

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



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

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

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
exclusive



sides

118 **vegan 'pork belly' bao** 7.5
two fluffy asian buns filled with panko-coated vegan 'pork' made from succulent jackfruit, cabbage slaw brings the crunch and tonkatsu sauce adds some sweetness. finished with sriracha vegan mayo + coriander cress



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

mains



86 **firecracker mackerel udon:** 16.5
created by wagamama covent garden sous chef, anthony. udon noodles cooked with sweet + sticky amai 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

81 **vegan 'pork belly' tonkatsu** 13.5
a japanese classic with a vegan twist. sticky rice stacked with panko-coated vegan 'pork', made from succulent jackfruit, topped with tonkatsu sauce. served alongside crunchy cabbage slaw drizzled with our white miso + mustard dressing. sprinkled with sesame seeds + red chilli

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

	750ml	250ml	175ml	125ml
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 south africa 13% vol	28	9	7.5	6
rosé				
449 pinot grigio blush italy 11.5% vol	24	8	6.5	5.5
sparkling				
460 prosecco italy 11.5% vol	29	6.5		



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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 993 kcal



sides

111 roti + raisukatsu 6
crisp + flaky asian flatbread warmed on the grill, served alongside our new raisukatsu sauce, bringing together the spice of our classic katsu + raisukaree flavours, topped with coriander cress + a drizzle of chilli oil

109 vegan k-dogs 7.5
our take on a korean street-food favourite, two vegan 'corn dogs' made from soya protein and coated in a crunchy noodle crumb, drizzled with turmeric vegan mayo + sriracha and topped with chilli, coriander + red pepper powder

95 king oyster mushroom skewers 7
three skewers of flavourful mushroom ribbons coated in a sticky red chilli + miso glaze, garnished with coriander cress

108 chicken yakitori 8.5
four marinated chicken skewers, glazed with a sticky miso sauce, garnished with coriander cress + sesame seeds

107 chilli squid 8.5
our iconic crispy fried squid, tossed in shichimi spice, served with a chilli + coriander dipping sauce

104 edamame, your way 4.9
pop them out of their pod + enjoy, simply salt or chilli + garlic salt

110 bang bang cauliflower 6
crispy cauliflower coated in our spicy firecracker sauce with red + spring onion, topped with fresh ginger + coriander

103 ebi katsu 8
butterflied prawns coated in crispy panko, topped with fresh coriander + a lime wedge, served with a chilli + garlic dipping sauce

106 wok-fried greens 5
now including cauliflower stems, wokked together with crunchy tenderstem broccoli, fine beans + mangetout, cooked in a fragrant garlic + soy sauce

96 prawn kushiyaki 7.5
three grilled prawn skewers, marinated in zesty lemongrass + chilli, served with a caramelised lime

94 tama squid 8.5
crispy fried squid balls, drizzled with okonomiyaki sauce + vegan mayo, topped with seaweed + bonito flakes

121 crispy chilli mushrooms 7
coated + fried crunchy oyster mushrooms, dusted with a red pepper powder and served with a chilli + coriander dipping sauce

gyoza

five dumplings packed with flavour, served with a dipping sauce

99 duck ? 7.8
fried until crispy and served with a sweet cherry hoisin dipping sauce

101 yasai | vegetable 7
steamed green gyoza, served with a spiced vinegar dipping sauce

100 chicken 7.5
steamed and served with a chilli, soy + sesame dipping sauce

105 pulled pork 7.5
steamed and served with a ginger + spiced vinegar dipping sauce



bao

two fluffy asian buns with your choice of filling

113 korean barbecue beef 7.8
slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw + sriracha vegan mayo

114 mixed mushrooms 7.5
mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayo, topped with coriander

115 pork + panko apple 7.8
slow-cooked pork belly with crispy panko-coated apple, sriracha + vegan mayo, topped with coriander

118 hoisin pulled duck ? 7.8
pulled duck in a sweet cherry hoisin sauce with cucumber + vegan mayo



noodles

1160 new lion's mane 'steak' bulgogi 15
udon noodles cooked with aubergine + caramelised onion in a sweet + salty amai miso sauce, topped with smoky lion's mane mushroom 'steak', drizzled with korean barbecue sauce, sprinkled with sesame seeds and garnished with kimchee, spring onion, red chilli + coriander

yaki soba
soba noodles cooked with egg, peppers, beansprouts and white + spring onion, topped with crispy fried onions, pickled ginger + sesame seeds

40 chicken + prawn 14.3
41 yasai | mushroom (v) 12
1141 yasai | mushroom 12
egg removed to make vegan, choose from udon or rice noodles

pad thai
rice noodles cooked in amai sauce with egg, beansprouts, leeks, chilli and red + spring onion, topped with fried onions, mint, coriander + a fresh lime wedge

48 chicken + prawn 14.3
47 yasai | tofu (v) 13
1147 yasai | tofu 13
egg removed to make vegan

teriyaki soba
soba noodles cooked in teriyaki sauce and curry oil with mangetout, bok choy, red + spring onion, chilli + beansprouts, topped with coriander + a sprinkle of sesame seeds

45 premium cut steak 17.5
46 salmon ? 16.5
49 chicken 15

42 yaki udon 14.3
udon noodles cooked with chicken, prawns, egg, curry oil, beansprouts, leeks, mushrooms + peppers, topped with crispy fried onions and pickled ginger, sprinkled with sesame seeds + bonito flakes

44 ginger chicken udon 14.3
udon noodles cooked with marinated chicken, egg, mangetout, chilli, beansprouts and red + spring onion, topped with pickled ginger + fresh coriander

koyo bowls

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

244 chicken + caramelised onion 13.5
242 salmon ? 14.5
240 aubergine + caramelised onion 11.5

rice

raisukaree curry
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

79 prawn 15.5
75 chicken 15
76 tofu 13

firecracker curry
a bold + fiery favourite, served with mangetout, red + green peppers, white + spring onion and hot red chillies, topped with a dome of white rice, sesame seeds, shichimi + a fresh zingy lime wedge

93 prawn 15.5
92 chicken 15
91 tofu 13

1171 vegatsu curry 14
a plant-based twist on a classic, tofu + soya protein coated in crispy panko breadcrumbs, topped with sticky white rice + an aromatic katsu curry sauce, served with a dressed side salad + pickled red onion

katsu curry
iconic japanese flavours, chicken or vegetables coated in crispy panko breadcrumbs topped with sticky white rice + an aromatic katsu curry sauce, served with a dressed side salad + japanese pickles

71 chicken 14
72 yasai | sweet potato, aubergine + butternut squash 13

make your katsu hot for 30p



gochujang rice bowl
your choice of chicken or silken tofu coated in a spicy gochujang sauce with bok choy, pickled cucumber, snow onion slaw + red onion, served on a bed of sticky white rice, finished with spring onion, sliced red chilli and a sprinkle of sesame seeds + red pepper powder

56 chicken 14
58 silken tofu 11.5

89 grilled duck donburi ? 17.5
shredded duck in a sweet + spicy teriyaki sauce on a bed of sticky white rice, served with shredded carrots, mangetout, sweet potato, cucumber and red + spring onion, topped with a fried egg, served with a side of kimchee

teriyaki donburi
your choice of beef or chicken coated in teriyaki sauce on a bed of sticky white rice, shredded carrots, pea shoots + spring onions, sprinkled with sesame seeds and served with a side of kimchee

69 beef brisket 15.5
70 chicken 14.5



ramen

30 tantanmen beef brisket 16.5
slow-cooked korean barbecue beef brisket + ramen noodles submerged in an extra rich chicken broth, topped with menma, kimchee + half a tea-stained egg, garnished with spring onion, coriander + chilli oil

23 kare burosu 13.5
shichimi-coated silken tofu + udon noodles, submerged in a curried vegetable broth, topped with wok-fried mixed mushrooms, pea shoots, shredded carrots and a chilli + coriander garnish

20 grilled chicken 14
marinated chicken breast + ramen noodles served in a rich chicken broth with dashi + miso, topped with pea shoots, menma + a spring onion garnish

25 chilli chicken 14.5
marinated chicken breast + ramen noodles submerged in a spicy chicken broth, topped with red + spring onion, beansprouts, coriander, chilli + a fresh lime wedge

51 shirodashi pork belly 15.5
slow-cooked pork belly drizzled with a spicy korean barbecue sauce + ramen noodles submerged in a rich chicken broth with dashi + miso, topped with pea shoots, menma, wakame + half a tea-stained egg, garnished with spring onion

hot pots

hot pot
a korean inspired broth with soft + silky tteokbokki, butternut squash, mangetout, bok choy, kimchee + red onion, topped with coriander cress, red chilli + spring onion, finished with a drizzle of chilli oil

32 teriyaki beef brisket 16.5
33 chicken 14
34 tofu 12.5



non-calorie

ready to pay? scan here + feedback



table no.

extras

308 snow onion slaw 1
finely sliced white onions coated in a creamy vegan mayo + sprinkled with red pepper powder, a cooling contrast to our spicy bowls

306 kimchee 1
spicy fermented cabbage + radish with garlic

305 tea-stained egg (v) 1.5

304 japanese pickles 1

303 chillies 1

309 pickled ginger 1

302 miso soup, japanese pickles 2

307 chilli sambal paste 1

204 katsu curry sauce 1

204 firecracker sauce 1

204 raisukatsu sauce 1

204 raisukaree sauce 1

customise my

noodles
soba (v) thin, contains wheat + egg
udon (vg) thick, contains wheat
rice noodle (vg) thin + flat

broth
light vegetable (vg) or chicken
spicy vegetable (vg) or chicken with chilli
rich reduced chicken broth with dashi + miso

rice
white (vg) steamed
sticky white (vg) steamed

(v) vegan
(vg) vegetarian
? may contain shell or small bones
new

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NOODLE LAB

non-gluten menu

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

sides

1095 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
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

10106 wok-fried greens 5
now including cauliflower stems, wokked together with crunchy tenderstem broccoli, fine beans + mangetout. cooked in a fragrant garlic + soy sauce



1095

and to finish...

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



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 zesty 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

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



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



soft cocktails

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

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
spain 13.5% vol

444 malbec
argentina 13% vol

white

409 pinot grigio
italy 11% vol

408 sauvignon blanc
south africa 13% vol

rosé

449 pinot grigio blush
italy 11.5% vol

sparkling

460 prosecco
italy 11.5% vol

beer + cider

604 dead and berried cider 6.2
4% vol 330ml
hawkes

a complex + fruity cider packed with natural blackberry, raspberry + strawberry flavourings

603 east by southeast cider 6.2
4.6% vol 330ml
hawkes

crisp cider crafted from fuji, gala + bramley surplus supermarket apples

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

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

706 coke zero 3.5

705 diet coke 3.5

708 sprite zero 3.5

*includes sugar tax levy

	750ml	250ml	175ml	125ml
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24 8 6.5 5.5

28 9 7.5 6

24 8 6.5 5.5

28 9 7.5 6

24 8 6.5 5.5

750ml 125ml

29 6.5

non-calorie

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feedback



table no.

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

784 fresh mint 2.5
fresh mint leaves. pure + simple

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

coffee

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

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

vegan
(v) vegetarian
! may contain shell or small bones

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

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