

soulful spirits + cocktails

522 pandan passion fruit colada 9.5

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

518 thai chilli margarita 9.5

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 10

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

448 new lychee blush sangria 8.5

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

548 new pad thai sour 10

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 12 35ml 9



504 roku g+t

classic + refreshing. garnished with fresh lime + ginger
70ml 11 35ml 8.5

514 sakura pink g+t

delicate + floral. sweetened with a cherry blossom syrup. garnished with fresh lime + a sprinkle of dried rose petals
70ml 12 35ml 9

wine



red

429 merlot 26 10 8.5 6.5

spain 13.5% vol

444 malbec 28 11 9 7

argentina 13% vol

white

409 pinot grigio 26 10 8.5 6.5

italy 10.5% vol

408 sauvignon blanc 28 11 9 7

south africa 13% vol

rosé

449 pinot grigio blush 26 10 8.5 6.5

italy 11% vol

sparkling

460 refreshed organic prosecco 35 7.5

italy 10.5% vol

404 champagne 750ml 65 375ml 35

veuve cliquot france 12% vol

beer + cider

608 new jubel peach lager 4% vol 330ml 6

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 6.5

sweet, crisp and made purely with apples

620 north atlantis ipa 4.1% vol 440ml 6.5

made with wheat + barley. gluten is removed during the brewing process

soft drinks

714 cloudy lemonade

large 4.5 regular 4

710 peach iced tea

large 4.5 regular 4

still water

703 large 5.5 701 regular 3.5

sparkling water

704 large 5.5 702 regular 3.5

705 coke* 3.9

705 coke zero / diet coke 3.8

708 sprite zero 3.8

*includes sugar tax levy

herbals + coffee

tea

778 fresh lemon + ginger 3.5

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

774 assam breakfast tea 3

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

784 fresh mint 3

fresh mint leaves. pure + simple

771 green tea free

warm your soul with our free green tea

coffee

731 espresso 3

732 double espresso 4

733 americano 3.3

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

736 latte 4.2

738 cappuccino 4.2

739 macchiato 3.5

745 hot chocolate 3.5

740 iced coffee 3.5

served black with oat or semi-skimmed milk



780

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

08



refreshing juices

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

large 6.5 | regular 5.5

11



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 positive
pineapple. lime. spinach. cucumber. apple

14 power
spinach. apple. fresh ginger

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

15



mindful drinks

soft drinks with a twist

744



744 new iced matcha + strawberry latte 5.5
jenki collaboration
served with oat over ice
contains gluten free oat

689



684 refreshed yuzu + lychee tonic 6.5
zesty yuzu + lychee purée swirled with light or regular double dutch tonic water. garnished with a fresh orange slice

689



689 ginger no-jito 6.5
zingy, cold-pressed ginger + coriander seed syrup topped with sparkling water, fresh mint and a slice of lime

683 cherry blossom lemonade 5
refreshing cherry blossom + cloudy lemon syrup mixed with sparkling water. finished with a fragrant sprinkle of dried rose petals



10124

sides + sharing

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

10123 beef fillet + pickled mooli 9.5

10124 sashimi salmon + pickled mooli 9

10125 smoky tofu + avocado 7.5

1096 prawn kushiyaki 8.5
three grilled prawn skewers marinated in lemongrass + chilli. served with a caramelised lime

10104 edamame, your way 5.5
pop them out of their pod + enjoy simply salt / chilli + garlic salt

10126 wok-fried greens 5.7
crunchy tenderstem broccoli, fine beans and mangetout. cooked in a flavourful garlic + soy sauce



1063

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 17

1067 succulent hoki 18.5

1063 roasted butternut squash 15

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 17.5

1075 chicken 16.5

1076 tofu 14.5

1020 grilled chicken ramen 15
marinated chicken breast + rice noodles in a light chicken broth. topped with pea shoots + spring onion

1048 chicken + prawn pad thai 16
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 'shio' chicken 15.5
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 15.5
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

breakfast

start your day fresh + wake up with wagamama. served until 11am

on toast

10185 mackerel + egg 11
non-gluten toast topped with smoked mackerel and a tea-stained egg. garnished with coriander + red chilli

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

10184 smoked salmon + tea-stained egg 11

10176 two tea-stained eggs (v) 9.5

bright bowls

10168 avocado smoothie bowl 6.5
creamy avocado smoothie topped with mixed fruit, agave syrup and buckwheat, berry + chia seed granola

extras

760 two slices of non-gluten toast (v) 3
with butter



10176



10168

desserts

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

10133 **new** yuzu basque cheesecake (v) 8
a soft + creamy baked cheesecake with a zesty yuzu twist. drizzled with sweet passion fruit sauce

10150 wagamama juice sorbet 5
two scoops of fruity sorbet inspired by our iconic tropical + power juices. garnished with fresh mint

10140 coconut reika ice cream 6.5
three scoops served with coconut flakes + passion fruit sauce

10128 miso caramel ice cream 6
three scoops drizzled with toffee sauce. garnished with fresh mint

10145 dough-chi® (v) 7
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

(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