

08



## refreshing juices

nutrient powerhouses squeezed and freshly poured

large 6 | regular 5.5

### 11 positive

pineapple, lime, spinach, cucumber, apple

### 14 power

spinach, apple, fresh ginger

### 15 up-beet

beetroot, red pepper, cucumber, fresh ginger, apple

### 03 orange (v)

orange juice, pure + simple

### 05 high five (v)

melon, pineapple, lemon, apple, orange juice

### 08 tropical (v)

mango, apple, orange juice

11



15



## desserts

end on something sweet

### 135 momo meringue cake (v) 7.5

a crisp baked meringue with a light + airy peach sponge, white chocolate frosting + a sweet raspberry sauce at the centre, served with sour cherry compôte

### 133 yuzu basque cheesecake (v) 7.5

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

### 131 white chocolate + ginger cheesecake (v) 7.5

a creamy cheesecake with a biscuit base + a zingy ginger twist, drizzled with a rich toffee sauce, dusted with ginger icing sugar

### 129 smoked chocolate caramel cake (v) 7.7

indulgent smoked chocolate mousse layered with salted caramel, crushed biscuits, chocolate fudge brownie and chocolate ganache, served with a scoop of vanilla ice cream

### 142 banana katsu 7

fresh banana coated in crispy panko breadcrumbs, served with a scoop of vegan miso caramel ice cream drizzled with a rich toffee sauce

## ice cream + sorbet

### 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

### 150 wagamama juice sorbet 4.5

two scoops of fruity sorbet inspired by our iconic tropical + power juices, garnished with fresh mint

133



142



128



## coffee + loose leaf tea

### coffee

medium roast blend for a smooth + mellow finish

### 743 cafetière 3.5

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

### 742 iced cold brew 3.5

black coffee served over oat or semi-skimmed milk, option to sweeten with sugar cane syrup

### loose leaf tea

### 775 **new** golden leaf breakfast tea 2.5

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

### 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



780



for our full allergen + intolerance information, please see our main menu

(v) vegetarian ■ vegan **new** new

JAN25-NAT-DRAUGHT-01



all our vegan dishes are registered with The Vegan Society



drinks + desserts

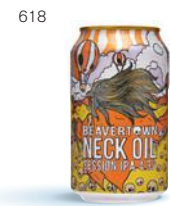
# wagamama



## soulful spirits + cocktails

### new classic cocktails

- 631 espresso martini 9.2**  
smooth craft vodka with rich cold brew + coffee liqueur
- 637 negroni 9**  
handcrafted gin with amaro + vermouth for a punchy floral flavour
- 524 piña colada 9**  
vibrant rum with silky-sweet pineapple + creamy coconut
- 635 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 aperol spritz 8.5**  
sweet + crisp organic prosecco poured over aperol. topped with soda + a fresh orange slice



## beer + cider

- 618 new beavertown neck oil 4.3% VOL. 330ml 6.2**  
session ipa
  - 608 jubel peach lager 4% VOL. 330ml 5**  
craft lager cut with fruit to radiate refreshment. served over ice
  - 601 asahi 5% VOL. 330ml 5**
  - asahi draught 5% VOL.**
  - 627 pint 7 / 626 half 4.5**
  - 527 midori biru 7**  
midori, yuzu and asahi. served over ice
  - 605 sxollie cider 4.5% VOL. 330ml 5.5**  
sweet, crisp and made purely with green apples
  - 607 strawberry x sxollie cider 4.5% VOL. 6**  
green apple sxollie cider with sweet strawberry syrup
- + no / low
- 617 new beavertown lazer crush 0.3% VOL. 330ml 5.2**  
alcohol-free ipa
  - 600 asahi zero 0.0% VOL. 330ml 5**  
alcohol-free lager



## spirits + mixers

your choice of premium mixer served over a single or double pour spirit

- 501 haku vodka 50ml 10 25ml 7**
- 503 roku gin 50ml 11 25ml 7.5**
- 505 tanqueray no. ten gin 50ml 12 25ml 8**
- 507 toki whiskey 50ml 11 25ml 7.5**
- 509 bumbu rum 50ml 12 25ml 8**

## no / low

soft drinks with a twist

- 744 iced matcha + strawberry latte 4.5**  
ceremonial grade matcha by **JENPI**. served with oat over ice
- 642 new spicy mindful mary 6**  
our take on an alcohol-free favourite. tomato juice served with soy, teriyaki and spices. garnished with lime, fresh cucumber and a chilli + lime salt rim
- 686 new spiced plum + orange (v) 5.5**  
spicy plum swirled with fiery ginger and sweet orange juice. finished with a chilli + lime salt rim
- 684 yuzu + lychee tonic 6**  
zesty yuzu + lychee purée swirled with light or regular double dutch tonic water. garnished with a fresh orange slice
- 683 cherry blossom lemonade 5**  
refreshing cherry blossom + cloudy lemon syrup mixed with soda. finished with a fragrant sprinkle of dried rose petals
- 689 ginger no-jito 6**  
zingy, cold-pressed ginger + coriander seed syrup topped with sparkling soda, fresh mint and a slice of lime



## asian-inspired cocktails

- 518 thai chilli margarita 9**  
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 strawberry shiso mojito 9.5**  
fragrant shiso vodka balanced with rum + strawberry purée. finished with soda + fresh mint
- 548 tamarind sour 9**  
a playful fusion of vodka, rum and passion fruit spiced with lime, lemongrass and tamarind. topped with a fried rice noodle
- 448 lychee blush sangria 8**  
refreshing yuzu + lychee purée paired with an elegant pink pinot blush. garnished with grapefruit + orange
- 581 new breakfast in tokyo 9.2**  
sweet + zesty papaya gin with blood orange flavours and a yuzu sherbet kick. topped with organic prosecco + a delicate edible flower
- 640 new spicy mary 9.2**  
our take on a classic. haku vodka served with tomato juice, soy, teriyaki and spices. garnished with lime, fresh cucumber and a chilli + lime salt rim



## wine

expertly-selected, premium wines perfect on their own or paired with our bowls

### red

- 438 new pinot noir (v) 27.5 10 8.2**  
light to medium-bodied, silky. chile 13% VOL.
- 440 new carignan 24.5 9.5 8**  
medium-bodied. smooth. france 13% VOL.

### white

- 409 pinot grigio 23 8.5 7**  
light, easy-sipping. italy 11% VOL.
- 410 new marlborough sauvignon blanc 26 9.5 8**  
fresh, crisp. new zealand 13% VOL.

### rosé

- 449 pinot grigio blush 23 8.5 7**  
light dry. italy 11% VOL.

### orange

- 456 new orange genora 30 11 8.5**  
an organic wine with a light orange hue created naturally during the grapes' fermentation. france 13% VOL.

### sparkling

- 458 new sparkling fitz 39 8**  
fresh + light. england's first charmant sparkling wine. for all occasions. england 12% VOL.
- 460 organic prosecco 29 6.7**  
italy 10.5% VOL.

## sake

- 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

## wagamama g+ts

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

- 508 yuzu lychee g+t 50ml 11 25ml 8.5**  
sophisticated + citrusy. swirled with yuzu + lychee purée. garnished with orange
- 514 sakura pink g+t 50ml 11 25ml 8.5**  
delicate + floral. sweetened with a cherry blossom syrup. garnished with fresh lime + a sprinkle of dried rose petals

