

# NODU

FOOD  
ASIAN

Autumn  
Winter  
2024





# I Z A K A Y A S


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


## CRUNCHY & TEMPURA


Delicious and crunchy Japanese tempura

**Spring roll**   5.60  
Two spring rolls, filled with vegetables, soya noodles, mushrooms and bamboo, with mild spicy Thai sauce

ADD A ROLL FOR 2.80!

**Chicken Thai Fingers**  5.95  
Breaded free range chicken strips with semi-spicy Thai sauce



★ **Ika Tempura**  7.20  
Tempura battered thin squid strips with Japanese mayonnaise and kimuchi no moto sauce

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

ADD A PRAWN FOR 1.95!

**Vegetable Tempura with Prawns** 8.20  
Organic vegetable tempura, delicious and crunchy battered zucchini, carrot, red pepper, eggplant and two prawns

YOU CAN ALSO ORDER IT WITH NO PRAWNS FOR 6.20!  
ADD A PRAWN FOR 1.00!

 **Prawn Tempura with Broccoli**  10.95  
Tempura battered prawns with broccoli, sweet chili sauce and shichimi togarashi on a bed of fried rice noodles

## GYOZAS

Original Japanese filled dumplings

**Chicken Curry Gyozas** 7.50  
Four free range chicken curry filled gyozas

**Shrimp and Young Garlic Gyozas** 7.50  
Four shrimp and young garlic filled gyozas

**Vegetable Gyozas**  7.50  
Four vegetable filled gyozas

**Pork Gyozas** 7.50  
Four pork meat filled gyozas


**Mixed Gyozas** 7.50  
Four mixed gyozas: Chicken Curry, Shrimp and Young Garlic, Vegetable and Pork


ADD A GYOZA FOR 1.90!

## TRADITIONAL

The most classical

**Gohan**  2.35  
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

## SPECIALITIES

The gastronomic


★ **Japanese Roll** 6.15  
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** 7.50  
Four traditional Japanese octopus-filled balls, topped with Japanese mayonnaise, tonkatsu sauce, chive and katsuobushi

ADD A TAKOYAKI FOR 1.90!

**Pork Buns** 10.25  
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 5.10!

**Mixed Izakayas** 10.95  
Two Japanese Rolls, two Ebi Fry and Vegetable tempura

**Salmon Tataki** 11.20  
Marinated salmon, lightly grilled, thinly sliced and served with teriyaki sauce, diced avocado and sesame



PRAWN TEMPURA WITH BROCCOLI

JAPANESE ROLL

EDAMAME

PORK BUNS

SALMON TATAKI

EBI FRY

MIXED GYOZAS

TAKOYAKI

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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!

- Veggie Roll** 🌱 9.75  
Eight noodle rolls with Heura plant-based protein, avocado, spring sprouts, cucumber, tofu, wakame seaweed and honey mustard mayonnaise
- Corral Chicken Roll** 🔥 9.95  
Eight noodle rolls with breaded free range chicken, wild asparagus, avocado, spring sprouts, Parmesan, crispy onion and kimuchi mayonnaise
- ★ **Salmon Avocado Roll** 10.50  
Eight noodle rolls with salmon, avocado, mango, soft cheese and teriyaki sauce
- Salmon Tartar Roll** 10.95  
Eight hot tempura battered noodle rolls with avocado, soft cheese, sesame seeds, chive and salmon tartare with teriyaki sauce
- NEW **Ebi Rock & Roll** 🔥 10.95  
Eight noodle rolls with tempura battered prawn, avocado, mango, soft cheese, Thai mayonnaise and red shrimp roe
- Mixed Rolls** 10.95  
Choose and combine two different kinds of rolls (four pieces per kind of roll)

WITH **kikkoman** SOYA SAUCE

We buy salmon from **Sustainable Aquaculture** certified suppliers and it has been frozen for at least 24h.

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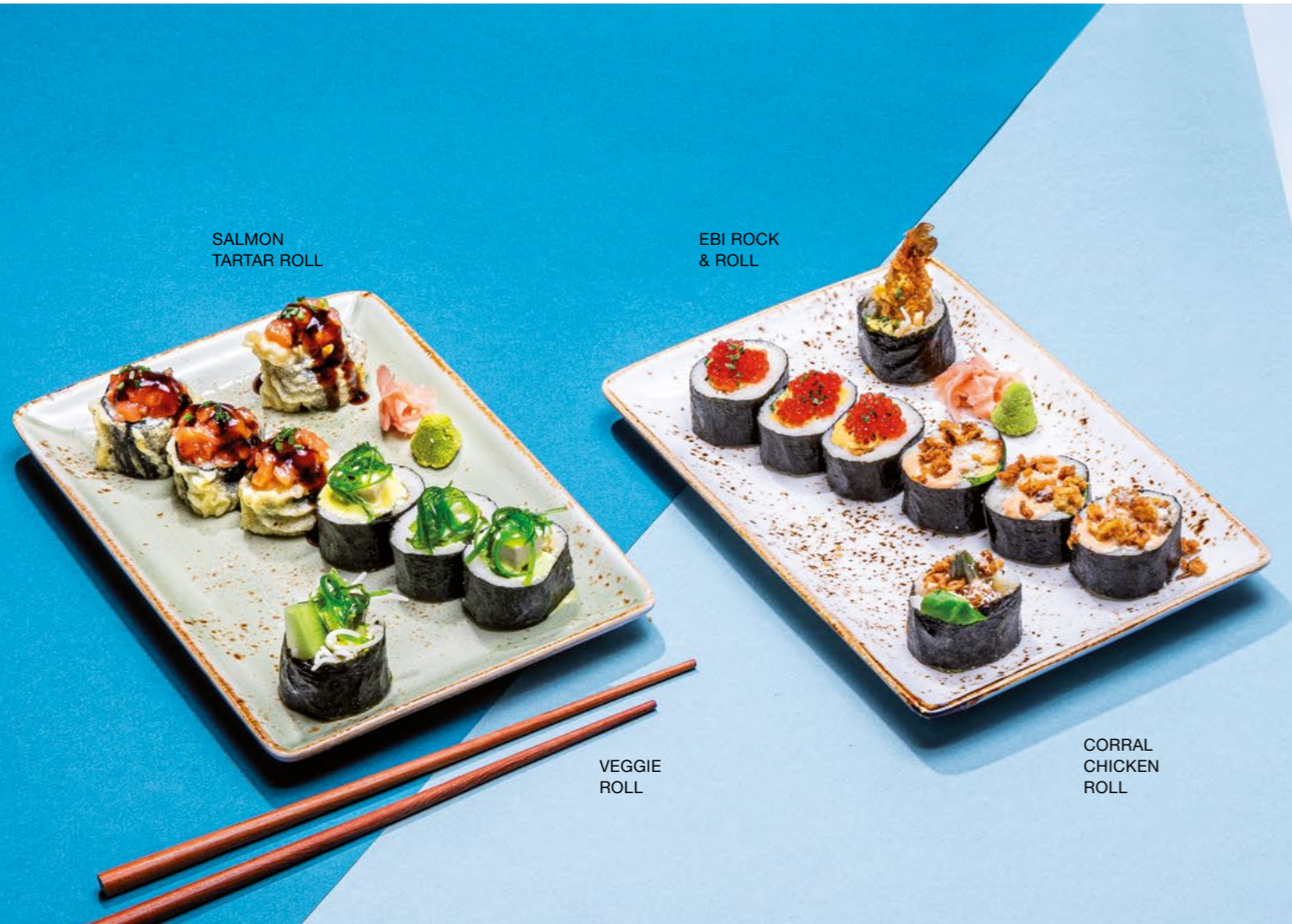
- Oyako Don** 11.95  
Steamed rice with breaded free range chicken thigh strips, onion, shiitake mushrooms, dashi, scrambled free range egg, tonkatsu sauce and chive  
YOU CAN ALSO ORDER THE CHICKEN WITH NO BATTER!
- Karee Gyudon** 🔥 12.45  
Steamed rice with curry, coconut milk, beef cooked at low temperature, onion, carrot, dashi and spring onion
- ★ **Vegan Karee & Tofu** 🌱 🔥 12.45  
Steamed rice with curry, coconut milk, Heura plant-based protein, broccoli, wild asparagus, soybean sprouts, tofu, spinach, shiitake mushrooms and sesame seeds
- Niku Don** 🔥 12.45  
Rice with beef cooked at low temperature, onion, dashi, mirin, grilled egg, nori seaweed, Japanese spring onion and shichimi togarashi
- NEW **Thai Chicken Panang Curry** 🔥 12.50  
Rice with chicken, panang curry, green pepper, red pepper, onion, wild asparagus, carrot, zucchini, coriander, peanuts and coconut milk

🌱 VEGETARIAN 🌱 VEGAN 🔥 LIGHT SPICY 🔥 SPICY ★ CHEF'S RECOMMENDATIONS

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- ★ **Kaesar Asian Salad** 11.80  
Green salad with avocado, cherry tomatoes, cornflake-crusted free range chicken breast, Caesar sauce with dashi, crispy corn chips, peanuts and grated Parmesan
- Salmon Quinoa Salad** 🔥 12.30  
Green salad with organic quinoa, avocado, salmon tataki, cherry tomatoes, cucumber, crispy onion and kimuchi mayonnaise

SPRINKLE WITH ORGANIC OLIVE OIL



SALMON TARTAR ROLL

EBI ROCK & ROLL

VEGGIE ROLL

CORRAL CHICKEN ROLL



THAI CHICKEN PANANG CURRY

NIKU DON


VEGAN KAREE & TOFU

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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**  11.25  
Stir-fried with shiitake mushrooms, aubergine, broccoli, wild asparagus, carrot, green and red peppers and pak choy, with teriyaki and yakisoba sauce

**Chicken Yakisoba or Yaki Udon** 12.65  
Stir-fried with free range chicken, shiitake mushrooms, carrot, zucchini, yakisoba sauce and chive



**Beef Yakisoba or Yaki Udon** 12.75  
Stir-fried with beef cooked at low temperature, red and green peppers, shiitake mushrooms, carrot, zucchini, yakisoba sauce and chive

**Seafood Yakisoba or Yaki Udon** 12.75  
Stir-fried with squid, small shrimp, shiitake mushrooms, carrot, zucchini, yakisoba sauce and katsuobushi

**Corral Vegan Yakisoba or Yaki Udon**  12.95  
Stir-fried with shiitake mushrooms, carrot, zucchini and panko-cruste Heura plant-based chicken breast, yakisoba sauce and chive


★ **Corral Chicken Yakisoba or Yaki Udon** 13.50  
Stir-fried with shiitake mushrooms, carrot, zucchini and cornflake-cruste free range chicken breast, yakisoba sauce and chive

**CURRY & THAI NOODLES**  
Stir-fried noodles with savory Asian spices

★ **Vegan Miso Soba**   12.65  
Stir-fried buckwheat noodles with shimeji and shiitake mushrooms, Heura plant-based protein, pak choy and spicy miso sauce, coconut milk and crispy carrot

**Chicken Pad Thai** 12.95  
Stir-fried rice noodles with free range chicken, carrot, zucchini, tamarind, soya sprouts and peanuts

**Seafood Pad Thai** 13.10  
Stir-fried rice noodles with three prawns, carrot, zucchini, tamarind, soya sprouts and peanuts

**Beef Udon Panang Curry**  13.30  
Stir-fried udon noodles with beef cooked at low temperature, onion, carrot, coconut milk, panang curry and spring onion

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

At UDON we use yellow chicken, grain-fed, from farms with animal welfare policies.



SEAFOOD  
YAKISOBA

BEEF UDON  
PANANG CURRY

SEAFOOD  
PAD THAI

CORRAL  
CHICKEN  
YAKISOBA

NABEYAKI  
UDON



TANTANMEN  
RAMEN



CORRAL CHICKEN  
CURRY UDON



TAMPOPO  
RAMEN



**RAMEN**

Thin white noodles made with flour, water and salt

**Miso Ramen** 12.95  
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** 13.10  
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!

**Curry Ramen** 13.10  
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

★ **Tantanmen Ramen** 13.20  
Ramen with vegetable broth and miso, Heura plant-based protein, bamboo, purple onion, pak choi, shimeji mushrooms, corn and spring onion

**Tampopo Ramen** 13.25  
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

**Chicken Ramen** 13.30  
Ramen with chicken broth prepared with soy and miso, with breaded free range chicken, egg, shimeji mushrooms, pak choi, spinach, red onion, shiitake mushrooms and lime

**UDON**

Thick noodles made with flour, water and salt

**Nabe-yaki Udon** 12.95  
Udon with sliced marinated free range chicken, dashi, prawn tempura, spinach, half-boiled free range egg, shiitake mushrooms, bamboo, chive and nori seaweed

**Tori Nanban Udon** 12.95  
Udon with breaded free range chicken strips, dashi, mirin, soybean sprouts, shiitake mushrooms, leek and sesame seeds

★ **Kimchi Chicken Udon** 13.30  
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

**Corral Chicken Curry Udon** 13.50  
Udon with crispy free range chicken strips, onion, carrot, broccoli, spinach, shiitake mushrooms, half-boiled free range egg, lime and dashi with curry

At UDON we prioritise **organic and locally sourced vegetables** to preserve the full flavour of fresh produce.



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



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

## MINERAL WATERS

Still mineral water (Aquabona)	2.65
Sparkling mineral water (San Pellegrino)	3.20

## SOFT DRINKS

Coca-Cola / Zero	3.20
Orange / Lemon Fanta	3.20
Fuze Tea / Aquarius	3.20
House lemonade	3.95

NEW

## BEERS

Estrella Damm	3.05
Estrella Damm	3.05
Free Damm (alcohol-free)	3.05
Damm Lemon	3.05
Daura (gluten-free)	3.95
Inedit	3.95
Estrella Damm	4.65

## 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	



## KOMBUCHAS

<b>Ginger, mint and moringa</b>	4.25
A great pairing for any dish on our menu, simple and delicious	

<b>Blueberry and lavender</b>	4.25
Combine with a salad or vegetable tempura, very refreshing and healthy	

## 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>Celeste Roble</b>	3.95
(D.O. Ribera del Duero)	19.75
Aroma of black fruits and smoky nuances. The pairing for noodles with meat and rice dishes	

<b>Malpastor Crianza</b>	3.95
(D.O. Rioja)	19.75
Silky, light and fruity 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>	2.95
Authentic Sencha green tea	

<b>Black Chai</b>	2.95
Spiced black tea with cinnamon, ginger, orange peel and vanilla	

<b>Rooibos &amp; Nuts</b>	2.95
Rooibos tea with almonds and pistachios, orange peel, coriander and pink pepper. Theine-free	

ENJOY YOUR TEA ON THE ROCKS TOO!

## COFFEE

Espresso	1.75
Macchiato	1.85
White coffee	1.95
Cappuccino	2.75

## COCKTAILS

<b>Sintokio</b> (Alcohol-free)	4.95
Passion fruit and lemon	

<b>Osaka Mojito</b>	5.95
Sake, lime, mint and soda	

<b>Tokyo Passion Fruit</b>	5.95
Sake, passion fruit and lemon	

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:



Certified yellow chicken, grain-fed.



Pork and beef from farms with animal welfare policies.



Free range chicken eggs.



We prioritise organic and locally sourced products.



We buy from suppliers that meet the Sustainable Aquaculture 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.

