

sides order one with your main dish or a few to share

104 | **edamame v**
steamed edamame beans. served with salt or chilli garlic salt

112 | **suribachi chicken wings**
delicious chicken wings in a gently spiced sauce

114 | **bang bang cauliflower v** new
crispy, wok-fried cauliflower coated in firecracker sauce mixed with red and spring onions. garnished with fresh ginger

103 | **ebi katsu**
crispy fried prawns in panko breadcrumbs served with a spicy chilli and garlic sauce garnished with lime

105 | **raw salad v**
mixed leaves, red onions, mooli and carrot, garnished with fried shallots and served with the wagamama house dressing

107 | **tori kara age**
seasoned, crispy chicken pieces served with a spiced sesame and soy sauce

110 | **chilli squid**
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce

111 | **wok-fried greens v**
tender stem broccoli and bok choi, stir-fried in a garlic and soy sauce

108 | **lollipop prawn kushiyaki**
skewers of grilled prawns marinated in lemongrass, lime and chilli served with a caramelised lime

duck wraps new
shredded crispy duck served with cucumber and spring onions

118 | **asian pancakes and plum sauce**
119 | **lettuce wrap and tamari sauce**

ramen

meet the dish

our ramen is a hearty bowl of hot broth filled with fresh ramen noodles, toppings and garnishes, all served in a traditional black bowl

make it your own

noodles are the heart of a ramen but the soul of the bowl is the broth. choose from:
spicy | a light chicken or vegetable broth infused with chilli
light | a light chicken or vegetable broth
rich | a reduced chicken broth with dashi and miso

perfect with

add some crunch to the bold ramen flavours. pair it up with fried duck gyoza or a plate of chilli squid

20 | **chicken ramen**
chicken noodle soup topped with grilled chicken, seasonal greens, menma and spring onions

chilli ramen
spicy chicken noodle soup, red onion, spring onions, beansprouts, chillies, coriander and fresh lime

25 | **chicken**
24 | **beef**

21 | **wagamama ramen**
grilled chicken, barbecued pork, prawns, chikuwa and mussels in a miso, ginger and chicken noodle soup. topped with half a tea-stained egg, menma and spring onions

30 | **grilled duck ramen** new
tender boneless duck leg splashed with citrus ponzu sauce in a vegetable noodle soup dressed with watercress and coriander

6.20 | **hirata steamed bun** new
two small, fluffy asian buns served with japanese mayonnaise and coriander

113 | **pork belly and panko apple** 7.45
116 | **korean barbecue beef and red onion** 7.45
115 | **mixed mushrooms and panko aubergine v** 7.45

6.95 | **117 | pork ribs** 8.45
in a korean barbecue sauce with mixed sesame seeds

gyoza

five tasty dumplings, filled with goodness

steamed

served grilled and with a dipping sauce

101 | **yasai | vegetable v** 7.45
100 | **chicken** 7.45
106 | **pulled pork** 7.45

fried

served with a dipping sauce

99 | **duck** 8.25
102 | **prawn** 7.65



7.95

12.95 | **31 | shirodashi ramen** new 14.25
slow cooked pork belly marinated in bulgogi sauce on top of noodles in a rich chicken broth with dashi and miso. topped with watercress, menma, spring onions, wakame and half a tea-stained egg

27 | **yasai ramen v** 12.95
traditional japanese omelette, crispy fried silken tofu and mixed mushrooms in a vegetable noodle soup

14.95



15.95

curry

meet the dish

curries, but not as you know them. we have a range of fresh curries, ranging from the mild and fragrant to spicier chilli dishes

make it your own

want to try something different? swap your white rice for brown rice. it adds a slightly nutty flavour

perfect with

curry spices are best balanced with cool, clear flavours. a curry goes perfectly with a cold, crisp beer such as tiger or singha

raisukaree

a mild, coconut and citrus curry, with mangetout, peppers, red and spring onions. served with white rice, a sprinkle of mixed sesame seeds, red chillies, coriander and fresh lime

60 | **chicken** 14.65
79 | **prawn** 15.55

surendra's curry

a rich, hot and spicy green curry made with jalapeño peppers, onions and ginger. topped with sweet potato straws and served with steamed rice. garnished with mixed sesame seeds

49 | **yasai | vegetable v** 12.45
50 | **chicken** 13.95

katsu curry

chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice and a side salad

71 | **chicken** 14.95
72 | **yasai | sweet potato, aubergine and butternut squash v** 12.45

firecracker

a fiery mix of mangetout, red and green peppers, onions and hot red chillies. served with steamed rice, sesame seeds, shichimi and fresh lime

62 | **chicken** 13.95
63 | **prawn** 14.95



teppanyaki

meet the dish

teppanyaki is a big plate of sizzling noodles, stir-fried by quickly turning them on a flat griddle. this means you get soft noodles and crunchy vegetables

make it your own

our noodles are always cooked fresh. you can choose whichever noodles you want in your teppanyaki; from soba to udon. ask your server for the best option

perfect with

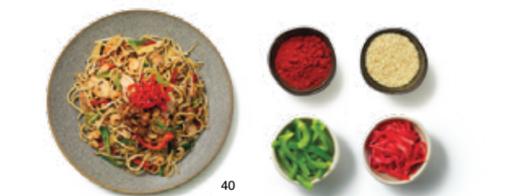
sizzling teppanyaki goes perfectly with a fresh juice. we think the super green, tropical or raw juice work best

know your noodle

soba/ramen noodles | thin, wheat egg noodles

udon noodles | thick, white noodles without egg

rice noodles | flat, thin noodles without egg or wheat



42 | **yaki udon** 13.95
udon noodles in curry oil with chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms and peppers. garnished with fried shallots, pickled ginger and sesame seeds

48 | **ginger chicken udon** 13.95
udon noodles with ginger chicken, mangetout, egg, chillies, beansprouts and red onion. topped with pickled ginger and coriander

yaki soba

soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds

41 | **yasai | mushroom and vegetables v** 11.95
40 | **chicken and shrimp** 13.65

teriyaki soba

soba noodles in curry oil, mangetout, bok choi, red onion, spring onion, chillies and beansprouts in a teriyaki sauce garnished with sesame seeds

68 | **chicken** 13.95
67 | **salmon** new 16.95
66 | **sirloin steak** 17.95

pad thai

rice noodles in a tamarind sauce with egg, beansprouts, leeks, chillies and red onion. garnished with fried shallots, peanuts, fresh herbs and lime

47 | **yasai | tofu and vegetable v** 12.45
46 | **chicken and prawn** 14.65

omakase

our chef's special dishes fresh from the kitchen

65 | **teriyaki lamb** 17.95
grilled teriyaki lamb with mushrooms, asparagus, kale and mangetout served on a bed of soba noodles in a pea, herb and wasabi dressing

54 | **grilled duck donburi** new 18.95
tender shredded duck leg in a spicy teriyaki sauce. served with carrots, mangetout, sweet potato and red onion on a bed of sticky white rice. finished with a crispy fried egg, shredded cucumber and spring onions with a side of kimchee

64 | **steak bulgogi** new 18.95
marinated sirloin steak and miso-fried aubergine served on a bed of soba noodles, dressed in a sesame and bulgogi sauce. finished with spring onions, kimchee and half a tea-stained egg

53 | **grilled tuna** new 15.95
seared tuna steak on a bed of quinoa, kale, red peppers, red onion and edamame beans. served with a miso cucumber and sesame seed salad



donburi

meet the dish

a traditional dish, donburi is a big bowl of steamed rice that is stir-fried with chicken, beef or prawn and mixed vegetables. served with a pickled side

make it your own

if you are feeling bold, stir your pickles or kimchee straight into your donburi. it tastes best if you mix it all together as you eat. you can swap your brown rice for white rice

perfect with

donburi goes well with another classic: gyoza. complete the tradition with a cup of sake

cha han donburi

stir-fried brown rice with egg, mushrooms, mangetout, sweetcorn and spring onions. served with a side of japanese pickles

78 | **yasai | tofu and vegetable v** 11.95
77 | **chicken and prawn** 13.65

teriyaki donburi

chicken or chilli beef brisket in teriyaki sauce with sticky white rice, shredded carrots, lams lettuce and onions garnished with sesame seeds and served with a side of kimchee

58 | **chicken** 12.65
57 | **beef** 14.95



salads

warm chilli salad

stir-fried red peppers, mangetout, tender stem broccoli on a bed of baby gem lettuce dressed in a sweet chilli sauce, garnished with spring onions and cashew nuts

52 | **chicken** 12.50
55 | **tofu, aubergine and asparagus v** 11.95



extras

make your meal even better

300 | **rice** 2.95
301 | **noodles** 2.95
109 | **miso soup and japanese pickles** 2.85
303 | **chillies** 1.00
304 | **japanese pickles** 1.00
307 | **a tea-stained egg** 1.00
302 | **kimchee** 1.50

🐚 | may contain shell or small bones 🌿 | contains nuts 🌱 | vegetarian

for allergy and intolerance information please see you server

fresh juices

squeezed, pulped and poured fresh for you

regular **3.95** large **4.95**

01 | raw

carrot, cucumber, tomato, orange and apple

02 | fruit

apple, orange and passion fruit

03 | orange

orange juice, pure and simple

04 | carrot

carrot with a hint of fresh ginger

09 | super green

apple, mint, celery and lime

07 | clean green

kiwi, avocado and apple

06 | tropical

mango, apple and orange

10 | blueberry spice

blueberry, apple and carrot with a taste of ginger

17 | positive

pineapple, lime, spinach, cucumber and apple

19 | repair

kale, apple, lime and pear

18 | power

spinach, apple and ginger



beers

expertly crafted beer. a large bottle is perfect for sharing

700 701 tiger draft japan	285ml	3.25
703 704 asahi japan	330ml	5.25
705 singha thailand	330ml	5.25
715 kirin japan		
716 lucky buddha china	330ml	5.25
714 paulaner non-alcoholic		
708 orchard thieves cider england		

580ml	6.25
500ml	6.45
500ml	6.95
500ml	6.45
568ml	6.45



wine

red

510 | frigousse rouge | 50% grenache, 50% sauvignon
750ml | bottle **22.95** 250ml | glass **7.95** 175ml | glass **5.95**

520 | premiere cuvee rouge | 40% grenache, 30% syrah, 30% cabernet
750ml | bottle **25.95** 250ml | glass **8.95** 175ml | glass **6.95**

530 | les pentes douce rouge | 40% grenache, 30% syrah, 30% sauvignon
750ml | bottle **29.95**

white

410 | frigousse blanc | 90% vermentino, 10% ugni blanc
750ml | bottle **22.95** 250ml | glass **7.95** 175ml | glass **5.95**

420 | premiere cuvee blanc | 60% vermentino, 40% sauvignon blanc
750ml | bottle **25.95** 250ml | glass **8.95** 175ml | glass **6.95**

430 | les pentes douce blanc | 75% vermentino, 25% sauvignon blanc
750ml | bottle **29.95**

rose

610 | frigousse rose | 50% grenache, 35%syrah, 15% cinsault
750ml | bottle **22.95** 250ml | glass **7.95** 175ml | glass **5.95**

sake

601 | shochikubai sake
180ml | for one **8.50**

602 | plum wine
125ml **5.95**

sparkling

631 | prosecco | sachetto
200ml | bottle **8.25**

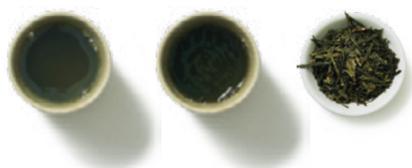
633 | prosecco | treviso
750ml | bottle **24.95**

soft drinks

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

green tea

90 | free



allergies and intolerances

if you have a food allergy, intolerance or sensitivity please let your server know before you order your food. they will be able to suggest the best dishes for you

please note

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of those ingredients

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



wagamama

please ask your server for the hot drinks menu

wagamama.ie

