mindful drinks

¥ 689 ginger no-jito 4.2

zingy cold pressed ginger. coriander seed syrup. sparkling water. fresh mint lime 63 kcal

¥ 683 cherry blossom lemonade 3.2

cherry blossom + cloudy lemon syrup. sparkling water. a sprinkle of dried rose petals 83 kcal

684 yuzu + lychee tonic 4.2

yuzu purée + lychee syrup. fever-tree tonic wate garnished with a fresh orange slice reg 170/light 144 kcal

soulful spirits + sake

¥ 504 refreshed roku tonic 7.7

japanese craft roku gin. fever-tree tonic water. garnished with fresh lime + ginger

¥ 514 ∞ sakura pink g+t 8

japanese craft roku gin. cherry blossom syrup. fever-tree tonic water. fresh lime + a sprinkle of dried rose petals

¥ 484 sho chiku bai 15% vol 125ml 4.2

iapan's national drink, sake brewed from rice, mild but complex

512 lychee collins 7.9

japanese craft haku vodka. lychee + cloudy lemon syrup. sparkling water. a sprinkle of orange zest

wine

		red	750ml	250ml	175ml
	429	merlot spain 13.5% vol	20.2	7.7	6
*	444	malbec argentina 14% vol	22.7	8.7	6.7
		white	750ml	250ml	175ml
¥	400	pinot grigio italy 11.5% vol			
_			19	7.2	5.7
	408	sauvignon blanc south africa 12.5% vol	25	9.7	7.2
		rosé	750ml	250ml	175ml
*	449	pinot grigio blush italy 11.5% vol	20	7.7	6
		all wine available in 125ml glass			
		sparkling		750ml	-125ml
*	460	refreshed prosecco italy 11.5% vol		25.7	5.2
				750ml	275ml

cider

¥ 603 east by south east cider london 4.6% vol 330ml 5.7 hawkes collaboration crisp cider crafted from fuji, gala + bramley surplus supermarket apples

soft drinks

¥ 705 coke* **3.5** 139 kcal

a train

¥ 705 diet coke 3.2 1 kcal coke zero 3.2 1 kcal

¥ 708 sprite zero 3.2 3 kcal

¥ 714 cloudy lemonade reg **2.9** 85 kcal **large 3.2** 127 kcal

¥ 710 peach iced tea

reg **2.9** 98 kcal **large 3.2** 133 kcal

still water

¥ 701 reg 2.9 0 kcal ¥ 703 large 4.7 0 kcal

sparkling water

¥ 702 reg 2.9 0 kcal

704 large 4.7 0 kcal

*includes sugar tax levy

hot drinks

tea

¥ 774 black assam tea 2.9 strong, black breakfast tea 0 kcal

¥ 782 ginger + lemongrass tea 2.9 zesty, warming + fragrant 0 kcal

¥ 784 fresh mint tea 2.9 fresh mint leaves. pure + simple 4 kcal

¥ 781 jasmine flowering tea 3.5 flowering lily + jasmine green tea 0 kcal

¥ 771 green ted free 0 kcal

coffee

¥ 731 espresso 2.5 4 kcal

¥ 732 double espresso 2.9 8 kcal

733 americano 3 20 kcal

736 latte 3.5 80 kcal

738 cappuccino 3.5 88 kcal

739 macchiato 3 20 kcal

740 iced coffee 3 90 kcal

745 hot chocolate 3.2 107 kcal

desserts

¥ 405 | 404 champagne france 12% vol

¥ 10134 chocolate orange cake 6.7

flourless chocolate orange cake. miso caramel ice cream. chocolate sauce. fresh mint 567 kcal

¥ 10140 coconut reika ice cream 4.7

with coconut flakes + passion fruit sauce 432 kcal adults need around 2000 calories a day

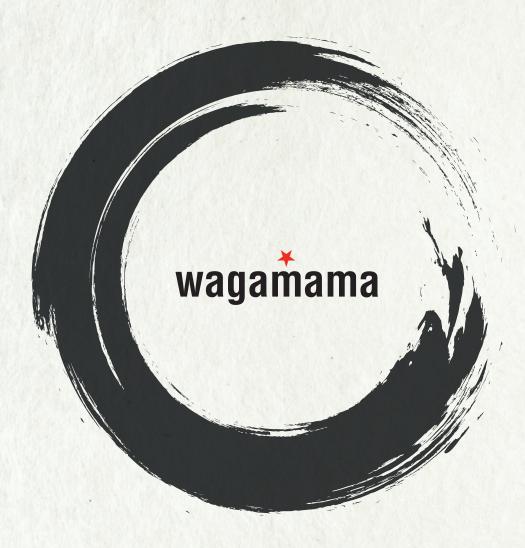
55.2 30.2

¥ 10128 miso caramel ice cream 4.7 with toffee sauce + fresh mint 419 kcal

> chocolate + cherry kefir ice cream (v) 4.7

non-gluten

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



true nourishment from bowl to soul

refreshing juices *

raw energy is the rejuvenating power of fruits + vegetables. our juices are full of it. each glass is one of your 5-a-day to give you a boost + they contain no added sugar

regular 4.5 | large 5.5







05 high five lemon. apple. orange 211/311 kcal



elon. pineapple.



¥ 10 blueberry spice blueberry. apple. ginger 164/234 kcal



¥ 11 positive lime, spinach cucumber, apple 234/346 kcal



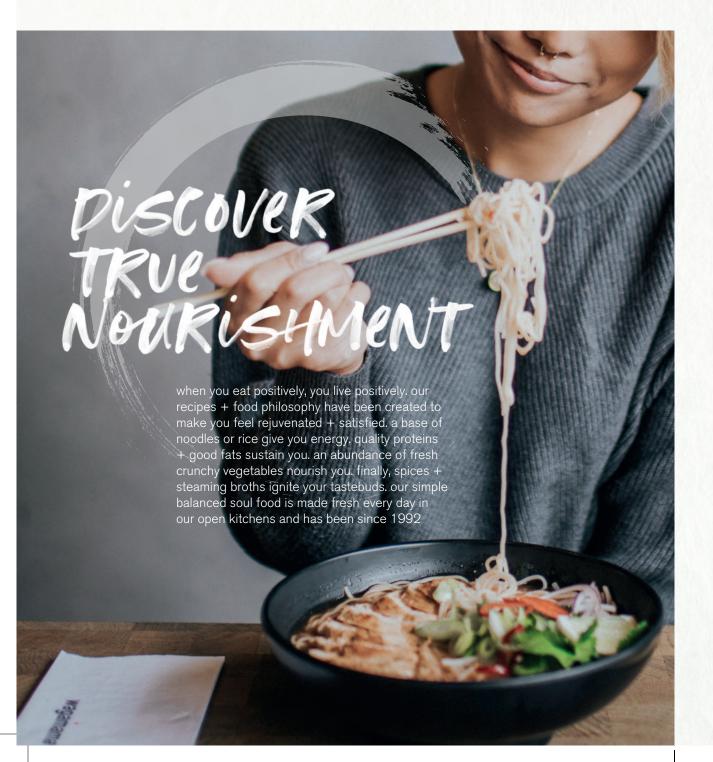
03 orange orange juice. pure + simple 110/165 kcal



¥ 14 power spinach. apple. fresh ginge 170/235 kcal



¥ 15 up-beet pepper. cucumber. 150/216 kcal



sides

edamame 🗲 🖇 4.9

beans with salt or chilli-garlic salt. pop them out of their pod + enjoy salt 246 / chilli-garlic salt 253 kcal

wok-fried greens 5

tenderstem broccoli. bok choi. garlic + soy sauce 177 kcal

prawn kushiyaki 🗲 7.5

skewered grilled prawns. lemongrass + chilli marinade. caramelised lime 151 kcal

ssambap 6

tempeh 5 ¥ 1098







mains

miso mixed vegetable hiyashi bowl 🕴 🛡 12

refreshing glass noodles. miso stir-fried mushrooms, broccoli + kale. turmeric roasted cauliflower. tofu + edamame guac. pickled slaw. sliced radish. fresh coriander + chilli. sesame seeds. white dressing 412 kcal

grilled chicken ramen 🗲 🛡 10.7 grilled marinated chicken. rice noodles. light chicken broth. seasonal greens 448 kcal

chicken + prawn pad thai 🗲 12

rice noodles. chicken. prawns. egg. beansprouts. leeks. chilli. red + spring onion. mint. coriander. fresh lime 677 kcal

🗡 10231 shu's 'shiok' jackfruit 🕯 🛡 11.2 shu han lee collaboration

turmeric + ginger roasted jackfruit, served on a bed of coconut + lemongrass dressed rice. pickled slaw + radish. chilli. coriander. caramelised lime 517 kcal

shu's 'shiok' chicken 🗲 🛡 12.2

shu han lee collaboration turmeric, garlic + ginger marinated chicken, roasted and served on a bed of coconut + lemongrass dressed rice. pickled slaw + radish. chilli. coriander. caramelised lime 570 kcal

raisukaree

mild + citrusy. coconut. mangetout. peppers. red + spring onion. white rice. chilli. coriander.

prawn 14.5 1035 kcal 1075 **chicken 5 13.5** 1123 kcal

tofu 12.5 1167 kcal

feed your soul...

from plant-based options to fibre + protein sources, wagamama your way

? may contain shell

or small bones

(v) vegetarian

under 600 calories

¥ vegan

source of protein healthy bones and muscles source of fibre fibre helps to keep your

digestive system healthy

adults need around 2000 calories a day

allergies + intolerances if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver 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. please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present

full nutritional information can be found at wagamama.com/our-menu