

NODU

FOOD  
ASIAN

Autumn  
Winter  
2023





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Izakayas are Asian-inspired tapas made to order.  
Ideal for sharing!

CRUNCHY & TEMPURA

Delicious and crunchy  
Japanese tempura

**Chicken Thai Fingers** 🌶️ 5.50  
Breaded free range chicken strips  
with semi-spicy Thai sauce

**Spring roll** 🌱 🌶️ 5.50  
Two spring rolls, filled with vegetables, soya  
noodles, mushrooms and bamboo, with mild  
spicy Thai sauce

ADD A ROLL FOR 2.75!

★ **Ika Tempura** 🌶️ 6.75  
Tempura battered thin squid strips  
with Japanese mayonnaise and kimuchi  
no moto sauce

**Vegetable Tempura with Prawns** 7.95  
Organic vegetable tempura, delicious  
and crunchy battered zucchini, carrot,  
red pepper, eggplant and two prawns

YOU CAN ALSO ORDER IT WITH NO PRAWNS FOR 5.95!  
ADD A PRAWN FOR 1.00!

**Ebi Fry** 🌶️ 7.95  
Four crispy battered prawns with mild spicy  
Thai sauce

ADD A PRAWN FOR 1.95!

TRADITIONAL

The most classical

**Gohan** 🌱 2.30  
Bowl of white rice

**Wakame Salad** 🌱 3.95  
Wakame and agar-agar seaweed salad  
with sesame seeds

**Edamame** 🌱 3.95  
Steamed soya green beans

**Miso Soup** 3.95  
Traditional Japanese soup with dashi,  
miso paste, tofu, wakame seaweed  
and spring onion

GYOZAS

Original Japanese  
filled dumplings

**Chicken Curry Gyozas** 7.15  
Four free range chicken curry filled gyozas

**Shrimp and Young Garlic Gyozas** 7.15  
Four shrimp and young garlic filled gyozas

**Vegetable Gyozas** 🌱 7.15  
Four vegetable filled gyozas

**Pork Gyozas** 7.15  
Four pork meat filled gyozas

**Mixed Gyozas** 7.15  
Four mixed gyozas: Chicken Curry,  
Shrimp and Young Garlic, Vegetable  
and Pork

ADD A GYOZA FOR 1.80!

SPECIALITIES

The gastronomic

★ **Japanese Roll** 5.95  
Three wonton rolls filled with free range  
chicken, mushrooms, onion, carrot, bamboo,  
shiitake mushroom chips, nori seaweed,  
teriyaki sauce and Japanese mayonnaise

ADD A ROLL FOR 2.00!

**Takoyaki** 6.95  
Four traditional Japanese octopus-filled balls,  
topped with Japanese mayonnaise, tonkatsu  
sauce, chive and katsuobushi

ADD A TAKOYAKI FOR 1.80!

**Negima Yakitori** 6.95  
Three grilled free range chicken and Japanese  
spring onion skewers with teriyaki sauce

ADD A SKEWER FOR 2.30!

**Pork Buns** 9.95  
Two steamed Bao buns with roasted pork confit  
(chashu), cucumber, avocado, spring onion,  
hoisin sauce and Japanese mayonnaise

ORDER YOUR VEGAN OPTION WITH HEURA! 🌱  
ADD A BAO FOR 4.95!

**Salmon Tataki** 10.95  
Marinated salmon, lightly grilled, thinly  
sliced and served with teriyaki sauce,  
diced avocado and sesame


**Mixed Izakayas** 11.55  
Two Japanese Rolls, two Negima Yakitori  
and Vegetable tempura






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We are noodle experts, and that's why our rolls are made with noodles instead of rice. That's why they have that unique flavour and consistency that has made them one of our most popular dishes. Try them and be surprised!

- Green Veggie Roll** 

Eight Takaokaya green seaweed rolls with Heura plant-based protein, avocado, spring sprouts, cucumber, tofu, wakame seaweed and honey mustard mayonnaise

9.75
- Corral Chicken Roll** 

Eight noodle rolls with breaded free range chicken, wild asparagus, avocado, spring sprouts, Parmesan, crispy onion and kimuchi mayonnaise

9.95
- ★ Salmon Avocado Roll**

Eight noodle rolls with salmon, avocado, mango, soft cheese and teriyaki sauce

10.50
- Salmon Tartar Roll**

Eight hot tempura battered noodle rolls with avocado, soft cheese, sesame seeds, chive and salmon tartare with teriyaki sauce

10.95
- Mixed Rolls**

Choose and combine two different kinds of rolls (four pieces per kind of roll)

10.95


WITH **kikkoman**® SOYA SAUCE

Our **salmon** is **ASC certified** and comes from sustainable aquaculture and controlled production at environmentally friendly farms.




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- Oyako Don**


Steamed rice with breaded free range chicken thigh strips, onion, shiitake mushrooms, dashi, scrambled free range egg, tonkatsu sauce and chive

10.95
- YOU CAN ALSO ORDER THE CHICKEN WITH NO BATTER!
- Karee Gyudon** 

Steamed rice with curry, coconut milk, beef cooked at low temperature, onion, carrot, dashi and spring onion

11.95
- ★ Vegan Karee & Tofu**   

Steamed rice with curry, coconut milk, Heura plant-based protein, broccoli, wild asparagus, soybean sprouts, tofu, spinach, shiitake mushrooms and sesame seeds

11.95
- NEW** **Niku Don** 


Rice with beef cooked at low temperature, onion, dashi, mirin, grilled egg, nori seaweed, Japanese spring onion and shichimi togarashi

11.95

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- ★ Kaesar Asian Salad**

Green salad with avocado, cherry tomatoes, cornflake-crusted free range chicken breast, Caesar sauce with dashi, crispy corn chips, peanuts and grated Parmesan

11.45
- Salmon Quinoa Salad** 

Green salad with organic quinoa, avocado, salmon tataki, cherry tomatoes, cucumber, crispy onion and kimuchi mayonnaise

11.95

SPRINKLE WITH ORGANIC OLIVE OIL



 VEGETARIAN  VEGAN  LIGHT SPICY  SPICY ★ CHEF'S RECOMMENDATIONS





# STIR-FRIED NOODLES

Share our passion for stir-fried noodles and try one of our specialities with the type of pasta that you like the most.

## YAKISOBA or YAKI UDON

Thin (Yakisoba) or thick (Yaki Udon) noodles made with flour, water and salt

### Yasai Yakisoba or Yaki Udon

Stir-fried with shiitake mushrooms, aubergine, broccoli, wild asparagus, carrot, green and red peppers and pak choi, with teriyaki and yakisoba sauce

10.95

### Chicken Yakisoba or Yaki Udon

Stir-fried with free range chicken, shiitake mushrooms, carrot, zucchini, yakisoba sauce and chive

11.45

### Beef Yakisoba or Yaki Udon

Stir-fried with beef cooked at low temperature, red and green peppers, shiitake mushrooms, carrot, zucchini, yakisoba sauce and chive

12.25

### Seafood Yakisoba or Yaki Udon

Stir-fried with squid, small shrimp, shiitake mushrooms, carrot, zucchini, yakisoba sauce and katsuobushi

12.25

### Corral Vegan Yakisoba or Yaki Udon

Stir-fried with shiitake mushrooms, carrot, zucchini and panko-crusted Heura plant-based chicken breast, yakisoba sauce and chive

12.50

### ★ Corral Chicken Yakisoba or Yaki Udon

Stir-fried with shiitake mushrooms, carrot, zucchini and cornflake-crusted free range chicken breast, yakisoba sauce and chive

12.95

All the **chicken** we serve at UDON is **free-range**, corn-fed, **farm-raised**, and with a full **countryside flavour**.

## CURRY & THAI NOODLES

Stir-fried noodles with savory Asian spices

### ★ Vegan Miso Soba

Stir-fried buckwheat noodles with shimeji and shiitake mushrooms, Heura plant-based protein, pak choi and spicy miso sauce, coconut milk and crispy carrot

11.95

### Pad Thai

Stir-fried rice noodles with carrot, zucchini, tamarind, soya sprouts and peanuts

12.55

with three prawns  
or with free range chicken

### Beef Udon Panang Curry

Stir-fried udon noodles with beef cooked at low temperature, onion, carrot, coconut milk, panang curry and spring onion

12.95

We are specializing in Noodles

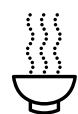
Noodles are the perfect health-conscious fast food to enjoy a balanced, healthy and nutritious diet.



**Yakisoba**  
Thin noodles made with wheat flour, water and salt



**Udon**  
Thick noodles made with wheat flour, water and salt



**Soba**  
Thin buckwheat noodles



**Tagliatelle**  
Rice noodles made with rice flour and water



CORRAL  
CHICKEN  
YAKISOBA



BEEF UDON  
PANANG CURRY



SEAFOOD  
PAD THAI



SEAFOOD  
YAKISOBA





HEURA  
TONKOTSU  
RAMEN

NABEYAKI  
UDON

KIMCHI  
CHICKEN  
UDON

CURRY  
RAMEN

## RAMEN

Thin white noodles made with flour, water and salt

**Miso Ramen** 12.25  
Ramen with chicken broth, prepared with soya and miso. With sliced marinated pork (chashu), wakame seaweed, marinated half-boiled free range egg and spring onion

**Tonkotsu Ramen** 12.75  
Ramen with vegetable broth, sliced marinated pork (chashu), shiitake mushrooms, pak choi, marinated half-boiled free range egg and spring onion

ORDER YOUR VEGETARIAN OPTION WITH HEURA! 🌱

★ **Vegan Ramen** 🌱🌱 12.85  
Ramen with vegetable broth and miso, Heura plant-based protein, bamboo, purple onion, pak choi, shimeji mushrooms, corn and spring onion

**Tampopo Ramen** 12.85  
Ramen with chicken broth, prepared with soya. With sliced marinated pork (chashu), sweet corn, bamboo, marinated half-boiled free range egg, naruto, nori seaweed and spring onion

**Curry Ramen** 🌶️ 12.95  
Ramen with chicken broth, prepared with soya, miso and yellow curry. With sliced marinated pork (chashu), bamboo, shiitake mushrooms, marinated half-boiled free range egg and spring onion

## UDON

Thick noodles made with flour, water and salt

**Nabeyaki Udon** 12.25  
Udon with sliced marinated free range chicken, dashi, prawn tempura, spinach, half-boiled free range egg, shiitake mushrooms, bamboo, chive and nori seaweed

**Corral Chicken Curry Udon** 🌶️ 12.95  
Udon with crispy free range chicken strips, onion, carrot, broccoli, spinach, shiitake mushrooms, half-boiled free range egg, lime and dashi with curry

★ **Kimchi Chicken Udon** 🌶️ 12.95  
Udon with chicken broth prepared with soya and kimuchi no moto. With breaded free range chicken fingers, pak choi, purple onion, broccoli, wild asparagus, spinach and spring onion

## SOBA

Thin noodles made with buckwheat flour

**Tempura Soba** 11.95  
Soba with delicious crunchy organic vegetable and prawn tempura with dashi and nori seaweed

**Kashiwa Soba** 12.65  
Soba with breaded free range chicken trips, dashi, mirin, soybean sprouts, shiitake mushrooms, leek and sesame seeds

At UDON we serve  
**organic and locally  
sourced vegetables**  
to preserve all the  
flavour of the fresh  
product.



**Ramen**  
Thin noodles  
made with  
wheat flour,  
water and  
salt



**Udon**  
Thick  
noodles  
made with  
wheat flour,  
water and  
salt



**Soba**  
Thin  
buckwheat  
noodles



MINERAL WATERS

Still mineral water (Aquabona)	2.30
Sparkling mineral water (San Pellegrino)	2.95

SOFT DRINKS

Coca-Cola / Zero	3.20
Orange / Lemon Fanta	3.20
Nestea / Aquarius	3.20



KOMBUCHAS

Ginger, mint and moringa	4.25
A great pairing for any dish on our menu, simple and delicious	
Blueberry and lavender	4.25
Combine with a salad or vegetable tempura, very refreshing and healthy	

BEERS

Estrella Damm	2.75
Estrella Damm	2.95
Free Damm (alcohol-free)	2.95
Damm Lemon	2.95
Daura (gluten-free)	3.25
Inedit	3.95
Estrella Damm	4.15

JAPANESE BEERS

<b>Asahi</b>	3.95
Japan's best-selling beer, with a dry taste and a short, refreshing finish. The perfect pairing for Asian food	

<b>Sapporo</b>	3.95
Intense flavour with a refreshing touch, providing a pleasant taste to the palate	

SAKE

An authentic Japanese liquor made from fermented rice	
<b>Kurabito</b>	
Clean-in-the-mouth sake, with a pleasant aroma of fresh fruits and white flowers	

Small tokkuri	4.95
Big tokkuri	7.05

<b>Kuramoto</b>	10.50
Somewhat cloudy sake produced with rice solids present. Notes of overripe Cantaloupe melon, a silky aftertaste and aromas of tropical pineapple skin	

RED WINE

<b>Dominio de Bornos Roble</b>	3.95
(D.O. Ribera del Duero)	19.75
Fresh aroma of red fruits and toasted wood notes. The pairing for noodles with meat and rice dishes	

<b>22 Pies Crianza</b>	3.95
(D.O. Rioja)	19.75
Red fruit and black cherry aroma. The pairing for noodles with red meat	

<b>Jean Leon 3055 ORGANIC WINE</b>	21.75
(Merlot-Petit Verdot)	
Ripe red fruit aroma with long scented finish. Great pairing for noodles with seafood	

WHITE WINE

<b>Celeste Verdejo</b>	3.95
(D.O. Rueda)	19.75
An intense floral aroma with varietal notes of fennel and green almond. The pairing for seafood, izakayas and noodles	

<b>Lolo</b>	3.95
(Albariño, D.O. Rías Baixas)	19.75
Floral and ripe fruit aroma. The pairing for noodles with fish	

<b>Jean Leon 3055 ORGANIC WINE</b>	21.75
(Chardonnay)	
Ripe fresh tropical fruit aroma. Great pairing for seafood and noodles	

ROSÉ WINE

<b>Jean Leon 3055 ORGANIC WINE</b>	21.75
(Pinot Noir)	
Aroma of flowers, citrus, red fruits. Great pairing for noodles and vegetables	



TEAS

Source of health and wellbeing

<b>Japanese Sencha</b>	2.35
Authentic Sencha green tea	
<b>Black Chai</b>	2.35
Spiced black tea with cinnamon, ginger, orange peel and vanilla	
<b>Matcha Latte</b>	2.35
Matcha tea- and milk-based drink rich in antioxidants	

<b>Rooibos &amp; Nuts</b>	2.35
Rooibos tea with almonds and pistachios, orange peel, coriander and pink pepper. Theine-free	
ENJOY YOUR TEA ON THE ROCKS TOO!	

COFFEE

Espresso	1.60
Macchiato	1.75
White coffee	1.85
Cappuccino	2.65

YOU CAN ALSO ORDER YOUR COFFEE DECAFFEINATED, WITH SKIMMED OR SOYA MILK

Request or check here our nutritional and allergen chart



TAX INCLUDED



UDON

ASIAN  
FOOD

udon.com



## Good for you, good for the planet.

At Udon we work with the best ingredients  
to make our dishes good for you and  
for the planet, which is why we cook with:



Chicken reared on 100%  
plant-based feed, and  
raised without antibiotics.



Pork and beef with  
Welfair™ Animal  
Welfare Certification.



Our eggs are from  
free-range chickens.



We prioritise organic  
and locally sourced  
products.



Salmon with MSC  
Sustainable Fishing  
Certification.

### Our quality has been rewarded

2021



MARCAS DE  
RESTAURACIÓN

Sustainability  
Award Winner

2020



Winner in  
Innovation

2019



Winner in  
People-Product-Planet

Learn more about our  
Sustainability Plan.

