



Udon & Soba Sunday Lunch

Udon and soba are, among Japan's representative noodle dishes.

Udon is characterised by its thick, soft noodles and is beloved by a wide range of generations, from children to the elderly.

The reason for udon's popularity lies in its diversity. Enjoyable ways include simple udon in a clear, fragrant broth, chilled udon, fried udon, udon tossed in sauce like pasta, and hot pot dishes packed with ingredients.

Soba is a noodle dish made from buckwheat flour. Valued for its high nutritional content, it has long been cherished in Japan as a health food. The nutty aroma of buckwheat noodles truly shines when enjoyed with dashi broth.

This time, we offer a wide range of udon and soba dishes, from classic favourites to original creations.

All our soups and sauces are prepared using a traditional dashi stock made from 'katsuobushi' and 'konbu' seaweed.

Please plan ahead and invite your friends to join you for Sunday lunch to enjoy these iconic Japanese noodle dishes, udon and soba!

Event date

14 December, 21 December, 11 January

How to Book

- Book online via website
- Booking open **24th November**
- The system allows a maximum of four people to be booked at one time
- If you wish to make a reservation for five or more people, please split it into two bookings
- Credit card details are required as a guarantee at the time of booking (\$ 20 per booking)


Menu

Please select on the day from the menu

Dietary Request

No gluten-free dishes, No vegetarian option

(The contents of each dish cannot be changed.)



refreshing soba noodle dish that is perfect for summer

HIYASHI SOBA & CHICKEN TEMPURA \$32

冷やし蕎麦 & かしわ天ぷら

Chilled soba noodles with side dipping "tsuyu" broth and "yakumi" condiments, accompanied with crispy chicken Tempura, green salad, lime

A classic combination. Please choose Udon or Soba

TSUKIMI UDON/ SOBA & JUMBO PRAWN TEMPURA \$34

月見うどん/そば & 海老の天ぷら

Udon noodles in the Traditional dashi soup, topped with soft cooked egg, wakame, age, spring onions, accompanied with side crispy jumbo prawn Tempura

Melt-in-your-mouth Wagyu beef makes the soup even richer. Please choose Udon or Soba

NIKU UDON/ SOBA & KAKIAGE TEMPURA \$45

肉うどん/そば & かき揚げ

Udon noodles in the Traditional dashi soup, topped with sweet wagyu beef slices, age, gobo, spring onions, accompanied with side "kakiage" mixed vegetable Tempura

A udon noodle dish, which is rich in the umami flavours of various seafood, is exceptional.

SEAFOOD "Bouillabaisse" UDON \$45

シーフードたっぷりブイヤベースうどん

Udon noodles cooked in the mixed seafoods "Bouillabaisse" soup, Topped with market fish, prawn, scallop, lemon, tomato, Italian parsley, nori

The mild curry soup and soft Udon noodles go perfectly together

Enjoy dipping side chicken katsu in the soup

CURRY UDON & CHICKEN KATSU \$34

カレーうどん & チキンカツ

Udon noodles in the chicken and potato thick curry soup, topped with sauteed spinach, fried onions, accompanied with side crispy chicken katsu

A rich creamy mentai sauce that is very popular in Japan

MENTAI CREAM UDON & FISH TEMPURA \$35

明太子クリームうどん & 白身魚の天ぷら

Udon noodles in the cream sauce with scallop and Mentaiko spicy roe, topped with nori seaweed, green leaves, accompanied with side crispy fish tempura