



Sunday Udon Lunch

Udon is one of the most popular noodle dishes in Japan. Its general characteristics are thick, soft noodles. It is loved by a wide range of generations, from young children to the elderly.

The reason for the popularity of udon is its wide variety. There are many ways to enjoy udon, such as udon in a simple, clear soup with a fragrant dashi stock, chilled, fried, mixed with sauce like pasta, or served in a hot pot with lots of ingredients.

We offer five different types of unique udon dishes.

All our soups/ sauces are made with traditional dashi stock from katsuobushi (fish) and konbu (seaweed).

We are sure that all noodle-loving Wellingtonians will love it!

Which one would you choose?

Please invite your friends and make a plan!

Event date: ~~29 June~~ **Booked Out!** [Book Here](#)

~~6 July~~ **Booked Out!** [Book Here](#)

(For special events, reservations are limited to 4 people per group.)

Menu: please choose on the day

Dietary Request: No gluten-free dishes

No vegetarian option

(The contents of each dish cannot be changed.)

Please find all the dishes photos on our Facebook and Instagram!



Curry udon & Chicken katsu \$32

The mild curry soup and soft udon noodles go perfectly together.

Enjoy dipping side chicken katsu in the soup

カレーうどん & チキンカツ

Udon noodles in the chicken & potato thick curry soup, topped with sautéed spinach, fried onions, accompanied with crispy chicken katsu

Creamy Mentai udon & fish Tempura \$34

A rich creamy mentai sauce that is very popular in Japan.

comes with crispy and juicy blue cod tempura.

めんたいクリームうどん & 白身魚の天ぷら

Udon noodles in the cream sauce with scallop & "Mentaiko " spicy roe, topped with nori seaweed, shiso leaves, micro leaves, accompanied with crispy blue cod Tempura

Tsukimi udon & jumbo prawn Tempura \$34

A classic combination in Japan. Comes with two filling jumbo prawns

月見うどん & 大海老の天ぷら

Udon noodles in the Traditional dashi soup, topped with soft cooked egg, wakame, spring onion, accompanied with 2 peaces jumbo prawn Tempura

Seafood deluxe yaki-udon \$36

The udon noodles, which are rich in the umami flavours of various seafood, are exceptional.

特製海鮮焼きうどん

Stir-fry udon noodles, mixed seafood and vegetables (prawn, scallop, crab, fish, squid, cabbage, bean sprout, garlic, chives, mushroom etc)
Miso flavoured umami soup

Wagyu sukiyaki udon hotpot \$47

A luxurious udon dish topped with A5 wagyu beef sukiyaki.

Served in a hot pot, it warms you up.

和牛すき焼きうどん

A5 wagyu beef sukiyaki hotpot with udon noodles, topped with soft cooked egg, vegetables and side condiments