

08



11



15



refreshing juices

nutrient powerhouses squeezed and freshly poured

large 7 | regular 6.5

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



coffee + loose leaf tea

coffee

medium roast blend for a smooth + mellow finish

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 with semi-skimmed milk

loose leaf tea

775 **new** golden leaf

breakfast tea 3

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

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

784 fresh mint 3

fresh mint leaves, pure + simple

771 green tea free

warm your soul with our free green tea



780



desserts

end on something sweet

133



135 momo meringue cake (v) 8.5

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) 8.2

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

131 white chocolate + ginger cheesecake (v) 8.2

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) 8.2

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 8.2

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 6.5

three scoops served with coconut flakes + passion fruit sauce

128 miso caramel ice cream 6

three scoops drizzled with toffee sauce, garnished with fresh mint

150 wagamama juice sorbet 5

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

142



128



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

(v) vegetarian ■ vegan **new** new

OCT24-APT-DRINKS-01

drinks + desserts

wagamama



soulful spirits + cocktails

new classic cocktails

- 631 espresso martini 11.5**
smooth craft vodka with rich cold brew + coffee liqueur
- 637 negroni 10.5**
handcrafted gin with amaro + vermouth for a punchy floral flavour
- 524 piña colada 10.5**
vibrant rum with silky-sweet pineapple + creamy coconut
- 635 passion fruit paloma 10.5**
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 9.5**
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 6.8**
session ipa
- 608 jubel peach lager 4% VOL. 330ml 6**
craft lager cut with fruit to radiate refreshment. served over ice
- 601 asahi 5% VOL. 330ml 5.5**
- asahi draught 5% VOL.**
- 627 pint 7.5 / 626 half 4.5**
- 527 midori biru 8**
midori, yuzu and asahi. served over ice
- 605 sxollie cider 4.5% VOL. 330ml 6.5**
sweet, crisp and made purely with green apples
- 607 strawberry x sxollie cider 4.5% VOL. 6.5**
green apple sxollie cider with sweet strawberry syrup

* no / low

- 617 new beavertown lazer crush 0.3% VOL. 330ml 5.7**
alcohol-free ipa
- 600 asahi zero 0.0% VOL. 330ml 5.5**
alcohol-free lager



spirits + mixers

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

- 501 haku vodka 50ml 11.4 25ml 7.9**
- 503 roku gin 50ml 13 25ml 8.5**
- 505 tanqueray no. ten gin 50ml 13.5 25ml 9**
- 507 toki whiskey 50ml 13 25ml 8.5**
- 509 bumbu rum 50ml 13.5 25ml 9**

no / low

soft drinks with a twist

- 744 iced matcha + strawberry latte 5.5**
ceremonial grade matcha by **JENPI**. served with oat over ice
- 642 spicy mindful mary 7**
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) 6.5**
spicy plum swirled with fiery ginger and sweet orange juice. finished with a chilli + lime salt rim
- 684 yuzu + lychee tonic 6.5**
zesty yuzu + lychee purée swirled with light or regular double dutch tonic water. garnished with a fresh orange slice
- 683 cherry blossom lemonade 5.5**
refreshing cherry blossom + cloudy lemon syrup mixed with soda. finished with a fragrant sprinkle of dried rose petals
- 689 ginger no-jito 6.5**
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 10.5**
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 11.5**
fragrant shiso vodka balanced with rum + strawberry purée. finished with soda + fresh mint
- 548 tamarind sour 10**
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 9**
refreshing yuzu + lychee purée paired with an elegant pink pinot blush. garnished with grapefruit + orange
- 581 new breakfast in tokyo 11.5**
sweet + zesty papaya gin with blood orange flavours and a yuzu sherbet kick. topped with organic prosecco + a delicate edible flower
- 640 spicy mary 11.5**
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

750ml	250ml	175ml

red

- 438 new pinot noir (v) 34.5 12.2 9.5**
light to medium-bodied, silky. chile 13% vol.
- 440 new carignan 32 12 10**
medium-bodied. smooth. france 13% vol.

white

- 409 pinot grigio 27.5 11 9**
light, easy-sipping. italy 11% vol.
- 410 new marlborough sauvignon blanc 30 12 10**
fresh. crisp. new zealand 13% vol.

rosé

- 449 pinot grigio blush 27.5 11 9**
light. dry. italy 11% vol.

orange

- 456 new orange genora 36 12.5 10**
an organic wine with a light orange hue created naturally during the grapes' fermentation. france 13% vol.

sparkling

- 458 new sparkling fitz 750ml 125ml 42 10**
fresh + light. england's first charmant sparkling wine. for all occasions. england 12% vol.
- 460 organic prosecco 35 8 750ml 375ml**
italy 10.5% vol.
- 404 champagne 68 37**
veuve clicquot. france 12% vol.

sake

- 480 mio sparkling 5% VOL. 150ml 9**
refreshingly fruity with a gentle fizz
- 482 kaori 14.5% VOL. 125ml 9**
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 12.5 25ml 9.5**
sophisticated + citrusy. swirled with yuzu + lychee purée. garnished with orange
- 514 sakura pink g+t 50ml 12.5 25ml 9.5**
delicate + floral. sweetened with a cherry blossom syrup. garnished with fresh lime + a sprinkle of dried rose petals



soft drinks

- 714 cloudy lemonade large 5 / reg 4**
- 710 peach iced tea large 5 / reg 4**
- still water**
- 703 large 6 / 701 reg 3.5**
- sparkling water**
- 704 large 6 / 702 reg 3.5**
- 705 coke 4**
- 705 coke zero / diet coke 3.9**
- 708 sprite zero 3.9**
- 712 new ginger beer 4**
double dutch
- 709 new lemonade 4**
double dutch

*includes sugar tax levy