



refreshing juices

nutrient powerhouses squeezed and freshly poured

large 6 | regular 5.5

11 positive

pineapple. lime. spinach. cucumber. apple

14 power

spinach. apple. fresh ginger

up-beet

beetroot. red pepper. cucumber. fresh ginger. apple

orange (v)

orange juice. pure + simple

os high five (v)

melon. pineapple. lemon. apple. orange juice

os tropical (v)

mango. apple. orange juice



coffee by GRIND

smooth and rich, our house blend is ethically sourced and then roasted in london. just ask if you'd like it decaf

834 flat white 3.2

oat or semi-skimmed milk

835 latte 3.2 oat or semi-skimmed milk

837 cappuccino 3.2

833 americano 3

served black, with oat or semi-skimmed milk

832 double espresso 2.5

840 iced latte 3.2

844 matcha latte 3.5

ceremonial grade matcha by **JENIFI**. mixed with hot oat or semi-skimmed milk for a warm + earthy flavour

912 COCOCINO free

warm frothed milk. with oat or semi-skimmed milk

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 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

japanese cherry 3.5

sweet cherry flavoured green tea infused with rose petals

784 fresh mint 2.5

771 green tea free

warm your soul with our free green tea



desserts

end on something sweet



momo meringue cake (v) 7.5

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

yuzu basque cheesecake (v) 7.5

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

white chocolate + ginger cheesecake (v) 7.5 a creamy cheesecake with a biscuit base + a zingy ginger twist. drizzled with a rich toffee sauce. dusted with ginger icing sugar



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 7

fresh banana coated in crispy panko breadcrumbs. served with a scoop of vegan miso caramel ice cream drizzled with a rich

ice cream + sorbet



140 coconut reika ice cream 6 three scoops served with coconut flakes + passion fruit sauce

miso caramel ice cream 5.5

three scoops drizzled with toffee sauce. garnished with fresh mint

wagamama juice sorbet 4.5

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



new sweet treats

something small + sweet. the perfect coffee pairing

148 raspberry snow cake (v) 4.5

146 chocolate brownie (v) 4

144 lemon yuzu muffin (v) 3.5

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

MAR25-DRAUGHT-DRINKS-01





drinks

+ desserts



wagamama





soulful spirits + cocktails

new classic cocktails

631 espresso martini 9.2

smooth craft vodka with rich cold brew + coffee liqueur

637 negroni 9

handcrafted gin with amaro + vermouth for a punchy floral flavour

524 piña colada 9

vibrant rum with silky-sweet pineapple + creamy coconut

passion fruit paloma 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 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 strawberry shiso mojito 9.5

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

lychee blush sangria 8

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

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

640 new spicy mary 9.2

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



514

wagamama q+ts

your choice of light or regular double dutch tonic water served over a single or double pour of japanese craft roku gin

yuzu lychee g+t

sophisticated + citrussy. 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 25ml 8.5 50ml 11



527

beer + cider

new beavertown neck oil 4.3% vol. 330ml 6.2 session ina

jubel peach lager 4% vol. 330ml 5

craft lager cut with fruit to radiate refreshment, served over ice

601 **asahi** 5% vol. 330ml 5

asahi draught 5% vol.

627 pint 7 / 626 half 4.5

527 midori biru 7

midori, yuzu and asahi. served over ice

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

607 strawberry x sxollie cider 4.5% vol. 6 green apple sxollie cider with sweet strawberry syrup

wine

our bowls

red

white

rosé

orange

france 13% vol.

sparkling

new beavertown lazer crush 0.3% vol. 330ml 5.2

24.5 9.5 8

8.5

9.5 8

8.5 7

8.5

11

600 asahi zero 0.0% vol. 330ml 5 alcohol-free lager

expertly-selected, premium wines

138 new pinot noir (v)

1440 new carignan

409 pinot grigio

sauvianon blanc fresh. crisp. new zealand 13% vol

light, dry. italy 11% vol.

light, easy-sipping. italy 11% vol.

110 new marlborough

pinot grigio blush

orange genora

458 new sparkling fitz

an organic wine with a light orange hue created naturally during the grapes' fermentation.

fresh + light. england's first charmant sparkling

wine. for all occasions. england 12% vol.

perfect on their own or paired with

light to medium-bodied, silky. chile 13% vol.

medium-bodied, smooth, france 13% vol.









480 mio sparkling 5% vol. 150ml 8.5

482 kaori 14.5% vol. 125ml 8.5



spirits + mixers

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

501	haku vodka	50 m l	10	25ml 7	,
503	roku gin	50 m l	11	25ml 7	.5
505	tanqueray no. ten gin	50 m l	12	25ml 8	•
507	toki whiskey	50 m l	11	25 ml 7	.5
509	bumbu rum	50 ml	12	25ml 8	}

no / low

soft drinks with a twist

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

642 new spicy mindful mary 6

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

new spiced plum + orange (v) 5.5

spicy plum swirled with fiery ginger and sweet orange juice. finished with a chilli + lime salt rim

yuzu + lychee tonic 6

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

cherry blossom lemonade 5

refreshing cherry blossom + cloudy lemon syrup mixed with soda. finished with a fragrant sprinkle of dried rose petals

ginger no-jito 6

zingy, cold-pressed ginger + coriander seed syrup topped with sparkling soda, fresh mint and a slice of lime

soft drinks



710 peach iced tea large 4.2 / reg 3.7

still water

703 large 5 / 701 reg 3

sparkling water

704 large 5 / 702 reg 3

705 coke 3.9

705 coke zero / diet coke 3.9

708 sprite zero 3.9

712 new ginger beer 3.8

double dutch

709 new lemonade 3.8

double dutch







sweet + rounded with a crisp aroma, reminiscent of melon + banana





The sales of the s





