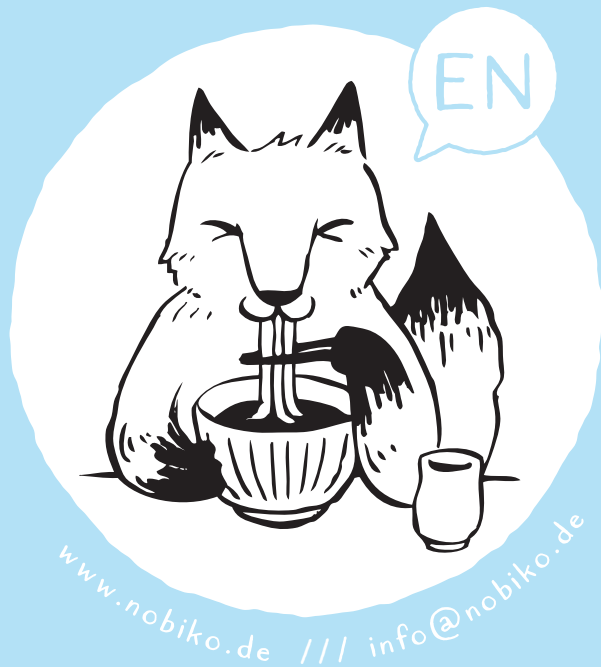


# Nobiko

Nudelbar & Café



## = MENU =

! All our meals and drinks are vegan.

### ALLERGENS & ADDITIVES

Rice wine: ☐ After dilution and cooking a small amount of alcohol remains.  
 Allergene: A celery B soy C gluten D sesame Colourings: 1 E 163 ☐ E 150a  
 Preservatives: ☐ E 202



## = UDON =

- 01 **Kake Udon** <sup>A,B,C,☐</sup> 8,00 €  
 Udon in broth.  
 Topping: spring onions & tenkasu (fried tempura-dough)
- 02 **Yaki Udon** (comes without broth!) <sup>B,C,1,2,3</sup> 11,00 €  
 Udon with fried carrots, leek, cabbage, soy sprouts & sweet sauce.  
 Topping: spring onions, nori & pickled ginger
- 03 **Curry Udon** <sup>A,B,C,☐</sup> 11,00 €  
 Udon in broth with faire trade curry, oyster mushrooms, leek and carrots.  
 Topping: spring onions
- 04 **Ninniku-Udon** <sup>A,B,C,D,☐</sup> 11,90 €  
 Udon in broth with garlic, sesame-paste, miso & soy milk.  
 Topping: fried king trumped mushroom, nori-flakes & spring onions.
- 05 **Kitsune-Udon** <sup>A,B,C,☐</sup> 12,90 €  
 Udon in broth.  
 Topping: sweet-cooked and deep fried tofu, shiitake mushrooms, wakame seaweed & spring onions.
- 06 **TanTan-Udon** <sup>A,B,C,D,☐</sup> 12,90 €  
 Udon in broth with sesame-paste, pirikara-paste (garlic, chilli, ginger, sesame), broccoli, leek, pointed cabbage & soy milk.  
 Topping: spring onions, sesame & black pepper
- 07 **Golden TanTan Udon** (medium hot) <sup>A,B,C,D,☐</sup> 13,90 €  
 Udon in broth with sesame-paste, pirikara-paste (garlic, chilli, ginger, sesame) oyster mushrooms, leek, pointed cabbage & soy milk.  
 Topping: spring onions, sesame, black pepper and soy mince
- 08 **Tofu Chige Udon** (very hot) <sup>A,B,C,D,☐</sup> 13,30 €  
 Udon in broth with silk-tofu, hot chilli-bean-paste, Chinese cabbage, home made pirikara-paste (garlic, chilli, ginger, sesame), leek & soy sprouts. Topping: chives
- 09 **Rotes TanTan Udon** (very, very hot) <sup>A,B,C,D,☐</sup> 15,00 €  
 Udon in broth with sesame-paste, home made pirikara-paste (garlic, chilli, ginger, sesame), chilli-bean-paste, cherry tomatoes, oyster mushroom, leek, pointed cabbage & soy milk.  
 Topping: fried seitan slices, chilli-strings, spring onions, roasted nori-seaweed-leaves, sesame & black pepper
- 10 **Miso-Udon** <sup>A,B,C,☐</sup> 11,90 €  
 Udon in broth with red miso paste, radish, carrots, leek & garlic.  
 Topping: sweet-cooked and deep fried tofu & spring onions
- 18 **Kids-Udon** (comes without broth!) <sup>B,C</sup> 7,00 €  
 Udon with carrots, sweet deep fried Tofu & sauce.

\* **Udon**: Udon is the thickest noodle in the Japanese cuisine. They are made of wheat flour, water and salt. The Udon here at Nobiko are freshly made from scratch every day by the team.  
 \*\* **Broth**: The basic broth for our self-made Udon is also made fresh from scratch several times per week. The core of the broth is made up of kombu-seaweed, organic shiitake, and a self-made stock of organic vegetables. The broth is topped off with soy sauce and mirin (Sweet, Japanese rice-wine). After dilution and cooking, a very small percentage of alcohol remains. For possible options entirely without mirin, please ask the staff.

## = TEISHOKU =

- 11 **Teishoku** <sup>A,B,C,D,☐</sup> 15,00 €  
 Set with: rice with sweet boiled kombu-seaweed, shiitake (sweet boiled, topped with chilli-seasoning), kimchi (fermented Chinese cabbage), okazu (changing salad, see daily menu), tsukemono (pickled vegetables), side dish Udon with broth.

## = SIDE DISHES =



- 12 **Okazu** (changing salad > see daily menu) 3,50 €
- 13 **Kombu seaweed** 1,50 €
- 14 **Tsukemono** (pickled vegetables > see daily menu) 2,70 €
- 15 **Shiitake** (sweet boiled with chilli powder) <sup>A,B,☐</sup> 1,50 €
- 16 **Chili-Bean-Paste** <sup>B,D,☐</sup> 1,00 €
- 17 **Home made Kimchi** (hot) <sup>B</sup> 4,50 €  
 Korean fermented Chinese cabbage
- 19 **Rice** 3,00 €
- 20 **Rice with soy-mince** <sup>B,D</sup> 4,00 €
- 21 **Rice with Kombu** (sweet boiled seaweed) <sup>B,☐</sup> 4,00 €
- 22 **Rice with Myroboshi** <sup>D</sup> 4,80 €  
 salt-plum with sesame & shiso, homemade

## = SWEETS =



- Torte** (per piece, see cake display) from 3,50 €
- Cake** (per piece, see cake display) from 3,00 €
- Peanut butter chocolate cookie** 1,70 €

# Nobiko

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www.nobiko.de ||| info@nobiko.de

## = DRINKS =

Opening Hours:  
please check for current opening hours online  
Monday: closing day

Reservations:  
via phone only 0221 16868666

## = KALTE GETRÄNKE =

Hojicha (unsweetened, 0,33l) roasted green tea	3,00 €
Hojicha (unsweetened, 1l-teapot) roasted green tea	8,00 €
Jasmin tea (unsweetened, 0,33l)	3,00 €
Jasmin tea (unsweetened, 1l-teapot)	8,00 €
Mattcha-Latte (with soy or oat milk)	4,00 €
Hermann Brause (0,33l) Lemon, Orange	3,10 €
Premium Cola (0,33l) 	3,10 €
Frohlunda (0,33l) 	3,10 €
organic Elderflower soda	
Sauer Rhubarb Schorle (0,33l)	3,10 €
Appel Schorle (0,33l) 	3,10 €
Appel Juice (0,33l) 	3,30 €
Soli Mate (0,33l)	3,10 €
Lammsbräu Bio-Beer alcohol-free (0,33l)	3,20 €
Lammsbräu Bio-Radler alcohol-free (0,33l)	3,20 €
Sparkling Water (0,33l)	1,50 €



by [Premium-Kollektiv](https://www.premium-kollektiv.de) (premium-kollektiv.de)



by [Most & Trester Kollektiv](https://www.mobilemosterei.de) (mobilemosterei.de)  
with local apples from Cologne/Bonn

## = WARMER GETRÄNKE =

Hojicha roasted green tea	3,00 €
Genmaicha green tea with roasted rice	3,00 €
Sencha classical green tea	3,00 €
Jasmin tea	3,00 €
Jurokucha (without caffeine) jap. 16 grains & leaves-tea	3,00 €
Sobacha (without caffeine) roasted buckwheat-tea	3,00 €

All teas can be ordered in a teapot (1l) for 8,00 €

Mattcha-Latte (with soy or oat milk)	4,00 €
Hojicha-Latte (with soy or oat milk) Strong brewed roasted green tea with brown sugar, soy or oat milk	4,00 €
Ginger tea (from fresh, organic ginger)	3,50 €
Espresso	1,90 €
Coffee	2,20 €
Cappuccino (with soy or oat milk)	2,70 €
White Coffee (with soy or oat milk)	3,00 €



We use fair trade espresso beans from  
the [Kaffeekollektiv Aroma Zapatista eG](https://www.kaffeekollektiv.de)  
(aroma-zapatista.de)

