

*from
nagare.*

02



*editor's word
london coffee festival
monthly guest coffee
exclusive collaboration
*poster!
nagare bakery
lifestyle
nagarian
nagare's pick*



*cover photo by Yui Suzukida
poster by Karen Hayashi*

from
nagare.

editor's word



Spring always feels like a bit of a reset. Not in a dramatic way, more in the quiet sense. Cherry blossoms coming back, birds you haven't heard in a while suddenly around again. Noticeable, but gentle.

It's also a time that tends to bring new things with it. New plans, small shifts in old routines, or just the urge to try something different.

The London Coffee Festival is just around the corner, and it always brings a certain energy with it. The kind that feels like the start of summer in the city. A reminder of how much is always happening in coffee, and how much there still is to learn.

I think about where it all started for me quite often. Taipei, nine years ago. Curious, eager, and honestly a bit naive. I wanted to learn everything, but I didn't really understand what that meant yet. Time changes that. Moving to a different city, meeting different people. It shifts how you see things. Not just coffee, but everything really. I'm still learning. Probably more now than ever.

This issue comes from that place. Trying new things, staying open, and figuring things out as you go. And it wouldn't feel right not to mention the people who helped get you here. This one is for my mentor, who brought coffee into my life and shaped a lot of how I think and work today.

Wherever you are this season, maybe it's a good time to start something new. And not fear failure.
BE BOLD.

from nagare

from
nagare.

london
coffee festival

Every year, when the London Coffee Festival comes around, it always feels like a moment to celebrate with the city's coffee lovers. At Nagare, we try to keep it simple. Open up the space, bring people together, share coffee with friends.

Nothing overplanned. Just things lining up quietly in the way they tend to this time of year.

One thing that stays consistent is our cupping with Curve Coffee Roasters. They have been with us since the beginning, and we are really grateful to have them back every year. Tasting new coffees, sharing thoughts, catching up. It is one of those things that just feels right to keep doing.

Looking back, it has been quite a journey. Over the years we have had the chance to work with roasters from across Europe and Asia. La Cabra, Oma, Obadiah, Bean Barn, Ally Coffee, Aliena. Each one brought something different, and each one left something behind.

With all of that behind us, we are really honoured to have something even bigger lined up this year. We have been working with Ripsnorter for two years now, and this year feels like a proper step up. Ripsnorter will be taking over the hoppers across all three shops, and the pour over bar in Spitalfields on the 15 May. We are also featuring their signature packaging on our collab retail bags, with some fun hidden in the manga.

What is better than a good coffee drip bag between meetings or during a fifteen minute break? This spring, we are bringing more of Fulgen's drip bags, roasted in Tokyo, to your favourite cup.

Or, if you fancy a little coffee walk, come and grab our exclusive Batch Brew from Obadiah before you head off. Kenyan has always been a coffee lover's favourite. That balance of fruitiness and juiciness makes it a really refreshing way to start the journey.

Thinking of plans after your LCF visit? Here is something you really don't want to miss. Our cupping events with Obadiah, Curve and Ripsnorter.

13^{WED}

Obadiah Cupping @ Bankside

14^{THU}

Ripsnorter Exclusive Blend Hopper Takeover@All sites

LONDON COFFEE FESTIVAL

15^{FRI}

Curve Coffee Cupping @ Bankside
Ripsnorter Exclusive Blend Hopper Takeover@All sites

LONDON COFFEE FESTIVAL

16^{SAT}

Ripsnorter Cupping @ Bankside
Ripsnorter Exclusive Blend Hopper Takeover@All sites

LONDON COFFEE FESTIVAL

17^{SUN}

Tanat Cupping @ Bankside
Ripsnorter Exclusive Blend Hopper Takeover@All sites

LONDON COFFEE FESTIVAL

2026
LONDON
COFFEE
FESTIVAL

from
nagare.

monthly
guest coffee

RIPSNORTER COFFEE ROASTERS



BEBOP TRIO!

NAGARE X RIPSNORTER 2026
LIMITED FESTIVAL BLEND

INSPIRED BY COWBOY BEBOP'S
"TANK!" — FAST, EXPRESSIVE,
SLIGHTLY CHAOTIC, YET ALWAYS
STRUCTURED, LIKE A JAZZ
SESSION.

"TRIO" REFLECTS TIME AND
SYNC: TWO BRANDS, THREE
ORIGINS, MOVING IN RHYTHM
LIKE A BEBOP ENSEMBLE.

If you've been following us for a while, you might have noticed that every year during London Coffee Festival, we invite special guests we truly respect. People who have inspired us through their achievements, and partners we truly value.

This year, we are thrilled to welcome one of the most iconic champions from Rotterdam, Netherlands - Ripsnorter. Founder Zjevaun is a three-time national champion and a World Barista Championship finalist.

He will be taking over our Spitalfields shop on 15 May (FRI) for a bar takeover, and on 16 May (SAT) we will also be hosting a cupping night together, where he will share his coffee and philosophy with us.

Even more special, this time we have worked together on a collaboration blend to highlight this milestone. The blend will take over our hopper across all locations from 14–17/5 during the festival period.

Don't miss the chance to explore this coffee journey with us!

from
nagare.

exclusive
collaboration

We're excited to share a special project we've been quietly working on since the beginning of this year.

Obadiah, the renowned is one we've long distinctive aesthetic and approach. Earlier this visited Edinburgh to this collaboration - the exclusive coffee box.

From coffee selection to phy, this project brings both brands in a way that alignment.

At the heart of this selected lot from Muthu-Kenya, produced by 1700-1800 masl in the Mount Kenya, this bright and refreshing citrus and red berries, a clean, balanced finish.

A coffee shaped by its producers - and one we feel is perfectly suited for the spring and summer months.



roastery from Edinburgh, admired for both their thoughtful roasting year, the Nagare team capture the story behind Nagare x Obadiah

box design and calligraphy together the identities of feels like a natural

release is a carefully aini in Nyeri County, Mutheka FCS. Grown at volcanic highlands near washed coffee offers a profile, with notes of smooth body, and a

origin and the care of its

Spring
Once More





from
nagare.

nagare
bakery

SHOKUPAN

食パン食パン

SHOKUPAN

食パン食パン

SHOKUPAN

This season, we are proudly introducing our Shokupan series.

Shokupan is a Japanese milk bread. Soft, simple, and something we have been wanting to share for a while. It is the kind of bread you see everywhere in Japan and across Asia, that soft, fluffy, square loaf is made for toast or sandwiches. It may sound simple, but paired with our signature seaweed jam egg salad and our new takoyaki flavour, it brings a different kind of experience to your everyday breakfast.

For those with a sweet tooth, our bakers have been pushing things a little further, giving Shokupan a dessert side too. One to look out for is our Hojicha Shokupan. Filled with a hojicha cream, it lifts the milky, pillowy base of the bread into something a little more indulgent. Soft, creamy, and just sweet enough.



from
nagare.

lifestyle

Tucked into our Carnaby site, Nagare Select is our little corner collecting the small things we love beyond coffee. Carefully chosen pieces that sit well with the way we think about craft, slowness, and surrounding ourselves with things that are made with intention.



Studio M, Early Bird Collection
Clean lines, quiet detail. The porcelain plate from Studio M has been a long time favourite of our curator, and it is easy to see why. The kind of piece that sits beautifully on a table and holds its own long after the meal is done.



Studio M, Lapin Caramel
A little extra warmth for the dinner table. This rabbit shaped porcelain plate is one of our favourite pieces in the collection. Small enough to double as a ring dish or accessory tray. A quiet, considered detail for everyday life.



TOAL, Milk Coffee Glass
Not just a coffee glass. The lettering on this slim, well crafted piece reveals itself differently depending on what you pour in. Black coffee shows one word, milk coffee shows another. A small trick, but one that makes you smile every time.

All available at Nagare Select in Carnaby.

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nagare.



Karen - Collage Artist / Barista

Your coffee order?

Batch brew!

Can you tell us a bit about your journey into coffee and what led you to Nagare?

I still vividly remember the first time I made coffee for someone else. I was a child back in Tokyo, simply pouring hot water over a drip bag for my mum. Even though it was a small gesture, seeing how much that simple act of kindness moved her stayed with me.

To me, coffee is a language used to express care and connection. I was drawn to Nagare because I wanted to deepen that language in a space defined by top-notch enthusiasts, meticulous training, and a genuine obsession with the craft.

As a creative, do you see any connection between your work and coffee?

Absolutely. In both design and specialty coffee, everything is intentional. I always keep a keen eye on the packaging of the beans delivered to our shop and the visual identities of the cafes I visit. I love observing how trends in design and style keep evolving dynamically, especially in the London coffee scene. Seeing that synergy between aesthetic and craft is easily one of my favourite parts of the job.

What's a small moment at Nagare that's stuck with you?

Honestly, it's the quiet, daily realisation of how lucky I am to work with this team. My colleagues are incredibly compassionate and professional; they care deeply about both the coffee and the hospitality. There isn't just one single event, but rather the daily "small moments" where I realise we are all like-minded people looking in the same direction.



Yuzu - Illustrator / Barista

Your coffee order?

Latte <3

Can you tell us a bit about your journey into coffee and what led you to Nagare?

I've always enjoyed taking a moment to relax with a coffee, ever since I was in Japan, and I've been working in coffee shops since I was a university student.

When I first visited Nagare in Spitalfields, I was impressed not only by how good the coffee was, but also by the lively atmosphere, with so many people coming in for coffee. That's what made me want to work there.

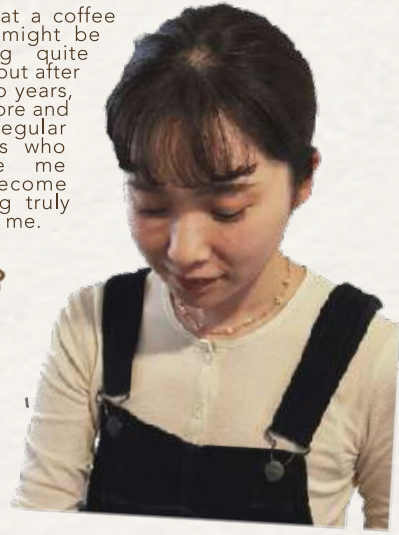
I really enjoy seeing local office workers, tourists, and people from the neighbourhood pick up their coffee and start their day.

As a creative, do you see any connection between your work and coffee?

I draw and make things as a hobby, and I'm always creating with a coffee by my side. I honestly can't make anything without coffee!!

What's a small moment at Nagare that's stuck with you?

Working at a coffee shop, it might be something quite ordinary, but after about two years, having more and more regular customers who recognize me has become something truly special to me.



from
nagare.

nagare's pick



Hi everyone, this is Adam again.

This time, the idea came straight to my head, it couldn't be anything else.

From my neighbour and recently awarded as the best UK bakery - August Bakery from Clapham / Battersea.

I started exploring sourdough more seriously back when I was living in Melbourne, and their sourdough would easily rank at the top of my list.

My personal pick is their miso sesame sourdough. The flavour carries a subtle Japanese influence while still staying true to a classic loaf. In terms of texture, it's moist, with a gentle acidity from fermentation, everything feels well balanced. The sesame flavour becomes even more outstanding once toasted.

I'd suggest going before 12pm, as everything sells out quickly!

See you in the next Nagare's pick!

4-6A BATTERSEA RISE,
LONDON SW11 1ED



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Ground Floor,
40 Brushfield St
London E1 6AG

NAGARE CARNABY
Ground Floor,
2 Newburgh St
London W1F 7RD

**NAGARE BANKSIDE &
BAKERY**
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