

itsuraku

if the past couple of years have taught us anything, it's to make the most of moments of joy

as pleasure-hunters, our pursuit is unadulteratedly food + friends related. tucking into a plate of spicy padron peppers over conversation. losing ourselves in steam as we take a hearty slurp of udon noodles.

it's the food that hits our soul with a bang that makes up the pockets of pleasure we seek out

itsuraku. the pursuit of pleasure



and to finish...

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

131 white chocolate + ginger cheesecake 34.00
a creamy cheesecake with a biscuit base and a zingy ginger twist. drizzled with a rich toffee sauce and dusted with ginger icing sugar

144 chocolate layer cake 34.00
layers of chocolate sponge, dark chocolate parfait and hazelnut cream. served with vanilla ice cream

145 banana katsu 34.00
fresh banana coated in crispy panko breadcrumbs. served with caramel ice cream and drizzled with a rich toffee sauce

124 mochi (ask for flavour) 44.00
three little balls of ice cream wrapped in a layer of sticky rice. served with chocolate sauce. ask for today's flavours



ice cream + sorbet

123 lemongrass + lime 34.00
three scoops served with fresh mint

140 coconut reika 34.00
three scoops served with coconut flakes + passion fruit sauce

128 salted caramel 34.00
three scoops with caramelised sesame seeds and toffee + ginger sauce

133 vanilla 34.00
three scoops with chocolate sauce

refreshing juices

raw energy is the rejuvenating power of uncooked fruits + vegetables. squeezed and freshly poured. each one of your 5-a-day

208 tropical 36.00
mango, apple, orange

2223 high five 36.00
melon, pineapple, lime, apple, orange

202 fruit 36.00
apple, orange passion fruit

203 orange 36.00

207 clean green 36.00
kiwi, avocado, and apple

221 positive 36.00
pineapple, lime, spinach, cucumber, apple

2206 nourish-mint 36.00
apple, mint, lime

204 carrot 36.00
with fresh ginger

soft drinks

lemonade 27.00
original / mint / strawberry / passion fruit / dragon fusion / yuzu sour

iced tea 19.00
lemon / peach

wagamama strawberry mango iced tea 27.00

still water
703 large 25.00 **701 regular 14.00**

sparkling water
704 large 28.00 **702 regular 16.00**

705 coke 16.00

712 coke zero 16.00

706 diet coke 16.00

708 sprite 16.00

707 fanta 16.00

873 ginger ale 21.00

wagamama

sides + sharing

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



113

bao

two fluffy asian buns with your choice of filling

113 korean barbecue beef 42.00

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

114 mixed mushrooms (v) 40.00

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

9 aromatic chicken 40.00

marinated chicken in an aromatic curry sauce with pickled asian slaw and crispy fried shallots. topped with coriander

our signature gyoza

five dumplings packed with flavour. served with a dipping sauce

99 duck 40.00

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

101 yasai | vegetable 40.00

steamed green gyoza, served with a spiced vinegar dipping sauce

100 chicken 42.00

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

102 shrimp 40.00

fried until crispy and served with a ginger + spiced vinegar dipping sauce



100

the classics

107 chilli squid 47.00

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

104 edamame, your way 33.00

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

111 bang bang cauliflower 32.00

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

103 ebi katsu 45.00

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



812

to discover

kokopanko

crispy + zesty panko-coated fried chicken or aubergine, tossed in a coconut, chilli + lime salt rub. garnished with coriander + served with a side of sriracha mayo for dipping

812 chicken 42.00

813 aubergine (v) 38.00

963 asian slaw salad 34.00

shredded carrot, red cabbage, cucumber, mooli, spring onion, mangetout and mint. served with orange + sesame dressing. topped with coriander + mixed sesame seeds

139 sticky miso corn 41.00

corn roundels with sticky miso sauce garnished with sesame seeds and red chillies

199 bang bang shrimp 52.00

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

to share

5001 bang bang shrimp 17 pcs 81.00

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

787 gyoza platter 67.00

steamed chicken and yasai gyoza. fried duck and shrimp gyoza . served with hoisin and gyoza sauce

788 katsu platter 65.00

kokopanko chicken, ebi katsu and chilli squid served with spicy vinegar and chilli ramen sauce

118 bao platter 56.00

three fluffy asian buns with korean barbecue beef, mixed mushroom and aromatic chicken. served with spicy mayo



127

soulful bowls

a collection of bright bowls to nourish the soul

new koyo bowls

a bright bowl combining your choice of chicken or salmon with 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

126 chicken + caramelised onion 60.00

127 salmon ? 71.00

198 naked katsu 67.00

grilled curried chicken on a bed of brown rice with edamame beans, shredded carrots, japanese pickles and dressed mixed leaves. served with a side of katsu curry sauce

katsu salad

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

225 chicken 68.00

226 yasai 65.00

60 sirloin + shiitake 71.00

marinated sirloin steak with grilled shiitake mushrooms, carrot, mangetout, red onion, baby plum tomatoes and mixed leaves in a pea + herb dressing

ramen

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

82 coconut seafood broth ? 84.00

coconut + vegetable soup with rice noodles, scallops, shrimp, salmon, squid, mussels and tender stem broccoli. garnished with fresh chillies, spring onion and coriander cress

20 grilled chicken 68.00

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

chilli ramen

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

24 steak 73.00

25 chicken 68.00

23 kare burosu 63.00

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

tantanmen

your choice of korean barbecue beef brisket or marinated chicken with 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

30 beef brisket 79.00

189 chicken 68.00

customise my broth

light vegetable (vg) or chicken

spicy vegetable (vg) or chicken with chilli

rich reduced chicken broth with dashi + miso



71

curry

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

new red thai curry

a bold + spicy red curry cooked with coconut milk and kaffir lime leaves. served with fresh green beans + aubergine and a dome of white rice. garnished with coriander, chilli and sesame seeds

39 shrimp 78.00

37 chicken 71.00

38 beef 76.00

raisukaree

mild + citrusy. a fragrant coconut sauce, mangetout, red + green peppers and red + spring onion. served with a dome of white rice, chilli, coriander, sesame seeds + a fresh zingy lime wedge

79 shrimp 78.00

75 chicken 71.00

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

93 shrimp 78.00

92 chicken 71.00

91 tofu 61.00

228 beef 76.00

tochigi yellow curry

fragrant coconut, lemongrass + turmeric soup with red peppers, red + spring onion, and bok choy. garnished with fresh chillies, coriander and chilli oil. served with a side of white rice brown rice or rice noodles with sesame seeds

554 shrimp 78.00

553 chicken 71.00

555 tofu 63.00

katsu

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

71 chicken 78.00

72 yasai 71.00

sweet potato, aubergine + butternut squash

make your katsu hot for 2 aed

customise my rice

white (vg) steamed / **brown** (vg) steamed / **sticky white** (vg) steamed

fuel any main with extra protein

vegetables (vg) 15.00

chicken 21.00

salmon 32.00

tofu (vg) 15.00

beef 32.00

shrimp 32.00



119

donburi

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

new gochujang rice bowl

your choice of chicken, shrimp 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

119 chicken 71.00

121 shrimp 78.00

120 tofu 66.00

95 korean barbecue beef 79.00

sweet + smokey wok-fried steak on a bed of white rice with red + green peppers, red onion, sweet potato, butternut squash, edamame beans and bok choy. garnished with fresh chillies + coriander

teriyaki

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

69 beef brisket 75.00

70 chicken 71.00

814 new sweet + sour chicken 67.00

crispy chicken in a sweet + sour sauce with red + green peppers and red onion. served with a dome of white rice with a sprinkle of red pepper powder. garnished with lotus root, spring onion and ginger

yakimeshi

your choice of protein on a bed of fried rice with mangetout, carrot, red + spring onion, sweet potato and butternut squash. topped with a fried egg and garnished with shredded cucumber, crispy fried onions and a spicy yakimeshi paste

74 chicken 60.00

73 beef 66.00

68 tofu 55.00

make your donburi hot for 2 aed

customise my rice

sticky white (vg) steamed / **white** (vg) steamed / **brown** (vg) steamed

extras

817 new garlic fried rice 24.00

with spring onion, egg and crispy fried onions

816 new coconut rice 24.00

sticky rice cooked with coconut milk and topped with toasted coconut flakes

306 kimchee 6.00

spicy fermented cabbage + radish with garlic

305 tea-stained egg (v) 6.00

304 japanese pickles 6.00

303 chillies 3.00

302 miso soup, japanese pickles 16.00



815

teppanyaki

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

815 new crispy beef soba 79.00

soba noodles cooked with egg, leek, beansprouts, spring onions and chilli. drizzled with a spicy teriyaki sauce and topped with chilli + coriander

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

48 chicken + shrimp 76.00

47 yasai | tofu (v) 60.00

1147 yasai | tofu 60.00

egg removed to make vegan

teriyaki soba

soba 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

45 premium cut steak 79.00

46 salmon ? 81.00

bulgogi

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

88 steak 78.00

987 chicken 75.00

yaki soba

soba noodles cooked with egg, peppers, beansprouts and white + spring onion. topped with crispy fried onions, pickled ginger + sesame seeds

40 chicken + shrimp 65.00

41 yasai | mushroom (v) 57.00

1141 yasai | mushroom 57.00

egg removed to make vegan

soba (v) thin, contains wheat + egg

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat

(v) vegetarian

■ (vg) vegan

new new

refreshed refreshed

may contain shell or small bones