

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 unadulterated 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. or clinking the edge of  
a chilli margarita in celebration

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\* 6.5 €

a creamy cheesecake\* with a biscuit base and a zingy ginger  
twist. drizzled with a rich toffee sauce and dusted with  
ginger icing sugar

### 142 banana katsu (v) 6.3 €

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



142

### 144 chocolate cake\* 6.5 €

indulgent chocolate cake drizzled with chocolate sauce and  
sprinkled with icing sugar. topped with a sprig of mint. served  
with a scoop of vanilla ice cream\*

### 146 yuzu + lemon cheesecake\* (v) 6.5 €

served with raspberry compote\* + fresh mint



128

## ice cream

### 140 coconut reika ice cream\* (v) 4.9 €

three scoops served with coconut flakes + passion fruit sauce\*

### 128 salted caramel ice cream\* (v) 4.9 €

three scoops drizzled with a rich toffee sauce

## hot drinks

end your meal with satisfying sipping

## coffee

### 731 espresso 1.6 €

### 7331 decaf coffee 1.9 €

### 733 americano 3 €

### 735 latte macchiato 2.7 €

### 737 cappuccino 2.5 €

### 741 ginseng 2.7 €

### 740 barley 2.7 €

## tea 3.3 €

### 761 english breakfast

tea blend with a full bodied taste

### 776 special jasmine

green leaf jasmine tea

### 778 lemon + ginger

fresh and light blend of green tea with  
ginger and citrus fruits

### 779 bancha fiorito

fresh and light blend of jasmine  
flavoured green tea

### 771 green tea

free. max 2 portions / person



146

FEB-2024-S



waga mama

## sides + sharing

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



115

## bao steamed buns

two fluffy asian buns\* with your choice of filling

### 113 korean barbecue beef 7.6 €

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

### 114 mixed mushrooms 7.6 €

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

### 115 pork belly 7.8 €

slow-cooked pork belly with crispy panko-coated apple, sriracha + mayonnaise. topped with coriander

## the classics

### 107 chilli squid 9.3 €

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

### 104 edamame\* 5.3 €

simply salted. pop them out of their pod + enjoy

### 103 ebi katsu 9.1 €

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

### 95 sticky miso corn 7.8 €

corn on the cob roundels cooked in a sticky miso sauce\*. topped with red chilli + sesame seeds

### 97 pork ribs 8.7 €

pork ribs glazed in a korean barbecue sauce\*. garnished with a sprinkle of mixed sesame seeds

## our signature gyoza

five dumplings\* packed with flavour. served with a dipping sauce\*

### 99 duck\* 8.1 €

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

### 101 yasai | vegetable\* 7.7 €

steamed green gyoza\*, served with a chilli, soy + sesame dipping sauce\*

### 102 prawn\* 8.1 €

fried until crispy and served with a citrus ponzu dipping sauce\*

### 100 chicken\* 7.7 €

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

### 105 pork\* 7.7 €

fried until crispy and served with a chilli, soy + sesame dipping sauce\*



101



103



189

## ramen

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

## umami bowls

### tantanmen

ramen noodles\* submerged in an extra rich chicken broth. topped with menma, kimchee + half a tea-stained egg. garnished with spring onion, coriander

**30** beef brisket 17.5 € **189** **new** chicken 17.5 € **191** **new** yasai | mushroom 17.1 €

### 20 grilled chicken 15.3 €

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

### 31 shirodashi pork belly 15.9 €

slow-cooked pork belly drizzled with a spicy korean barbecue sauce\* + ramen noodles\* submerged in a rich chicken broth with dashi + miso. topped with valerian, menma, wakame + half a tea-stained egg. garnished with spring onion

## with a twist

### gyoza\* ramen 16.9 €

steamed gyoza\*, served with a hearty vegetable broth, roasted bok choy + chilli sambal paste. topped with spring onion, coriander + chilli oil. served with a side of chilli, soy + sesame dipping sauce\*

**37** chicken\* **21** yasai | vegetable\* with udon noodles\*. without egg

## hot + spicy

### 23 kare burosu 17.5 €

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

customise my broth

**light** chicken or vegetable

**spicy** chicken or vegetable with chilli\*

**rich** reduced chicken broth with dashi + miso



87

## teppanyaki

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

### yaki soba

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

**40** chicken + prawn\* 14.9 € **41** yasai | mushroom (v) 14.3 € **1141** yasai | mushroom 14.3 € egg removed for vegan diet. choose from udon noodles\* or rice noodles

### 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 + prawn\* 15.5 € **47** yasai | tofu (v) 15.1 € **1147** yasai | tofu 15.1 € egg removed for vegan diet

### 45 steak teriyaki soba 18.9 €

soba noodles\* cooked in teriyaki sauce\* and curry oil with steak, mangetout, bok choy, red + spring onion, chilli + beansprouts. topped with coriander + a sprinkle of sesame seeds

### **new** bulgogi 17.1 €

soba noodles\* cooked in a sesame + bulgogi sauce\*. topped with spring onion, kimchee and half a tea-stained egg. garnished with coriander

**87** beef brisket with red onion **89** chicken **86** pork belly

customise my noodles

**soba\*** thin, contains wheat + egg

**udon\*** thick, contains wheat

**rice noodle** thin + flat



76

## curry

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

### raisukaree 17.9 €

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** prawn\* **75** chicken **76** tofu

### katsu 15.1 €

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\*

**72** yasai sweet potato. aubergine butternut squash

customise my rice

**white** steamed

**brown** steamed

**sticky white** steamed



74

## extras

**300** rice 2.3 €

**301** noodles\* 2.3 €

**303** chillies 1.3 €

**306** kimchee 1.3 € spicy fermented cabbage

**305** tea-stained egg (v) 1.5 €

**304** japanese pickles\* 1.3 €

**314** beef brisket 5 €

**3140** steak 7 €

**322** chicken 3.5 €

**316** chicken katsu\* 4 €

**321** pork 3.5 €

**313** prawn\* 3.5 €

**310** tofu 2 €

**204** sauce 1 €



88

## donburi

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

### teriyaki

your choice of beef or chicken coated in teriyaki sauce\* on a bed of sticky white rice, shredded carrots, valerian + spring onions. sprinkled with sesame seeds and served with a side of kimchee

**69** beef brisket 15.9 €

**70** chicken 15.5 €

### **new** cha han

stir fried brown rice cooked in a sweet + sticky sauce\* with mushrooms, red onion, red pepper, cucumber, sweetcorn + edamame beans\*. topped with coriander, crispy fried onions + japanese pickles\*

**68** beef brisket 14.9 €

**88** yasai | shichimi tofu 14.2 €

customise my rice

**white** steamed

**brown** steamed

**sticky white** steamed

## soulful bowls

our most colourful bowls. created with love + full of nourishment

### 58 naked katsu kokoro bowl 15.9 €

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 13.1 €

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

**74** chicken\*

**77** yasai | aubergine

### sushi bowls

a bright bowl combining your choice of protein\* or vegetables on a bed of sushi-style rice. served with wakame seaweed salad, radish, edamame beans\*, carrot and yellow melon. topped with toasted sesame seeds and mayonnaise

**855** tuna\* 16.3 € with miso mayonnaise

**856** salmon\* 16.3 € with miso mayonnaise

**858** tofu 13.1 € with mayonnaise

**244** prawn\* 15.9 € with miso mayonnaise

(v) vegetarian

■ vegan

**new** new

🐚 may contain shell or small bones

cover charge 2 €

our noodles, sauces, meat and fish and all dishes marked with \* are frozen at source to preserve the quality

**allergies + intolerances** if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver 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. please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present