

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, 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) 5.7 €

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) 4.6 €

three scoops served with coconut flakes + passion fruit sauce*

128 salted caramel ice cream* (v) 4.6 €

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 1.9 €

735 latte macchiato 2.3 €

737 cappuccino 2.1 €

741 ginseng 2.5 €

740 barley 2.5 €

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-A



wagaama

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 7.2 €

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

114 mixed mushrooms 7.2 €

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

115 pork belly 7.4 €

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

the classics

107 chilli squid 9.1 €

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

104 edamame* 4.9 €

simply salted. pop them out of their pod + enjoy

103 ebi katsu 8.4 €

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

95 sticky miso corn 7.4 €

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

97 pork ribs 8 €

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* 7.4 €

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

101 yasai | vegetable* 7.3 €

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

102 prawn* 7.5 €

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

100 chicken* 7.3 €

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

105 pork* 7.3 €

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 17.1 € **189** **new** chicken 16.9 € **191** **new** yasai | mushroom 15.9 €

20 grilled chicken 14.3 €

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 14.9 €

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 16.3 €

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 16.9 €

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* 14.3 € **41** yasai | mushroom (v) 13.9 € **1141** yasai | mushroom 13.9 €

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* 15.1 € **47** yasai | tofu (v) 14.5 €

1147 yasai | tofu 14.5 € egg removed for vegan diet

45 steak teriyaki soba 18.6 €

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

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 16.3 €

with red onion

89 chicken 16.1 €

86 pork belly 16.3 €

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 17.6 €

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 14.3 €

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 €

70 chicken 14.5 €

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 14.1 €

88 yasai | shichimi tofu 13.6 €

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 15.3 €

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*, valerian, japanese pickles*, red chilli + coriander. served with a side of curried salad dressing*

74 chicken* 12.5 €

77 yasai | aubergine 11.9 €

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* 15.6 € with miso mayonnaise

856 salmon* 15.6 € with miso mayonnaise

858 tofu 12.9 € with mayonnaise

244 prawn* 15.3 € 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