

coffee

served with whole milk.
oat (vg), semi-skimmed milk and decaf available



- 834 flat white 4.2
- 835 latte 4.2
- 837 cappuccino 4.2
- 833 americano 3.7
served black or with your choice of milk
- 832 double espresso 3
- 840 iced latte 4.2
option to sweeten with sugar cane syrup

- 844 matcha latte 4.7
ceremonial grade matcha mixed with your choice of hot milk for a warm and earthy flavour
- 744 iced matcha + strawberry latte 5.5
ceremonial grade matcha served with oat over ice

tea

- 778 fresh lemon + ginger (v) 3.5
fragrant warming tea with fresh ginger + lemon
- 784 fresh mint 3
fresh mint leaves. pure and simple
- 771 green tea free
on us, like it always has been
- 775 new breakfast tea (v) 3
loose leaf barry's tea. oat (vg), whole or semi-skimmed milk available
- 779 new morning berry tea 3.5
rooibos, blackcurrant and ginseng

778



freshly made juices

nutrient powerhouses squeezed and freshly poured

large 6.9 | regular 5.9

- 06 new kickstart (v)
strawberry. apple. mint. lemon
- 11 positive (v)
pineapple. lime. spinach. cucumber. apple
- 14 power (v)
spinach. apple. fresh ginger
- 05 high five (v)
melon. pineapple. lemon. apple. orange juice
- 08 tropical (v)
mango. apple. orange juice

06



08



soft drinks

- 714 cloudy lemonade large 5 / reg 4.5
- 710 peach iced tea large 5 / reg 4.5
- still water
- 703 large 5.5 / 701 reg 3.5
- sparkling water
- 704 large 5.5 / 702 reg 3.5
- 705 coke 4.5
- 705 coke zero / diet coke 4.5
- 708 sprite zero 4.5
- 712 ginger beer 2.7
fever tree

710



714



non-gluten menu

★
wagamama

this menu is for a non-gluten diet. a great selection of our dishes that do not contain gluten in their ingredients. these dishes are full of flavour, either remaining true to their original recipes or having been subtly modified to suit a non-gluten diet

new

cocktails + spirits

518

thai chilli margarita (v) 11.5

smooth tequila, chilli liqueur and coconut syrup. lime. bird's eye chilli. chilli + lime salt rim

518



448

lychee yuzu sangria (v) 10

yuzu + lychee cordial paired with pink pinot blush. grapefruit. orange

631

espresso martini 11.5

smooth craft vodka with rich cold brew + coffee liqueur

639

aperol spritz 10.5

sweet + crisp organic prosecco poured over aperol. topped with soda + a fresh orange slice

639



g+ts

your choice of light or regular fever tree tonic water served over a single pour of craft roku gin

504

roku g+t (v) 11

classic + refreshing. garnished with fresh lime + ginger

514

sakura pink g+t 12

delicate + floral. sweetened with a cherry blossom syrup. garnished with fresh lime + a sprinkle of dried rose petals

508

yuzu lychee g+t (v) 12

sophisticated + citrusy. swirled with yuzu + lychee cordial. garnished with orange

alcohol-free

684

yuzu + lychee tonic (v) 7

zesty yuzu + lychee cordial swirled with light or regular tonic water. garnished with a fresh orange slice

683

cherry blossom lemonade 6

refreshing cherry blossom + cloudy lemon syrup mixed with soda. finished with a fragrant sprinkle of dried rose petals

684



683



wine

expertly-selected, premium wines perfect on their own or paired with our bowls

750ml

250ml

175ml

red

438

pinot noir (v)

light to medium-bodied. silky. chile 13% vol.

34.7

12.5

10.2

436

cabernet sauvignon

fresh. floral. france 13% vol.

30

11

9

white

409

pinot grigio

light. easy-sipping. italy 11% vol.

30

11

9

410

marlborough sauvignon blanc

fresh. crisp. new zealand 13% vol.

33.5

12.5

10.2

rosé

449

pinot grigio blush

light. dry. italy 11% vol.

30

11

9

all wine available in 125ml

sparkling

460

prosecco

italy 11.5% vol.

750ml

125ml

37

8.5

cider

615

kopparberg cider 4% vol. 500ml 7

strawberry + lime

10104



1096



(v) vegetarian

(vg) vegan

new

 new

may contain shell or small bones

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. full allergen + nutritional information can be found at wagamama.ie/allergen-information.

shareables

10104 edamame 6
pop them out of their pod and enjoy
salt / chilli + garlic salt

10126 wok-fried greens 7
crunchy tenderstem broccoli, fine beans and mangetout.
cooked in a flavourful garlic + soy sauce

1096 lollipop prawn kushiyaki 9.5
three grilled prawn skewers marinated in lemongrass
+ chilli. served with a caramelised lime



1037

the main event

new pho
a vietnamese-inspired noodle soup with a clear yuzu broth. red pepper. beansprouts. spring onion. coriander. mint. lime. served over konjac noodles, a lighter alternative to rice noodles made from the root vegetable, konjac

- 1036 chicken thigh 18.2**
- 1037 hoki fish 19.5**
- 1038 king oyster mushroom 18**

1085 new pad thai salad 17.7
coconut chicken + prawns. mixed leaves. pea shoots. edamame. wakame. radish. mint. fried rice noodles. pad thai dressing. served over konjac noodles, a lighter alternative to rice noodles made from the root vegetable, konjac

new sweet chilli salad
red pepper, mangetout, sprouting broccoli and red onion caramelised in a sweet chilli + tamari sauce. baby gem lettuce. red chilli

- 1086 caramelised chicken 16.7**
- 1083 firm tofu 15.5**

10230 shu's 'shiok' chicken 17.5
shu han lee collaboration
chicken marinated in turmeric, garlic and ginger on a bed of coconut + lemongrass rice. pickled slaw + radish. chilli. coriander. caramelised lime

1020 grilled chicken ramen 17.5
marinated chicken breast + rice noodles in a rich chicken broth. pea shoots. spring onion

1048 chicken + prawn pad thai 18.5
rice noodles cooked with marinated chicken + prawns. egg. leek. beansprouts. chilli. onion. mint. coriander. lime

raisukaree
mild + warming. coconut curry sauce. mangetout. peppers. onion. a dome of white rice. chilli. coriander. sesame seeds

- 1079 prawn 20**
- 1075 chicken 19.5**
- 1076 tofu 16.5**

new
build your own donburi
from **€12**



recreate your favourite,
or mix it up and try
something new with
toppings handpicked by you

1 start with a protein

- | | |
|--|--|
| tofu (vg) 12
double protein + sauce for €2 | prawn 18
double protein + sauce for €6 |
| chicken thigh 16
double protein + sauce for €4 | duck 20
double protein + sauce for €8 |
| beef brisket 18
double protein + sauce for €6 | chicken + prawn 17
double protein + sauce for €5 |

2 bring on the flavour (vg)

- | | |
|---------------------------------|------------------------|
| medium yuzu sweet chilli | spicy gochujang |
|---------------------------------|------------------------|

3 choose your rice (vg)

- | | |
|--------------------|------------------------------------|
| sticky rice | brown rice |
| white rice | cauliflower 'rice' (+ €1.5) |

4 then make it your own

all of our bowls come with peashoots, but just let us know if you'd like them taken off

- | | |
|-------------------------|----------------------------|
| pick 3 veg (vg) | pick 1 garnish (vg) |
| pickled cucumber | coriander |
| edamame beans | sesame seeds |
| beetroot | red chilli |
| spring onion | |
| asian slaw | |
| red onion | |
| radish | |
| carrot | |

want more veg?
add for €1.5 each

- (+ €1 each)
- kimchee (v)**
 - tea-stained egg (v)**
 - fried egg (v)**
 - pickled ginger (vg)**

desserts

10140 coconut reika ice cream 7
three scoops served with passion fruit sauce

10128 miso caramel ice cream 6.7
three scoops drizzled with toffee sauce.
garnished with fresh mint