

mindful drinks

- ¥ 812 homemade lemonade 3.50
- ¥ 808 peach iced tea 3.50
- ¥ 814 strawberry lemonade 3.95
- ¥ 815 cherry blossom lemonade 3.95

soft drinks

- ¥ 803 coke 200ml 3.50
- ¥ 804 coke zero 200ml 3.50
- ¥ 805 fanta orange 200ml 3.50
- ¥ 806 sprite 200ml 3.50
- 809 milk 1.80
- still water ¥ 801 330ml 2.50
- ¥ 810 750ml 4.95
- sparkling water
- ¥ 811 750ml 4.95
- ¥ 830 three cents tonic water 200ml 3.50 ¥ 831 three cents soda water 200ml 3.50
- ¥ 832 three cents ginger beer 200ml 3.50

hot drinks

- 91 teapigs tea selection 3.00
- 92 americano 3.40
- 94 double espresso 2.90
- 95 cappuccino 3.90
- 97 flat white 3.70 98 hot chocolate 4.30
- 900 fresh mint tea 3.00







beer + cider

crafted to complement the flavours of asia

- 701 tiger draught | singapore 568ml 7.50
- ¥ 705 singha | thailand 330ml 6.20
- 708 orchard thieves cider | england 568ml 6.65
- 714 heineken 0.0% 330ml 5.50
- 715 **kirin** ı japan 330ml 6.20
- 716 heineken | holland 330ml 6.20
- 709 guinness draught | ireland 568ml 6.50

wine

white pinot grigio 413 750ml 22.95 412 250ml 7.95

411 175ml 5.95 premiere cuve

blanc 423 750ml 25.95

422 250ml 8.95 421 175ml 6.95

> red malbec

513 750ml 22.95 512 ₂₅₀ml 7.95 511 175ml 5.95

rouge

rosé 613 750ml 25.95 612 250ml 8.95 611 175ml 6.95

sake

premiere cuvee

523 750ml 25.95

other wines prosecco 633 750ml 24.95

plum wine 602 125ml 5.95

wagamama

soulful spirits + cocktails



¥ 621 waga colada 11.95



10.95





vodka. gin. kwai feh. xante. lemonade







vodka. strawberry. lychee liqueur. lemon + lime soda gin. cherry blossom syrup. three cents tonic water. fresh lime + a sprinkle of dried rose

true nourishment from bowl to soul

refreshing juices

raw energy is the rejuvenating power of uncooked fruits + vegetables. squeezed and freshly poured. each one of your 5-a-day

regular 4.75 | large 5.80



03 orange



¥ 08 blueberry spice apple. fresh ginger.



01 high five



02 fruit apple. orange. passion fruit



17 positive cucumber, apple



spinach. apple. fresh ginger

sides + sharing

small bowls, big flavour. from bright, crunchy edamame beans to freshly steamed gyoza

five dumplings packed with taste

fried erved with dipping sauce

99 duck \$ 8.95

steamed

served grilled with dipping sauce ¥ 101 yasai I vegetable 8.45

100 chicken 8.45

106 pulled pork 8.45



bao steamed buns two fluffy asian buns

113 korean barbecue beef 8.45

115 pork belly 8.45

¥ 116 mixed mushrooms 8.45

sriracha mayonnaise. coriander

213 korean bbq beef bao bun sharing plate 16.75

¥ 102 spicy vegan ribs 8.50

ushroom + soya protein 'ribs'. sweet + spicy sticky sauce. sesame seeds. spring onion

103 ebi katsu 8.95

prawns in crispy panko breadcrumbs. coriander. fresh lime. chilli + garlic dipping sauce

¥ 104 edamame 6.00

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

107 tori kara age (japanese fried chicken) \$ 8.45 soy dipping sauce

110 chilli sauid 8.85

crispy fried squid. shichimi spice. chilli + coriander dipping sauce

112 suribachi chicken wings ? 8.45

¥ 114 bang bang cauliflower 7.45

crispy cauliflower. firecracker sauce. red + spring onion. fresh

sweet potato matchstick fries with your choice of topping. vegan

117 barbecue yaki chicken 5.25

¥ 118 aubergine + caramelised onions 4.65





ramen

(raa.muhn)

hearty noodles in a steaming broth, topped with protein + fresh vegetables

kare lomen

udon noodles. coconut + chilli broth. beansprouts. cucumber

52 prawn 22.60 chicken 18.70

¥ 53 yasai l tofu 18.40

tantanmen

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

- 33 beef brisket 19.95
- refreshed chicken 17.75
- pork 17.95
- 32 mushroom with vegetable broth 15.90

20 grilled chicken 16.15

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

¥ 26 spicy vegan short rib 19.50

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

¥ 23 kgre burosu 17.20

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

chilli

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

24 steak 21.05 25 chicken 17.25

29 shirodashi pork belly 17.75

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

customise my broth

light chicken or vegetable

spicy chicken or vegetable with chilli

rich reduced chicken broth with dashi + miso

customise my noodles

soba noodle thin, wheat, egg (v) udon thick, white, without egg (vg)

rice noodle thin, flat, without egg or wheat (vg)





curry

with a fresh twist, cooked patiently to infuse flavour. ranging from mild + fragrant to seriously kicking

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

- 34 prawn 19.35 37 chicken 17.70
- ¥ 38 yasai l tofu 17.20

firecracker

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

- 63 prawn 19.35 62 chicken 17.70
- ¥ 61 yasai l tofu 17.20

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

- 71 chicken 17.70
- ¥ 72 yasai | sweet potato, aubergine, butternut squash 16.70

raisukaree (rice.oo.ka.ree)

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

- 79 prawn 19.45 60 chicken 18.00
- yasai l tofu 17.40

customise my rice

white steamed brown slightly nutty sticky white





teppanyaki

(teh.puh.nya.kee)

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

yaki soba

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

- 40 chicken + prawn 17.20 41 yasai l mushroom (v) 16.15
- ¥ 1141 yasai l mushroom 16.15

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

42 yaki udon 17.70

hick 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 17.20
- 47 yasai l tofu (v) 16.15 ¥ 1147 vasai l tofu 16.15

cooked without egg to become suitable for a vegan diet

ba noodles. mangetout. bok choi. red + spring onion. chilli. beansprouts, terivaki sauce, curry oil, coriander, sesame seed

66 steak 22.95 67 salmon 19.80 68 chicken 17.70

customise my noodles

soba noodle thin, wheat, egg (v) **udon** thick, white, without egg (vg)

rice noodle thin, flat, without egg or wheat (vg)

extras

tasty additions to your meal

- ¥ 109 miso soup + japanese pickles 2.05
- ¥ 300 rice 3.10
- 301 extra noodles 3.10
- 302 kimchee 1.60 spicy fermented cabbage + radish with garlic
- ¥ 303 chillies 1.05
- ¥ 306 curry squce 1.90 307 tea-stained egg (v) 1.50

¥ 304 japanese pickles 1.05

(v) vegetarian

¥ vegan





soulful bowls

uplifting bowls lovingly prepared by our chefs to leave you feeling rejuvenated

katsu salad

chicken or aubergine in crispy panko breadcrumbs. dressed mixed leaves. apple slices. cucumber. edamame beans. pickled asian slaw. pea shoots. japanese pickles. red chilli. coriander. a side of curried salad dressing

- 74 chicken 16.25
- ¥ 73 yasai aubergine 14.65

donburi

(don.bur.ee)

a soul warming bowl of steaming rice, packed with protein + crunchy vegetables

54 grilled duck \$ 20.45

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. g onion. sesame seeds. side of kimchee

stir-fried brown rice cooked in a sweet + sticky sauce. mushrooms.

- 57 beef brisket 18.75 58 chicken 16.15
- eha han

red onion. red pepper. cucumber. sweetcorn. edamame beans. oriander, crispy fried onions + japanese pickles

69 beef brisket 16.90 77 chicken + prawn 17.40

customise my rice white steamed brown slightly nutty

sticky white

beef origin: ireland | IE-OCT-2023

new new

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

♥ wagamama.ie I @wagamamaireland our staff receive 100% of tips

