

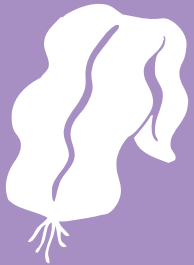
= MENU =



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.

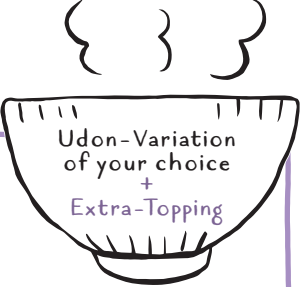
** Broth

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,☒} 8,90 €
Udon in broth.
Topping: spring onions & tenkasu (fried tempura-dough)
- 02 Maze Udon** (comes without broth!) ^{A,B,C,D} 13,90 €
Udon with cooked cabbage and sprouts. With sauce made of Szechuan pepper-oil, garlic, ginger, chili & sesame.
Topping: soy-mince, nori & Szechuan pepper & spring onions.
- 03 Miso Udon** ^{A,B,C,☒} 13,50 €
Udon in broth with red miso paste, radish, carrots, leek & garlic.
Topping: sweet-cooked and fried tofu & spring onions
- 04 Ninniku Udon** ^{A,B,C,D,☒} 14,50 €
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,☒} 13,90 €
Udon in broth. Topping: sweet-cooked and fried tofu, shiitake mushrooms, wakame seaweed & spring onions.
- 06 Kids Udon** ^{A,B,C} 8,00 €
Small portion Udon in broth with broccoli or carrots and sweet, fried tofu.
- 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,☒} 15,50 €
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,☒} 16,90 €
Udon in broth with sesame-paste, chili-bean-paste, cherry tomatoes, leek, homemade 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,☒} 16,50 €
Udon in broth with homemade Kimchi, silk-tofu, Miso, leek, sprout & homemade paste (garlic, chili, ginger, sesame)
Topping: spring onions

= EXTRA-TOPPINGS =



Udon-Variation
of your choice
+
Extra-Topping

	<p>Doubanjiang ^{B,D} (fermented chili-bean-paste, hot)</p>	+ 1,50 €
	<p>Aburaage ^{B,C} (sweet-cooked and fried tofu)</p>	+ 1,00 € (per slice)
	<p>Seitan ^{A,B,C}</p>	+ 1,50 € (per slice)
	<p>Soy-Mince ^{B,D} (with chili, garlic & ginger)</p>	+ 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)

- | | | |
|----|---|---------|
| 19 | Tempura-Side dish (4 pieces) ^{B,C,☒}
with sauce | 6,50 € |
| 20 | Tempura-Side dish (8 pieces) ^{B,C,☒}
with sauce | 11,50 € |

= TENDON =



What is 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.

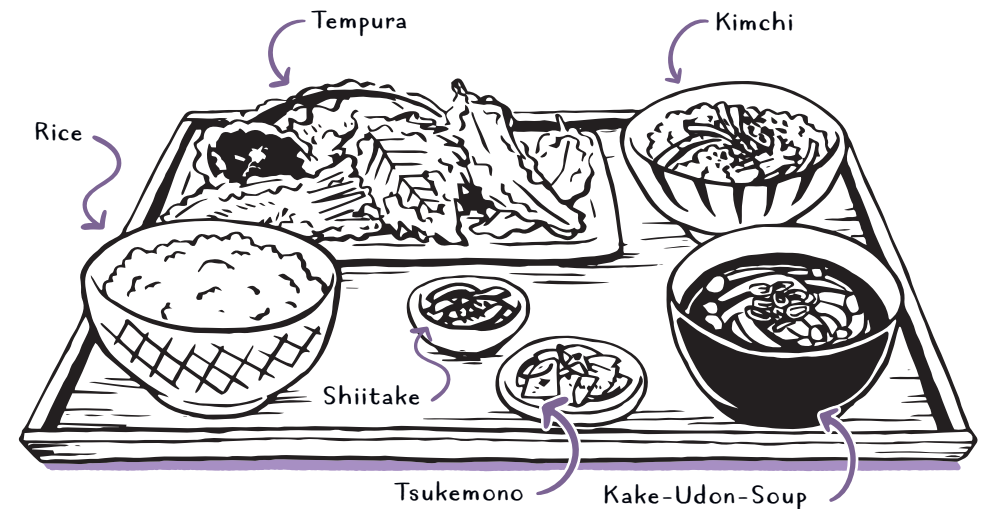
- | | | |
|----|---|---------|
| 21 | Tendon (small) ^{B,C,☒}
Tempura on rice with sauce (4 pieces). | 8,50 € |
| 22 | Tendon (big) ^{B,C,☒}
Tempura on rice with sauce (6 pieces). | 12,50 € |

= MENUS =



- | | | |
|----|---|---------|
| 23 | Tendon (small) + Kake-Udon (small) ^{A,B,C,☒} | 13,50 € |
| 24 | Tendon (small) + Kake-Udon (big) ^{A,B,C,☒} | 16,50 € |
| 25 | Tendon (big) + Kake-Udon (small) ^{A,B,C,☒} | 17,50 € |
| 26 | Tendon (big) + Kake-Udon (big) ^{A,B,C,☒} | 20,50 € |
| 27 | Tempura Teishoku ^{A,B,C,D,☒} | 23,90 € |

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



= **HOMEMADE SIDE DISHES** =

- 30 **Shiitake** ^{A,B,☒} 2,90 €
sweet boiled with chili powder
- 32 **Tsukemono** 3,90 €
pickled vegetables (see daily menu)
- 34 **Kimchi** (hot) ^B 5,90 €
fermented Chinese cabbage, Korean style
- 35 **Rice** 3,50 €
Rice (small) 2,00 €
- 36 **Rice with Soy-Mince** ^{B,D} 4,90 €
Rice with soy-mince (chili, garlic, ginger) & spring onions



= **SWEETS** =



- Peanut butter-chocolate-cookie** ^{B,C,E} 2,90 €
- An-Pan or Meron-Pan** ^{B,C,D} piece 3,50 €



= COLD DRINKS =



Hojicha (roasted green tea, unsweetened, 0,33l) 3,50 €

Jasmin tea (unsweetened, 0,33l) 3,50 €

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) 🍷 3,70 €

Premium Cola sugar free (0,33l) 🍷 3,70 €

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

Apple spritzer (0,33l) 🍏 3,70 €

Apple juice (0,33l) 🍏 3,90 €

Quartiermeister alcohol-free (0,33l) 🍷 3,90 €

Sparkling Water (0,33l) 1,50 €

= ALCOHOLIC DRINKS =

Kirin Ichiban (Japanese Beer, 0,33l) 3,90 €

= HOT DRINKS =



Hojicha (roasted green tea, 0,25l) 3,50 €

Genmaicha (green tea with roasted rice, 0,25l) 3,50 €

Sencha (classical green tea, 0,25l) 3,50 €

Jasmin tea (0,25l) 3,50 €

Jurokucha (jap. grains & leafs-tea, without caffeine, 0,25l) 3,50 €

Sobacha (roasted buckwheat-tea, without caffeine, 0,25l) 3,50 €

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

Matcha-Latte (with soy or oat milk, 0,3l) 4,90 €

Matcha green tea with plant milk & sugar

Hojicha-Latte (with soy or oat milk, 0,3l) 4,90 €

Strong brewed roasted green tea with brown sugar and plant milk

Ginger tea (from fresh, organic ginger, 0,3l) 3,90 €

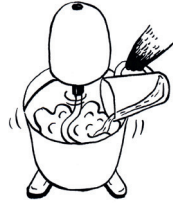
= HOW TO MAKE = NOBIKO-UDON-NOODLES



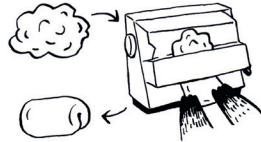
1.
Prepare ingredients



2.
mix Salt & Water



3.
Mix the salt-water
with flour and knead



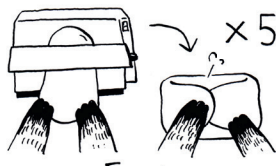
4.
Roll out the dough once
and roll it up



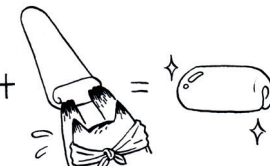
5.
Let the dough rest



6.
Breakfast



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



8.
Let the dough rest again



9.
Cut dough ...



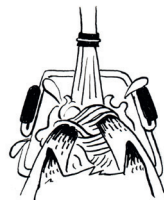
10.
... roll out...



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!!!

DRINK-INFORMATIONS

 by Premium Kollektiv (premium-kollektiv.de)

 by Most & Trester Kollektiv (mobilemosterei.de)
with local apples from Cologne/Bonn

 Quartiermeister (quartiermeister.org) is germany's
first beerbrand with a common good balance sheet.



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 (wheat) D sesame E peanut

----- Status: 05.2026 -----

Layout: tobi (info@papiergestalt.de)

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

Nobiko

Noodlebar



www.nobiko.de

info@nobiko.de

[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