

ZODU

ASIAN
FOOD

Spring
Summer
2025



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

Chicken Thai Fingers 🌶️ 5.60
Breaded free range chicken strips
with semi-spicy Thai sauce

Spring roll 🌿 🌶️ 5.90
Two spring rolls, filled with vegetables,
soya noodles, mushrooms and bamboo,
with mild spicy Thai sauce

ADD A ROLL FOR 2.90!

★ **Ika Tempura** 🌶️ 6.95
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 8.15
Organic vegetable tempura, delicious
and crunchy battered zucchini, carrot,
red pepper, eggplant and two prawns

YOU CAN ALSO ORDER IT WITH NO PRAWNS FOR 6.15!
ADD A PRAWN FOR 1.00!

**Prawns with Broccoli
in tempura batter** 🌶️ 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 7.25
Four free range chicken curry filled gyozas

Shrimp and Young Garlic Gyozas 7.25
Four shrimp and young garlic filled gyozas

Vegetable Gyozas 🌿 7.25
Four vegetable filled gyozas

Pork Gyozas 7.25
Four pork meat filled gyozas

Mixed Gyozas 7.25
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 6.90
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

ADD A BAO FOR 5.10!

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

Mixed Izakayas 11.90
Two Japanese Rolls, two Ebi Fry and
Vegetable tempura

PRAWNS WITH
BROCCOLI IN
TEMPURA BATTER



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!

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| Veggie Roll  | 9.90 |
| Eight noodle rolls with Heura plant-based protein, avocado, spring sprouts, cucumber, tofu, wakame seaweed and honey mustard mayonnaise | |
| Corral Chicken Roll  | 9.90 |
| Eight noodle rolls with breaded free range chicken, wild asparagus, avocado, spring sprouts, Parmesan, crispy onion and kimuchi mayonnaise | |
| ★ Salmon Avocado Roll | 9.95 |
| 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 | |
| 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.



SALMON TARTAR ROLL

EBI ROCK & ROLL

VEGGIE ROLL

CORRAL CHICKEN ROLL

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Oyako Don 11.20

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

YOU CAN ALSO ORDER THE CHICKEN WITH NO BATTER!

Chicken Katsu Curry 11.50 NEW

Rice with breaded free range chicken thigh strips, onion, shiitake mushrooms, carrot, coconut milk, curry, dashi and mirin

Karee Gyudon 12.30

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

★ **Vegan Karee & Tofu** 12.30

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

Niku Don 12.30

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

Thai Chicken Panang Curry 12.50

Rice with free range chicken thigh, panang curry, green pepper, red pepper, purple onion, wild asparagus, carrot, zucchini, coriander, peanuts and coconut milk

★ **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



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



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  10.90

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

Chicken Yakisoba or Yaki Udon 11.45

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

Beef Yakisoba or Yaki Udon 12.25

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

Seafood Yakisoba or Yaki Udon 12.25

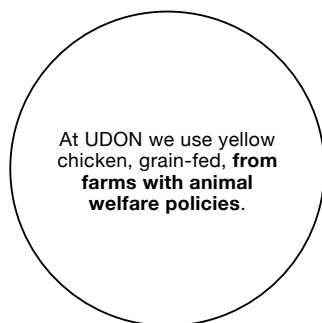
Stir-fried with squid, baby shrimp, shiitake mushrooms, carrot, zucchini, Chinese cabbage, yakisoba sauce and katsuobushi

Corral Vegan Yakisoba or Yaki Udon  12.90

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

★ **Corral Chicken Yakisoba or Yaki Udon** 13.30

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



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

CURRY & THAI NOODLES

Stir-fried noodles with savory Asian spices

★ **Vegan Miso Soba**   12.30

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

Chicken Pad Thai 12.90

Stir-fried rice noodles with free range chicken, carrot, zucchini, Chinese cabbage, tamarind, soybean sprouts and peanuts

Seafood Pad Thai 12.90

Stir-fried rice noodles with three prawns, carrot, zucchini, Chinese cabbage, tamarind, soybean sprouts and peanuts

 **Chicken Black Truffle Udon** 12.95

Stir-fried with free range chicken, truffle sauce, Parmesan and finished with tenkasu

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

SEAFOOD
YAKISOBA



BEEF UDON
PANANG CURRY



SEAFOOD
PAD THAI



CORRAL
CHICKEN
YAKISOBA



NABEYAKI
UDON



CORRAL CHICKEN
CURRY UDON



TANTANMEN
RAMEN



TAMPOPO
RAMEN



RAMEN

Thin white noodles made with flour, water and salt

- Miso Ramen** 12.60
Ramen with chicken broth, prepared with soy and miso. With sliced marinated pork (chashu), wakame seaweed, marinated half-boiled egg and spring onion
- ★ **Tonkotsu Ramen** 12.90
Ramen with vegetable broth, sliced marinated pork (chashu), shiitake mushrooms, pak choi, marinated half-boiled egg and spring onion
ORDER YOUR VEGETARIAN OPTION WITH HEURA! 🌱
- ★ **Tantanmen Ramen** 🌱 🌶️ 12.90
Ramen with vegetable broth and miso, Heura plant-based protein, bamboo, purple onion, pak choi, shimeji mushrooms, corn and spring onion
- Tampopo Ramen** 12.90
Ramen with chicken broth, prepared with soy. With sliced marinated pork (chashu), sweet corn, bamboo, marinated half-boiled egg, naruto, nori seaweed and spring onion
- Curry Ramen** 🌶️ 13.10
Ramen with chicken broth, prepared with soy, miso and yellow curry. With sliced marinated pork (chashu), bamboo, shiitake mushrooms, marinated half-boiled egg and spring onion
- Chicken Ramen** 13.10
Ramen with chicken broth, prepared with soy and miso, with breaded free range chicken, marinated half-boiled egg, shimeji mushrooms, pak choi, spinach, red onion, shiitake mushrooms and lime



Ramen
Thin noodles made with wheat flour, water and salt



Udon
Thick noodles made with wheat flour, water and salt

UDON

Thick noodles made with flour, water and salt

- Nabeyaki Udon** 12.60
Udon with sliced marinated free range chicken, dashi, prawn tempura, spinach, marinated half-boiled egg, shiitake mushrooms, bamboo, chive and nori seaweed
- Tori Nanban Udon** 12.90
Udon with breaded free range chicken strips, dashi, mirin, soybean sprouts, shiitake mushrooms, leek and sesame seeds
- Corral Chicken Curry Udon** 🌶️ 13.30
Udon with crispy free range chicken strips, onion, carrot, broccoli, spinach, shiitake mushrooms, marinated half-boiled egg, lime and dashi with curry
- ★ **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
- NEW** **Thai Curry Udon** 🌶️ 13.50
Udon with duck, coconut milk, green curry, marinated half-boiled egg, shimeji mushrooms, pak choi, red onion, carrot, spinach and spring onion

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

MINERAL WATERS

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|-------------------------|------|
| Still mineral water | 2.30 |
| Sparkling mineral water | 3.10 |

SOFT DRINKS

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|-------------------------|------|
| Coca-Cola / Zero | 2.90 |
| Sumol Orange | 2.90 |
| Lemon Nestea | 2.90 |
| Royal Bliss Tonic Water | 2.90 |
| House lemonade | 3.95 |

BEERS

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|------------------------------|------|
| Estrella Damm 33cl (draught) | 2.95 |
| Estrella Damm 50cl (draught) | 4.45 |
| Estrella Damm | 2.90 |
| Free Damm | |
| Amber (alcohol-free) | 2.90 |
| Turia | 2.90 |
| Daura (gluten-free) | 3.95 |

JAPANESE BEERS

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| Asahi | 3.95 |
| Japan's best-selling beer, with a dry taste and a short, refreshing finish. The perfect pairing for Asian food | |
| Sapporo | 3.95 |
| Intense flavour with a refreshing touch, providing a pleasant taste to the palate | |



KOMBUCHAS

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| 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 | |

SAKE

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| An authentic Japanese liquor made from fermented rice | |
| Kurabito | |
| Clean-in-the-mouth sake, with a pleasant aroma of fresh fruits and white flowers | |
| Small tokkuri | 4.95 |
| Big tokkuri | 7.05 |



RED WINE

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| Papa Figos | 3.90 |
| (Tinta Roriz, Tinta Barroca, Touriga Franca, Touriga Nacional, D.O. Douro) | 18.95 |
| Aromas with floral notes of basil and rock rose, red fruits and apricot. Great pairing for noodles with meat and rice dishes | |
| Sossego | 3.25 |
| (Aragonez, Syrah, Touriga Nacional, D.O. Alentejo) | 15.00 |
| An intense red fruit aroma with notes of wood where it aged. The perfect pairing for noodles with red meat | |
| Biaia | 3.25 |
| (Touriga Nacional, Touriga Franca and Tinta Roriz) | 15.00 |
| A richly flavoured wine with fresh red fruit aromas and vegetable notes, with a rich and dense taste | |

WHITE WINE

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| Planalto | 3.25 |
| (Viosinho, Malvasia Fina, Gouveio, Arinto, D.O. Douro) | 15.00 |
| Floral aromas, white pulp fruits and tropical fruits. The perfect pairing for noodles with seafood and with white meat | |
| Quinta Azevedo | 3.25 |
| (Loureiro, Alvarinho, D.O. Verde) | 15.00 |
| Aroma with ripe citrus notes, enhanced by lime and orange blossom. Great pairing for salads, noodles with seafood and rice dishes | |
| Biaia | 3.25 |
| (Síria, Fernão Pires and Arinto) | 15.00 |
| A mineral wine with citrus, white flower and pineapple notes, with a very fresh and persistent taste | |

ROSÉ WINE

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| Sossego | 3.25 |
| (Touriga Nacional, D.O. Alentejo) | 15.00 |
| An intense cherry and orange blossom aroma. Great pairing for noodles and dishes with vegetables | |

SPARKLING WINE

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| Mateus Rosé Bruto | 3.90 |
| (Baga and Syrah) | 18.95 |
| Aromas with raspberry, pear and apple notes and subtle nuances of toasted bread, balanced by a fresh and lively acidity | |



CHEESECAKE
5.20

BANANA
& CHO-CO
5.20

MOCHIS
5.20

THAI
"TORRIJA"
5.20

TWO ICE CREAM
SCOOPS
4.50

CHOCOLATE
CUP 
5.20

CHOCOLATE
DORAYAKI
5.20

JAPANESE
TIRAMISU
5.20

TAX INCLUDED

TEAS

Source of health and wellbeing

Japanese Sencha ☉ 2' 2.60
Authentic Sencha green tea

Black Chai ☉ 4' 2.60
Spiced black tea with
cinnamon, ginger, orange
peel and vanilla

Rooibos & Nuts ☉ 5' 2.60
Rooibos tea with almonds
and pistachios, orange peel,
coriander and pink pepper.
Theine-free

ENJOY YOUR TEA ON THE ROCKS TOO!

COFFEE

Espresso 1.10
White coffee 1.90
Cappuccino 2.65

COCKTAILS

Sintokio (Alcohol-free) 4.95
Passion fruit and lemon

Osaka Mojito 5.95
Sake, lime, mint and soda

Tokyo Passion Fruit 5.95
Sake, passion fruit and lemon



Request or check
here our **nutritional
and allergen chart**

UDON

ASIAN
FOOD

Follow us:
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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, pork and beef from farms with animal welfare policies



Sustainably Farmed salmon



Free range chicken eggs



We prioritise organic and locally sourced products

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.