

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 kokopanko chicken over conversation. losing ourselves in steam as we take a hearty slurp of udon noodles. or clinking the edge of a positive panchi 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

## mocktails

mocktails reimagined. our creative take on beverages

**721 rose mojito 2.5**  
a classical popular cuban drink twisted to have a local rose flavour. making it refreshing and fragrant

**718 coconut pinacolada 2.5**  
originally from puerto rico. this drink is for pineapple lovers. ours is twisted by adding velvety smooth coconut milk



## soft drinks

**705 soft drinks 0.7**  
(ask for flavours)

**still water**  
705 reg 1      703 large 1.5

**sparkling water**  
702 reg 1      704 large 1.5

## cold drinks

pair your meal with a cool, refreshing drink

**713 homemade lemonade 2.5**  
refreshing homemade lemonade with a burst of zesty citrus

**717 mint lemonade 2.5**  
cooling mint lemonade with a hint of fresh, invigorating mint

**723 strawberry lemonade 2.5**  
delightful strawberry lemonade made with a sweet, ripe strawberries

## hot drinks

end your meal with satisfying sipping

**tea**  
771 green tea free  
warm your soul with our free green tea

**773 english breakfast 1.5**  
robust + full-bodied black tea with a rich malty flavor

**774 earl grey 1.5**  
classic black tea infused with aromatic bergamot oil for a citrusy + fragrant flavor

**775 moroccan mint 1.5**  
refreshing blend of green tea + fragrant mint leaves

**coffee**  
731 espresso 1.1  
concentrated shot of coffee with a rich + smooth crema

**732 double espresso 1.3**  
two shots of concentrated coffee for an extra boost of rich + smooth flavor with a velvety crema

**733 americano 1.5**  
hot water with a shot of espresso creates a smooth + balanced coffee

**735 latte 1.6**  
smooth + creamy coffee made with espresso, steamed milk, topped with a delicate layer of froth

**737 cappuccino 1.6**  
espresso, steamed milk, frothy foam, creamy with a light + airy finish

## refreshing juices

raw energy is the rejuvenating power of fruits + vegetables, squeezed and freshly poured. each nourishing you with 1 of your 5-a-day

regular 1.9 | large 2.5

**2 fruit**  
apple, orange, passion fruit

**3 orange (v)**  
orange juice, pure + simple

**6 supergreen**  
apple, mint, celery, lime

**7 up-beet**  
beetroot, red pepper, cucumber, ginger, apple

**8 tropical (v)**  
mango, apple, orange

**17 berry balance**  
blueberry, apple, ginger

**18 nourishmint**  
apple, mint, lemon

**19 high five (v)**  
melon, pineapple, lemon, apple, orange



## and to finish...

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

**131 white chocolate + ginger cheesecake (v) 2.9**  
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 smoked chocolate caramel cake (v) 3.5**  
indulgent smoked chocolate mousse layered with salted caramel, crushed biscuits, chocolate fudge brownie + chocolate ganache, served with a scoop of vanilla ice cream

**142 banana katsu (v) 2.9**  
fresh banana coated in crispy panko breadcrumbs, served with vegan miso caramel ice cream and drizzled with a rich toffee sauce

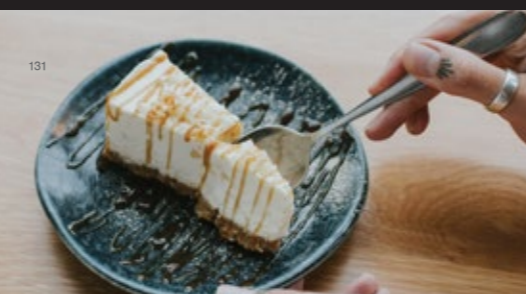
**143 bao nut + ice cream 2.1**  
fried sugar coated bao bun, ice cream, toffee sauce, fresh mint



**ice creams 2.9**  
128 salted caramel ice cream  
chilli toffee + ginger sauce  
913 vanilla with fresh mint  
125 chocolate

**sorbets (ng) 2.9**  
126 mango (v) with fresh mint  
122 pink guava (v) with fresh mint

**127 mochi (ask for flavour) (v) 3.9**  
three little balls of ice cream wrapped in a layer of sticky rice, served with chocolate sauce



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

#### 118 chicken katsu + crunchy asian slaw 2.2

crispy panko coated chicken + crunchy asian slaw, topped with mayonnaise, coriander

#### 113 korean barbecue beef 2.5

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

#### 117 mixed mushrooms (v) 1.9

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

## our signature gyoza

five dumplings packed with flavour, served with a dipping sauce

#### 101 yasai | vegetable 2.7

steamed green gyoza, served with a spiced vinegar dipping sauce

#### 100 chicken 3

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



89

## the classics

### tokyo fries

sweet potato matchstick fries with your choice of topping, vegan mayonnaise, sriracha, red chillies, coriander

#### 212 chicken 2.5

#### 211 beef 2.5

#### 210 aubergine (v) 2.5

#### 104 edamame (ng) 2.4

beans with salt or chilli-garlic salt, pop them out of their pod + enjoy

#### 1110 asian slaw salad 1.9

carrot, red cabbage, cucumber, mooli, spring onion, mangetout, mint in an orange sesame dressing, topped with coriander, mixed sesame seeds

#### 110 bang bang cauliflower (v) 2.6

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

#### 103 ebi katsu 3.9

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

#### 107 chilli squid 3.3

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

#### 123 bang bang prawn 3.5

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

### bulgogi wraps

build your own baby gem lettuce wraps with pickled asian slaw, red chilli + shallots

#### 97 chicken 3.5

#### 98 aubergine + onion with red chilli + shallots 3.5

## to discover

### new kokopanko 3.3

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

#### 89 chicken 2.8

#### 90 aubergine (v) 2.5

### 106 new beef yakitori 3.2

beef skewers cooked in a spicy teriyaki sauce, sprinkled with mixed sesame seeds and served with shichimi



74



71

## soulful bowls

a collection of bright bowls to nourish the soul

### 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 cress, served with a side of curried salad dressing

#### 74 chicken 4.2

#### 77 yasai aubergine 3.7

#### 65 pad thai salad (ng) 3.9

ginger chicken + shrimp tossed with dressed mixed leaves, mangetout, and baby plum tomatoes, topped with shredded pickled beetroot, carrot, red onion, crispy fried shallots, served with a side of nuoc cham and ginger miso dressing.

#### 81 teriyaki salmon kokoro 6.5

teppan-grilled norwegian salmon fillet, sticky white rice, sweet potato, green + red peppers, kale, carrots, edamame beans, sweet potato, green + red peppers

## ramen

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

#### 1123 kare burosu 6.5

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

#### 21 wagamama's own 6.5

grilled marinated chicken, tail-on shrimp, shell-on mussels, chikuwa, half a tea-stained egg, menma, submerged in a rich chicken broth with dashi + miso, topped with wakame, spring onion, pea shoots

#### 20 grilled chicken 5

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

### chilli 3.3

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

#### 24 beef sirloin steak 5.9

#### 25 chicken 5.5

### kare lomen

udon noodles in a fragrant coconut sauce with a warm chilli kick, topped with beansprouts, cucumber, coriander + a fresh lime wedge, you can swap your noodles for rice

#### 57 chicken 5.7

#### 58 shrimp 5.9

#### 1159 yasai 5.5

### tantanmen ramen 3.3

slow-cooked korean barbecue beef brisket or chicken or yasai + ramen noodles submerged in an extra rich chicken or vegetable broth, topped with menma, kimchee + half a tea-stained egg, garnished with spring onion, coriander + chilli oil

#### 30 beef brisket 5.9

#### 189 chicken 5.5

#### 191 yasai | mushroom (v) with vegetable broth 5.2



25



83



51

## donburi

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

### new gochujang rice bowl

your choice of chicken 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

#### 83 chicken 5.5

#### 82 silken tofu 5

#### 84 prawn 5.8

#### 60 new sweet + sour chicken 6

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 (lotus roots are seasonal)

### teriyaki

teriyaki sauce, sticky white rice, shredded carrots, seasonal greens, spring onion, sesame seeds, side of kimchee

#### 69 beef brisket 5.9

#### 70 chicken 5.7

#### 99 szechuan beef 5.9

wok-fried beef in a spicy szechuan sauce, red pepper, carrot, hot red chillies, served over thai rice, topped with spring onion, shichimi, sesame seeds

### japanese fried rice

fried white rice with mangetout, carrot, red + spring onion, sweet potato, butternut squash, shallots, topped with shredded cucumber, fried egg, spicy paste

#### 50 chicken 4.9

customise my rice

**white** (vg) steamed

**brown** (vg) slightly nutty

**sticky white** (vg) steamed

## extras

#### 350 new garlic rice 2.3

#### 352 new coconut rice 2.3

#### 307 steamed rice 0.5

#### 300 brown rice, sticky rice 0.7

#### 301 rice/udon noodles 0.7

#### 308 soba noodles 0.7

#### 302 miso soup, japanese pickles 1.3

#### 304 japanese pickles 0.5

#### 303 chillies 0.3

#### 305 tea-stained egg 0.5

#### 306 kimchee 0.5

spicy fermented cabbage + radish with garlic

**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.

beansprouts are seasonal – chinese cabbage is used instead

(v) vegetarian ■ vegan ■ new new refreshed refreshed (ng) non gluten ★ guest favourite ✂ spicy 🐚 may contain shell or small bones