

## no / low

soft drinks with a twist

**744 iced matcha + strawberry latte 4.5**  
ceremonial grade matcha by **JENPI**, served with oat over ice

**686 new spiced plum + orange (v) 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 4.5**  
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

## coffee + loose leaf tea

### 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

834



146



## soft drinks

**714 cloudy lemonade large 4 / reg 3.5**

**710 peach iced tea large 4 / reg 3.5**

### still water

**703 large 5 / 701 reg 3**

### sparkling water

**704 large 5 / 702 reg 3**

**705 coke\* 3.6**

**705 coke zero / diet coke 3.5**

**708 sprite zero 3.5**

**712 new ginger beer double dutch 3.6**

**709 new lemonade double dutch 3.6**

\*includes sugar tax levy



### coffee

oat and decaf available

#### GRIND

all coffee is ethically sourced and roasted in london

**834 flat white 3.5**  
oat or semi-skimmed milk

**835 latte 3.7**  
oat or semi-skimmed milk

**837 cappuccino 3.7**  
oat or semi-skimmed milk

**833 americano 3**  
served black, with oat or semi-skimmed milk

**832 double espresso 3.5**

**805 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**  
oat or semi-skimmed milk

**912 cococino free**  
warm frothed milk with oat or semi-skimmed milk

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

\*includes sugar tax levy

### sweet treat

something small + sweet, the perfect coffee pairing

**146 new chocolate brownie (v) 4**  
made using gluten-free flour

## 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

 **wagamama**





## soulful spirits + cocktails

### new classic cocktails

**631 espresso martini 9.2**  
smooth craft vodka with rich cold brew + coffee liqueur



637

**637 negroni 8.9**  
handcrafted gin with amaro + vermouth for a punchy floral flavour

**524 piña colada 8.9**  
vibrant rum with silky-sweet pineapple + creamy coconut

**635 passion fruit paloma 8.9**  
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

### asian-inspired cocktails

**518 thai chilli margarita 8.9**  
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

**622 strawberry shiso mojito 9.2**  
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

### 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**  
sophisticated + citrusy. swirled with yuzu + lychee purée. garnished with orange  
50ml 11 25ml 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  
50ml 11 25ml 8.5



508

## wine



### red

**438 new pinot noir (v)**  
light to medium-bodied. silky. chile 13% vol.

**440 new carignan**  
medium-bodied. smooth. france 13% vol.

### white

**409 pinot grigio**  
light. easy-sipping. italy 11% vol.

**410 new marlborough sauvignon blanc**  
fresh. crisp. new zealand 13% vol.

### rosé

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

### orange

**456 new orange genora (v)**  
an organic wine with a light orange hue created naturally during the grapes' fermentation france 13% vol.

### sparkling

**458 new sparkling fitz**  
fresh + light. england's first charmant sparkling wine. for all occasions. england 12% vol.

**460 organic prosecco**  
italy 10.5% vol.

## beer + cider

**608 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 sxollie cider 4.5% vol. 330ml 5.5**  
sweet, crisp and made purely with green apples



608



605

## refreshing juices

nutrient powerhouses squeezed and freshly poured

large 6 | regular 5

**03 orange (v)**  
orange juice. pure + simple 197/144 kcal

**05 high five (v)**  
melon. pineapple. lemon. apple. orange juice 202/136 kcal

**08 tropical (v)**  
mango. apple. orange juice 203/144 kcal



**11 positive**  
pineapple. lime. spinach. cucumber. apple 182/128 kcal

**14 power**  
spinach. apple. fresh ginger 188/139 kcal

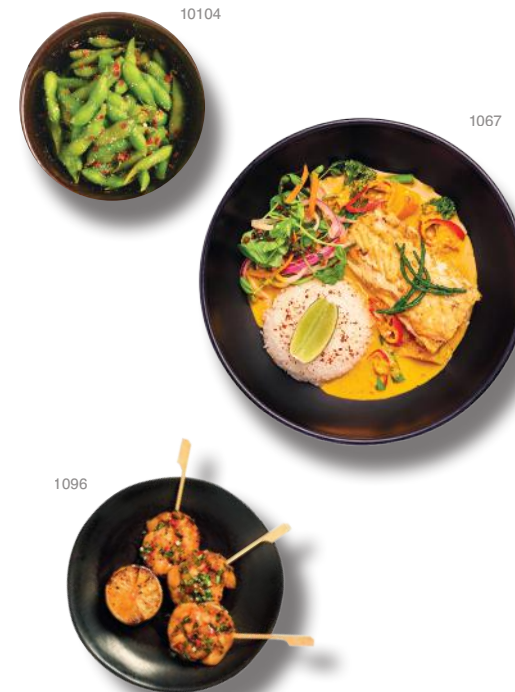
**15 up-beet**  
beetroot. red pepper. cucumber. fresh ginger. apple 202/144 kcal

## shareables

**10104 edamame, your way 4.9**  
pop them out of their pod + enjoy  
salt 246 kcal / chilli + garlic salt 253 kcal

**10126 wok-fried greens 5.5**  
crunchy tenderstem broccoli, fine beans and mangetout. cooked in a flavourful garlic + soy sauce 163 kcal

**1096 prawn kushiyaki 7.5**  
three grilled prawn skewers marinated in lemongrass + chilli. served with a caramelised lime 173 kcal



10104

1067

1096

(v) vegetarian ■ vegan ■ new new  
new recipe new recipe ⚠ 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 you 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. adults need around 2000 kcal a day

## the main event

**10230 shu's 'shio' chicken 14**  
**shu han lee collaboration**  
chicken marinated in turmeric, garlic and ginger on a bed of coconut + lemongrass rice. pickled slaw + radish. chilli. coriander. coconut flakes. caramelised lime 469 kcal

**1020 grilled chicken ramen 14**  
marinated chicken breast + rice noodles in a rich chicken broth. pea shoots. menma. spring onion 459 kcal

**1048 new recipe chicken + prawn pad thai 15**  
rice noodles cooked with marinated chicken + prawns. egg. leek. beansprouts. chilli. onion. mint. coriander. fried onions. lime 698 kcal

**raisukaree**  
mild + warming. coconut curry sauce. mangetout. peppers. onion. a dome of white rice. chilli. coriander. sesame seeds. lime

**1079 prawn 1035 kcal 16**  
**1075 chicken 1094 kcal 15.5**  
**1076 tofu 1137 kcal 13**

**10242 salmon koyo bowl 14.5**  
a bright bowl of mixed leaves. beetroot. carrot. cucumber. radish. edamame beans. crushed sunflower seeds. sticky red chilli + miso sauce. a creamy tofu + mustard dressing 461 kcal

**coconut karee**  
rich + citrusy with a hint of chilli. tenderstem broccoli. fine beans. squash. a dome of white rice. asian slaw. pea shoots. lime

**1065 marinated chicken thigh 853 kcal 16**  
**1067 succulent hoki fish 780 kcal 17.5**

## desserts

**10150 wagamama juice sorbet 4.5**  
two scoops of fruity sorbet inspired by our iconic tropical + power juices. garnished with fresh mint 92 kcal

**10140 coconut reika ice cream 6**  
three scoops served with coconut flakes + passion fruit sauce 449 kcal

**10128 miso caramel ice cream 5.5**  
three scoops drizzled with toffee sauce. garnished with fresh mint 446 kcal

**10133 yuzu basque cheesecake (v) 7.5**  
a soft + creamy baked cheesecake with a zesty yuzu twist. drizzled with sweet passion fruit sauce 438 kcal