



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

832 double espresso 2.5

840 iced latte 3.2

oat or semi-skimmed milk

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

smoked chocolate caramel cake (v) 7.7

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







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



beer + cider

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

jubel peach lager 4% vol. 330ml 5

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

asahi 5% vol.

602 660ml 8 / 601 330ml 5

527 midori biru 7

midori, yuzu and asahi. served over ice

605 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

white

rosé

orange

france 13% vol.

sparkling

italy 10.5% vol.

new beavertown lazer crush 0.3% vol. 330ml 5.2 alcohol-free ipa

27.5

24.5

9.5 8

8.5

9.5 8

8.5 7

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

expertly-selected, premium wines

perfect on their own or paired with

medium-bodied, smooth, france 13% vol.

pinot noir (v)

1440 new carignan

409 pinot grigio

sauvignon blanc

light, easy-sipping. italy 11% vol.

110 new marlborough

fresh. crisp. new zealand 13% vol.

pinot grigio blush

456 new orange genora

1458 new sparkling fitz

organic prosecco

an organic wine with a light orange hue created

fresh + light. england's first charmant sparkling

wine. for all occasions. england 12% vol.

naturally during the grapes' fermentation.







sake

480 mio sparkling 5% vol. 150ml 8.5 refreshingly fruity with a gentle fizz

482 kaori 14.5% vol. 125ml 8.5 sweet + rounded with a crisp aroma, reminiscent of melon + banana



spirits + mixers

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

501 haku vodka	50ml 10	25ml 7
roku gin	50ml 11	25ml 7.5
tanqueray no. ten gin	50ml 12	25ml 8
toki whiskey	50ml 11	25ml 7.5
509 bumbu rum	50ml 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

714 cloudy lemonade large 4.2 / reg 3.7

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

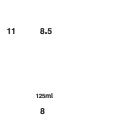
708 sprite zero 3.9

712 new ginger beer 3.8

double dutch

709 new lemonade 3.8

double dutch



6.7



The sales of the s















