

fresh juices

raw energy is the rejuvenating power of uncooked fruits + vegetables, squeezed and freshly poured. each glass increases your immunity + no added sugars
medium 6.5 | large +2



- 09 tropical**
mango, apple, orange
- 03 orange**
freshly squeezed orange juice
- 02 fruit**
apple, orange, passionfruit
- 07 positive**
pineapple, fresh lime, spinach, apple, cucumber
- 08 power**
spinach, apple, fresh ginger

cocktails

11.95



- 370 super positive**
pineapple, spinach, cucumber, apple, vodka + fresh lime
- 371 tropical twist**
mango, apple, orange, malibu + fresh lime
- 373 pink gin**
gordon's pink gin, tonic + raspberries + slice of fresh lime
- 372 gin tonic**
hendrick's gin, tonic + slice of fresh lime

sake

japan's national drink, brewed from rice
502 ozeki karakuchi 5cl 3.5 | 18cl 7.5

soft drinks

medium 20cl 3.95

- 707 coca cola** | **large 33cl + 1.5**
- 708 coca cola zero** | **large 33cl + 1.5**
- 715 strawberry lemonade** | **large 33cl + 1.5**
- 716 traditional cloudy lemonade** | **large 33cl + 1.5**
- 719 ice tea sparkling**
- 720 ice tea green**
- 721 peach hibiscus**
- 711 sprite zero**
- 712 fanta orange**
- 713 ginger ale**
- 714 bitter lemon**
- 710 tonic**



716

water

35cl 3.5 | 75cl 4.95

- 701 still water**
- 702 sparkling water**

beer

- asahi** japan
601 25cl draft 4.5 **602 50cl draft** 7.5
- grolsch** netherlands
609 45cl bottle 5.95
- grolsch 0.0%** netherlands
607 30cl 4.95 alcohol-free pilsner
- grolsch radler 2.0%** netherlands
608 30cl bottle 4.95

wine

| | glass | carafe | bottle |
|--|-------|--------|--------|
| red | 15cl | 50cl | 75cl |
| 411 merlot monterre | 5.95 | 17.5 | 24.95 |
| 444 malbec terres quero | 6.95 | 19.95 | 29.95 |
| white | | | |
| 401 sauvignon blanc l'impossible | 5.95 | 17.5 | 24.95 |
| 405 chardonnay couveys | 6.95 | 19.95 | 29.95 |
| 441 colle dei tigli | 6.95 | 19.95 | 29.95 |
| rosé | | | |
| 421 palombe cinsault | 6.5 | 19.95 | 24.95 |
| sparkling | 20cl | bottle | |
| 431 prosecco | 7.5 | 30.95 | |



and to finish...

always room for dessert, this time with a fresh twist + the unique flavours of asia

- 161 white chocolate + ginger cheesecake (v)** 6.95
a creamy cheesecake with a biscuit base and a zingy ginger twist, drizzled with a rich chilli toffee sauce and dusted with ginger icing sugar
- 160 chocolate brownie cake** 6.95
chocolate brownie, filled with a smooth chocolate mousse and finished with dark cocoa powder
add vanilla ice cream + €2
- 163 yuzu exotique** 7.95
coconut and passion fruit cream, coated with fresh and citrusy yuzu glaze, served with raspberry compote and matcha powder



161

ice cream

- 162 coconut reika ice cream** 6.95
three scoops served with coconut flakes + passion fruit sauce
- 164 mochi (v)** 6.95
chocolate, mango, green tea or a combination of all three flavours of our mochi ice cream. little balls of ice cream wrapped in a layer of sticky rice, served with chocolate sauce
/ chocolate
/ mango
/ green tea

hot drinks

tea

- 789 fresh ginger** 3.95
- 799 fresh mint** 3.95
- 800 choose your own flavour** 3.5
english, earl grey, red fruit rooibos, lemon, jasmin, chamomile

coffee

- 801 coffee** 3.5
- 802 espresso** 3.5
- 803 cappuccino** 3.95
- 804 cafe latte** 3.95
- 805 double espresso** 4.5
- 806 espresso macchiato** 3.75



164


wagamama

shareables + sides

steamed, wrapped, folded, skewered. enjoy our small plates. full of flavour + perfect for sharing



116

steamed bao buns

two fluffy asian buns with your choice of filling

116 korean barbecue beef 8.95

slow-cooked, tender barbecue beef brisket with red onion. freshly pickled asian slaw + sriracha mayonnaise

117 mixed mushrooms 7.95

mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayonnaise. topped with coriander



104

the classics

104 edamame, your way 6.95

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

106 bang bang cauliflower 7.95

crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander

103 ebi katsu 8.95

butterflied prawns coated in crispy panko. topped with fresh coriander, chilli + fresh lime. served with a chilli + garlic dipping sauce

108 chicken yakitori 8.95

four marinated chicken skewers, glazed with a spicy teriyaki sauce. garnished with spring onions

107 bang bang prawns 8.95

crispy prawns coated in a spicy firecracker mayonnaise. topped with spring onion + chilli and fresh lime

112 kokopanko aubergine 5.95

crispy + zesty panko-coated fried aubergine. tossed in a coconut, chilli + lime salt rub. garnished with coriander + sriracha mayonnaise for dipping

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

100 chicken 8.95

steamed and served with a chilli, soy + sesame dipping sauce

101 yasai | vegetable 7.95

steamed green gyoza, served with a spiced vinegar dipping sauce

99 duck 8.95

fried until crispy and served with a sweet cherry hoisin dipping sauce



109

109 chilli squid 8.95

our iconic crispy fried squid tossed in shichimi spices. served with a chilli + coriander dipping sauce

111 wok-fried greens 6.95

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



107



110

to discover

110 new lollipop prawn kushiyaki 8.95

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



36

ramen

slurp the noodles. sip the broth. our hearty bowls are topped with protein + fresh vegetables

tom yum 1

a thai inspired sweet and tangy soup with coconut and lemongrass. rice noodles topped with mushrooms, red + spring onion, cherry tomatoes and bean sprouts. garnished with coriander + mint

36 prawn 18.95

34 chicken 18.95

35 mixed mushroom 17.95

tantanmen 1

ramen noodles submerged in an extra rich chicken broth. topped with menma, kimchee + half a tea-stained egg. garnished with spring onion, coriander + chilli oil

26 beef brisket 19.95

27 chicken 18.95

29 shirodashi pork belly 18.95

slow-cooked pork belly, ramen noodles served in a rich chicken broth with dashi + miso. topped with wakame, menma + a spring onion garnish. seasonal greens + half a tea-stained egg

21 kare burosu 16.95

shichimi-coated silken tofu. udon noodles submerged in a curried vegetable broth. topped with wok-fried mixed mushrooms, seasonal greens, shredded carrots and a chilli + coriander garnish

20 grilled chicken 17.95

marinated chicken breast. ramen noodles served in a rich chicken broth with dashi + miso. topped with menma + a spring onion garnish + seasonal greens

ramen set deal for only 24.5

20 grilled chicken ramen

100 chicken gyoza

customise my broth

light vegetable (vg) or chicken

spicy vegetable (vg) or chicken with chilli

rich reduced chicken broth with dashi + miso



250



73

donburi rice bowls

a bowl full of soul. flavour-packed protein + vegetables on a bed of steaming rice

73 grilled duck 20.95

tender duck in a sweet + spicy teriyaki sauce on a bed of sticky white rice. served with shredded carrots, mangetout, sweet potato, cucumber and red + spring onion. topped with a fried egg. served with a side of kimchee

teriyaki

your choice of beef or chicken coated in teriyaki sauce on a bed of sticky white rice, shredded carrots, seasonal greens + spring onion. sprinkled with sesame seeds and served with a side of kimchee

69 beef brisket 19.95

70 chicken 18.95

gochujang rice bowl 1

your choice of chicken or silken tofu coated in a spicy gochujang sauce with bok choy, pickled cucumber, snow onion slaw + red onion. served on a bed of sticky white rice. finished with spring onion, sliced red chilli and a sprinkle of sesame seeds + red pepper powder

79 chicken 17.95

80 silken tofu 16.95

gochujang set deal for only 22.5

80 silken tofu gochujang rice bowl

117 steamed mixed mushroom bao buns

customise my rice

sticky white (vg) steamed

white (vg) steamed

brown (vg) steamed

soulful salad bowls

a collection of bright bowls to nourish the soul

242 salmon koyo bowl 18.95

a bright bowl with salmon and a sticky red chilli + miso sauce. served on a bed of mixed leaves, beetroot, carrot, cucumber, mooli, red radish + edamame beans. topped with crunchy sunflower seed brittle, coriander and a creamy white miso + mustard dressing on the side

refreshed katsu salad

chicken or aubergine coated in crispy panko breadcrumbs, tossed with dressed mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, spinach, japanese pickles, red chilli + coriander. served with a side of curried salad dressing

250 chicken 17.95

251 yasai | aubergine katsu 15.95



58

teppanyaki noodles

noodles sizzling from the grill. turned quickly so the noodles are soft and the vegetables stay crunchy

bulgogi

teppan noodles cooked in a sesame + bulgogi sauce with white rice. kimchee + spring onions. served with half a tea-stained egg

57 steak 20.95

58 chicken 19.95

59 pork 19.95

pad thai 1

rice noodles cooked in amai sauce with egg, beansprouts, leeks, chilli and red + spring onion. topped with fried onions, mint, coriander + a fresh lime wedge

48 chicken 18.95

47 yasai | tofu (v) 17.95

1147 yasai | tofu 17.95

egg removed for vegan diet

yaki soba

teppan noodles. egg, peppers, beansprouts. white + spring onion. fried onions. pickled ginger. sesame seeds

40 chicken 17.95

41 yasai | mushroom (v) 16.95

1141 yasai | mushroom 16.95

egg removed for vegan diet

42 yaki udon 18.95

udon noodles, chicken, prawns, chikuwa, egg, curry oil, beansprouts, leeks, mushrooms + peppers. topped with crispy fried onions and pickled ginger. sesame seeds

customise my noodles

teppan (vg) thin, contains wheat

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat

extras

307 kimchee 2.5

spicy fermented cabbage + radish with garlic

308 fried egg (v) 2

305 japanese pickles 1

302 chillies 1

306 tea-stained egg (v) 2

309 chilli paste 1



37

iconic curries

whether mild + fragrant or packing a fiery punch, our curries are full of flavour

new coconut kare 1

rich + citrusy with a hint of chilli. tenderstem broccoli, fine beans and squash next to a dome of white rice. served with asian slaw, spinach and a fresh zingy lime wedge

37 chicken 19.95

39 hoki fish 18.95

38 butternut squash 16.95

firecracker 1 1

a bold + fiery favourite. served with mangetout, red + green peppers, white + spring onion and hot red chillies. topped with a dome of white rice, sesame seeds, shichimi + a fresh zingy lime wedge

76 prawn 18.95

75 chicken 18.95

74 tofu 17.95

1171 vegatsu 17.95

a plant-based twist on a classic. tofu + soya protein coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + pickled red onion

make it hot for + €1 extra

71 chicken katsu 18.95

iconic japanese flavours. chicken coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + japanese pickles

make it hot for + €1 extra

curry set deal for only 23.5

71 chicken katsu curry

104 edamame

customise my rice

sticky white (vg) steamed

white (vg) steamed

brown (vg) steamed

(v) vegetarian

(vg) vegan

new new

refreshed refreshed

may contain shell or small bones

spicy