

NODU

FOOD
ASIAN



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

TEMPURA AND CRISPY BITES

Delicious, crispy Japanese batter

Thai Chicken Fingers 🌶️ 9

Breaded chicken fingers, served with semi-spicy Thai sauce

★ **Calamari Tempura** 🌶️ 14

Thin strips of squid tempura, served with Japanese mayonnaise and kimuchi no moto

Prawns and Vegetable Tempura 16

Delicious, crispy batter-fried vegetables (zucchini, carrots, red peppers and eggplant), topped with two prawns

CAN ALSO BE ORDERED WITHOUT PRAWNS FOR \$14!
ADD A PRAWN FOR \$1!

Ebi Fry 🌶️ 14

Four crispy, batter-fried prawns, served with semi-spicy Thai sauce

ADD A PRAWN FOR \$3.5!

GYOZAS

Original stuffed Japanese dumplings

Chicken Gyoza 8

Four gyoza stuffed with chicken

Shrimp Gyoza 8

Four gyoza stuffed with shrimp

Vegetable Gyoza 🌱 8

Four gyoza stuffed with vegetables

Pork Gyoza 8

Four gyoza stuffed with pork

Mixed Gyoza 8

Four assorted gyoza: Chicken, Shrimp, Vegetable and Pork

ADD A GYOZA FOR \$2!

TRADITIONAL

The Classics

Gohan 🌱 5

Bowl of white rice

Wakame Salad 🌱 8

Wakame and agar-agar seaweed salad with sesame seeds

Edamame 🌱 7

Steamed edamame

Miso Soup 7

Traditional Japanese soup made with dashi, miso paste, tofu, wakame seaweed and Japanese green onion

★ **Salmon Tartar** 14

Marinated salmon à la UDON: served on a bed of rice with soy, lemon, ginger, sesame oil and mirin

SPECIALTIES

Gastronomic

★ **Pork Buns** 17

Two steamed pan bao stuffed with marinated pork belly (chashu), cucumber, avocado, hoisin sauce and Japanese mayonnaise

ADD A PAN BAO FOR \$8.5!

Negima Yakitori 14

Four grilled chicken and Japanese green onion skewers with teriyaki sauce

ADD A SKEWER FOR \$3.5!

Takoyaki 14

Six traditional Japanese “dough balls” filled with octopus, covered in Japanese mayonnaise, tonkatsu sauce and katsuobushi

ADD A TAKOYAKI FOR \$2.5!

Salmon Tataki 18

Quick-seared marinated salmon, filleted and served with teriyaki sauce, diced avocado and sesame

PRAWNS AND
VEGETABLE TEMPURA



EDAMAME



SALMON
TATAKI



NEGIMA
YAKITORI



EBI FRY



MIXED
GYOZA



TAKOYAKI

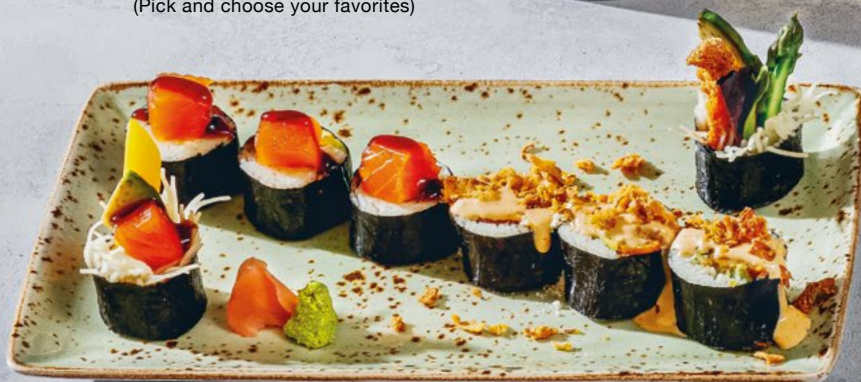


N O O D L E R O L L S

We are the noodle experts, which is why our rolls are made with noodles instead of rice. Try them and be surprised!

Veggie Roll 🌱	17
Eight green seaweed noodle rolls with plant based protein, avocado, baby sprouts, cucumber, tofu, wakame seaweed and mustard and honey mayonnaise	
★ Salmon Avocado Roll	18
Eight noodle rolls with salmon, avocado, mango, cream cheese and teriyaki sauce	
Salmon Tartare Roll	18
Eight hot tempura noodle rolls with avocado, cream cheese, sesame seeds and salmon tartare with teriyaki sauce	
Corral Chicken Roll 🍗	16
Eight noodle rolls with batter-fried chicken, asparagus, avocado, baby sprouts, parmesan, crispy onions and kimuchi sauce with Japanese mayonnaise	
Mixed Rolls	18
Eight noodles rolls: choose a combination of two different types of rolls (four units per type of roll)	

MIXED ROLLS
(Pick and choose your favorites)



SALMON
AVOCADO
ROLLS

CORRAL
CHICKEN
ROLL

- R I C E** ★ **Oyako Don** 17
Rice with breaded chicken thigh strips, onions, shiitake mushrooms, dashi, scrambled egg, tonkatsu sauce and scallions
CHICKEN CAN ALSO BE ORDERED UNBREADED FOR \$17!
- Karee Gyudon** 18
Curried rice with coconut milk, beef, onions, carrots, dashi and Japanese green onion
- Vegan Curry & Tofu** 19
Curried rice with coconut milk, broccoli, whole green asparagus, soybean sprouts, tofu, spinach, shiitake mushrooms and plant based protein

- S A L A D S** **Caesar Asian Salad** 18
Green salad with avocado, cherry tomatoes, tortilla-crusted chicken breast, Caesar dressing with dashi, crispy tortilla chips, peanuts and grated parmesan
- Salmon Quinoa Salad** 18
Green salad with quinoa, avocado, salmon tataki, cherry tomatoes, cucumber, crispy onions and kimuchi sauce with Japanese mayonnaise

🌱 VEGETARIAN 🌿 VEGAN 🌶 MILD SPICY 🌶 SPICY ★ CHEF'S RECOMMENDATIONS

KAREE
GYUDON

CAESAR
ASIAN
SALAD



S A U T E E D N O O D L E S

Share our passion for sautéed noodles and try one of our specialties made with the noodles of your choice.

YAKISOBA or YAKI UDON

Thin (yakisoba) or thick (yaki udon) noodles made with flour, water and salt

Yasai Yakisoba or Yaki Udon 16

Sautéed with shiitake mushrooms, eggplant, broccoli, zucchini, whole green asparagus, carrots, red and green peppers, with yakisoba and teriyaki sauce

Chicken Yakisoba or Yaki Udon 18

Sautéed with chicken, shiitake mushrooms, carrots, zucchini, yakisoba sauce and scallions

Vegan Yakisoba or Yaki Udon 19

Sautéed with plant based protein, shiitake mushrooms, carrots, zucchini, yakisoba sauce and scallions

Beef Yakisoba or Yaki Udon 20

Sautéed with beef, red and green peppers, shiitake mushrooms, carrots, zucchini, yakisoba sauce and scallions

Prawns Yakisoba or Yaki Udon 22

Sautéed with squid, prawns (4), shiitake mushrooms, carrots, zucchini, yakisoba sauce and katsuobushi

★ Corral Chicken Yakisoba or Yaki Udon 22

Sautéed with shiitake mushrooms, carrots, zucchini, crispy tortilla-crust chicken breast and yakisoba sauce

THAI NOODLES

Sautéed noodles with flavorful Asian spices

Prawns Pad Thai 20

Sautéed rice noodles with prawns, carrots, zucchini, tamarind, soybean sprouts and peanuts

Chicken Pad Thai 20

Sautéed rice noodles with chicken, carrots, zucchini, tamarind, soybean sprouts and peanuts

Noodles are our specialty

Noodles are the perfect healthy fast food to enjoy as part of a balanced, wholesome and nutritious diet.



Yakisoba
Thin noodles made with wheat flour, water and salt



Udon
Thick noodles made with wheat flour, water and salt



Tagliatelle
Rice noodles made with rice flour and water

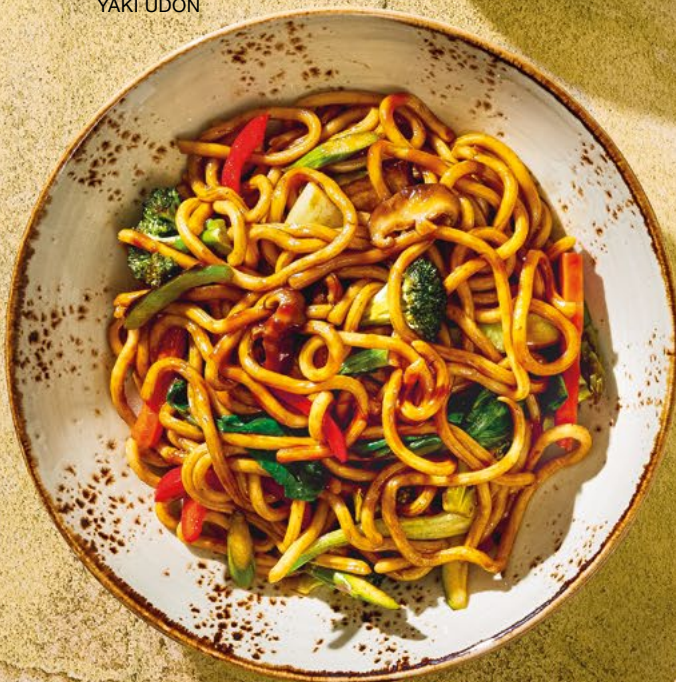
CORRAL
CHICKEN
YAKISOBA



PAD THAI



YASAI
YAKI UDON



BEEF
YAKISOBA







CURRY
RAMEN



VEGAN
RAMEN



KASHIWA
CHICKEN
SOBA



KIMCHI
CHICKEN
UDON

RAMEN

Thin noodles made with wheat flour, water and salt

Miso Ramen

18

Ramen with chicken broth made with soy and miso. With slices of marinated pork belly (chashu), wakame seaweed, marinated soft-boiled egg and Japanese green onion

Tampopo Ramen

18

Ramen with chicken broth made with soy, slices of marinated pork belly (chashu), sweet corn, bamboo, marinated soft-boiled egg, naruto, nori seaweed and Japanese green onion

Curry Ramen

19

Ramen with chicken broth made with soy, miso and yellow curry. With slices of marinated pork belly (chashu), bamboo, shiitake mushrooms, marinated soft-boiled egg and Japanese green onion

★ Vegan Ramen

20

Ramen with vegetable broth and miso, plant based protein, bamboo, red onion, cabbage, shimeji mushrooms and corn

UDON

Thick noodles made with flour, water and salt

Nabeyaki Udon

18

Udon with marinated chicken slices, prawn tempura, spinach, soft-boiled egg, shiitake mushrooms and bamboo

Kimchi Chicken Udon

20

Udon with chicken broth made with soy, kimuchi no moto, cabbage, red onions, broccoli, whole green asparagus, spinach and breaded chicken fingers

Corral Chicken Curry Udon

20

Udon with crispy chicken strips, onions, carrots, broccoli, spinach, shiitake mushrooms, marinated soft-boiled egg, lime and curried dashi

SOBA

Thin noodles made with buckwheat

Tempura Soba

17

Soba with delicious and crispy vegetable and prawn tempura and nori seaweed

Kashiwa Chicken Soba

18

Soba with breaded chicken strips, soybean sprouts, shiitake mushrooms, leeks and sesame seeds



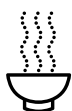
Ramen

Thin noodles made with wheat flour, water and salt



Udon

Thick noodles made with wheat flour, water and salt



Soba

Thin buckwheat noodles

Extra protein

Marinated soft-boiled egg 2

Vegetable tempura 2.5

Ramen noodle, Udon noodle or Soba noodle 3

Chashu, Chicken, Prawn tempura or Plant-based protein 3.5

Extra toppings

Soybean Sprouts 1

Wakame, naruto, broccoli, cabbage, spinach, Japanese green onion, red onion, bamboo, asparagus or sweet corn 1.5

Mushrooms shiitake or shimeji 2

D R I N K S

MINERAL WATERS

Mineral Water (Aqua Panna)	8
Sparkling Water (San Pellegrino)	8

SOFT DRINKS

Coke / Diet Coke / Coke Zero	4.5
Orange Fanta	4.5
Sprite	4.5
Fuze Tea	4.5
Ginger Ale	4.5
Minute Maid Lemonade	4.5

SAKE

Authentic Japanese alcoholic beverage made from fermented rice

Ozeki Junmai Sake

Sake Ozeki, of the Nama-Chozo variety. With a fruity and fresh note, perfect to drink cold and an excellent choice to accompany the noodle rolls:

Small Tokkuri 120 ml		8
Large Tokkuri 200 ml		12

Ozeki Karatanba Honjozo 300 ml 18.5

Refreshing and light taste with a marked dry finish. Earthy aromas with elements of caramel, cocoa and maple syrup








Hakushika Snow Beauty Nigori 300 ml 17.5

Velvety in texture, with a pleasant fragrance of freshly steamed rice, this nigori sake (lightly filtered sake) is a traditional favorite. Creamy with a smooth sweetness, this sake is deliciously unique


Ozeki Hana Awaka Sparkling 250 ml 16.5

Ozeki Hana Awaka Sparkling Sake combines sweetness and acidity that refresh as bubbles burst in your mouth. A low-alcohol alternative to regular sake that will surprise your taste buds with hints of tangy sweetness

BEERS

Sapporo Draft Beer		7
Sapporo Light		8
Kirin		8
Stella		8
Estrella Damm		8
Wynwood Blonde		8
Michelob Ultra		8

SPARKLING WINE

Bisòl "Jeio" Prosecco, DOC Veneto, Italy		36
		9
Miguel Torres "Estelado Rosé", DO Central Valley, Chile		48
		12

WHITE WINE

Torres "Celeste" Verdejo, DO Rueda, Spain		45
		11
Torres "Pazo das Bruxas" Albariño, DO Rias Baixas, Spain		45
		11
Patient Cottat "Le Grand Caillou" Sauvignon Blanc, Loire, France		45
		11
"RouteStock" Chardonnay, Carneros, USA		45
		11

ROSÉ

Familia Torres "Las Mulas" Rosé, DO Central Valley, Chile		36
		9
Peyrassol "La Croix" Rosé, IGP Méditerranée, France		45
		11

RED WINE

Familia Torres "Ibericos" Crianza, DO Rioja, Spain		45
		11
Familia Torres "Celeste" Crianza, DO Ribera del Duero, Spain		55
		14
Patient Cottat "Le Grand Caillou" Pinot Noir, Loire, France		45
		11
"RouteStock" Cabernet Sauvignon, Napa Valley, USA		55
		14



DESSERTS

Chocolate Coulant	8
Chocolate cake with a molten chocolate center, served with artisanal ice cream	
Cheesecake	8
Cheesecake with blueberry foam	
Mochi	8
Japanese sweet cake made of glutinous rice	
Ice Creams	8
Artisanal ice creams	

TEAS

Source of health and wellness

Japanese Sencha	☉ 2'	3
Authentic sencha green tea		
Infusions	☉ 4'	3
Herbal and fruit teas		

ENJOY YOUR TEA ICED, AS WELL!

COFFEE



Espresso	3
Macchiato	3.5
American	3
Cappuccino	4

YOU CAN ALSO ORDER YOUR COFFEE DECAFFEINATED, WITH SKIM OR SOY MILK

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