Rishnent

when you eat positively, you live positively. our recipes + food philosophy have been created to make you feel rejuvenated + satisfied. a base of noodles or rice give you energy. quality proteins + good fats sustain you. an abundance of fresh crunchy vegetables nourish you. finally, spices + steaming broths ignite your tastebuds. our simple balanced soul food is made fresh every day in our open kitchens and has been since 1992

beer

- draught pilsner organic 601 30cl 42
- 602 soci 55
- draught classic organic
- 610 30cl 45 611 50cl 60
- 607 schiøtz new england ipa draught 40cl 68
- 613 bombay bicycle ipa 33cl 58
- 614 schiøtz mørk mumme draught 40cl 68
- 612 sapporo silver can 65cl 90
- 604 kirin 33cl 58
- 606 asahi 33cl 60
- 608 sapporo silver can black 65cl 90
- 609 svaneke don't worry 0.5 % 33cl 50
- 605 kirin 0.0% 33cl 58

cocktails

- 513 gin + tonic (v) 75
- ¥ 586 gin, elderflower + ginger

Asahi ¥0

75

- ¥ 585 vodka, strawberry +
- rhubarb 75

soft drinks

- still water
- ¥ 701 1/2 ltr 25 ¥ 703 1 ltr 35
- sparklina water
- ¥ 702 1/2 ltr 25 ¥ 704 1 ltr 35
- pepsi / pepsi max
- ¥ 705 small 42
- ¥ 706 large 52 ¥ 708 faxekondi
- small 42 large 52
- ¥ 709 mirinda
- small 42 large 52
- ¥ 707 ginger beer 48
- ¥ 714 elderflower 45

desserts

131 white chocolate + ginger

¥ 144 m hew hot chocolate fondant 75

late cake served with vanilla ice cream

cheesecake (v) 75 caramel sauce

something sweet, but not as you know it.

unique with the fresh flavours of asia

wine

red 4161417 villa di mare ros 4401439 castillo de jumi

white 403 404 villa di mare pir 4361435 castillo de jumi

rosé 4381437 castillo de jumi 4191418 villa di mare ros

> sparkling w 433 prosecco organ

> plum wine 506 choya umeshu

sake 505 masumi junmai

hot drinks

tea

- ¥ 713 green tea free
- ¥ 761 english breakfast 30 ¥ 762 earl grey 30
- ¥ 763 peppermint 30
- ¥ 764 lemon and ginger 30
- ¥ 745 hot chocolate 38

coffee

- 801 espresso 28
- 805 double espresso 38
- 802 americano 30
- 803 cappuccino 40 804 latte 40

138 mochi balls (v) 75 mochi balls - a combination off all three flavours of our mochi ice cream, little balls of ice cream wrapped in a layer of sticky rice, served with chocolate sauce

140 coconut reika ice cream (v) 68 conut ice cream topped v mango sauce and coconut flakes

125 chocolate ice cream (v) 65 served with a chocolate sauc

- ¥ 122 lemon sorbet 65 with fresh mint
- 123 mango and passion fruit sorbet 65 with fresh mint

	glass	bottle
osso organic I italy	75	290
iilla tempranillo I spain	80	300
	glass	bottle
inot grigio organic I italy	75	290
iilla I spain	80	300
	glass	bottle
iilla rosado I spain	80	300
osato I italy	75	290
ine		bottle
nic villa di mare I italy		325
		50 cl
ı (sen)		72
	150 ml	
ai ginjo	150	





true nourishment from bowl to soul





refreshing juices

raw energy is the rejuvenating power of uncooked fruits + vegetables. our juices are full of it. each glass is one of your 5-a-day to boost your immunity + contain no added sugar







1 Calorine C

11 positive (v)

lime. spinach

cucumber apple

¥ 03 nourish-mint apple. mint. lime

02 fruit (v)

apple, orange

passion fruit





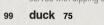
14 power (v) spinach, apple, fresh ginger

sides

small bowls, big flavour. from bright, crunchy edamame beans to freshly steamed gyoza. our sides are perfect to break the ice + chopsticks over. most people share three between two, alongside their main dish

gyoza

five dumplings packed with taste fried served with dipping sauce



steamed served grilled with dipping sauce ¥ 101 yasai 72

100 chicken 72

¥ 104 edamame 55 beans with salt or chilli-garlic salt. pop them out of their pod + enjoy salt / chilli-garlic salt

¥ 110 bang bang cauliflower 60 flower, firecracker sauce red + spring onion. fresh ginger. coriander

¥ 106 wok-fried greens 55 broccoli. bok choi. garlic + soy sauce

27 chicken yakitori 82 chicken skewers. spicy teriyaki sauce.shichimi. spring onion

121 bang bang prawns 85 onion. coriander. chilli. fresh lime

107 chilli squid 85 chilli + coriander dipping sauce

103 ebi katsu 85 spy fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce. garnished with chilli, coriander and fresh lime



ramen

(raa.muhn)

there are many ways to serve ramen, but only one way to truly to eat it... with maximum gusto. immerse yourself in steam, trail the noodles up between your teeth + slurp the soup heartily. for the noodles are the heart of the ramen, but the soul of the bowl is the broth

¥ 23 kare burosu 152 shichimi-coated silken tofu. udon noodles. curried vegetable broth. grilled mixed mushrooms. seasonal greens, carrot, chilli, coriander

31 shirodashi pork belly \$ 148 slow-cooked with seasonal greens. menma spring onion. wakame. half a tea-stained egg. rich chicken broth with dashi + miso

20 grilled chicken 140 ated chicken. ramen noodles. rich chicken broth with dashi + miso. seasonal greens. menma. spring onion

> chilli ramen noodles. spicy chicken broth. red + spring onion. beansprouts. coriander. fresh lime

24 steak 168 25 chicken 148 tantanmen

korean barbecue beef or chicken. ramen noodles. extra rich chicken broth. menma. kimchee. half a tea-stained egg. spring onion, coriander, chilli oil 30 beef brisket 152 32 chicken 145

🔤 gyoza dles. vegetable broth. roasted bok choi. half a tea-stained

egg, chilli sambal paste, coriander, spring onions, chilli oil, gyoza sauce 29 duck gyoza 155 37 chicken gyoza 145

¥ 21 yasai gyoza 148

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



(don.bur.ee)

teriyaki

69 beef brisket 150 70 chicken 138

89 grilled duck : 170 fried egg. side of kimchee





bao buns two fluffy asian buns

115 pork belly 72 panko apple. sriracha

- 113 korean barbecue beef 72
- ¥ 119 m firecracker jackfruit 72 pickled asian slaw. red onior



cooked patiently to let the flavours infuse but served fresh as soon as it's ready. we believe variety is the spice of life so our curries range from fragrant to seriously fiery

curry

¥ 76 tofu 158

¥ 91 tofu 155

¥ 51 tofu 150

¥ 1171 vegatsu 155

katsu

71 chicken 152

nikko

sesame seeds

firecracker

raisukaree (rice.o.ka.ree) mild + citrusy. coconut. mangetout. peppers. red + spring onion. white rice chilli coriander sesame seeds fresh lime 79 prawn 158 75 chicken 158

bold + fiery. mangetout. red + green peppers. onion. hot red chillies, sesame seeds, shichimi, fresh lime, white rice 93 prawn 155 92 chicken 155 94 beef 168

a fragrant coconut, lemongrass + turmeric soup. red peppers. spring onions. bok choi and red onions. chilli. coriander. chilli oil. served with a side of white rice or rice noodles +

50 prawn 152 49 chicken 155

seitan in crispy panko breadcrumbs. aromatic katsu curry sauce. sticky white rice, side salad, pickled red onion

chicken or vegetables in crispy panko breadcrumbs. aromatic katsu curry sauce. sticky white rice. side salad. japanese pickles

¥ 72 vasai i sweet potato, aubergine, butternut saugsh 145

donburi

our kitchens are open + so are our bowls. no dish shows this off better than the donburi. sticky rice, tender protein, crunchy vegetables + a ladle of sauce. snap your chopsticks, mix + devour

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

shredded duck in spicy teriyaki sauce. sticky white rice. carrot. mangetout. sweet potato. cucumber. red + spring onion.





sizzling noodles straight from the grill. turned quickly, so the noodles are soft but the vegetables are crunchy, maintaining their raw power

teriyaki soba

soba noodles. mangetout. bok choi. red + spring onion. chilli. beansprouts. teriyaki sauce. curry oil. coriander. sesame seeds

45 sirloin steak 175 46 salmon 165

44 ginger chicken udon 145 thick noodles. mangetout. egg. chilli. beansprouts red + spring onion. pickled ginger. coriander

yaki soba

oba noodles. egg. peppers. beansprouts. white + spring onion. fried onions. pickled ginger. sesame seeds

40 chicken + prawn 145 41 yasail mushroom (v) 145

pad thai

rice noodles. egg. beansprouts. leeks. chilli. red + spring onion. amai sauce. fried onions. mint. coriander. fresh lime

48 chicken + prawn 148 47 yasai l tofu (v) 148

lemongrass soba

lemongrass teppan-fried soba noodles. bean sprouts. bok choi. red onion. mangetout. spring onions. chillies

150 chicken 145 152 salmon \$ 165

salads

the wagamama way. light, vibrant, nourishing

warm chilli salad

stir-fried red peppers. mangetout. broccoli. red onions. baby gem lettuce. chilli sauce. chilli. spring onions + fried shallot

66 chicken 138 ¥ 63 yasai | tofu and vegetable 138

kokoro bowls (koh-koh-roh)

kokoro means spirit, heart + mind. because these bowls are freshly balanced to leave you feeling light + rejuvenated

teriyaki kokoro bowl

white rice, kale, carrots, edamame beans, red onion, sweet potato. red + green peppers. teriyaki sauce. chilli, coriander, fresh lime 81 salmon \$ 158

¥ 82 shichimi tofu 140

¥ 231 m shu's shiok' jackfruit 142

roasted jackfruit. citrus curry sauce. coconut + lemongrass dressed rice. pickled asian slaw. caramelised lime. chillies. coriander. coconout flakes



extras

tasty additions to your meal

- ¥ 300 rice 22
- ¥ 301 noodles 22
- ¥ 303 chillies 25
- 306 tea-stained egg 19
- 307 kimchee 20
- spicy fermented cabbage + radish with garlic

(v) vegetarian

¥ vegan

may contain shell or small bones new new

we have a kid-friendly menu available which is perfect for our little noodlers

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 e very care to prevent cross-contamination, please note, we cannot guarantee that your dish will be free from allegenic ingredients, as dishes are prepared in areas where whilst we take every care to prevent c these ingredients are present