

## 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 l large +2



## cocktails

11.95



## sake

japan's national drink, brewed from rice

502 ozeki karakuchi 5cl 3.5 l 18cl 7.5

## soft drinks

medium 20cl 3.95

707 coca cola l large 33cl + 1.5  
708 coca cola zero l large 33cl + 1.5  
715 strawberry lemonade l large 33cl + 1.5  
716 traditional cloudy lemonade l 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 l 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

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



## 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 cappuccino 3.95

804 cafe latte 3.95

805 double espresso 4.5

806 espresso macchiato 3.75



## 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

## 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

red

411 merlot

monterre

5.95 17.5 24.95

444 malbec

terres quero

6.95 19.95 29.95

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

421 palombe cinsault

6.5 19.95 24.95

sparkling

431 prosecco

20cl 7.5 bottle 30.95

421 rosé

7.5 19.95 24.95

431

prosecco

20cl 7.5 bottle 30.95

  
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 mayonnaise

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

## 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



## ramen

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

**new** **chilli ramen** 17.95  
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** 17.95  
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 (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, 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** 17.95  
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

**80** **new** **thai basil chicken** 17.95  
inspired by the aromatic thai dish, pad krapow, 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

**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 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** 17.95  
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** 17.95  
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 (v)** 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**



## 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

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

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

**302** **chillies** 1

**309** **chilli paste** 1

**308** **fried egg (v)** 2

**305** **japanese pickles** 1

(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