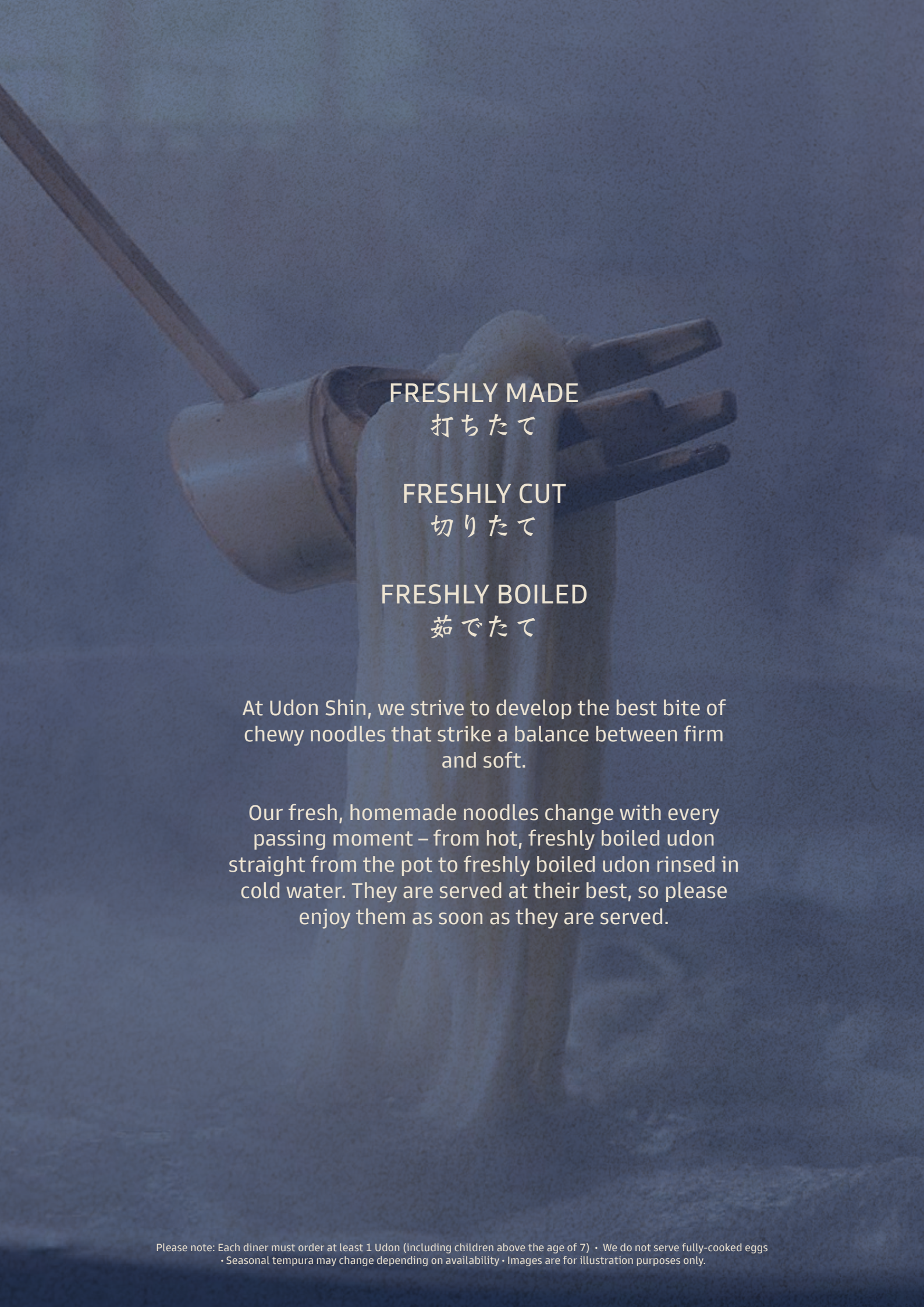

FRESHLY MADE
打ちたて

FRESHLY CUT
切りたて

FRESHLY BOILED
茹でたて

At Udon Shin, we strive to develop the best bite of chewy noodles that strike a balance between firm and soft.

Our fresh, homemade noodles change with every passing moment – from hot, freshly boiled udon straight from the pot to freshly boiled udon rinsed in cold water. They are served at their best, so please enjoy them as soon as they are served.

Please note: Each diner must order at least 1 Udon (including children above the age of 7) • We do not serve fully-cooked eggs • Seasonal tempura may change depending on availability • Images are for illustration purposes only.

RECOMMENDED

R01.

Carbonara Udon **$24**

Kamaage Udon with Dashi | Raw Egg | Parmesan Cheese | Butter | Pepper | Spring Onion | Bacon Tempura
*You may change the raw egg to a soft-boiled egg for an additional $1

R02.

Tempura Zaru Udon **$28**

Udon Served on Bamboo Tray | Spring Onion | Assorted Tempura (2 Shrimp + 4 Vegetables)

Dashi Shoyu | Warm Kake Dashi | Cold Kake Dashi | Dipping Dashi

Prices are subjected to service charge and GST • Images are for illustration purposes only

RECOMMENDED

R03.
Tempura Cheese Butter Udon
$26

| Kamaage Udon with Dashi
| Raw Egg
| Parmesan Cheese
| Butter
| Pepper
| Spring Onion
| Shrimp Tempura
| Chicken Tempura

R04.
Tempura Kake Udon
$29

| Soup Udon
| Spring Onion
| Assorted Tempura
(2 Shrimp + 4 Vegetables)

R05.
Shoyu Udon with Tempura
$26

| Cold Udon
| Raw Egg
| Spring Onion
| Shrimp Tempura
| Chicken Tempura
| Cheese Tempura

Dashi Shoyu Warm Kake Dashi Cold Kake Dashi Dipping Dashi

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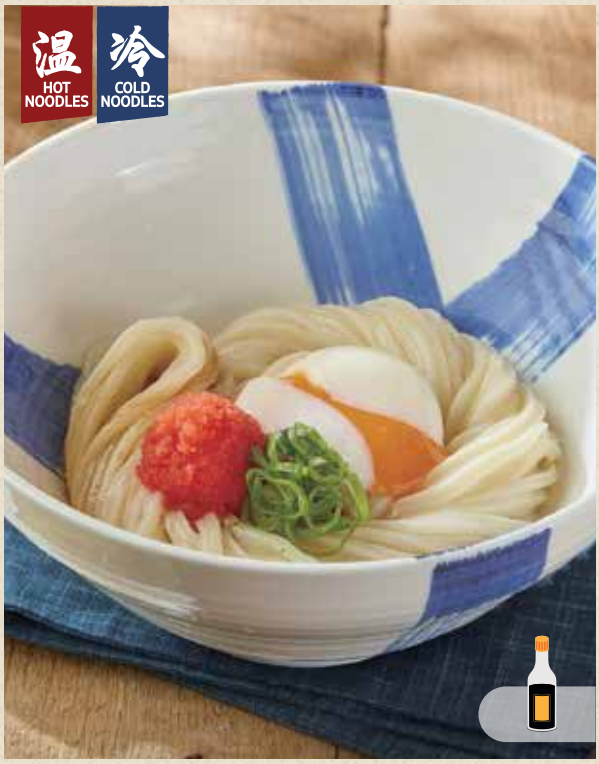
COLD UDON

YOU MAY ALSO CHANGE THE COLD NOODLES TO HOT NOODLES

C01.

Spicy Beef Udon **$23**

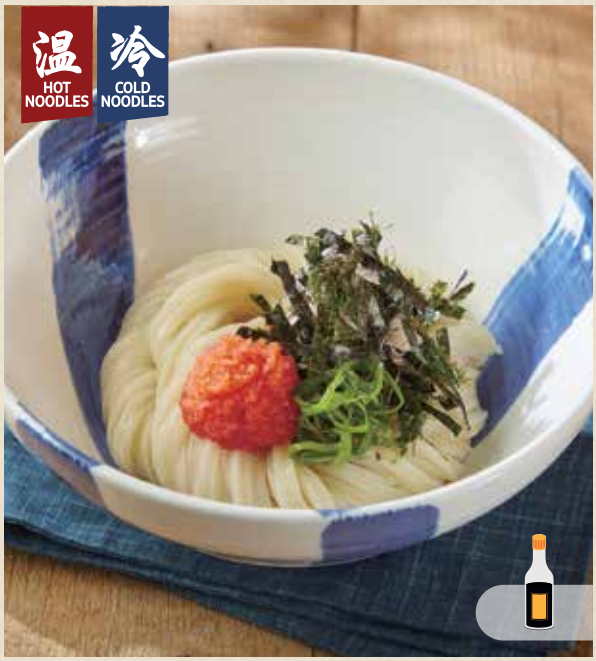
Cold Udon with Dashi | Beef Short Plate | Soft-boiled Egg | Spicy Mala Paste | Spring Onion



C02.

Mentai-Tamago Shoyu Udon **$15**

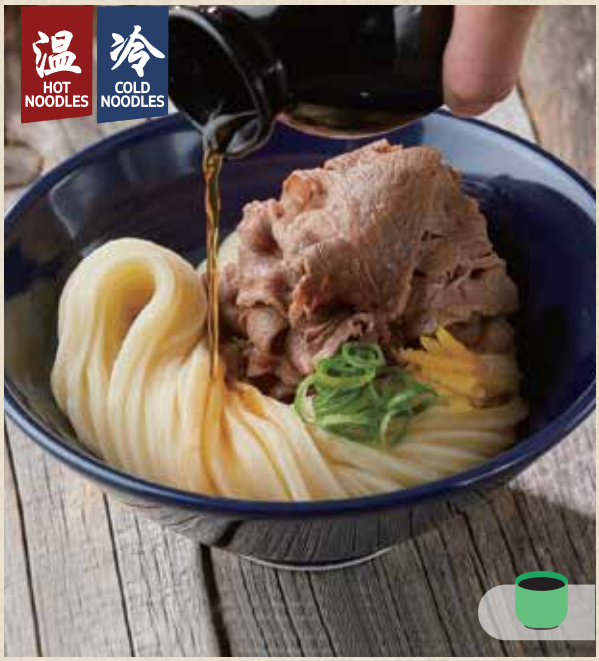
Cold Udon | Seasoned Cod Roe | Soft-boiled Egg | Spring Onion



C03.

Mentai-Nori Shoyu Udon **$16**

Cold Udon | Seasoned Cod Roe | Iso-nori Seaweed | Spring Onion



C04.

Yuzu Wagyu Udon **$42**

Cold Udon with Dashi | Wagyu Sirloin | Spring Onion | Yuzu Citrus Peel

Dashi Shoyu | Warm Kake Dashi | Cold Kake Dashi | Dipping Dashi

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SOUP UDON

CHOICE OF COLD OR HOT SOUP

S01.

Premium Tempura Kake Udon **$34**

Soup Udon | Spring Onion | Assorted Tempura (2 Shrimps + 4 Vegetables + Fish + Squid)

S02.

Beef & Shrimp Tempura Kake Udon **$23**

Soup Udon | Beef Short Plate | Spring Onion | Shrimp Tempura

S03.

Yuzu Wagyu Kake Udon **$42**

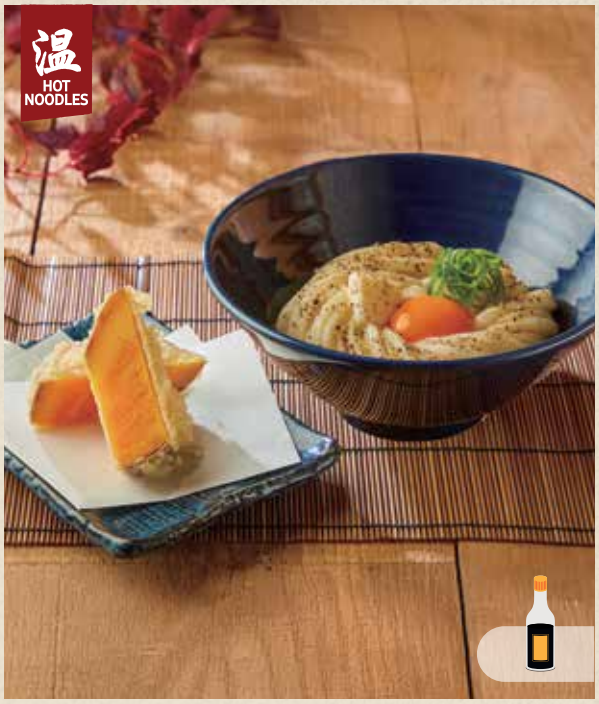
Soup Udon | Wagyu Sirloin | Spring Onion | Yuzu Citrus Peel

Dashi Shoyu | Warm Kake Dashi | Cold Kake Dashi | Dipping Dashi

Prices are subjected to service charge and GST • Images are for illustration purposes only

HOT UDON

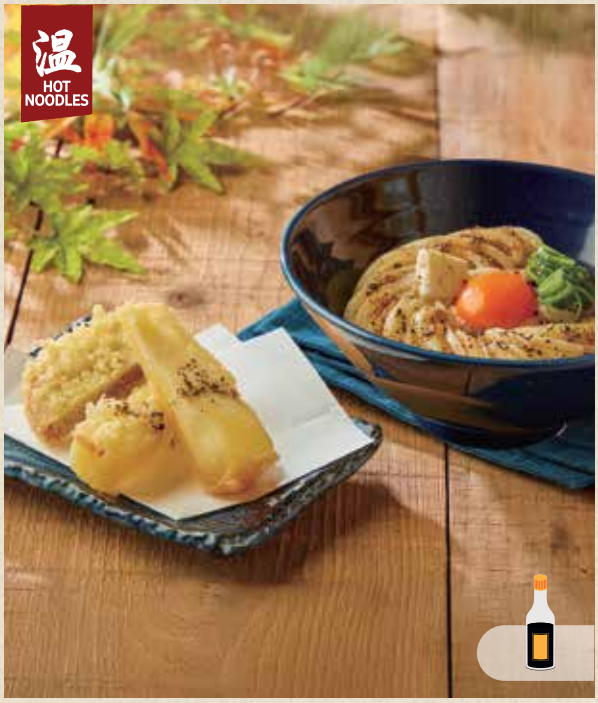
UDON AND RAW EGG ARE SERVED TOGETHER. IF YOU DO NOT WANT THEM SERVED TOGETHER, PLEASE INFORM THE STAFF TO SEPARATE THE RAW EGG.



H01.

Butter Shoyu Udon with Sweet Potato Tempura **$19**

Hot Udon | Raw Egg | Butter | Pepper | Spring Onion | Sweet Potato Tempura



H02.

Butter Shoyu Udon with Tempura **$26**

Hot Udon | Raw Egg | Butter | Pepper | Spring Onion | Pork Tempura | Cheese Tempura

H03.

Spicy Beef Shoyu Udon **$24**

Hot Udon | Beef Short Plate | Raw Egg | Spicy Mala Paste | Spring Onion

H04.

Butter Shoyu Tamago Udon **$12**

Hot Udon | Soft-boiled Egg | Butter | Pepper | Spring Onion

Dashi Shoyu | Warm Kake Dashi | Cold Kake Dashi | Dipping Dashi

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HOT UDON

UDON AND RAW EGG ARE SERVED TOGETHER. IF YOU DO NOT WANT THEM SERVED TOGETHER, PLEASE INFORM THE STAFF TO SEPARATE THE RAW EGG.

H05.

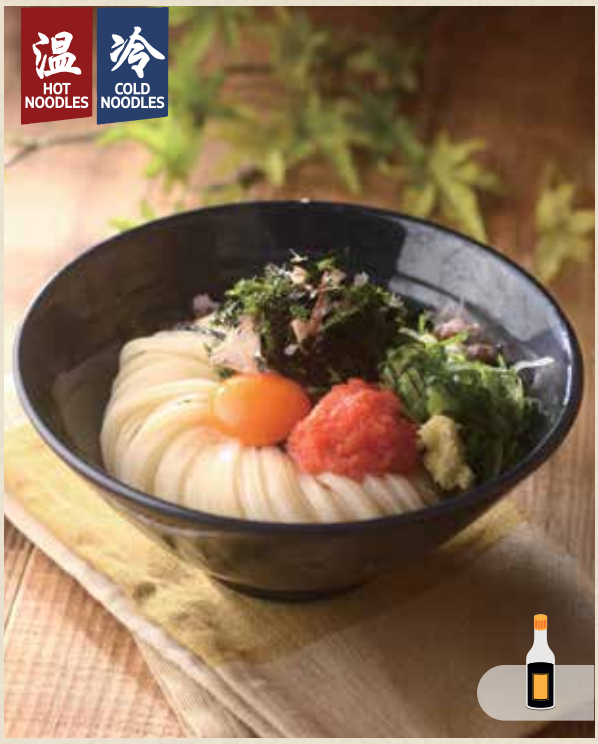
Mentai-Tamago Butter Shoyu Udon **$15**

Hot Udon | Seasoned Cod Roe | Soft-boiled Egg | Butter | Pepper | Spring Onion

H06.

Beef Tamago Butter Shoyu Udon **$19**

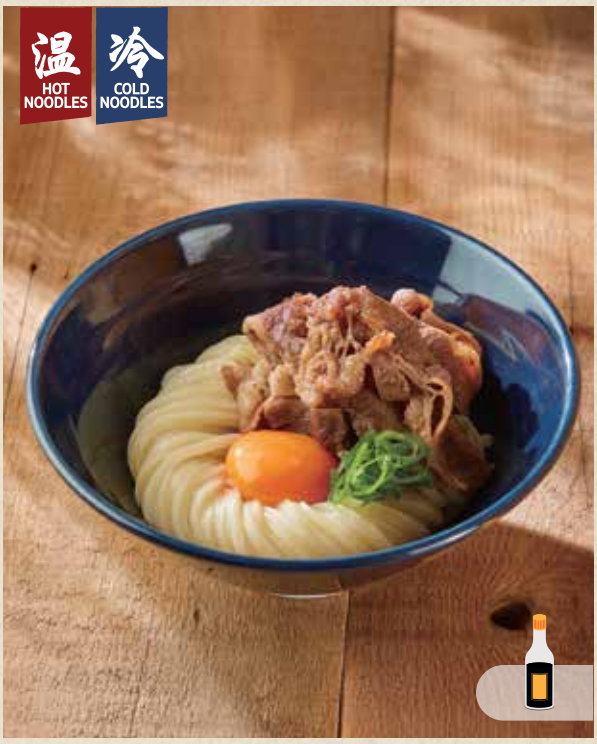
Hot Udon | Beef Short Plate | Soft-boiled Egg | Butter | Pepper | Spring Onion



H07.

Mentai-Nori Tamago Udon **$16**

Kamaage Udon with Dashi | Raw Egg | Seasoned Cod Roe | Iso-nori Seaweed | Ginger | Spring Onion



H08.

Beef Tamago Udon **$18**

Kamaage Udon with Dashi | Raw Egg | Beef Short Plate | Spring Onion

Dashi Shoyu | Warm Kake Dashi | Cold Kake Dashi | Dipping Dashi

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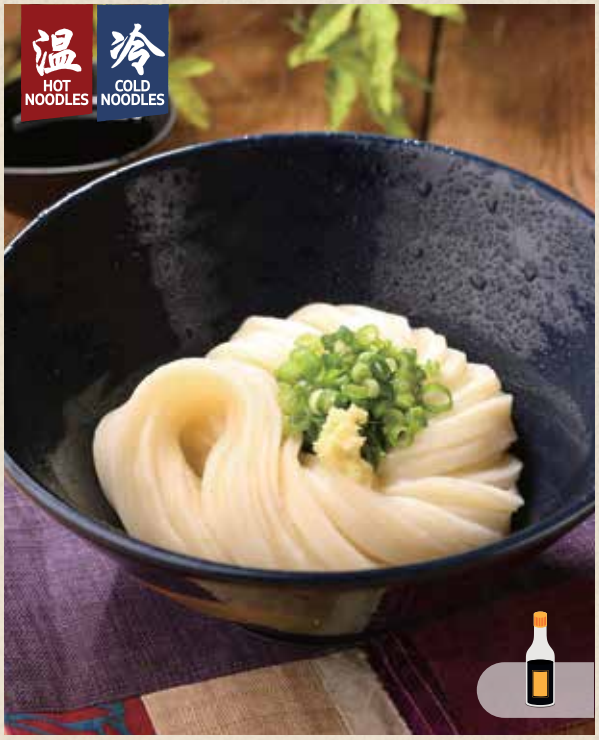
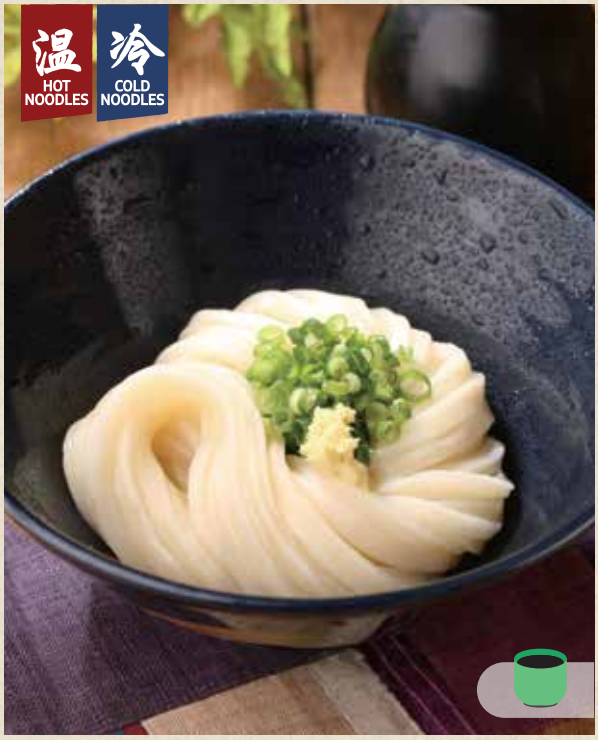
BASE UDON / Build-Your-Own



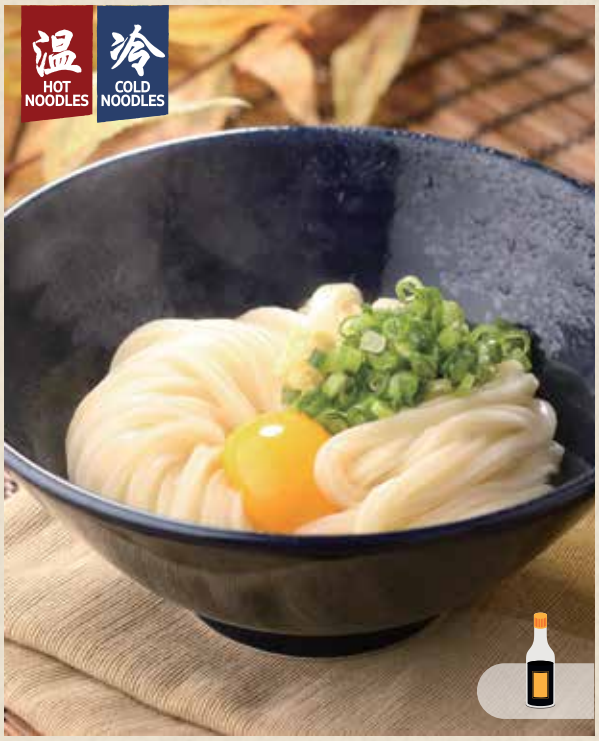
B01. **$10**

Cold/Hot Shoyu Udon | Spring Onion | Grated Ginger



B02. **$10**

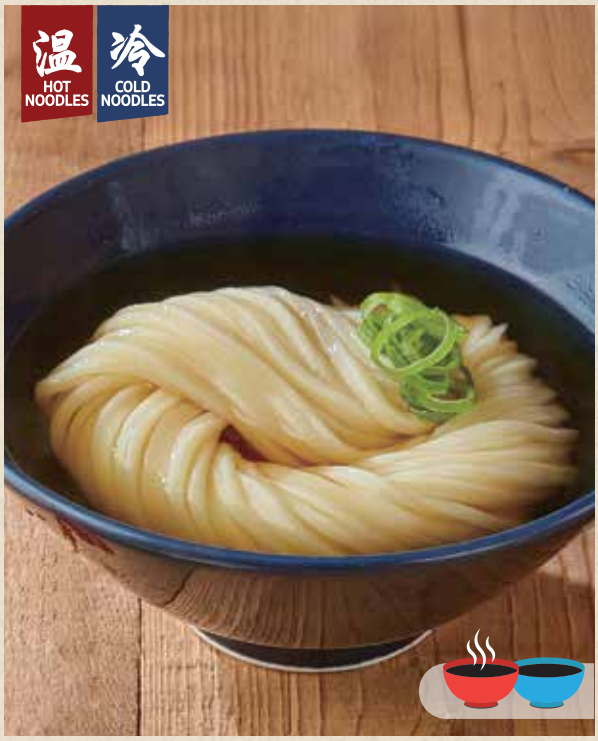
Cold/Hot Udon with Dashi | Spring Onion | Grated Ginger



B03. **$10**

Kamaage Udon with Dashi | Raw Egg | Spring Onion

*You may change the raw egg to a soft-boiled egg for an additional $1



B04. **$11**

Kake Udon in Cold/Hot Soup | Spring Onion

Dashi Shoyu | Warm Kake Dashi | Cold Kake Dashi | Dipping Dashi

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TEMPURA & TOPPINGS

T01. **Tempura** _____ **$29**
*Tempura may change depending on availability, image is for illustration purposes only

T02. **Japanese Sweet Potato** _____ **$7**

T03. **Cheese** _____ **$8**

T04. **Soft-boiled Egg** _____ **$4**

T05. **Shrimp** _____ **$6**

T06. **Fish Cake (Chikuwa)** _____ **$3**

T07. **Bacon** _____ **$13**

T08. **Pork Chashu** _____ **$6**

T09. **Chicken Thigh** _____ **$4**

TOPPINGS / ADD-ONS

T10. **Wagyu Sirloin** _____ **$30**

T11. **Beef Short Plate** _____ **$9**

T12. **Seasoned Cod Roe (Mentaiko)** _____ **$4**

T13. **Soft-boiled Egg** _____ **$3**

T14. **Raw Egg** _____ **$3**

T15. **Spicy Mala Sauce** _____ **$4**

T16. **Iso-nori Seaweed** _____ **$4**

T17. **Spring Onion** _____ **$2**

T18. **Grated Daikon Radish** _____ **$2**

BEVERAGE

SPARKLING SAKE (300ml)

D01. **Red Rice Magic Junmai Ginjo** **$40**

Alc 7% | Rice Polishing Ratio: 50%
This sparkling sake is made using Fukushima-produced sake rice "Yume no Kaori" (50% milled) and the ancient rice variety "Kuromai (Purple Black Rice)" specifically the 'Asamurasaki' strain. Gorgeous aroma of pomegranate, grapefruit and pink guava, paired with flavours of vanilla, azuki beans and melon. It has a savoury and tart finish.

SAKE (300ml)

D02. **Gold Ninki Junmai Dai Ginjyo** **$51**

Alc 15% | Rice Polishing Ratio: 50% | Dryness: +2
This slightly dry sake presents a fantastic ensemble of aroma and taste. It is smooth and clean with a refreshing finish. Definetly one of our sommelier recommendation sake.

D03. **Junmai Ginjyo Nigori** **$43**

Alc 15% | Rice Polishing Ratio: 60% | Dryness: -2
The Amanoto Usu Nigori Junmai Ginjyo Sake is a un-filtered (cloudy) sake with a light nose. Its smooth and sharp acidity entices the palate, leaving a lingering aftertaste.

D04. **Naraman Junmai** **$37**

Alc 16% | Rice Polishing Ratio: 55% | Dryness: +4
Naraman Junmai Sake is both grainy and herbal on the nose and has flavours reminiscent of an earthy Awamori (shochu made from grain rice).

D05. **Setchu Jyukusei Junmai Ginjyo** **$43**

Alc 15% | Rice Polishing Ratio: 60% | Dryness: +2
Award-winning Ginrei Gassan Junmai Ginjyo Setchu Jyukusei is all you need to recreate that feeling. Each sip of this pure, light sake and each whiff of its calming aroma brings forth an image of fresh snow.

FRUIT WINES

D06. **Ozeki Kanjuku Umeshu (720ml)** **$82**

Crafted with patience and precision by Ozeki, this plum liqueur celebrates the famed “Nankō ume” plums from Japan’s Kishu region – the variety regarded as the highest grade for ume. With an alcohol content of 14%, it offers a smooth, mellow character: sweet yet well-balanced by the soft acidity of the plum. Whether served over ice, with soda, or as a refined after-dinner indulgence, this classic umeshu brings a touch of Japanese elegance to any occasion.

D06A. **Umeshu (Soda)** **$10**

D06B. **Umeshu (Neat / On the Rock)** **$10**

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BEVERAGE

BEER

D07. **Sapporo Draft Beer (500ml)** _____ **$14**

D08. **Sapporo Draft Beer (330ml)** _____ **$10**

NON-ALCOHOLIC DRINKS

D09. **Udon Shin Honey Lemonade** _____ **$8**

D10. **Iced Calpis Soda** _____ **$6**

D11. **Iced Calpis Honey Lemon** _____ **$6**

D12. **Iced Calpis Yuzu** _____ **$7**

D13. **Iced Calpis Earl Grey Tea** _____ **$6**

D14. **Yuzu Honey Earl Grey Tea** _____ **$6**

D15. **Yuzu Honey (Hot or Cold)** _____ **$5**

D16. **Iced Lemon Earl Grey Tea** _____ **$6**

D17. **Iced Honey Lemon Earl Grey Tea** _____ **$6**

D18. **Iced Yuzu Lemon Earl Grey Tea** _____ **$7**

D19. **Iced Earl Grey Tea** _____ **$4**

D20. **Hot / Cold Green Tea** _____ **$3**

D21. **Coke Original Less Sugar 330ml** _____ **$5**

D22. **Coke Zero 330ml** _____ **$5**

D23. **Schweppes Ginger Ale 320ml** _____ **$5**

D24. **Sprite 330ml** _____ **$5**

D25. **Refreshing Soda Water (non refillable)** _____ **$5**

D26. **Lychee Earl Grey Tea** _____ **$7**

D27. **Lychee Soda** _____ **$7**

D28. **Lychee Yuzu Soda** _____ **$8**

D29. **Lychee Lemon Soda** _____ **$9**

D30. **Lychee Lemon Berry Soda** _____ **$9**

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