

## soulful spirits + cocktails

### new classic cocktails

**631** **espresso martini** 11.5  
smooth craft vodka with rich cold brew + coffee liqueur



637

**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

### 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

**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

### 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 12.5 25ml 9.5



508

**514** **sakura pink g+t**  
delicate + floral. sweetened with a cherry blossom syrup. garnished with fresh lime + a sprinkle of dried rose petals  
50ml 12.5 25ml 9.5

### no / low

soft drinks with a twist

**744** **iced matcha + strawberry latte** 5.5  
ceremonial grade matcha by JENIPI. served with oat over ice 141 kcal

**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 108 kcal

**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. light 125 kcal/regular 149 kcal

**683** **cherry blossom lemonade** 6  
refreshing cherry blossom + cloudy lemon syrup mixed with soda. finished with a fragrant sprinkle of dried rose petals 110 kcal

**689** **ginger no-jito** 6.5  
zingy, cold-pressed ginger + coriander seed syrup topped with sparkling soda, fresh mint and a slice of lime 64 kcal

adults need around 2000 kcal a day

## wine

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 (v)** 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** 42 10  
fresh + light. england's first charmant sparkling wine. for all occasions. england 12% vol.

**460** **organic prosecco** 35 8  
italy 10.5% vol.

**404** **champagne** 68 37  
veuve cliquot france 12% vol.

## beer + cider

**608** **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** **sxollie cider** 4.5% vol. 330ml 6.5  
sweet, crisp and made purely with green apples

## soft drinks

**714** **cloudy lemonade** large 119 kcal 5.2 / reg 86 kcal 4.2

**710** **peach iced tea** large 77 kcal 5.2 / reg 52 kcal 4.2

### still water

**703** large 0 kcal 6 / **701** reg 0 kcal 3.5

### sparkling water

**704** large 0 kcal 6 / **702** reg 0 kcal 3.5

**705** **coke** 139 kcal 4

**705** **coke zero** 2 kcal / **diet coke** 1 kcal 4

**708** **sprite zero** 3 kcal 4

**712** **new ginger beer** double dutch 78 kcal 4.2

**709** **new lemonade** double dutch 40 kcal 4.2

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**

APT-NG-DEC24-01

# breakfast

served until 11am daily

## on toast

### avocado

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

**10184 smoked salmon + tea-stained egg** 396 kcal **12**

**10176 two tea-stained eggs (v)** 360 kcal **10.5**

**10185 mackerel + egg** 12

non-gluten toast with mackerel and a tea-stained egg, garnished with coriander + red chilli 510 kcal

**10171 bacon bloomer** 9.5

non-gluten toast with streaky bacon + spinach 437 kcal

choose your sauce

**ketchup (vg)** 15 kcal | **sriracha ketchup (vg)** 32 kcal

**sriracha mayo (vg)** 44 kcal

**add a fried egg for £1.5** 121 kcal



10165



10184

## a little lighter

**10165 açaí bowl** 8.5

two scoops of sweet açai sorbet topped with banana, strawberries, toasted soya wowbutter, crunchy granola 453 kcal contains gluten free oats

## on the side

**760 two slices of non-gluten toast (v)** 3.1

with butter 339 kcal

# coffee + loose leaf tea

## loose leaf tea

**775 new golden leaf breakfast tea** 3

strong + earthy black tea (0 kcal), served with semi-skimmed milk (15 kcal) on the side or swap to oat (17 kcal) to make vegan

**778 fresh lemon + ginger** 3.5

fragrant warming tea with fresh ginger + a zesty ginger syrup 25 kcal

**780 pink peppercorn + strawberry rooibos** 3.5

mildly spiced + fruity flavoured tea, naturally caffeine free 0 kcal

**776 japanese cherry** 3.5

sweet cherry flavoured green tea infused with rose petals 1 kcal

**784 fresh mint** 3

fresh mint leaves, pure + simple 5 kcal

**771 green tea free**

warm your soul with our free green tea 0 kcal

834



780

## coffee

oat and decaf available

### GRIND

all coffee is ethically sourced and roasted in london



**834 flat white** 4

oat (94 kcal) or semi-skimmed milk (82 kcal)

**835 latte** 4.2

oat (122 kcal) or semi-skimmed milk (106 kcal)

**837 cappuccino** 4.2

oat (122 kcal) or semi-skimmed milk (114 kcal)

**833 americano** 3.5

served black (10 kcal), with oat (29 kcal) or semi-skimmed milk (27 kcal)

**832 double espresso** 10 kcal 4

**840 iced latte** 4

oat (94 kcal) or semi-skimmed milk (82 kcal)

**912 cococino free**

warm frothed milk with oat (36 kcal) or semi-skimmed milk (37 kcal)

**844 matcha latte** 4.5

ceremonial grade matcha by **JENFI**, mixed with hot oat (90 kcal) or semi-skimmed milk (78 kcal) for a warm + earthy flavour

**745 hot chocolate** 109 kcal **3.5**

## sweet treat

something small + sweet the perfect coffee pairing

**146 new chocolate brownie (v)** 357 kcal **4.5**

made using gluten-free flour

# refreshing juices

nutrient powerhouses squeezed and freshly poured

**large 7.5 | regular 7**

**03 orange (v)**

orange juice, pure + simple 206/146kcal

**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 184/129 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** 5.5

pop them out of their pod + enjoy salt 280 kcal / chilli + garlic salt 287 kcal

**10126 wok-fried greens** 6.2

crunchy tenderstem broccoli, fine beans and mangetout, cooked in a flavourful garlic + soy sauce 163 kcal

**1096 prawn kushiyaki** 8.7

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 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](http://wagamama.com/allergen-information), adults need around 2000 kcal a day

# the main event

**10230 shu's 'shio' chicken** 15.7

**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** 15.7

marinated chicken breast + rice noodles in a rich chicken broth, pea shoots, spring onion 449 kcal

**1048 new recipe chicken + prawn pad thai** 17.2

rice noodles cooked with marinated chicken + prawns, egg, leek, beansprouts, chilli, onion, mint, coriander, fried onions, lime 725 kcal

## raisukaree

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

**1079 prawn** 1035 kcal **18.2**

**1075 chicken** 1094 kcal **17.2**

**1076 tofu** 1137 kcal **15**

**10242 salmon koyo bowl** 16.2

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 kare

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 **18.2**

**1067 succulent hoki fish** 780 kcal **19.7**

# desserts

**10150 wagamama juice sorbet** 5

two scoops of fruity sorbet inspired by our iconic tropical + power juices, garnished with fresh mint 92 kcal

**10140 coconut reika ice cream** 6.5

three scoops served with coconut flakes + passion fruit sauce 449 kcal

**10128 miso caramel ice cream** 6

three scoops drizzled with toffee sauce, garnished with fresh mint 446 kcal

**10133 yuzu basque cheesecake (v)** 8.5

a soft + creamy baked cheesecake with a zesty yuzu twist, drizzled with sweet passion fruit sauce 438 kcal