

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



373 pink gin
gordon's pink gin, tonic + raspberries



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



715

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			
411 merlot	15cl	50cl	75cl
monterre	5.95	17.5	24.95
444 malbec	6.95	19.95	29.95
terres quero			

	5.95	17.5	24.95
white			
401 sauvignon blanc	5.95	17.5	24.95
l'impossible			
405 chardonnay	6.95	19.95	29.95
couveys			
441 colle dei tigli	6.95	19.95	29.95

rosé			
421 palombe cinsault	6.5	19.95	24.95

	20cl	bottle
sparkling		
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 (v) 6.95
chocolate brownie, filled with a smooth chocolate mousse and finished with dark cocoa powder
add vanilla ice cream + €2



ice cream

162 coconut reika ice cream 6.95
three scoops served with coconut flakes + passion fruit sauce

refreshed 164 mochi (v) 6.95
chocolate, coconut, yuzu lime 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
/ coconut
/ yuzu lime

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

choose between whole milk, soy milk or oat milk

801 coffee 3.5

802 espresso 3.5

803 cappucino 3.95

804 cafe latte 3.95

805 double espresso 4.5

806 espresso macchiato 3.75



wagamama

sides + sharing

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



steamed bao buns

two fluffy asian buns with your choice of filling

118 **new** **spicy teriyaki chicken** 8.95
teriyaki chicken. red pepper and a crunchy asian slaw. garnished with spring onion

116 **korean barbecue beef** 8.95
slow-cooked, tender barbecue beef brisket with red onion. freshly pickled asian slaw + sriracha mayonaise

117 **mixed mushrooms** 7.95
mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayonaise. topped with coriander

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



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



to discover

new **hot honey fried chicken**
coated in hot honey and your choice of sauce. topped with mixed pickles and served with a zesty vegan mayo on the side

113 **yuzu** 8.95 **114** **teriyaki** 8.95

110 **lollipop prawn kushiyaki** 8.95
three grilled prawn skewers, marinated in zesty lemongrass + chilli. served with a caramelised lime

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



ramen

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

new **chilli ramen**

marinated chicken breast or steak + ramen noodles submerged in a spicy chicken broth. topped with red + spring onion, bean sprouts, coriander, chilli + a fresh lime wedge

24 **steak** 19.95 **23** **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** 17.95
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

tantanmen
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 **25** **mixed mushroom (v)** 17.95

customise my broth
light vegetable (vg) or chicken
spicy vegetable (vg) or chicken with chilli
rich reduced chicken broth with dashi + miso



donburi rice bowl

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

80 **new** **thai basil chicken** 16.95
inspired by the aromatic thai dish, pad kraprow. tender chicken stir fried with thai basil, peppers and fine beans tossed in a sweet and savoury amai sauce. served on a bed of rice and topped with a fried egg. finished with a sprinkle of red pepper powder and coriander



soulful salad bowl

a bright bowl to nourish the soul

250 **chicken katsu salad** 17.95
chicken coated in crispy panko breadcrumbs, tossed with dressed mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, japanese pickles, red chilli + coriander. served with a side of curried salad dressing



iconic curries

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

coconut kare
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 **38** **butternut squash** 17.95

firecracker
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. wheat 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 spicy 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 spicy for + €1 extra

curry set deal for only 23.5

71 **chicken katsu curry**
104 **edamame**



teppanyaki noodles

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

new **teriyaki soba**
teppan noodles cooked in teriyaki sauce and curry oil with mangetout, bok choy, red + spring onion, chilli + beansprouts. topped with coriander + a sprinkle of sesame seeds

42 **steak** 19.95 **43** **salmon** 19.95

57 **bulgogi beef brisket** 19.95
beef brisket. teppan noodles cooked in a sesame + bulgogi sauce with coriander. kimchee + spring onions. served with half a tea-stained egg

pad thai
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

46 **chicken + prawn** 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 + prawn** 18.95 **41** **yasai | mushroom (v)** 17.95 **1141** **yasai | mushroom** 17.95
egg removed for vegan diet

yaki soba yasai set deal for only 23.5

47 **yasai | mushroom (v)**
101 **yasai gyoza**

(v) vegetarian (vg) vegan **new** new
refreshed refreshed **?** may contain shell or small bones

allergies + intolerances if you have a food allergy or intolerance, or need help accessing our allergen information, please let your server know before you order, every time you visit. the manager on duty will personally take and serve 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, we cannot guarantee that your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur. our menu descriptions do not include all ingredients

we have a dedicated kid-friendly menu for our little noodlers