

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 JENJI. mixed with hot whole milk for a warm + earthy flavour
- 744 iced matcha + strawberry latte 4.7
ceremonial grade matcha by JENJI. 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

a little something sweet

the perfect pairing to your tea or coffee

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

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
- 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 ginger beer double dutch 3.8
- 709 lemonade double dutch 3.8

(v) vegetarian (vg) vegan new
🦀 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

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

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



622

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

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



637

524

piña colada

9

vibrant rum with silky-sweet pineapple + creamy coconut

wagamama g+ts

508

yuzu lychee g+t

sophisticated + citrussy. japanese craft roku gin swirled with yuzu + lychee purée. light or regular double dutch tonic water. garnished with orange

508

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

514

11.3

25ml

8.7

alcohol free

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

688

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

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

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.

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

607

sxollie cider x strawberry

4.5% vol. 330ml 6.5

green apple sxollie cider with sweet strawberry syrup

608

605

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

bumbu rum

50ml 12

25ml 8

shareables

10126

wok-fried greens

5.9

crunchy tenderstem broccoli, fine beans and mangetout. cooked in a flavourful garlic + soy sauce

10215

rainbow pickles

3

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

1096

lollipop prawn kushiyaki

7.9

three grilled prawn skewers marinated in lemongrass + chilli. served with a caramelised lime

10104

edamame

4.9

pop them out of their pod + enjoy salt / chilli + garlic salt

the main event

new

pho

a vietnamese-inspired noodle soup with a clear yuzu broth. red pepper. beansprouts. spring onion. coriander. mint. lime. served over konjac noodles, a lighter alternative to rice noodles made from the root vegetable, konjac

1036

chicken thigh

14.8

1037

hoki fish

15.5

1038

king oyster mushroom

14.5

1085

new

pad thai salad

14.5

coconut chicken + prawns. mixed leaves. pea shoots. edamame beans. wakame. radish. crispy onions. mint. fried rice noodles. pad thai dressing. served over konjac noodles, a lighter alternative to rice noodles made from the root vegetable, konjac

new

sweet chilli salad

red pepper, mangetout, sprouting broccoli and red onion caramelised in a sweet chilli + tamari sauce. baby gem lettuce. red chilli. crispy onions

1086

caramelised chicken

13.5

1083

firm tofu

12.5

10230

shu's 'shiok' chicken

14.5

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

14.2

marinated chicken breast + rice noodles in a rich chicken broth. pea shoots. spring onion

1048

chicken + prawn pad thai

14.7

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

16.5

1075

chicken

15.7

1076

tofu

13.2

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

16.5

1067

succulent hoki fish

17.5

build your own donburi

from £10

recreate your favourite, or mix it up and try something new with toppings handpicked by you

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

chicken + prawn

14.2

double protein + sauce for £4.2

2 bring on the flavour (vg)

medium

yuzu

sweet chilli

spicy

gochujang

3 choose your rice (vg)

sticky rice

white rice

brown rice

cauliflower 'rice' (+£1)

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 beans

beetroot

spring onion

asian slaw

red onion

radish

carrot

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)

want more veg?

add for £1 each

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