



coffee by GRIND

all coffee is ethically sourced and roasted in london

served with whole milk.
oat (vg), semi-skimmed milk and decaf available

834 flat white 3.3

835 latte 3.3

837 cappuccino 3.3

833 americano 3
served black or with your choice of milk

832 double espresso 2.5

840 iced latte 3.3
option to sweeten with sugar cane syrup



844 matcha latte 3.7
ceremonial grade matcha by **JENNY**, mixed with hot whole milk for a warm + earthy flavour

744 iced matcha + strawberry latte 4.7
ceremonial grade matcha by **JENNY**, served with oat over ice

loose leaf tea

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 and simple

775 golden leaf breakfast tea 2.5
strong + earthy black tea, served with whole milk.
oat (vg) and semi-skimmed milk available

771 green tea free
on us, like it always has been

for the kids

mini juice 2.5
910 orange juice (v)
910 apple juice
or a combination of both (v)

new cawston press juice drink 2.7
908 apple + pear
909 apple + summer berries

911 glass of milk 1.5
served as whole milk, oat (vg) and semi-skimmed milk available

912 cococino free
warm frothed milk, oat (vg) and semi-skimmed milk available



desserts



131 white chocolate + ginger cheesecake (v) 7.7
a creamy cheesecake with a biscuit base + a zingy ginger twist, drizzled with a rich toffee sauce. dusted with ginger icing sugar



129 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



143 new miso caramel banana bread (v) 6
served with a toffee topping, a scoop of vanilla ice cream and a drizzle of sweet toffee sauce

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 toffee sauce

ice cream + sorbet

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

128 miso caramel ice cream 5.5
three scoops drizzled with toffee sauce, garnished with fresh mint

150 wagamama juice sorbet 4.5
two scoops of fruity sorbet inspired by our iconic tropical + power juices, garnished with fresh mint



new a little something sweet
the perfect pairing to your tea or coffee

148 raspberry snow cake (v) 4.5

146 chocolate brownie (v) 4

144 lemon yuzu muffin (v) 3.5

(v) vegetarian (vg) vegan new new

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

drinks + desserts

★ wagamama

cocktails

our signature sips

622 strawberry shiso mojito 9.5
fragrant shiso vodka balanced with rum + strawberry purée.
finished with soda + fresh mint

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

548 pad thai 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 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

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

640 bloody 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

639 aperol spritz 8.5
sweet + crisp organic prosecco poured over aperol.
topped with soda + a fresh orange slice

crafted by MOTH

london specialist cocktail makers

631 espresso martini 9
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

wagamama g+ts

508 yuzu lychee g+t
sophisticated + citrusy. japanese craft roku gin swirled with
yuzu + lychee purée. light or regular double dutch tonic water.
garnished with orange
50ml 11.3 25ml 8.7

514 sakura pink g+t
delicate + floral. japanese craft roku gin sweetened with a cherry
blossom syrup. light or regular double dutch tonic water. garnished
with fresh lime + a sprinkle of dried rose petals
50ml 11.3 25ml 8.7

alcohol free

687 new strawberry spritz 6.7
sweet strawberry purée + aromatic botanical cordial, shaken with ice
then topped with soda water. garnished with a dried lemon slice

688 new saffron picante 6.7
lime + fragrant saffron shaken with sweet agave + spicy chilli.
poured over ice then topped with soda water. finished with a salt rim
+ bird's eye chilli

642 virgin bloody 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

684 yuzu + lychee tonic 6
zesty yuzu + lychee purée swirled with light or regular double dutch tonic
water. garnished with a fresh orange slice

689 ginger no-jito 6
zingy, cold-pressed ginger + coriander seed syrup topped with sparkling
soda, fresh mint and a slice of lime

beer + cider

asahi 5% vol.
602 660ml 8 / 601 330ml 5

527 asahi x midori biru 7
midori, yuzu and asahi. served over ice

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

608 jubel peach lager 4% vol. 330ml 5
craft lager cut with fruit to radiate refreshment. served over ice

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

607 sxollie cider x strawberry 4.5% vol. 6.5
green apple sxollie cider with sweet strawberry syrup

* no / low

617 beavertown lazer crush 0.3% vol. 330ml 5.2
low alcohol ipa

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

wine

expertly-selected, premium wines
perfect on their own or paired with
our bowls

red

438 pinot noir (v)
light to medium-bodied, silky. chile 13% vol.

440 carignan
medium-bodied. smooth. france 13% vol.

white

409 pinot grigio
light, easy-sipping. italy 11% vol.

410 marlborough sauvignon blanc
fresh. crisp. new zealand 13% vol.

rosé

449 pinot grigio blush
light. dry. italy 11% vol.

orange

456 orange genora
an organic wine with a light orange hue created
naturally during the grapes' fermentation.
france 13% vol.

all wine available in 125ml

sparkling
460 organic prosecco
italy 10.5% vol.

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

freshly made juices

nutrient powerhouses squeezed and freshly poured

large 6.2 | regular 5.8

06 new kickstart
strawberry. apple. mint. lemon

11 positive
pineapple. lime. spinach. cucumber. apple

14 power
spinach. apple. fresh ginger

05 high five (v)
melon. pineapple. lemon. apple. orange juice

08 tropical (v)
mango. apple. orange juice

soft drinks

686 spiced plum + orange (v) 5.5
spicy plum swirled with fiery ginger + sweet orange juice.
finished with a chilli + lime salt rim

683 cherry blossom lemonade 5
refreshing cherry blossom + cloudy lemon syrup mixed with soda.
finished with a fragrant sprinkle of dried rose petals

714 cloudy lemonade
large 4.5 / reg 4

710 peach iced tea
large 4.5 / reg 4

705 coke 3.9

705 coke zero / diet coke 3.9

708 sprite zero 3.9

712 ginger beer 3.8
double dutch

709 lemonade 3.8
double dutch

still water
703 large 5 / 701 reg 3

sparkling water
704 large 5 / 702 reg 3

spirits + mixers

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

501 haku vodka 50ml 10 25ml 7

503 roku gin 50ml 11 25ml 7.5

505 tanqueray no. ten gin 50ml 12 25ml 8

507 toki whisky 50ml 11 25ml 7.5

509 bambu rum 50ml 12 25ml 8