

DISCOVER TRUE NOURISHMENT

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

cocktails

(exclusive to south king street + blanchardstown. mocktails available, please ask your server)

- ✦ 621 **waga colada** 11.95
gin, yuzu sake, coconut milk, pineapple juice, pandan leaf
- ✦ 622 **mama mango** 10.95
sake, mango, ginger beer, chillies
- ✦ 623 **japanese iced tea** 9.95
vodka, gin, kwai feh, xante, lemonade
- ✦ 624 **kyoto kiss** 10.95
vodka, strawberry, lychee liqueur, lemon + lime soda



621 622 623 624

beer

crafted to complement the flavours of asia

- 701 **tiger draught** | singapore 568ml 6.65
- ✦ 705 **singha** | thailand 330ml 5.25
- 708 **orchard thieves cider** | england 968ml 6.65
- ✦ 709 **asahi draught** | japan 968ml 6.65
- 714 **heineken 0.0%** 330ml 4.65
- 715 **kirin** | japan 330ml 5.25
- 716 **heineken** | holland 330ml 5.25

wine

- | | |
|--------------------------------|---------------------------------|
| white pinot grigio | rosé abadia mercier rose |
| 413 750ml 22.95 | 613 750ml 22.95 |
| 412 250ml 7.95 | 612 250ml 7.95 |
| 411 175ml 5.95 | 611 175ml 5.95 |
| premiere cuvee blanc | other wines prosecco |
| 423 750ml 25.95 | 633 750ml 24.95 |
| 422 250ml 8.95 | 631 200ml 8.25 |
| 421 175ml 6.95 | sake |
| red viano montepulciano | ✦ 601 180ml 9.95 |
| 513 750ml 22.95 | plum wine |
| 512 250ml 7.95 | 602 125ml 5.95 |
| 511 175ml 5.95 | |
| premiere cuvee rouge | |
| 523 750ml 25.95 | |
| 522 250ml 8.95 | |
| 521 175ml 6.95 | |

soft drinks

- ✦ 803 **coke** 200ml 2.80
- ✦ 804 **coke zero** 200ml 2.75
- ✦ 805 **club orange** 200ml 2.80
- ✦ 806 **7up** 200ml 2.80
- ✦ 807 **7up free** 200ml 2.75
- ✦ 808 **peach iced tea** 2.80
- 809 **milk** 1.80
- ✦ 812 **homemade lemonade** 2.80
- still water**
- ✦ 801 330ml 2.50
- ✦ 810 750ml 4.95
- sparkling water**
- ✦ 802 330ml 2.50
- ✦ 811 750ml 4.95

hot drinks

- 91 **teapigs tea selection** 2.65
choose from breakfast tea | camomile | lemongrass | earl grey | chai | lemon + ginger | fennel + licorice
- 92 **americano** 3.00
- 93 **espresso** 2.60
- 94 **double espresso** 2.80
- 95 **cappuccino** 3.40
- 96 **latte** 3.40
- 97 **flat white** 3.30
- 98 **hot chocolate** 3.60
- 900 **fresh mint tea** 2.65

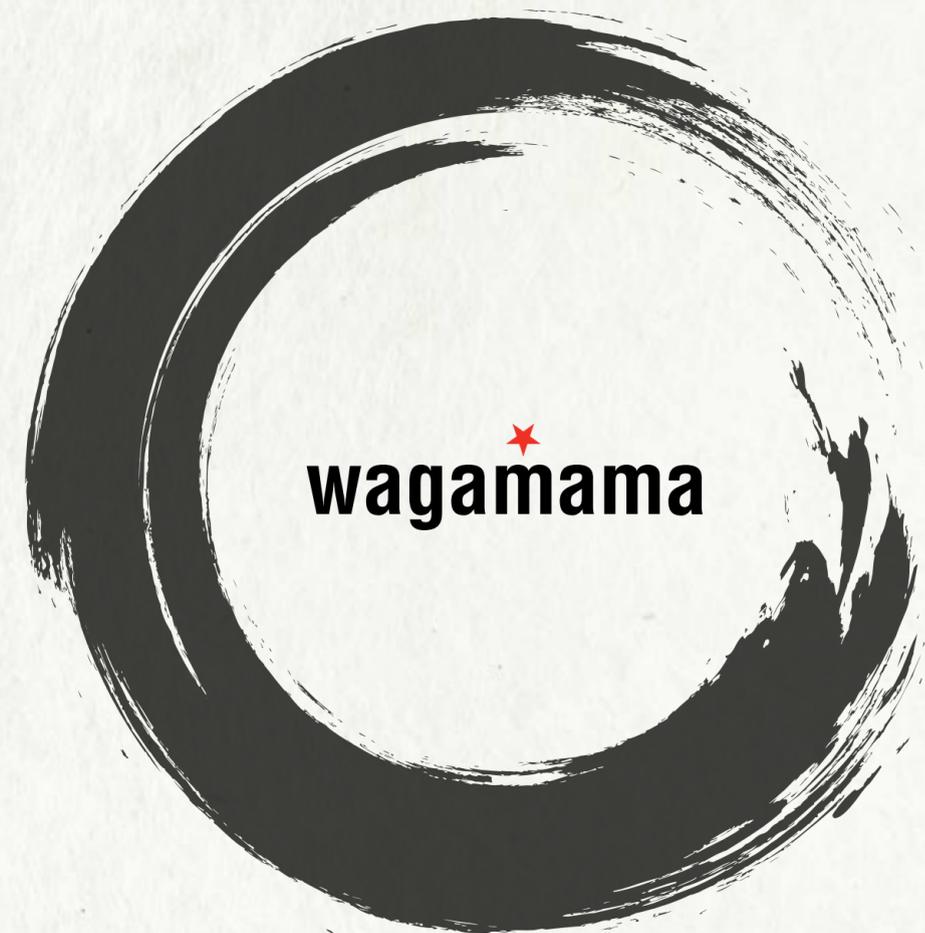
desserts

something sweet but different, a selection of desserts inspired by the flavours of asia

- 270 **coconut reika** 5.25
3 scoops of coconut ice cream topped with a tropical fruit coulis and coconut flakes
- 274 **bao-nut + ice cream** 4.95
fried + sugar coated bao bun filled with ice cream + toffee caramel sauce, fresh mint
- ✦ 275 **mochi balls** 5.25
chocolate, mango, coconut, or a combination of all three flavours of our mochi balls, wrapped in a layer of sticky rice, served with chocolate sauce
- 279 **banana katsu** 6.25
banana in crispy panko breadcrumbs, salted caramel ice cream, toffee sauce.
- ✦ 280 **raspberry sorbet** 5.25
3 scoops of raspberry sorbet
- 281 **selection of ice-creams** 5.25
3 scoops to choose from: coconut, vanilla, salted caramel, raspberry sorbet (vg)
- 268 **lemon + berries cheesecake** 7.45
rich and tangy lemon cream cheese on a delicious biscuit base + mixed berries + ice cream
- 269 **chocolate cake** 6.45
rich moist chocolate cake infused with belgian chocolate and finished with dark chocolate ganache and chocolate shavings, served with salted caramel or vanilla ice cream



274



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

regular 4.55 | large 5.55



01 **high five**
apple. pineapple. lemon. melon. orange



02 **fruit**
apple. orange. passion fruit



03 **orange**
fresh orange juice



★ 08 **refreshed**
blueberry spice
apple. fresh ginger. blueberries



17 **positive**
pineapple. lime. spinach. cucumber. apple



★ 18 **power**
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

99 **duck** 8.65

steamed

served grilled with dipping sauce

★ 101 **yasai | vegetable** 7.80

100 **chicken** 7.80

106 **pulled pork** 7.80



101



113

bao steamed buns

two fluffy asian buns

113 **refreshed** **korean barbecue beef** 7.80
red onion. asian slaw. sriracha. mayonnaise

115 **pork belly** 7.80
panko apple. sriracha. mayonnaise. coriander

★ 116 **mixed mushrooms** 7.80
panko aubergine. vegan mayonnaise. coriander



104



102



30

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

20 **grilled chicken** 14.35

marinated chicken. ramen noodles rich chicken broth with dashi + miso. seasonal greens. menma. spring onion

★ 26 **new** **spicy vegan short rib** 18.00

mushroom + soya protein 'ribs' in a sweet + spicy sticky sauce. udon noodles. vegetable broth. roasted bok choy. spring onion. chilli. coriander. sesame seeds. chilli oil

★ 23 **kare burosou** 16.45

shichimi-coated silken tofu. udon noodles. curried vegetable broth. grilled mixed mushrooms. seasonal greens. carrot. chilli. coriander

chilli

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

24 **steak** 19.45 25 **chicken** 15.40

31 **shirodashi pork belly** 15.70

slow-cooked pork belly. ramen noodles. rich chicken broth with dashi + miso. seasonal greens. menma wakame. half a tea-stained egg. spring onion

tantamen

korean bbq beef or chicken. ramen noodles. extra rich chicken broth menma. kimchee. half a tea-stained egg. spring onion. coriander. chilli oil

33 **korean bbq beef** 17.65 **new** 30 **chicken** 15.40

customise my broth

light chicken or vegetable

spicy chicken or vegetable with chilli

rich reduced chicken broth with dashi + miso

extras

tasty additions to your meal

★ 109 **miso soup + japanese pickles** 1.95

★ 300 **rice** 2.95

301 **extra noodles** 2.95

302 **kimchee** 1.50
spicy fermented cabbage + radish with garlic

★ 303 **chillies** 1.00

307 **tea-stained egg (v)** 1.00



51

curry

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

itame

spicy + green. coconut + lemongrass soup with beansprouts. red + spring onion. bok choy. peppers. mushrooms. chilli. fresh lime. rice noodles. coriander

34 **prawn** 17.40 37 **chicken** 14.65

★ 38 **yasai | tofu** 14.35

nikko

fragrant coconut, lemongrass + turmeric soup. red peppers. spring onions. bok choy. red onions. garnished with chilli, coriander + chilli oil. served with a side of white rice, brown rice or rice noodles with sesame seeds

52 **prawn** 17.50 51 **chicken** 15.85

★ 53 **yasai | tofu** 14.00

firecracker

bold + fiery. mangetout. red + green peppers. onion. hot red chillies. white rice. sesame seeds. shichimi. fresh lime

63 **prawn** 17.20 62 **chicken** 15.85

★ 61 **yasai | tofu** 14.00

katsu

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

71 **chicken** 15.90

★ 72 **yasai | sweet potato. aubergine. butternut squash** 14.90

raisukaree (rice.oo.ka.ree)

mild + citrusy. coconut. mangetout. peppers. red + spring onion. white rice. chilli. coriander. sesame seeds. fresh lime

79 **prawn** 17.50 60 **chicken** 16.60

★ 64 **yasai | tofu** 15.90

donburi

(don.bur.ee)

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

54 **grilled duck** 19.55

shredded duck in spicy teriyaki sauce. sticky white rice. carrot. mangetout. sweet potato. cucumber red + spring onion. fried egg. side of kimchee

teriyaki

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

57 **beef brisket** 16.45

58 **chicken** 13.75

yakimeshi

white rice. mangetout. carrot. red + spring onion. sweet potato. butternut squash. cucumber. shallots. fried egg. spicy paste

77 **chicken** 12.95

78 **yasai | tofu (v)** 12.45



58



42

teppanyaki

(teh.puh.nya.kee)

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

yaki soba

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

40 **chicken + prawn** 15.10

41 **yasai | mushroom (v)** 14.05

★ 1141 **yasai | mushroom** 14.05

choose udon noodles or rice noodles + remove the egg to make this dish suitable for a vegan diet

42 **yaki udon** 15.40

thick noodles. curry oil. chicken. prawns. egg. beansprouts. leeks. mushrooms. peppers. fried shallots. pickled ginger. sesame seeds

pad thai

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

46 **chicken + prawn** 15.60

47 **yasai | tofu (v)** 14.05

★ 1147 **yasai | tofu** 14.05

cooked without egg to become suitable for a vegan diet

teriyaki soba

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

66 **steak** 20.05 67 **salmon** 18.00 68 **chicken** 15.80



new

gyoza ramen

gyoza

noodles. vegetable broth. roasted bok choy. chilli sambal paste. coriander. spring onions. chilli oil. gyoza sauce

★ 21 **yasai gyoza** 14.90
with udon noodles.

22 **chicken gyoza** 14.20
with ramen noodles + half a tea stained egg

kokoro bowls

(koh-koh-roh)

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

teriyaki kokoro bowls

white rice. spinach. carrots. edamame beans. red onion. sweet potato. red + green peppers. teriyaki sauce. chilli. coriander. fresh lime

★ 59 **shichimi tofu** 13.80

69 **salmon** 18.25

salads

the wagamama way. light, vibrant, nourishing

★ 55 **warm chilli tofu salad** 13.95

stir-fried red peppers. mangetout. broccoli. red + spring onion. asparagus. aubergine. baby gem lettuce chilli sauce. chilli. spring onions + fried shallot. cashew nuts.

56 **warm chicken chilli salad** 14.30

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

(v) vegetarian

may contain shell or small bones

new new

★ vegan

beef origin: ireland | IE-JAN-2023

refreshed refreshed

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 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. whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain

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