

soft drinks with a twist

686 **new** **spiced plum + orange (v) 5.7**
 spicy plum swirled with fiery ginger and sweet orange juice.
 finished with a chilli + lime salt rim

684 yuzu + lychee tonic 6.2
zesty yuzu + lychee purée swirled with light or regular double dutch tonic water.
garnished with a fresh orange slice

683 **cherry blossom lemonade** 5.2
refreshing cherry blossom + cloudy lemon syrup mixed with soda.
finished with a fragrant sprinkle of dried rose petals

689 ginger no-jito 6.2
zingy, cold-pressed ginger + coriander seed syrup topped with sparkling soda,
fresh mint and a slice of lime

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.



something small + sweet. the perfect coffee pairing

10146  **chocolate brownie** (v) 4
made using gluten-free flour

714 **cloudy lemonade** large 4.5 / reg 3.9

710 peach iced tea large 4.5 / reg 3.9

still water

703 large 5 / 701 reg 3

sparkling water

704 large 5 / 702 reg 3

705 coke 4

705 **coke zero / diet coke** 4

708 **sprite zero** 4712 **new** ginger beer double dutch 4709 **new** **lemonade** double dutch 4

712

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 3.4
oat or semi-skimmed milk

835 latte 3.4
oat or semi-skimmed milk

837 cappuccino 3.4
oat or semi-skimmed milk

833 americano 3.2
served black, with oat or semi-skimmed milk

832 double espresso 2.5

840 iced latte 3.4
oat or semi-skimmed milk

844 **matcha latte** 3.7
ceremonial grade matcha by **JENKI**. 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

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

refreshing juices

nutrient powerhouses squeezed and freshly poured

large 6.5 | regular 6

- 03 orange (v)
orange juice. pure + simple
- 05 high five (v)
melon. pineapple. lemon. apple. orange juice
- 08 tropical (v)
mango. apple. orange juice



- 11 positive
pineapple. lime. spinach. cucumber. apple
- 14 power
spinach. apple. fresh ginger
- 15 up-beet
beetroot. red pepper. cucumber. fresh ginger. apple

soulful spirits + cocktails

new classic cocktails

- 631 espresso martini 9.5
smooth craft vodka with rich cold brew + coffee liqueur
- 637 negroni 9.2
handcrafted gin with amaro + vermouth for a punchy floral flavour
- 524 piña colada 9.2
vibrant rum with silky-sweet pineapple + creamy coconut
- 635 passion fruit paloma 9.2
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 8.7
sweet + crisp organic prosecco poured over aperol. topped with soda + a fresh orange slice



asian-inspired cocktails

- 518 thai chilli margarita 9.2
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 9.7
fragrant shiso vodka balanced with rum + strawberry purée. finished with soda + fresh mint
- 548 tamarind sour 9.2
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 8.5
refreshing yuzu + lychee purée paired with an elegant pink pinot blush. garnished with grapefruit + orange
- 581 new breakfast in tokyo 9.5
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 + citrussy. swirled with yuzu + lychee purée. garnished with orange
50ml 11.2 25ml 8.7
- 514 sakura pink g+t
delicate + floral. sweetened with a cherry blossom syrup. garnished with fresh lime + a sprinkle of dried rose petals
50ml 11.2 25ml 8.7



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



shareables

- 10126 wok-fried greens 5.7
crunchy tenderstem broccoli, fine beans and mangetout. cooked in a flavourful garlic + soy sauce
- 10215 new rainbow pickles 3.5
mooli. cucumber. aubergine. turnip. pickled in a sweet + sour vinegar
- 1096 prawn kushiyaki 8.2
three grilled prawn skewers marinated in lemongrass + chilli. served with a caramelised lime
- 10104 edamame, your way 4.9
pop them out of their pod + enjoy
salt / chilli + garlic salt

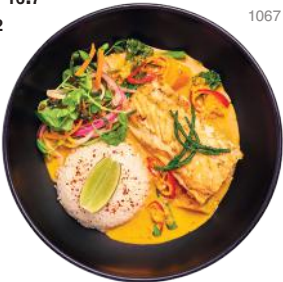


the main event

- 10230 shu's 'shiok' chicken 14.7
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
- 1020 grilled chicken ramen 14.5
marinated chicken breast + rice noodles in a rich chicken broth. pea shoots. spring onion
- 1048 new recipe chicken + prawn pad thai 15.5
rice noodles cooked with marinated chicken + prawns. egg. leek. beansprouts. chilli. onion. mint. coriander. fried onions. lime
- raisukaree
mild + warming. coconut curry sauce. mangetout. peppers. onion. a dome of white rice. chilli. coriander. sesame seeds. lime
- 1079 prawn 16.7
- 1075 chicken 16.2
- 1076 tofu 13.7

coconut kare

- rich + citrussy with a hint of chilli. tenderstem broccoli. fine beans. squash. a dome of white rice. asian slaw. pea shoots. lime
- 1065 marinated chicken thigh 16.7
- 1067 succulent hoki fish 18.2



desserts

- 10150 wagamama juice sorbet 4.5
two scoops of fruity sorbet inspired by our iconic tropical + power juices. garnished with fresh mint
- 10140 coconut reika ice cream 6
three scoops served with coconut flakes + passion fruit sauce
- 10128 miso caramel ice cream 5.5
three scoops drizzled with toffee sauce. garnished with fresh mint
- 10133 yuzu basque cheesecake (v) 7.7
a soft + creamy baked cheesecake with a zesty yuzu twist. drizzled with sweet passion fruit sauce

new

build your own donburi

from £10.5

recreate your favourite rice bowl, or mix it up and try something new with toppings handpicked by you. this time it's personal



step 1

start with a protein

- tofu (vg) 10.5
double protein + sauce for £2.5
- prawn 15.5
double protein + sauce for £5.5
- chicken thigh 14
double protein + sauce for £4
- duck 17.5
double protein + sauce for £7.5
- beef brisket 15.5
double protein + sauce for £5.5

step 2

bring on the flavour (vg)

- medium yuzu
- spicy gochujang

step 3

choose your base (vg)

- sticky rice
- white rice
- brown rice
- cauliflower 'rice' (+£1.5)

step 4

then make it your own

all of our bowls come with peashoots, but just let us know if you'd like them taken off

- pick 3 veg (vg)
- pick 1 garnish (vg)
- pickled cucumber
- coriander
- edamame
- sesame seeds
- beetroot
- crispy onions
- spring onion
- red pepper powder
- asian slaw
- red chilli
- red onion

- (+£1 each)
- kimchee (vg)
- tea-stained egg (v)
- fried egg (v)
- pickled ginger (vg)
- snow onion slaw (vg)

want more veg?
add for £1.5 each

(v) vegetarian (vg) vegan new 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