

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 7.2

01

tropical

mango, apple, orange

02

fruit

apple, orange, passionfruit

03

orange

freshly squeezed orange juice

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

372

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

802 ozeki karakuchi 5cl 3.5 | 18cl 7.5

soft drinks

regular 20cl 3.95

707

coca cola

large 33cl + 1.5

708

coca cola zero

large 33cl + 1.5

710

strawberry lemonade

large 33cl + 1.5

710

traditional cloudy lemonade

large 33cl + 1.5

710

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



and to finish...

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

101 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

102 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

104 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

- 790 fresh ginger 3.95
- 792 fresh mint 3.95
- 800 choose your own flavour 3.5
english, earl grey, red fruit rooibos, lemon, jasmijn, chamomile

coffee

choose between whole milk, soy milk or oat milk

- 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



sides + sharing

steamed, wrapped, folded, skewered, enjoy our small dishes, full of flavor and perfect for sharing



steamed bao buns

two fluffy asian buns with your choice of filling

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

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

119 **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** 6.95
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

102 **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
butterfied prawns coated in crispy panko, topped with fresh coriander, chilli + fresh lime, served with a chilli + garlic dipping sauce

105 **chicken yakitori** 8.95
four marinated chicken skewers, glazed with a spicy



to discover

new **hot honey fried chicken** 8.95
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** 7.95
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** 11
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** 20.95 **23** **chicken** 18.95

25 **shirodashi pork belly** 19.95
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** 18.95
marinated chicken breast, ramen noodles served in a rich chicken broth with dashi + miso, topped with menma + a spring onion garnish + seasonal greens

tantanmen 11
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** 20.95 **27** **chicken** 18.95 **28** **mixed mushroom (v)** 17.95



donburi rice bowl

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

72 **grilled duck** 20.95
tender duck in a sweet + spicy teriyaki sauce on a bed of sticky white rice, shredded carrots, 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

68 **beef brisket** 20.95 **70** **chicken** 18.95

80 **new** **thai basil chicken** 17.95
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



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

57 **chicken** 19.95 **58** **butternut squash** 17.95

firecracker 11
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** 19.95 **79** **chicken** 19.95 **74** **tofu** 17.95

1172 **vegatsu** 18.95
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** 19.95
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

extras

307 **kimchee** 2.5
spicy fermented cabbage + radish with garlic

306 **tea-stained egg (v)** 2

302 **chillies** 1 1

309 **chilli paste** 1 1

304 **fried egg (v)** 2

305 **japanese pickles** 1



teppanyaki noodles

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

new **teriyaki soba** 11
teppan noodles cooked in teriyaki sauce and curry oil with mangetout, bok choy, red + spring onion, chilli + bean sprouts, topped with coriander + a sprinkle of sesame seeds

42 **steak** 20.95 **43** **salmon** 20.95

57 **bulgogi beef brisket** 20.95

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

pad thai 11
rice noodles cooked in amai sauce with egg, bean sprouts, leeks, chilli and red + spring onion, topped with fried onions, mint, coriander + a fresh lime wedge

46 **chicken + prawn** 19.95 **47** **yasai | tofu (v)** 17.95

1143 **yasai | egg removed for vegan diet**

yaki soba
teppan noodles, egg, peppers, bean sprouts, white + spring onion, fried onions, pickled ginger, sesame seeds

40 **chicken + prawn** 19.95 **41** **yasai | mushroom (v)** 17.95

1143 **yasai | mushroom | egg removed for vegan diet**

(v) vegetarian (vg) vegan new

estimated refreshed may contain small bones or shell

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 noodles