

WARM UDON

Niku Udon	20,50
Udon in dashi-broth topped with marinated beef, a hotspring egg, spring onions, wakame, tempura crumbs and pickled ginger	
Carbonara Udon	19,-
Udon noodles in a creamy carbonara sauce topped with cheese, bacon, hotspring egg, with a small mizuna salad on the side	
Rayu Udon 🌶️	19,-
Udon in spicy dashi-broth topped with tempura crumbs, mizuna (Japanese arugula) and kara-age chicken	
Curry Katsu Udon (vegetarian version available)	19,-
Udon in curry broth with carrot, onions, deepfried chicken cutlet	
Fou Fow Udon	19,-
Our classic udon in dashi-broth topped with a hotspring egg, fried tofu, spring onions, wakame and a prawn tempura	
Sichuan Style Udon-no broth 🌶️🌶️ (vegetarian available)	18,50
Udon noodles with chili oil (Sichuan style). Topped with bok choy, minced beef, egg, peanuts, spring onions, coriander	
Yasai Udon	19,80
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	
Kitsune Udon (vegan available)	16,50
Udon in dashi-broth topped with spring onions, fried tofu and wakame	
Plain Udon	13,80
Udon in dashi-broth topped with spring onions	

COLD UDON AND SOBA

Bukkake - no broth - choose Udon or Soba	19,-
Cold noodles with a soy-dashi dressing, spring onions, egg, vegetable tempura, tempura crumbs	
Optional yuzu-ponzu sauce instead of soy-dashi dressing	
Zaru - no broth - choose Udon or Soba (vegan available)	14,50
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 or Wakame or Spring onions	1,50
Sichuan spicy bean sauce	1,50
Tenkasu: tempura crumbs	1,-
Kitsune: seasoned fried tofu	3,-
Kaedama: extra noodles	3,-
Kakiage: tempura of grated vegetables (vegan)	3,-
Extra beef	6,50
Extra ebi (prawn tempura)	4,-
Extra kara-age (deepfry chicken)	4,50
Extra broth	3,-

TEMPURA

Ebi Tempura	7,80
2 pcs. prawn tempura.	
Seasonal vegetable Tempura	6,80
2 pcs. vegetable tempura.	

SIDE DISHES

Edamame	6,50
Soy beans	
Goma ae	7,80
Spinach in sesame dressing	
Chicken Torikatsu	7,90
Chicken cutlet on garnish with a slice of lemon	
Mizuna + Wakame salad	6,50
Mizuna (Japanese rucola) and seaweed 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,-
Spa Red/Blue 1L bottle (mineral water)	7,50
Apple Juice	3,50
Gingerbeer	4,50
Rhubarb Soda	4,50
Oolong Iced Tea (no sugar)	4,20
Japanese Iced Green Tea (no sugar)	4,20
Japanese Iced Green Tea (sweet)	4,50

ALCOHOL

Heineken	3,90
Heineken 0,0%	3,90
Kirin Ichiban 0,0%	5,00
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	7,50
80% polished, full bodied	
Warm sake - Dry Junmai sake from Nigata	8,-
65% polished, crisp acidity	

WARM DRINKS

Green tea, Black coffee, Espresso	3,90
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