

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

oze ki 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



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 (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** 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** 🌶️🌶️  
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

**29** **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** 🌶️  
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   **25** **mixed mushroom** 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** 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



## 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** 19.95   **75** **chicken** 19.95   **74** **tofu** 17.95

**1171** **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

### curry set deal for only 24.5

**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** 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** 🌶️  
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** 19.95

**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** 19.95

**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   **refreshed** refreshed   **new** new

**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