





## maki roll

four or eight pieces of traditional sushi rolls mixed with fish, seafood, vegetables and rice and rolled in seaweed. garnished with wasabi paste + pickled ginger

## 898 crispy maki 4pc 36.00 8pc 64.00

deep fried breaded nori filled with tuna and blanched asparagus. topped with tempura coated shrimp, chives and masago

## 899 volcano maki 4pc 38.00 8pc 68.00

rolled breaded shrimp and avocado coated with togarashi and chives. topped with crabstick and cucumber mix, drizzled with spicy mayo + unagi sauce

## special roll

four or eight pieces of fried sushi rolls filled with fish, seafood or vegetables. garnished with wasabi paste + pickled ginger

**B72** katsu roll 4pc 38.00 spc 68.00 slices of avocado, salmon, tuna and hamachi spread with japanese mayo rolled and breaded then fried to golden brown. topped with mix mayo, unagi sauce, masago, chives and fried onion leeks

884 shrimp tempura roll 4pc 38.00 spc 64.00 mayo, ebi tempura and avocado coated with mixed sesame seeds

**862 vegetable tempura** 4pc 34.00 8pc 59.00 mix of avocado, cucumber, carrots, lolo roso and coated with tempura batter, drizzled with mayo and chives

## cold roll

four or eight pieces of vegetable and crab meat rolls wrapped in seaweed. garnished with wasabi paste + pickled ginger

**B32 Crunchy california** 4pc 36.00 8pc 68.00 rolled crabstick, cucumber and avocado coated with tempura flakes and drizzled with spicy mayo

**B33** California roll 4pc 34.00 8pc 61.00 crabstick, cucumber, avocado and mayo rolled over with mixed sesame seeds



## platters

908 mixed rolls \$ 20pc 137.00 collection of california roll, shrimp tempura roll, crunchy california, vegetable tempura and crispy maki



## and to finish...

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

130 apple + cinnamon gyoza 38.00

five crispy gyoza filled with sweet apple and warming cinnamon. dusted with cinnamon sugar and served with a scoop of vanilla ice cream garnished with a sprig of mint

992 **molten chocolate cake 38.00** an indulgent treat with a gooey center that melts in your mouth. paired with a scoop of vanilla ice cream, it's the perfect end to any meal. something sweet to nourish your spirit

**145 banana katsu 38.00** fresh banana coated in crispy panko breadcrumbs. served with caramel ice cream and drizzled with a rich toffee sauce

**124 mochi (ask for flavour) 46.00** three little balls of ice cream wrapped in a layer of sticky rice. served with chocolate sauce. ask for today's flavours

**128** salted caramel **36.00** three scoops with caramelised sesame seeds and toffee + ginger sauce



## coffee...

- 731 espresso 13.00
- 732 double espresso 18.00
- 733 americano 20.00
- 735 latte 20.00
- 737 cappuccino 20.00
- 793 macchiato 20.00
- 740 ice coffee 20.00

## 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 39.00 mango. apple. orange
2223 high five 39.00 melon. pineapple. lime. apple. orange
202 fruit 39.00 apple. orange passion fruit
203 orange 39.00
207 clean green 39.00 kiwi. avocado. and apple
221 positive 39.00 pineapple. lime. spinach. cucumber. apple
206 nourish-mint 39.00

204 **Carrot 39.00** with fresh ginger

apple, mint, lime

## soft drinks

lemonade 31.00 original / mint / strawberry / passion fruit / dragon fusion / yuzu sour

iced tea 23.00 lemon/peach

wagamama strawberry mango iced tea 31.00



712 coke zero 16.00

706 diet coke 16.00

708 sprite 16.00

707 fanta 16.00

873 ginger ale 22.00



## sides + sharing

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



bao two fluffy asian buns with your choice of filling

113 korean barbecue beef 44.00 slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw + sriracha mayo

114 mixed mushrooms (v) 42.00 mixed mushrooms with crispy panko-coated aubergine + creamy mayo topped with coriander

9 aromatic chicken 44.00 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

1000 new wagyu beef + kimchee 49.00 steamed and served with a zingy yuzu dipping sauce

99 duck 45.00 fried until crispy and served with a sweet cherry hoisin dipping sauce

101 yasai vegetable 43.00 steamed green gyoza, served with a spiced vinegar dipping sauce

100 chicken 45.00 steamed and served with a chilli, soy + sesame dipping sauce

102 shrimp 45.00 fried until crispy and served with a ginger + spiced vinegar dipping sauce

## the classics

107 chilli squid 49.00 our iconic crispy fried squid, tossed in shichimi spice. served with a chilli + coriander dipping sauce

edamame, your way 37.00 pop them out of their pod + enjoy simply salt / chilli + garlic salt

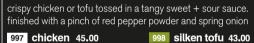
111 bang bang cauliflower 36.00 crispy cauliflower coated in our spicy firecracker sauce with red + spring onion. topped with fresh ginger + coriander

108 ebikatsu 49.00 butterflied shrimp coated in crispy panko. topped with fresh coriander + a lime wedge. served with a chilli + garlic dipping sauce

## to discover

999 new miso vegetables 36.00 crisp red pepper and fine beans tossed in a savoury sticky miso sauce with a hit of chilli + lime. topped with fresh ginger and spring onion

## sweet + sour



998 silken tofu 43.00

## 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 44.00 813 aubergine (v) 42.00

## 983 asian slaw salad 36.00

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

## 199 bang bang shrimp 56.00

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

## to share

5001 bang bang shrimp 17 pcs 83.00 crispy prawns coated in a spicy firecracker mayonnaise. topped with spring onion, chilli and fresh lime

5002 gyoza platter 69.00 steamed chicken and yasai gyoza. fried duck and shrimp gyoza . served with hoisin and gyoza sauce

5003 katsu platter 67.00 kokopanko chicken, ebi katsu and chilli squid served with spicy vinegar and chilli ramen sauce

118 bao platter 58.00 three fluffy asian buns with korean barbecue beef, mixed mushroom and aromatic chicken, served with spicy mayo

## **currv**

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

## new coconut kare

rich + citrussy with a hint of chilli. tenderstem broccoli, fine beans and squash next to a dome of white rice. served with asian slaw, pea shoots and a fresh zingy lime wedge 1003 fish \$ 82.00 1001 chicken 75.00 1002 butternut

squash 67.00

## 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 81.00 37 chicken 73.00 38 beef 78.00

## raisukaree

mild + citrussy, 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 81.00 75 chicken 74.00

## 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 81.00 92 chicken 73.00 91 tofu 63.00 228 beef 78.00

## katsu

iconic iapanese 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 83.00

72 yasai 75.00 sweet potato, aubergine + butternut sauash

## 814 sweet + sour chicken 71.00

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

make your katsu hot for 2 aed

## customise my rice

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



your choice of chicken, shrimp or silken tofu coated in a spicy gochujang sauce with bok choi, 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 75.00 1211 shrimp 81.00 120 tofu(v) 69.00

# terivaki

customise my rice sticky white (vg) steamed / white (vg) steamed / brown (vg) steamed

(v) vegetarian

(vg) vegan

new new

refreshed refreshed

may contain shell or small bones



## donburi

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

## gochujang rice bowl

## 95 korean barbecue beef 83.00

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 choi. garnished with fresh chillies + coriander

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

70 chicken 74.00

69 beef brisket 78.00

make your donburi hot for 2 aed

## soulful bowls

a collection of bright bowls to nourish the soul

## 964 new thai beef power bowl 75.00

tender strips of marinated premium cut steak on mixed leaves in a zesty yuzu sauce, asian slaw, beetroot, red radish and edamame beans. topped with crushed sunflower seeds, chilli and turmeric dressing

## 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 72.00 226 yasai 69.00

### 198 naked katsu 71.00

arilled 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

## 60 sirloin + shiitake 75.00

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



## ramen + hot pots

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

### hot pot

a korean inspired broth with soft + silky tteokbokki, butternut squash, mangetout, bok choi, kimchee + red onion, topped with coriander cress, red chilli + spring onion. finished with a drizzle of chilli oil 994 teriyaki beef 995 chicken 76.00 996 tofu 69.00 brisket 81.00

### 32 coconut seafood broth \$ 89.00

conut + 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 72.00

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 77.00 25 chicken 73.00

## 23 kare burosu 67.00

shichimi-coated silken tofu + udon noodles submerged in a curried vegetable broth. topped with wok-fried mixed mushrooms, baby spinach, 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 81.00

### 189 chicken 72.00

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

## extras

817 garlic fried rice 24.00 onion, egg and crispy fried onions

816 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



## teppanyaki

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

### 815 crispy beef soba 81.00

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 47 yasai + shrimp 79.00 tofu (v) 64.00

1147 yasai | tofu 62.00 egg removed to make vegan choose from udon or rice noodles

### terivaki soba

soba noodles cooked in teriyaki and yakitori and tsuyo sauce and curry oil with mangetout, bok choi, red + spring onion, chilli + beansprouts. topped with coriander + a sprinkle of sesame seeds

45 premium cut steak 83.00



### bulgogi

dles cooked in a sesame + bulgogi sauce with miso sesame dressing and coriander, kimchee + spring onions, served with half a tea-stained egg 88 steak 82.00

987 chicken 78.00

### vaki soba

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

40 chicken 41 yasai + shrimp 69.00 mushroom (v) 61.00

## 1141 yasai I

mushroom 61.00 egg removed to make egan choose from udon or rice noodles

**soba** (v) thin, contains wheat + egg **udon** (vg) thick, contains wheat **rice noodle** (vg) thin + flat

## fuel any main with extra protein

vegetables (vg)	15.0
chicken 21.00	
salmon 32.00	

tofu (va) 15.00 beef brisket or steak 32.00 shrimp 32.00

**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 drinks are prepared in busy kitchens where cross-contained in busy kitchens may occur. our menu descriptions do not include all ingredients. we have a dedicated kid-friendly menu for our little noodlers