

*from
nagare.*

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be water, my friend.

from
nagare.

introduction

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Dear Friends,

Three years ago, we carried the spirit of Nagare to London — a new home, a new family, a new flow. Since then, the warmth of this city and its people has shaped us, embraced us, and carried us forward. Though time has passed, our essence remains unchanged. We still move as we always have — exploring, creating, learning to drift and to dive, guided by curiosity and quiet joy.

Now, we step into another form — From Nagare.

From pour to serve, our hands have long sought to bring comfort and quality to those we meet. After years behind the counter, we now turn the page — to share not just coffee, but the stories, reflections, and small moments that flow through us.

This journal is our open stream — where thought, art, and taste meet. In this first volume, we look back at how Nagare began, and what kind of culture has quietly grown around it. Perhaps you've wondered — what is Nagare?

In Japanese, the word (流) means "flow," "current," or "river." It is the rhythm of things as they move — never rushing, never still. We are drawn to that balance: the stillness within motion, the calm that carries us forward.

Coffee itself is born of this harmony — the essence of the cherry mingling with the minerals of water. In their meeting, something quiet and alive emerges — a reflection of our philosophy, our craft, our flow.

As we continue to grow, we hope From Nagare becomes a space for reflection — a place to share the beauty found in movement, stillness, and everyday ritual. We invite you to slow down with us, to listen, and to drift along the same current.

With Love,
Nagare Team



from
nagare.

nagare
3rd anniversary

17

18

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23

STAY GROUNDED.
WE'RE 3!



Pop into one of our coffee shops and purchase any items to collect the stamp card and your first stamp! Then continue to collect the rest of the two stamps from the other 2 shops to redeem an anniversary pin, during 17th Jan - 23rd Jan, 2026.

from
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anniversary
guest coffee

About Us Coffee

Their coffees have been incredibly popular recently, especially their clean and solid light roasting. For our anniversary, they're creating a 3rd birthday filter blend exclusively for us, using their signature delicate roasting style. A meaningful way for us to celebrate this milestone together.

Bean Barn

After the great response to their special blend for London Coffee Festival, we're honoured to create something new with them again. On 17–18 January, we'll be doing a two-day hopper takeover featuring the anniversary blend on espresso and retail. If you're curious about what the champions will bring this time, don't miss it.

Monthly Feature – Ethicus Coffee from Japan

Ethicus was one of the first roasters we worked with when we opened our first shop in 2023. Their roasting aesthetic has always stayed with me. So to start 2026, we're partnering with Ethicus again and bringing their coffees back to London for our anniversary month. We have a lot planned for 2026 and for our birthday month, so stay tuned. See you in the next episode.



from
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bakery

ASIAN ARTISAN

BAKERY

Shaped by Asian artisanal baking traditions, Nagare Bakery focuses on softness, balance, and subtle sweetness, where flavour is present but never overwhelming. Our menu rotates regularly with the seasons, our thoughts, and the curiosities, allowing care and creativity to guide it. Defined by our baker team, the bakery is a shared practice, shaped by their skills, craftsmanship and individual voice.

Sea Salt Butter Roll
(塩バターロール)

Our Sea Salt Butter Roll is soft and gently layered, finished with a touch of sea salt to balance the richness of butter. Warm, comforting, and quietly satisfying, it is best enjoyed fresh from the oven — with a calm moment, good company, and a cup of filter coffee.



Simplicity is essential.

What has been the most rewarding part of the last three years?

Dora:

My first thought is the team we've built together. It still surprises me that this comes to mind even before the sales we've achieved or the branches we've opened. Being able to create a safe and supportive space for people who genuinely love coffee and baking is something I feel deeply grateful for.

It's an honour to grow alongside such passionate and talented individuals — people who shape the unique soul of Nagare every day.

How do you keep Nagare flowing? What inspires you?

Dora:

I think it's important to keep an open mind and stay fluid. You never really know what's coming next or what opportunities might appear, so the idea is to be prepared, do our best, and remain open to change.

This mindset comes from growing up in Hong Kong — a place where people are quick-minded, efficient, and respectfully flexible. It connects closely to the idea of "be water": allowing yourself to adapt, to move with circumstances rather than against them.

What have been the difficulties?

Dora:

Building the team we truly want has been one of the biggest challenges. Aligning values, mindsets, and ways of working takes time and care — and it's never easy.

But I believe this challenge is also what makes the journey meaningful. When people grow together with shared purpose and understanding, something genuinely beautiful can emerge.

Your favourite coffee ritual or tip?

Dora:

My coffee ritual is a clean and bright cup of batch brew filter in the morning. It slowly starts my morning with the right caffeine dose without the strong punch. And it's often accompanied by some floral and fruity tasting notes, adding a layer of freshness to the morning.

Three years is a long time to hold a space — especially one built on care, people, and daily ritual. The path has never been entirely smooth, and like any small, growing business, Nagare has faced its share of challenges. Through it all, Dora has remained deeply present — not only as the founder, but as someone committed to building something rooted in both craft and humanity.

Today, we sit down with her to reflect on the last three years, and on how Nagare continues to flow forward.



from
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nagare's pick

HELLO!

Adam here. I'm the Head of Coffee at Nagare Coffee. For our first newsletter, I want to share a couple of local cafés and bakeries that stood out to me this year. Good spots, good people. Let's get into it.

When choosing what to feature, I thought about the places that made a strong impression in 2025. What stood out most was their house coffee, which I see as the heart of any café. Here are two that really caught my attention.



E5 Bakehouse


Neighbour to one of my favourite brands, Story MFG, in the London Fields area. Their sourdough and baked goods were the best I had this year. What surprised me even more is that they roast their own coffee in-house. The house coffee I tried was spot on and paired beautifully with their baked goods.



Good as Gold

Located in Brockley. A specialty café with an incredible brunch menu and top quality coffee supplied by Scenery Coffee Roasters. Their approach to Scenery's signature Facility Blend has been one of the most memorable house coffees I tasted in 2025.

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Many people rarely stop to consider what truly gets them out of bed each morning. Is it the pull of a long-held dream, the spark of passion for the work itself, or simply the quiet weight of responsibility — the sense that earning a living is something we must shoulder, whether the fire burns brightly or not? These questions may sound ordinary, yet they strike right at the centre of how we move through our days. And perhaps the answer isn't fixed; it shifts as we grow, as our priorities change, and as life knocks us off balance or nudges us forward. What matters is having the courage to look inward, to be honest about what drives us now, and to imagine what we want that drive to become.

For me, getting up on time for work each day has never been about grand ambitions. It's rooted

in a few grounded, quietly stubborn forces. After being injured on the job, I learned that work is never something to take for granted. My cat at home reminds me of the responsibilities I simply cannot walk away from. And deep down, I've always believed that each day carries at least a tiny spark of something positive — just enough to keep me moving, just enough to keep the spirit from running dry.

Over the past few years, I've been lucky enough to slowly discover my own path in life, and to find work that genuinely suits me. New opportunities keep appearing around me, nudging me forward, helping me grow bit by bit. I treasure this good fortune, knowing it's not guaranteed, and I'm increasingly aware that progress isn't something that falls

from the sky — it's built day after day through steady, persistent effort.

Some people feel unsettled or negative when things go wrong, and it's easy to slip into asking, "Why me?" But in truth, every inconvenient moment might be a doorway to growth. Often, the setbacks we dislike so much are quietly guiding us towards a better beginning, even if we can't see it clearly at the time. Life works that way — it twists, it stings, it challenges you — just to push you into the next, stronger version of yourself.

And I choose to believe that every bit of difficulty is shaping me into someone steadier, someone braver, and someone steadily moving closer to the life I'm meant to build.

EDITOR'S
WORD