



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.

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



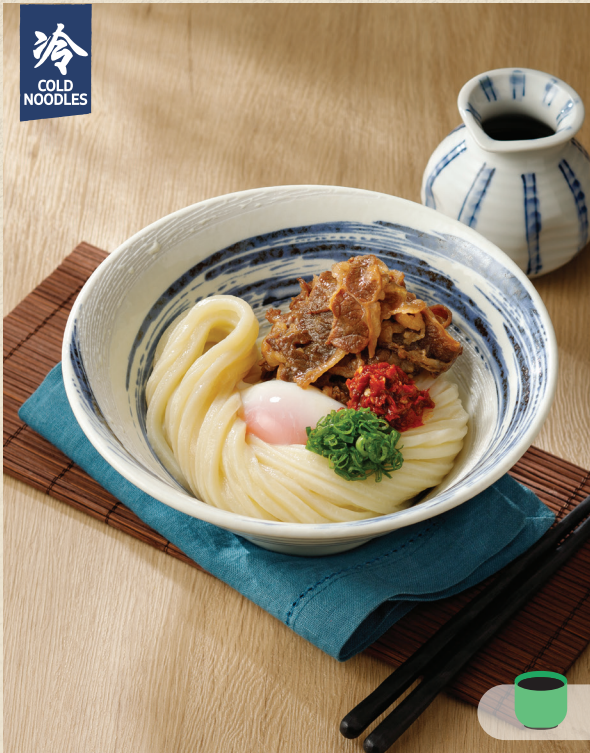
Cold Kake Dashi



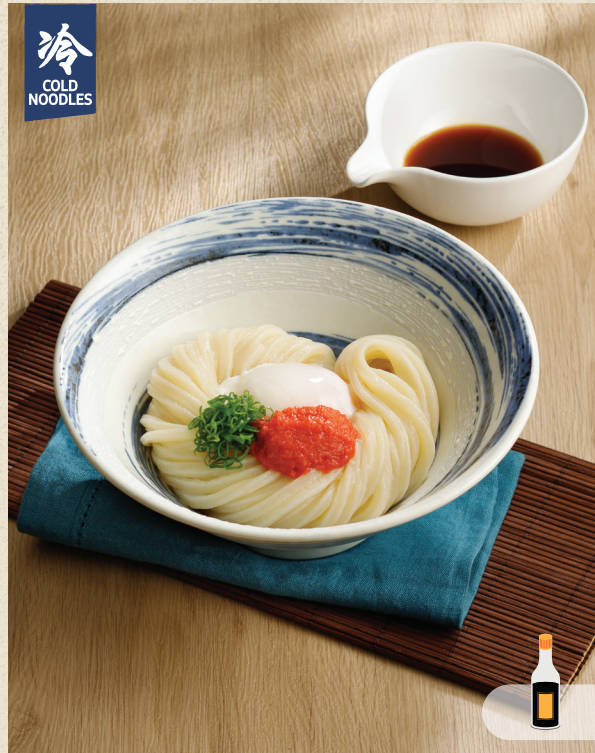
Dipping Dashi

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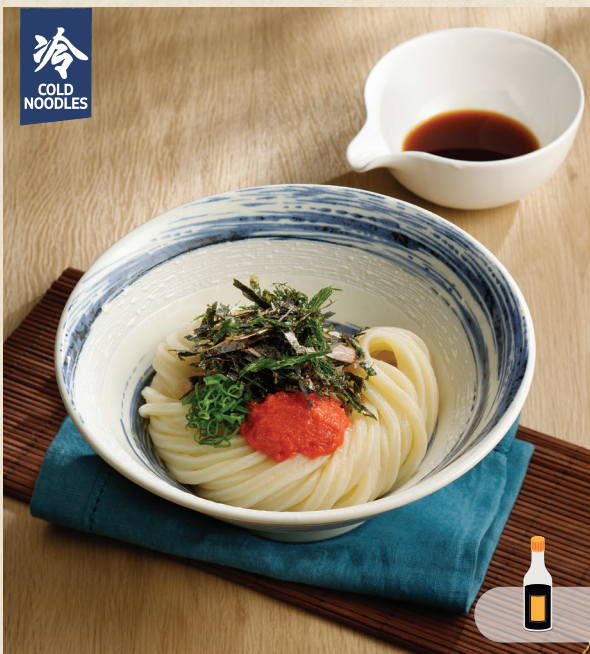
COLD UDON



C01.
Spicy Beef Udon 🌶️
 Cold Udon with Dashi | Beef Short Plate |
 Soft-boiled Egg | Spicy Mala Paste | Spring Onion **\$23**



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

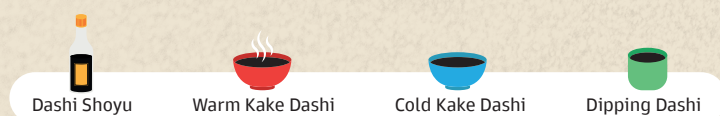


S03.

Yuzu Wagyu Kake Udon

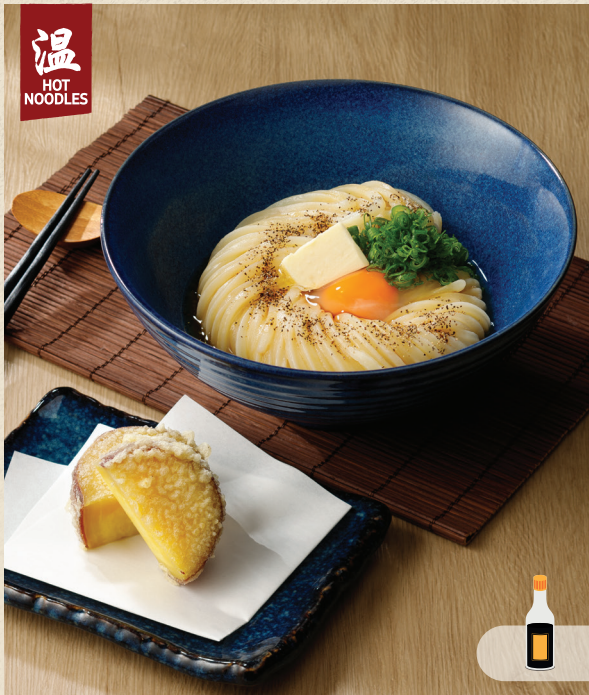
\$42

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



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HOT UDON



H01.

Butter Shoyu Udon with Sweet Potato Tempura

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

\$19



H02.

Butter Shoyu Udon with Tempura

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

\$26

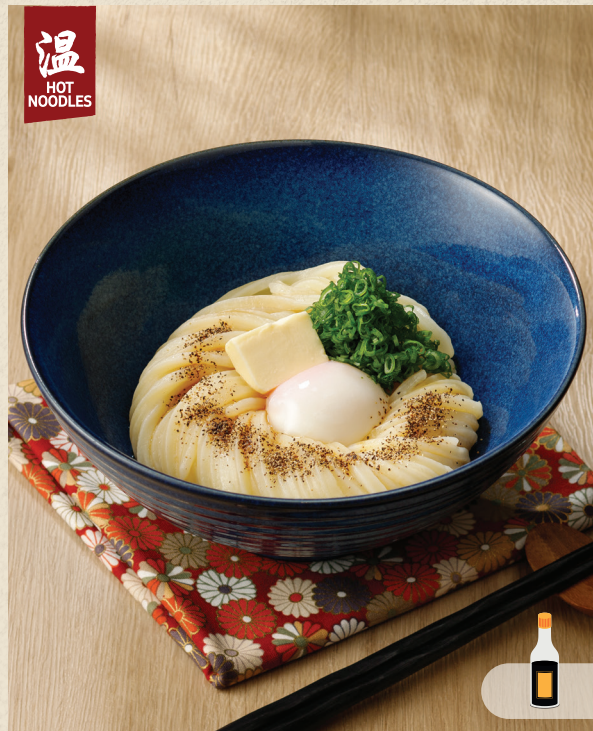


H03.

Spicy Beef Shoyu Udon 🌶️🌶️

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

\$21



H04.

Butter Shoyu Tamago Udon

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

\$12



Dashi Shoyu



Warm Kake Dashi



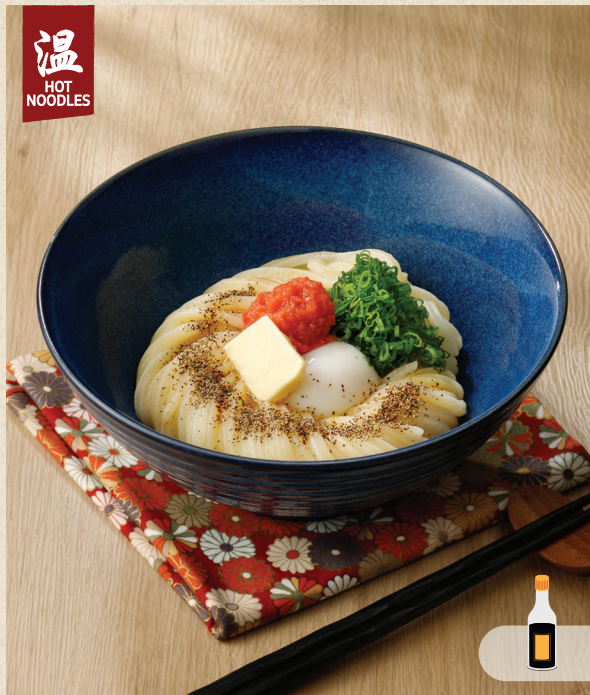
Cold Kake Dashi



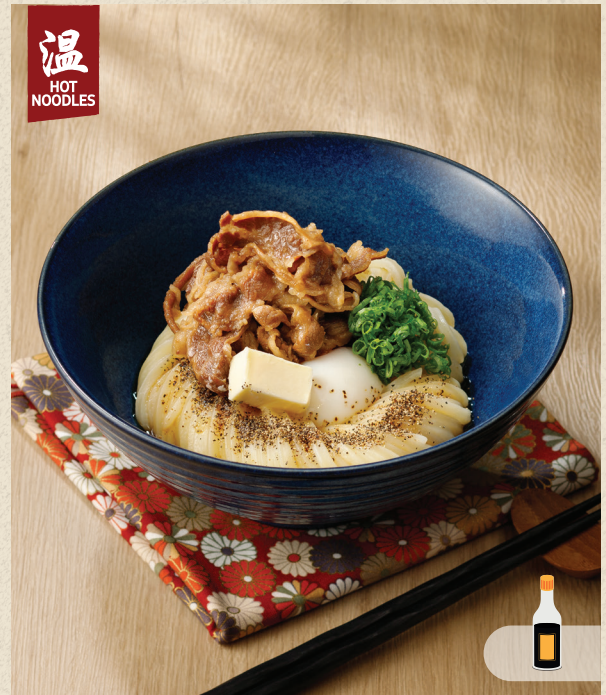
Dipping Dashi

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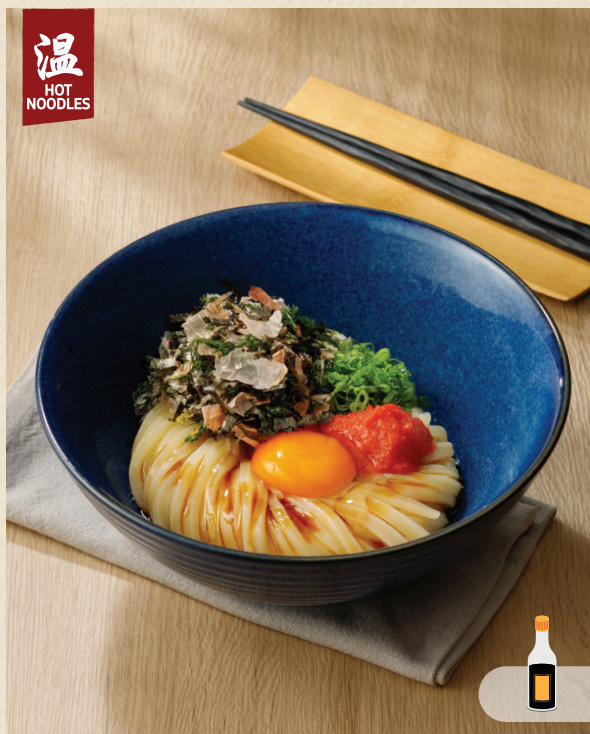
HOT UDON



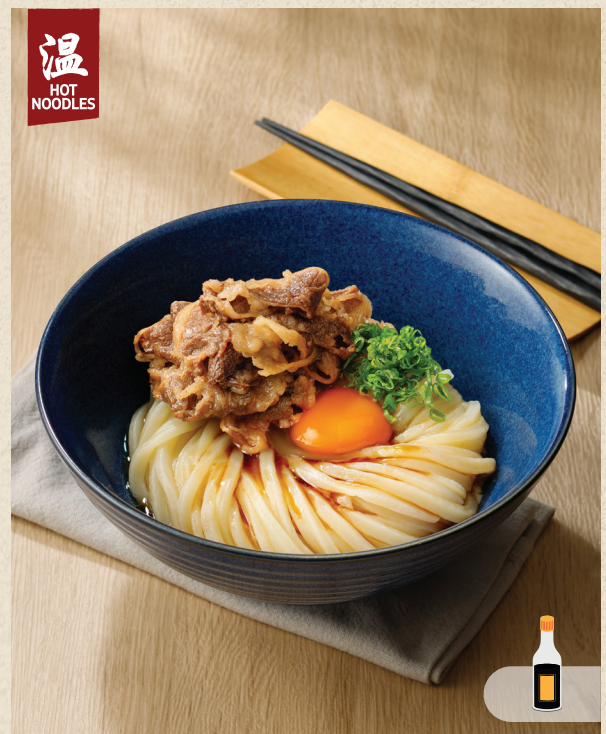
H05.
Mentai-Tamago Butter Shoyu Udon **\$15**
 Hot Udon | Seasoned Cod Roe | Soft-boiled Egg | Butter | Pepper | Spring Onion



H06.
Beef Tamago Butter Shoyu Udon **\$19**
 Hot Udon | Beef Short Plate | Soft-boiled Egg | Butter | Pepper | Spring Onion



H07.
Mentai-Nori Tamago Udon **\$18**
 Kamaage Udon with Dashi | Raw Egg | Seasoned Cod Roe | Iso-nori Seaweed | 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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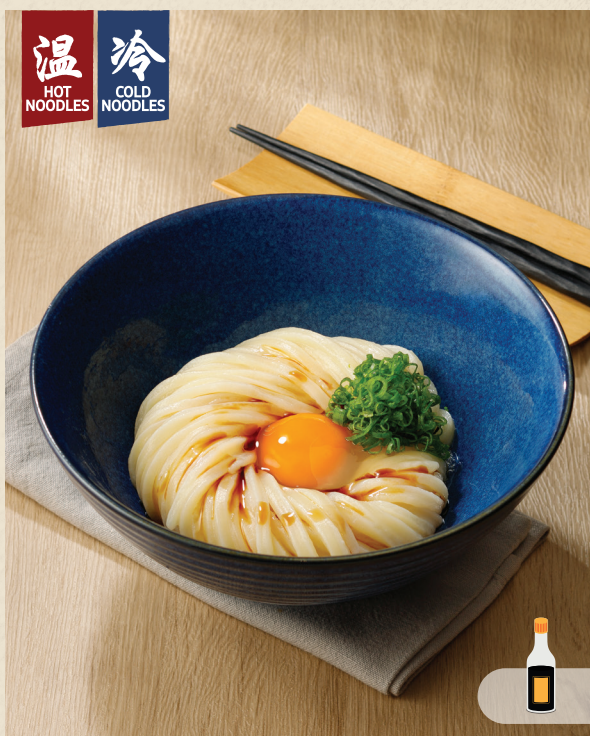
BASE UDON / Build-Your-Own



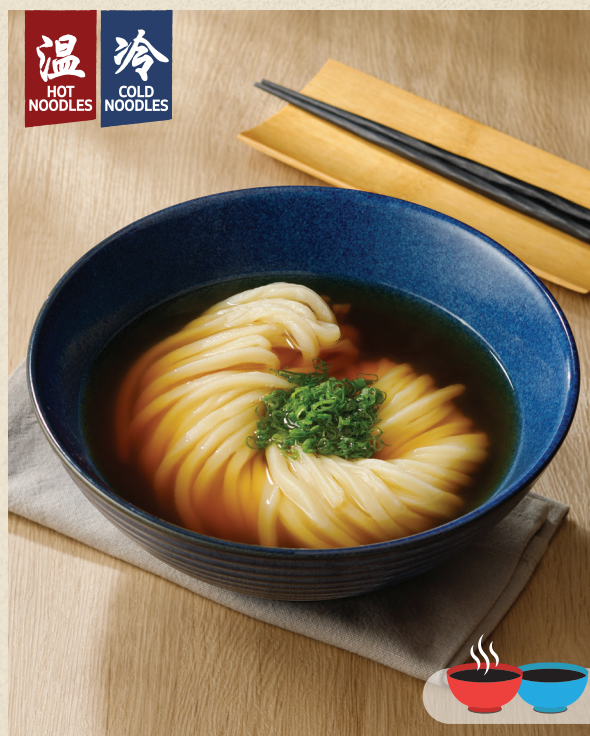
B01. **\$10**
Cold/Hot Shoyu Udon | Spring Onion



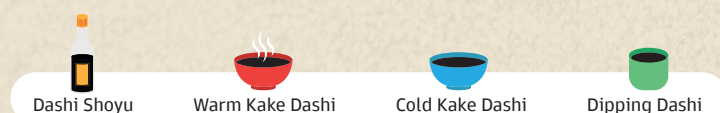
B02. **\$10**
Cold/Hot Udon with Dashi | Spring Onion



B03. **\$12**
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



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TEMPURA & TOPPINGS



TEMPURA

- T01. **Assorted Tempura (2 Shrimps, vegetables and some seasonal items)** _____ \$29
*Tempura items may change depending on availability, image is for illustration purposes only
- T02. **Japanese Sweet Potato** _____ \$7
- T03. **Cheese** _____ \$8
- T04. **Shrimp** _____ \$6
- T05. **Fish Cake (Chikuwa)** _____ \$3
- T06. **Bacon** _____ \$13
- T07. **Pork Chashu** _____ \$6
- T08. **Chicken Thigh** _____ \$4

TOPPINGS / ADD-ONS

- T09. **Wagyu Sirloin** _____ \$30
- T10. **Beef Short Plate** _____ \$9
- T11. **Seasoned Cod Roe (Mentaiko)** _____ \$4
- T12. **Soft-boiled Egg** _____ \$3
- T13. **Raw Egg** _____ \$3
- T14. **Spicy Mala Sauce** _____ \$4
- T15. **Iso-nori Seaweed** _____ \$4
- T16. **Spring Onion** _____ \$2
- T17. **Grated Daikon Radish** _____ \$2

ALCOHOLIC BEVERAGES

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 Daiginjo

\$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. Definitely one of our sommelier recommendation sake.



D03. 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).

FRUIT WINES



D04. Ozeki Kanjuku Umesu (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.

D04A. Umesu (Soda) _____ **\$10**

D04B. Umesu (Neat / On the Rock) _____ **\$10**

BEER



D05. Sapporo Draft Beer (500ml) _____ **\$14**

D06. Sapporo Draft Beer (330ml) _____ **\$10**

NON-ALCOHOLIC BEVERAGES

- D07. **Udon Shin Iced Blue Pea Lemonade Soda** _____ **\$8**
- D08. **Iced Yuzu Bliss Tea Soda** _____ **\$6**
- D09. **Iced Calpis Soda** _____ **\$6**
*Add on Yuzu \$1
- D10. **Hot/Iced Yuzu Honey** _____ **\$6**
- D11. **Iced Earl Grey Tea** _____ **\$4**
*Add on Calpis \$1
*Add on Yuzu \$1
- D12. **Hot/Iced Green Tea (Refillable)** _____ **\$3**
- D13. **Coke Original (Glass)** _____ **\$5**
- D14. **Coke Zero (Glass)** _____ **\$5**
- D15. **Sprite (Glass)** _____ **\$5**
- D16. **Schweppes Ginger Ale (Glass)** _____ **\$5**

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