRIND** all coffee is ethically sourced and roasted in london. oat and decaf available

**834 flat white 3.5**

**835 latte 3.7**

**837 cappuccino 3.7**

**833 americano 3**

**832 double espresso 3.5**

**805 new espresso coke\* 5.5**  
a double shot of coffee over coke

add a scoop of miso caramel vegan ice cream for 50p

**840 iced latte 3.5**

**912 cococino free**  
warm frothed milk

\*includes sugar tax levy

## 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

# soulful spirits + cocktails

## 631 **new** espresso martini 8.7

made by MOTH: smooth craft vodka with rich cold brew + coffee liqueur

## 635 **new** passion fruit paloma 9

smooth tequila, tropical passion fruit and a splash of tangy yuzu. finished with a slice of grapefruit and a strawberry + salt rim

## 639 **new** aperol spritz 8.5

sweet + crisp organic prosecco poured over aperol. topped with sparkling water + a fresh orange slice

## 522 pandan passion fruit colada 8.7

our asian twist on a piña colada. pandan vodka paired with pineapple juice, passion fruit and coconut purée

## 518 thai chilli margarita 8.7

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

## 622 **new** strawberry shiso mojito 9

fragrant shiso vodka balanced with rum + strawberry purée. finished with sparkling water + fresh mint

## 581 **new** breakfast in tokyo 9

sweet + zesty papaya gin, blood orange flavours and a yuzu sherbet kick. topped with organic prosecco + a delicate edible flower



581

## 448 **new** lychee blush sangria 8

refreshing yuzu + lychee purée paired with an elegant pink pinot blush. garnished with grapefruit + orange

## 548 **new** pad thai sour 9

a playful fusion of vodka, rum and passion fruit spiced with lime, lemongrass and tamarind. topped with a fried rice noodle

## g+t

your choice of light or regular double dutch tonic water served over a single or double pour of japanese craft roku gin

## 508 **new** yuzu lychee g+t

sophisticated + citrusy. swirled with yuzu + lychee purée. garnished with orange

70ml 11 35ml 8.5

## 504 roku g+t

classic + refreshing. garnished with fresh lime + ginger

70ml 10 35ml 7.7

## 514 sakura pink g+t

delicate + floral. sweetened with a cherry blossom syrup. garnished with fresh lime + a sprinkle of dried rose petals

70ml 11 35ml 8.5



508



10124



1063

# sides + sharing

## **new** seared tataki

thinly sliced and drizzled with a zesty yuzu sauce. garnished with chilli + coriander

## 10123 beef fillet + pickled mooli 8.5

## 10124 sashimi salmon + pickled mooli 8

## 10125 smoky tofu + avocado 7

## 1096 prawn kushiyaki 7.5

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

## 10104 edamame, your way 4.9

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

## 10126 wok-fried greens 5

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

# brunch

served until 11:30am

## loaded toast

### 10175 avocado + poached eggs (v) 8.5

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

### 10171 bacon bloomer 5.5

non-gluten toast with streaky bacon + spinach

choose your sauce

**ketchup** (vg) | **sriracha ketchup** (vg)

**sriracha mayo** (vg)

add a fried egg for £1.5



10175

## a little lighter

### 10165 açai bowl 7.5

two scoops of sweet açai sorbet topped with banana, strawberries, toasted soya wowbutter and crunchy granola

contains gluten free oats

### 10265 overnight oat bowl 5.5

creamy overnight oats with chia seeds + coconut milk. topped with sweet mandarin, sour cherry compote, a sprig of lemon balm and sunflower seed brittle

contains gluten free oats

## extras

### 760 two slices of non-gluten toast (v) 2

with butter



10165

# desserts

end on something sweet with a fresh twist on the unique flavours of asia

## 10133 **new** yuzu basque cheesecake (v) 7.5

a soft + creamy baked cheesecake with a zesty yuzu twist. drizzled with sweet passion fruit sauce

## 10150 wagamama juice sorbet 4.5

two scoops of fruity sorbet inspired by our iconic tropical + power juices. garnished with fresh 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. garnished with mint + icing sugar. mix + match to find your flavour

contains gluten free oat flour

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



10133

# mains

## **new** coconut kare

rich + warming with a hint of chilli. crunchy tenderstem broccoli, fine beans and squash. served with a dome of white rice + fresh asian slaw. topped with pea shoots + a lime wedge

## 1065 marinated chicken thigh 16

## 1067 succulent hoki 17.5

## 1063 roasted butternut squash 14

## raisukaree

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

## 1079 prawn 16

## 1075 chicken 15.5

## 1076 tofu 13

## 1020 grilled chicken ramen 14

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

## 1048 chicken + prawn pad thai 14.5

rice noodles cooked with chicken, prawns, egg, beansprouts, leeks, chilli and onion. topped with mint, coriander, fried onions and a fresh lime wedge

## 10230 shu's 'shioik' chicken 14

### shu han lee collaboration

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

## 10242 salmon koyo bowl 14.5

a bright bowl of mixed leaves, beetroot, carrot, cucumber, radish and edamame beans. topped with crushed sunflower seeds and a sticky red chilli + miso sauce. served alongside a creamy tofu + mustard dressing

(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. full allergen + nutritional information can be found at [wagamama.com/allergen-information](http://wagamama.com/allergen-information)