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

taste and colour to entice.
something sweet to be savoured.
ingredients to satisfy the soul.
aroma to soothe the senses.
teas blossoming, coffee strong

desserts and hot drinks
inspired by the flavours of asia
ice cream + sorbet
something refreshing to satisfy the senses, a selection of ice creams and sorbets to cleanse the mind

140 - coconut reika ice cream (v) 4.5
with coconut flakes + passion fruit sauce

✓ 153 - chocolate + orange blossom ice cream (vg) 4.5
with passion fruit coulis + fresh mint

151 - strawberry + yuzu ice cream (vg) 4.5
with raspberry compote + fresh mint

127 - vietnamese coffee ice cream (v) 4.5
with chocolate wasabi sauce + caramelised sesame seeds

✓ 128 - salted caramel ice cream (v) 4.5
with caramelised sesame seeds, chilli toffee + ginger sauce

122 - pink guava + passion fruit sorbet (vg) 4.5
with fresh mint

desserts
something sweet but different, a selection of desserts inspired by the flavours of asia

✓ 131 - white chocolate + ginger cheesecake (v) 6.25
with chilli toffee + ginger sauce

142 - banana katsu (v) 6.25
banana in crispy panko breadcrumbs, salted caramel ice cream, chilli toffee + ginger sauce

✓ 138 - mango + matcha layer cake (vg) 6.25
matcha cream, vanilla sponge, yuzu cream, mango + passion fruit puree, raspberry compote

130 - salted caramel cheesecake (v) 6.25
salted caramel + wasabi parfait, crunchy biscuit base, chocolate buckwheat shards, salted caramel sauce

✓ 135 - white chocolate + matcha cheesecake (v) 6.25
with vanilla ice cream, chocolate sauce, mixed sesame seeds, fresh mint

129 - smoked chocolate caramel cake (v) 6.25
smoked chocolate mousse, salted caramel, crushed biscuits, chocolate fudge brownie, chocolate ganache, vanilla ice cream

146 - yuzu + lemon tart (v) 6.25
with raspberry compote + fresh mint

tea (vg)
loose leaf, flowering and fresh, served in an individual tea infuser

774 - black assam 2.45
strong black breakfast tea

779 - lychee 2.45
lychee-scented sweet black tea

777 - jasmine pearls 2.45
jasmine-scented green tea pearls

782 - ginger + lemongrass 2.45
zesty, warming and fragrant

784 - fresh mint 2.45
fresh mint leaves, pure and simple

781 - jasmine flowering tea 2.95
flowering lily and jasmine green tea

771 - green tea  free

coffee + hot drinks

731 - espresso (vg) 1.95

732 - double espresso (vg) 2.25

733 - americano 2.65

735 / 736 - latte reg 2.75 / large 2.95

737 / 738 - cappuccino reg 2.75 / large 2.95

739 - macchiato 2.65

740 - iced coffee 2.75

745 - hot chocolate 2.75
decaf coffee available

(v) vegetarian  (vg) vegan  ✓ guest favourite

for allergy + intolerance information, please see reverse of menu