

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

CRUNCHY & TEMPURA

Delicious and crunchy
Japanese tempura

Spring roll

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

Chicken Thai Fingers

Breaded free range chicken strips with semi-spicy Thai sauce

★ Ika Tempura

Tempura battered thin squid strips with Japanese mayonnaise and kimuchi no moto sauce

Ebi Fry

Four crispy battered prawns with mild spicy Thai sauce

Vegetable Tempura with Prawns

Organic vegetable tempura, delicious and crunchy battered zucchini, carrot, red pepper, eggplant and two prawns

Prawns with Broccoli in tempura batter

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

Four free range chicken curry filled gyozas

Shrimp and Young Garlic Gyozas

Four shrimp and young garlic filled gyozas

Vegetable Gyoza

Four vegetable filled gyoza

Pork Gyoza

Four pork meat filled gyoza

Mixed Gyoza

Four mixed gyoza: Chicken Curry, Shrimp and Young Garlic, Vegetable and Pork

TRADITIONAL

The most classical

Gohan

Bowl of white rice

Wakame Salad

Wakame and agar-agar seaweed salad with sesame seeds

Edamame

Steamed soya green beans

Miso Soup

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

SPECIALITIES

The gastronomic

★ Japanese Roll

Three wonton rolls filled with free range chicken, mushrooms, onion, carrot, bamboo, shiitake mushroom chips, nori seaweed, teriyaki sauce and Japanese mayonnaise

Takoyaki

Four traditional Japanese octopus-filled balls, topped with Japanese mayonnaise, tonkatsu sauce, chive and katsuobushi

Pork Buns

Two steamed Bao buns with roasted pork confit (hashu), cucumber, avocado, spring onion, hoisin sauce and Japanese mayonnaise

Mixed Izakayas

Two Japanese Rolls, two Ebi Fry and Vegetable tempura

Salmon Tataki

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

PRAWNS WITH
BROCCOLI IN
TEMPURA BATTER

JAPANESE
ROLL



N O O D L E R O L L S

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 ⓧ

Eight noodle rolls with Heura plant-based protein, avocado, spring sprouts, cucumber, tofu, wakame seaweed and honey mustard mayonnaise

Corral Chicken Roll ❶

Eight noodle rolls with breaded free range chicken, wild asparagus, avocado, spring sprouts, Parmesan, crispy onion and kimuchi mayonnaise

★ Salmon Avocado Roll

Eight noodle rolls with salmon, avocado, mango, soft cheese and teriyaki sauce

Salmon Tartar Roll

Eight hot tempura battered noodle rolls with avocado, soft cheese, chive and salmon tartare with teriyaki sauce

Mixed Rolls

Choose and combine two different kinds of rolls (four pieces per kind of roll)

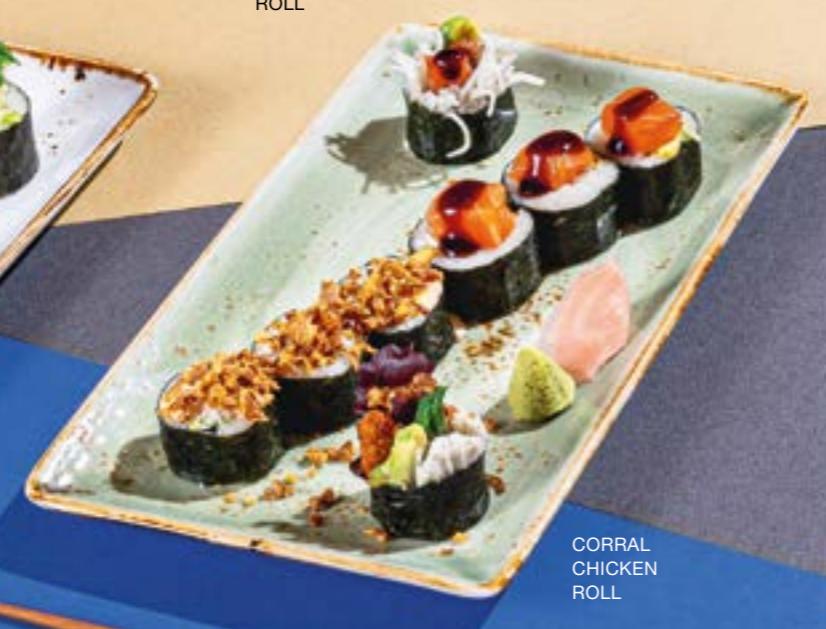
WITH **kikkoman**® SOYA SAUCE

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

VEGGIE
ROLL



SALMON
AVOCADO
ROLL



SALMON
TARTAR
ROLL

CORRAL
CHICKEN
ROLL



R I C E S

Chicken Katsu Curry ❶

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

Oyako Don

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!

Karee Gyudon ❶

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

★ Vegan Karee & Tofu ⓧ ❶

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

Niku Don ❶

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

S ★ Kaesar Asian Salad

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 ❶

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
❶ SPICY ★ CHEF'S RECOMMENDATIONS



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

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

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

Beef Yakisoba or Yaki Udon

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

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

Corral Vegan Yakisoba or Yaki Udon

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

★ Corral Chicken Yakisoba or Yaki Udon

Stir-fried with shiitake mushrooms, carrot, zucchini, Chinese cabbage and cornflake-crusted 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

Chicken Black Truffle Udon

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

Chicken Pad Thai

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

Seafood Pad Thai

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

Beef Udon Panang Curry

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



NABEYAKI
UDONTANTANMEN
RAMENCORRAL CHICKEN
CURRY UDONTAMPOPO
RAMEN**RAMEN**

Thin white noodles made with flour, water and salt

Miso Ramen

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**

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! 

Curry Ramen 

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

★ **Tantanmen Ramen**  

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

Tamopo Ramen

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

Chicken Ramen

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

UDON

Thick noodles made with flour, water and salt

Nabeyaki Udon

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

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

★ **Kimchi Chicken Udon** 

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 

Udon with crispy free range chicken strips, onion, carrot, broccoli, spinach, shiitake mushrooms, marinated half-boiled egg, lime and dashi with curry

Thai Curry Udon 

Udon with duck, coconut milk, green curry, marinated half-boiled egg, shimeji mushrooms, pak choi, red onion, carrot, spinach and spring onion

**Ramen**

Thin noodles made with wheat flour, water and salt

**Udon**

Thick noodles made with wheat flour, water and salt

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

MINERAL WATERS

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

BEERS

Estrella Damm
Estrella Damm
Free Damm
Amber (alcohol-free)
Damm Lemon
Turia
Daura (gluten-free)
Estrella Damm

SOFT DRINKS

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



KOMBUCHAS

Ginger, mint and moringa
A great pairing for any dish on our menu, simple and delicious

Blueberry and lavender
Combine with a salad or vegetable tempura, very refreshing and healthy

SAKE

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
Big tokkuri

Kuramoto
Somewhat cloudy sake produced with rice solids present. Notes of overripe Cantaloupe melon, a silky aftertaste and aromas of tropical pineapple skin

RED WINE

Celeste Roble
(D.O. Ribera del Duero)
Aroma of black fruits and smoky nuances. The pairing for noodles with meat and rice dishes

Malpastor Crianza
(D.O. Rioja)
Silky, light and fruity aroma. The pairing for noodles with red meat

JAPANESE BEERS

Asahi
Japan's best-selling beer, with a dry taste and a short, refreshing finish. The perfect pairing for Asian food

Kirin
The Japanese favourite beer: soft, refreshing with a touch of bitterness and gently foamy

WHITE WINE

Celeste Verdejo
(D.O. Rueda)
An intense floral aroma with varietal notes of fennel and green almond. The pairing for seafood, izakayas and noodles

Lolo
(Albariño, D.O. Rías Baixas)
Floral and ripe fruit aroma. The pairing for noodles with fish

Jean Leon 3055 ORGANIC WINE
(Chardonnay)
Ripe fresh tropical fruit aroma. Great pairing for seafood and noodles

ROSÉ WINE

Jean Leon 3055 ORGANIC WINE
(Pinot Noir)
Aroma of flowers, citrus, red fruits. Great pairing for noodles and vegetables



TAX INCLUDED

COCKTAILS

Sintokio (Alcohol-free)
Passion fruit and lemon

Osaka Mojito
Sake, lime, mint and soda

Tokyo Passion Fruit
Sake, passion fruit and lemon

Manila Coconut (Alcohol-free)
Coconut, lemonade, mint and lime

TEAS
Source of health and wellbeing

Japanese Sencha Ⓜ 2'
Black Chai Ⓜ 4'
Spiced black tea with cinnamon, ginger, orange peel and vanilla

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

ENJOY YOUR TEA ON THE ROCKS TOO!

COFFEE



Espresso
Macchiato
White coffee
Cappuccino

Request or check here our nutritional and allergen chart

