

soft drinks with a twist

**686** **new** **spiced plum + orange (v) 5.5**  
 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 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

## 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



**sweet treat**

something small + sweet. the perfect coffee pairing

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

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 req 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** double dutch 3.8

**709** **new** **lemonade** double dutch **3.8**



**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**  
oat or semi-skimmed milk

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

832 double espresso 2.5

**840 iced latte 3.2**  
oat or semi-skimmed milk

**844 matcha latte 3.5**  
ceremonial grade matcha by **JENNI**. 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

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

refreshing juices

nutrient powerhouses squeezed and freshly poured

large 6 | regular 5.5

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 9.2  
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

635 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

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



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  
mooli. cucumber. aubergine. turnip.  
pickled in a sweet + sour vinegar

1096 prawn kushiyaki 7.9  
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 14.2  
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  
marinated chicken breast + rice noodles in a rich chicken broth.  
pea shoots. spring onion

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

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

1079 prawn 16.2  
1075 chicken 15.5  
1076 tofu 13

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 16  
1067 succulent hoki fish 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

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) 7.5  
a soft + creamy baked cheesecake with a zesty yuzu twist.  
drizzled with sweet passion fruit sauce

new

build  
your own  
donburi

from £10

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  
double protein + sauce for £2

prawn 15  
double protein + sauce for £5

chicken thigh 13.5  
double protein + sauce for £3.5

duck 17  
double protein + sauce for £7

beef brisket 15  
double protein + sauce for £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)

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)

pickled cucumber

edamame

beetroot

spring onion

asian slaw

red onion

red radish

carrot

want more veg?  
add for £1 each

pick 1 garnish (vg)

coriander

sesame seeds

crispy onions

red pepper powder

red chilli

(+£1 each)

kimchee (vg)

tea-stained egg (v)

fried egg (v)

pickled ginger (vg)

snow onion slaw (vg)

(v) vegetarian

vg 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