



itsuraku

if the past couple of years have taught us anything, it's to make the most of moments of joy as pleasure-hunters, our pursuit is unadulteratedly food + friends related. tucking into a plate of kokopanko chicken over conversation. losing ourselves in steam as we take a hearty slurp of udon noodles. it's the food that hits our soul with a bang that makes up the pockets of pleasure we seek out itsuraku. the pursuit of pleasure



and to finish...

always room for dessert. this time with a fresh twist + the unique flavours of asia

161 white chocolate + ginger cheesecake (v) 6.95

a creamy cheesecake with a biscuit base and a zingy ginger twist. drizzled with a rich chilli toffee sauce and dusted with ginger icing sugar

164 mochi balls 6.95

chocolate, mango, green tea or a combination of all three flavours of our mochi ice cream. little balls of ice cream wrapped in a layer of sticky rice, served with chocolate sauce

- / chocolate
- / mango
- / green tea

160 new chocolate mousse cake 7.95

plant-based chocolate mousse



161



164

hot drinks

end your meal with satisfying sipping

tea

798 fresh ginger 3.95

799 fresh mint 3.95

800 choose your own flavour 3.5

english, earl grey, red fruit, rooibos, lemon
jasmin, chamomile

coffee

801 coffee 3.5

802 espresso 3.5

803 cappuccino 3.95

804 cafe latte 3.95

805 double espresso 4.5

806 espresso macchiato 3.75

741 hot chocolate milk 3.95

add whipped cream + 0.5

wagamama

sides + sharing

steamed, wrapped, folded, skewered. enjoy our small plates. full of flavour + perfect for sharing

gyoza

five dumplings packed with flavour. served with a dipping sauce

100 chicken 8.5

steamed and served with a chilli, soy + sesame dipping sauce

101 yasai | vegetable 8.5

steamed green gyoza. + with a spiced vinegar dipping sauce

99 duck 8.95

fried until crispy and served with a sweet cherry hoisin dipping sauce



101



115



111

steamed bao buns

two fluffy asian buns with your choice of filling

116 korean barbecue beef 8.95

slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw + sriracha mayo

117 mixed mushrooms 8.5

mixed mushrooms with crispy panko-coated aubergine + creamy vegan mayo. topped with coriander



116



108



104



107

to discover

115 new crispy chilli mushrooms 6.95

coated + fried crunchy oyster mushrooms. dusted with a red pepper powder and served with a chilli + coriander dipping sauce

new kokopanko

crispy + zesty panko-coated fried chicken or aubergine, tossed in a coconut, chilli + lime salt rub. garnished with coriander + served with a side of sriracha mayo for dipping

111 chicken 7.95

112 aubergine (v) 5.95



242



79

soulful bowls

a collection of bright bowls to nourish the soul

new koyo bowls

a bright bowl combining your choice of protein or vegetables with a sticky red chilli + miso sauce. served on a bed of mixed leaves, beetroot, carrot, cucumber, mooli, red radish + edamame beans. topped with crunchy sunflower seed brittle, coriander and a creamy white miso + mustard dressing on the side

240 chicken + caramelised onion 16.95

242 salmon 18.95

241 aubergine + caramelised onion 15.95

sushi bowl

sushi rice. wakame, radish, edamame, carrot, melon, toasted sesame seeds

243 salmon 17.95

with miso mayonnaise

245 tofu 17.5

with vegan mayonnaise

ramen

slurp the noodles. sip the broth. our hearty bowls are topped with protein + fresh vegetables

tantanmen

ramen noodles submerged in an extra rich chicken broth. topped with menma, kimchee + half a tea-stained egg. garnished with spring onion, coriander + chilli oil

26 beef brisket 18.95

27 chicken 18.95

20 grilled chicken 17.95

marinated chicken breast + ramen noodles served in a rich chicken broth with dashi + miso. topped with menma + a spring onion garnish + seasonal greens.

29 shirodashi pork belly 18.95

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

21 kare burosu 17.5

shichimi-coated silken tofu + udon noodles submerged in a curried vegetable broth. topped with wok-fried mixed mushrooms, seasonal greens, shredded carrots and a chilli + coriander garnish

kare lomen

udon noodles in a fragrant coconut sauce with a warm chilli kick. topped with beansprouts, cucumber, coriander + a fresh lime wedge

39 prawn 18.95

37 chicken 18.95

38 tofu 18.5

customise my broth

light vegetable (vg) or chicken

spicy vegetable (vg) or chicken with chilli

rich reduced chicken broth with dashi + miso spicy

donburi

a bowl full of soul. flavour-packed protein + vegetables on a bed of steaming rice

new gochujang rice bowl

your choice of chicken or silken tofu coated in a spicy gochujang sauce with bok choy, pickled cucumber, snow onion slaw + red onion. served on a bed of sticky white rice. finished with spring onion, sliced red chilli and a sprinkle of sesame seeds + red pepper powder

79 chicken 16.45

80 tofu 15.95

teriyaki

your choice of beef or chicken coated in teriyaki sauce on a bed of sticky white rice, shredded carrots, seasonal greens + spring onion. sprinkled with sesame seeds and served with a side of kimchee

69 beef 19.95

70 chicken 18.95

73 grilled duck 20.95

tender duck in a sweet + spicy teriyaki sauce on a bed of sticky white rice. served with shredded carrots, mangetout, sweet potato, cucumber and red + spring onion. topped with a fried egg. served with a side of kimchee

customise my rice

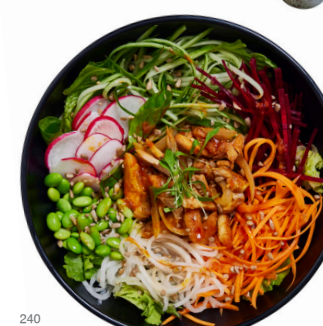
sticky white (vg) steamed / white (vg) steamed / brown (vg) steamed



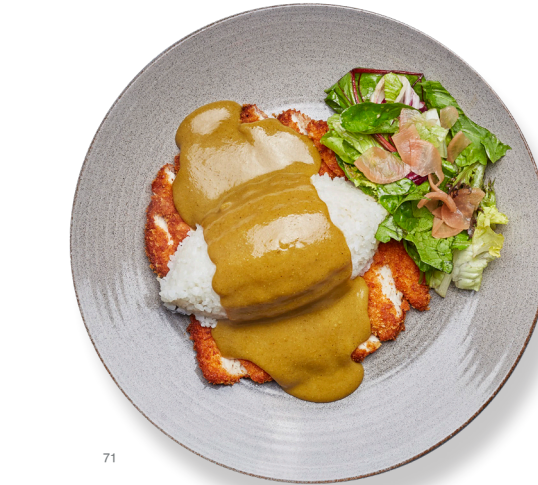
70



26



240



71



58

curry

whether mild + fragrant or packing a fiery punch, our curries are full of flavour

firecracker

a bold + fiery favourite. served with mangetout, red + green peppers, white + spring onion and hot red chillies. topped with a dome of white rice, sesame seeds, shichimi + a fresh zingy lime wedge

76 prawn 18.95

75 chicken 18.95

74 tofu 17.95

vegatsu

a plant-based twist on a classic. tofu + soya protein coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + a pickled red onion

1171 vegatsu 18.5

make it spicy for +0.5 extra

katsu

iconic japanese flavours. chicken or vegatsu coated in crispy panko breadcrumbs. topped with sticky white rice + an aromatic katsu curry sauce. served with a dressed side salad + japanese pickles

71 chicken 18.95

make it spicy for +0.5 extra

customise my rice

white (vg) steamed / brown (vg) steamed / sticky white (vg) steamed



75

extras

307 kimchee 2

spicy fermented cabbage + radish with garlic

302 chillies 1

306 tea-stained egg (v) 2

309 sambal 1

308 fried egg (v) 2

305 japanese pickles 1

teppanyaki

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

bulgogi

teppan noodles. sesame + bulgogi sauce. spring onion. kimchee. half a tea-stained egg. coriander

57 steak 20.95

58 chicken 19.95

59 pork 19.95

pad thai

rice noodles cooked in aml sauce with egg, beansprouts, leeks, chilli and red + spring onion. topped with fried onions, mint, coriander + a fresh lime wedge

46 chicken + prawn 18.95

1147 yasai | tofu 17.95

without egg

47 yasai | tofu (v) 17.95

yaki soba

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

40 chicken + prawn 17.95

41 yasai | mushroom (v) 17.5

1141 yasai | mushroom 17.5

without egg. choose between rice or udon noodles

customise my noodles

teppan (v) thin, contains wheat + egg

udon (vg) thick, contains wheat

rice noodle (vg) thin + flat



46

(v) vegetarian

(vg) vegan

may contain shell or small bones

spicy

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.

we have a dedicated kid-friendly menu for our little noodlers