

= MENU =



NOBIKO

Noodlebar



= WHAT IS UDON? =



* 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.

= UDON =

- 01 **Kake Udon** ^{A,B,C,☒} 8,50 €
Udon in broth.
Topping: spring onions & tenkasu (fried tempura-dough)
- 02 **Yaki Udon** (comes without broth!) ^{B,C,1,2,3} 12,90 €
Udon with fried carrots, leek, cabbage, soy sprouts & sweet sauce.
Topping: spring onions, nori & pickled ginger
- 03 **Curry Udon** ^{A,B,C,☒} 12,90 €
Udon in broth with fairtrade curry, oyster mushrooms, leek and carrots. Topping: spring onions
- 04 **Ninniku Udon** ^{A,B,C,D,☒} 12,90 €
Udon in broth with garlic, sesame-paste, miso & soy milk.
Topping: fried king trumped mushroom, nori-flakes & spring onions.
- 05 **Kitsune Udon** ^{A,B,C,☒} 12,90 €
Udon in broth. Topping: sweet-cooked and fried tofu, shiitake mushrooms, wakame seaweed & spring onions.
- 06 **Kids Udon** (comes without broth!) ^{B,C} 7,00 €
Udon with broccoli or carrots, sweet-cooked and fried tofu & sweet sauce.
- 07 **TanTan Udon** ^{A,B,C,D,☒} 13,90 €
Udon in broth with sesame-paste, homemade-paste (garlic, chili, ginger, sesame), broccoli, leek, pointed cabbage & soy milk.
Topping: spring onions, sesame & black pepper
- 08 **Golden TanTan Udon** (medium hot) ^{A,B,C,D,☒} 14,90 €
Udon in broth with sesame-paste, homemade-paste (garlic, chili, ginger, sesame) oyster mushrooms, leek, pointed cabbage & soy milk.
Topping: spring onions, sesame, black pepper and soy-mince

09 **Red TanTan Udon** (very hot) ^{A,B,C,D,☒} 16,50 €

Udon in broth with sesame-paste, chili-bean-paste, cherry tomatoes, leek, homemade paste (garlic, chili, ginger, sesame), oyster mushroom, pointed cabbage & soy milk.

Topping: fried seitan slices, chili-strings, spring onions, roasted nori-seaweed-leaves, sesame & black pepper

10 **Kimchi Tofu Udon** (hot) ^{A,B,C,D,☒} 15,50 €

Udon in broth with silk-tofu, leek, soy sprout, Miso, homemade Kimchi & homemade paste (garlic, chili, ginger, sesame)

Topping: chives

11 **Miso Udon** ^{A,B,C,☒} 12,90 €

Udon in broth with red miso paste, radish, carrots, leek & garlic.

Topping: sweet-cooked and fried tofu & spring onions

= EXTRA-TOPPINGS =



Doubanjiang ^{B,D}
(fermented chili-bean-paste, hot)

+ 1,00 €



Aburaage ^{B,C}
(sweet-cooked and fried tofu)

+ 1,00 €
(per slice)



Seitan ^{A,B,C}

+ 1,00 €
(per slice)



Soy-Mince ^{B,D}
(with chili, garlic & ginger)

+ 1,90 €



= TEMPURA =



What is tempura?

Tempura is a deep fried dish in wheat dough.

We offer different seasonal and organic vegetables and mushrooms.

(see daily menu)

- 12 **Tempura Udon** (6 pieces) ^{A,B,C,☒} 15,00 €
Udon in broth with tempura.
Topping: spring onions
- 13 **Kakiage Udon** ^{A,B,C,D,☒} 14,50 €
Udon in broth with a nest out of deep fried carrots,
onions and another vegetable of the season.
Topping: spring onions
- 20 **Tempura-Side dish** (8 pieces) ^{B,C,☒} 9,50 €
with sauce Optional: half a portion (4 pieces) 5,00 €

= TENDON =

Tendon is tempura on rice with sauce.

The sauce for our tendon is made out of kombu-seaweed broth, mirin (rice-wine for cooking) and soy sauce.



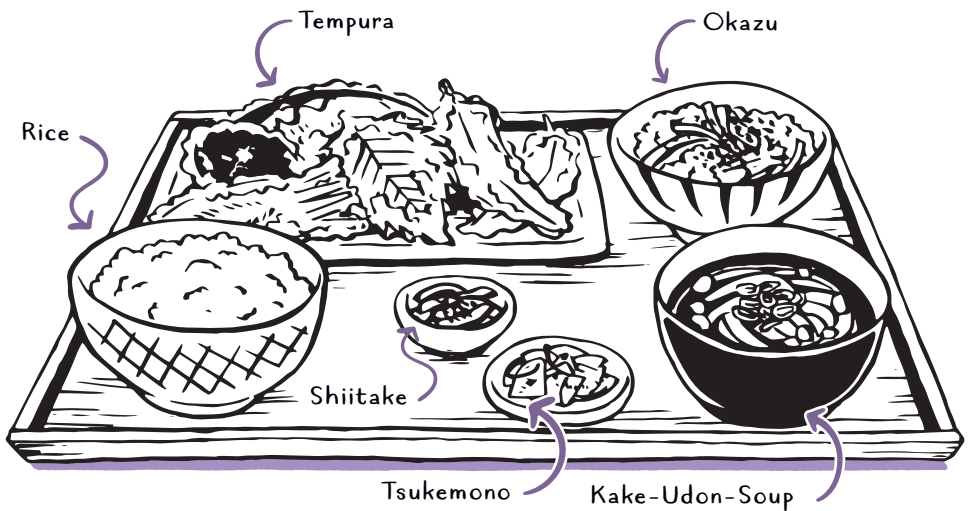
- 21 **Tendon** (small) ^{B,C,☒} 6,50 €
Tempura on rice with sauce (4 pieces).
- 22 **Tendon** (big) ^{B,C,☒} 10,50 €
Tempura on rice with sauce (6 pieces).

= MENUS =



- 23 Tendon (small) + Kake-Udon (small) ^{A,B,C,☒} 10,50 €
- 24 Tendon (small) + Kake-Udon (big) ^{A,B,C,☒} 13,90 €
- 25 Tendon (big) + Kake-Udon (small) ^{A,B,C,☒} 14,90 €
- 26 Tendon (big) + Kake-Udon (big) ^{A,B,C,☒} 17,90 €
- 27 Tempura Teishoku ^{A,B,C,D,☒} 19,90 €

Set with: tempura (6 pieces), rice, okazu (changing side dish), tsukemono (pickled vegetables), sweet boiled shiitake with chili-seasoning and a small Kake-Udon Soup.



= HOMEMADE SIDE DISHES =



- | | | |
|----|---|--------|
| 30 | Shiitake ^{A,B,☒}
sweet boiled with chili powder | 1,90 € |
| 31 | Kombu Seaweed ^{B,☒}
sweet boiled | 1,90 € |
| 32 | Tsukemono
pickled vegetables (see daily menu) | 3,50 € |
| 33 | Okazu
changing salad (see daily menu) | 3,90 € |
| 34 | Kimchi (hot) ^B
fermented Chinese cabbage, Korean style | 4,90 € |
| 35 | Rice (bowl) | 3,50 € |
| 36 | Rice with Soy-Mince ^{B,D}
Rice with soy-mince (chili, garlic, ginger)
& spring onions | 4,50 € |
| 37 | Rice with Kombu ^{B,☒}
Rice with sweet boiled seaweed | 4,50 € |

= SWEETS =



Tart (per piece, see cake display)

from 3,80 €

Cake (per piece, see cake display)

from 3,50 €

Peanut butter-chocolate-cookie

2,50 €



= COLD DRINKS =



Hojicha (roasted green tea, unsweetened, 0,33l) 3,30 €

Jasmin tea (unsweetened, 0,33l) 3,30 €

Hojicha and jasmin tea are also available as **Carafe (1l)** for 8,90 €

Matchaty (Ice-Tea with matcha, 0,33l) 3,90 €

Yuzuka (soda made with jap. citrus fruit Yuzu, 0,33l) 3,90 €

Premium Cola (0,33l)  3,50 €

Premium Cola sugar free (0,33l)  3,50 €

Frohlunder (organic-soda made with elderflower, 0,33l)  3,70 €

Apple spritzer (0,33l)  3,70 €

Apple juice (0,33l)  3,90 €

Sauer Rhubarb spritzer (0,33l) 3,70 €

Soli Mate (0,33l) 3,70 €

Lammsbräu Bio-Beer alcohol-free (0,33l) 3,90 €

Lammsbräu Bio-Shandy alcohol-free (0,33l) 3,90 €

Sparkling Water (0,33l) 1,50 €

= HOT DRINKS =



Hojicha (roasted green tea) 3,30 €

Genmaicha (green tea with roasted rice) 3,30 €

Sencha (classical green tea) 3,30 €

Jasmin tea (unsweetened) 3,30 €

Jurokucha (jap. grains & leafs-tea, without caffeine) 3,30 €

Sobacha (roasted buckwheat-tea, without caffeine) 3,30 €

All teas can be ordered as a **teapot (1l)** for 8,90 €

Matcha-Latte (with soy or oat milk) 4,90 €
Matcha green tea with plant milk & sugar

Hojicha-Latte (with soy or oat milk) 4,90 €
Strong brewed roasted green tea with brown sugar and plant milk

Ginger tea (from fresh, organic ginger) 3,90 €

Espresso 2,10 €

Coffee 2,50 €

Cappuccino (with soy or oat milk) 2,90 €

White Coffee (with soy or oat milk) 3,20 €



= HOW TO MAKE = NOBIKO-UDON-NOODLES



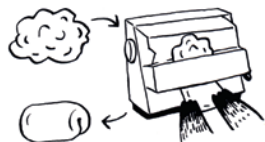
1.
Prepare ingredients



2.
mix Salt & Water



3.
Mix the salt-water
with flour and knead



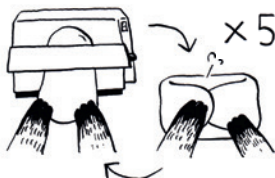
4.
Roll out the dough once
and roll it up



5.
Let the dough rest



6.
Breakfast



7.
Roll out and fold the dough
several times until it becomes elastic



8.
Let the dough rest again



9.
Cut dough ...



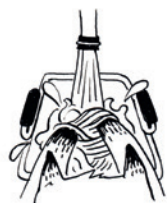
10.
... roll out...



11.
... cut into udon noodles



12.
Cook the udon noodles
for 9 minutes



13.
Wash udon with cold water



14.
Warm up udon briefly



15.
Add broth



16.
Ready!!!



ALLERGENS & ADDITIVES

All our meals and drinks are **vegan**.

Rice wine:

⌘ After dilution and cooking a small amount of alcohol remains.

Allergens: A celery B soy C gluten D sesame

Colourings: 1 E 163 2 E 150a

Preservatives: 3 E 202

Status: 04.2024

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Illustrations: niko (hantenmoku.925@gmail.com)

Nobiko

Noodlebar



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[instagram.com/nobiko_udon](https://www.instagram.com/nobiko_udon)

Opening Hours:

please check for current opening hours online

Reservations:

via phone only 0221 16 86 86 66