



FOU FOW UDON

ふーふーうどん

Prinsengracht 411
1016HM Amsterdam

Lunch 12:00-15:00
Dinner 17:00-21:00
Closed on Monday

WARM UDON

- Fou Fow Udon** 18,20
Our classic udon in dashi-broth topped with a hot spring egg, fried tofu, spring onions, wakame, daikon and a prawn tempura.
- Yasai Udon** 18,50
Udon in shiitake and kombu broth. Topped with zucchini tempura, wakame and fried tofu. Cooled shiitake, spinach, bean sprouts and bok choy on the side.
- Niku Udon** 18,50
Udon in dashi-broth topped with marinated beef, a hot spring egg, spring onions, wakame, tempura crumbs and pickled ginger.
- Curry Katsu Udon**  18,20
Udon in curry broth with carrot, onions, deepfried chicken cutlet.
- Vegetarian Curry Katsu Udon**  18,20
Udon in curry broth with carrot, onions, deepfried vegan cutlet.
- Rayu Udon**  18,-
Udon in spicy dashi-broth topped with tempura crumbs, mizuna (Japanese arugula) and kara-age chicken.
- Kitsune Udon** (vegan version available) 15,20
Udon in dashi-broth topped with spring onions, fried tofu and wakame.
- Kake Udon** 13,50
Udon in dashi-broth topped with spring onions and fishcake slices
- Sichuan Style Udon - no broth**   17,-
Udon noodles with chili oil (Sichuan style). Topped with bok choy, minced beef, egg, peanuts, spring onions, coriander.
- Vegetarian Sichuan Style Udon - no broth**   17,-
Udon noodles with chili oil (Sichuan style). Topped with bok choy, vegan minced meat, egg, peanuts, spring onions, coriander.

COLD UDON AND SOBA

- Bukkake - no broth - choose Udon or Soba** 18,-
Cold noodles with a soy-dashi dressing, spring onions, egg, daikon, vegetable tempura, tempura crumbs.
Optional yuzu-ponzu sauce instead of soy-dashi dressing.
- Zaru - no broth - choose Udon or Soba** (vegan available) 13,50
Cold noodles with a dipping sauce, spring onions and wasabi.
Optional yuzu-ponzu sauce instead of soy-dashi dressing.

EXTRA TOPPINGS

- Onsen Tamago: Japanese style poached egg 2,-
Rayu spicy oil / Wakame / Spring onions 1,50
Umeboshi: Japanese salty sour pickled plum 2,-
Tenkasu: tempura crumbs 1,-
Daikon: grated white radish 1,50
Kitsune: seasoned fried tofu 3,-
Kaedama: extra noodles 3,-
Kakiage: tempura of grated vegetables (vegan) 3,-

TEMPURA

- Ebi Tempura** 7,20
2 pcs. prawn tempura.
- Asparagus Tempura** 6,50
2 pcs. asparagus tempura.

SIDE DISHES

- Edamame** 6,50
Soy beans.
- Goma ae** 7,50
Spinach in sesame dressing.
- Chicken Torikatsu** 7,90
Chicken cutlet on garnish with a slice of lemon.
- Cucumber + Wakame salad** 6,90
A pickled cucumber and wakame salad.
- Kara-age wasabi mayo** 7,90
Deepfried chicken with wasabi mayo.
- Chicken Gyoza** 7,80
5 deepfried chicken dumplings.
- Vegetarian Gyoza** (vegan) 7,80
5 deepfried vegan dumplings.

SOFT DRINKS

- Coca Cola, Cola Zero 3,-
Spa Red/Blue (mineral water) 3,-
Apple Juice 3,50
Gingerbeer 4,-
Rhubarb Soda 4,-
Oolong Iced Tea (no sugar) 4,-
Japanese Iced Green Tea (no sugar) 4,-
Japanese Iced Green Tea (sweet) 4,-
Passionfruit Kombucha 6,-

ALCOHOL

- Heineken or Heineken 0,0% 3,90
Asahi Super Dry Draft 250/500ml 5,20/ 9,20
Kiuchi Hitachino Lager 7,20
Kiuchi Hitachino White Ale 7,20
Kiuchi Hitachino IPA 7,20
Iki Beer (green tea and yuzu) 5,90
Umeshu (plumwine) (bottle 28,-) 5,50
Yuzu-sake 8,50
Red/White wine (bottle 27,50) 5,50
Cold sake - Rich Junmai sake from Nigata 80% polished, full bodied 7,50
Warm sake - Dry Junmai sake from Nigata 65% polished, crisp acidity 8,-

WARM DRINKS

- Green tea, Black coffee, Espresso 3,90

Please let us know if you have allergies