

Japanese Udon Noodle   
**KOMUGI**

# うどん革命

小麦粉と水

そして海から授かった天然の食材。

日本人なら誰もがホッとする、日本の伝統食。

伝統的な製法はそのままに、KOMUGIのスタイルでご提供させていただきます。  
麺は日本の製麺機を導入して小麦粉から製麺、出汁は日本産の荒節を使い、すべて  
店舗で毎朝作っております。

Udon noodle is a traditional Japanese food which made from only flour and water. Materials of broth is from sea that important for Japanese people.

Traditional food but KOMUGI make a bit casualy and wish to know everybody that what is Udon noodle.  
please enjoy.

うどんは茹でたてをご提供しているため、20分程度お時間いただく場合がございます。  
あらかじめご了承ください。

In some cases it may take about 20 min to serve udon due to freshly boiled udon noodle.



天かすとネギは無料で追加できます。スタッフにお申し付けください。  
Tenkasu(tempura flake) and leek can be added for free. Please ask our staff.

**all prices not include VAT 7% & service charge 10%**

# SEASONAL MENU

*ZWAI CRAB WITH UDON*

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## HOKKAIDO CRAB CREAM UDON

*ZUWAI CRAB MEAT WITH CREAM SAUCE UDON*

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599B

蟹奶油乌冬面

Japanese Udon Noodle   
**KOMUGI**

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2KINDS OF FRESH GRAPE  
WITH ORIGINAL  
SOFTSERVE.  
YOU CAN CHOOSE MILK  
FLAVOR AND YOGURT  
FLAVOR OR MIX 2 KINDS

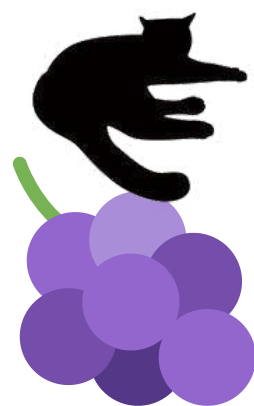


**FRESH  
GRAPE  
PARFAIT  
350B**

日本うどん

Japanese Udon Noodle

**KOMUGI**



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# CURRY-UDON

SIGNATURE

## SIROI CURRY UDON

Our signature menu.  
Japanese style Curry-udon,  
Topped with  
potato espuma cream.

白咖喱乌冬面

300THB

Curry udon soup based on beef tongue.  
แกงกะหรี่นี้ทำมาจากลิ้นวัวตุ๋น

## RECOMMEND TOPPING

EXTRA NOODLE 30B  
(+130G)

GYU SHABU 120G 120B  
BOILED BEEF SLICE

ONSEN EGG 20B

CHIKUWA TEN 50B  
FISH CAKE TEMPURA

OTHER TEMPURA TOPPINGS ALSO AVAILABLE →

all prices not include VAT 7% & service charge 10%





# CURRY-UDON



## TORITEN CURRY UDON

Original curry udon topped  
with  
tori-ten(chicken tempura)  
and onsen egg.

鸡肉天妇罗  
咖喱乌冬面

360THB

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### ORIGINAL TASTE CURRY-UDON

Japanese style Curry-udon.

咖喱乌冬面

240THB

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# HOT DASHI-UDON

ANKAKE  
**MENTAI  
TAMAGO  
TOJI  
UDON**

Original hot thick starchy  
dashi soup udon with  
Mentaiko(cod-roe),  
chicken egg and ginger.

明太鸡蛋乌冬面

280THB



## RECOMMEND TOPPING

EXTRA NOODLE 30B  
(+130G)

KABOCHA TEN 40B  
PUMPKIN TEMPURA

ONSEN EGG 20B

CHIKUWA TEN 50B  
FISH CAKE TEMPURA

OTHER TEMPURA TOPPINGS ALSO AVAILABLE →

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# HOT DASHI-UDON 🍜



UDON & TEMPURA

## TEMPURA-KITSUNE-UDON

Hot soup udon with sweet taste fried tofu. assorted tempura

天妇罗狐狸热乌冬面

420THB



PORK & FISH BROTH

## NIKU-UDON

Hot soup udon with pork belly slice,  
japanese leek and onsen-egg

猪肉热乌冬面

260THB



ORIGINAL FISH BROTH

## KITSUNE-UDON

Original dashi soup udon with sweet  
taste fried tofu

狐狸热乌冬面

220THB

all prices not include VAT 7% & service charge 10%



# CHILLED-UDON



CHICKEN TEMPURA

## TORITEN TARTAR UDON

Chilled udon with  
TORITEN(chicken  
tempura)and original  
tartar sauce(based on  
mayonnaise)

280THB

鸡肉天妇罗  
塔塔酱冷乌冬面



## RECOMMEND TOPPING

EXTRA NOODLE 30B  
(+130G)

TAMAGO TEN 50B  
HALF BOILED EGG TEMPURA

ONSEN EGG 20B

CHIKUWA TEN 50B  
FISH CAKE TEMPURA

OTHER TEMPURA TOPPINGS ALSO AVAILABLE →

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# CHILLED-UDON



LONG SELLER

## EBI-OROSHI-UDON

Chilled udon with assorted tempura set.(3 shrimp and eggplant)

虾天妇罗冷乌冬面

360THB



JAPANESE PLUM NANKO-BAI

## UME-OROSHI UDON

猪肉梅子冷乌冬面

Chilled udon with boiled pork belly slice, grated white radish and large size Japanese pickled plum.

300THB



SUKIYAKI BEEF

## GYU-TOROTAMA UDON

牛肉哇沙比冷乌冬面

Chilled udon with boiled beef slice taste SUKIYAKI, onsen -egg and Wasabi.

350THB

all prices not include VAT 7% & service charge 10%



# ZARU-UDON



ORIGINAL DIPPING UDON

## YUZU-NIKU ZARU UDON

Dipping udon noodle with hot soup made from fish broth. Mixed with pork belly slice, eggplant, Japanese leek and yuzu peel.

280THB

日本柚子猪肉茄子  
扎鲁乌冬面



## RECOMMEND TOPPING

EXTRA NOODLE 30B  
(+130G)

TAMAGO TEN 50B  
HALF BOILED EGG TEMPURA

ONSEN EGG 20B

CHIKUWA TEN 50B  
FISH CAKE TEMPURA

OTHER TEMPURA TOPPINGS ALSO AVAILABLE →

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# ZARU-UDON



UDON & TEMPURA

## TEMPURA-ZARU-UDON

Chilled dipping udon with assorted tempura set.

天妇罗扎鲁乌冬面

390THB



CHICKEN TEMPURA

### TORI-TEN ZARU-UDON

Chilled dipping udon with condiments. Topped with tori-ten(chicken tempura) and lemon.

鸡肉天妇罗扎鲁乌冬面

280THB



TRADITIONAL

### ZARU-UDON

Chilled dipping udon with condiments.  
Traditional Japanese style.  
Recommend to eat other tempura toppings.

扎鲁乌冬面

195THB

all prices not include VAT 7% & service charge 10%



# CREAM-UDON

MODERN  
ORIGINAL  
UDON

## TRUFFLE CREAM UDON

Cream soup udon  
with truffle oil.

松露奶油乌冬面

450THB



MODERN JAPANESE STYLE

## MENTAIKO CREAM UDON

明太子奶油乌冬面

Cream soup udon with cod roe and salmon roe

390THB

all prices not include VAT 7% & service charge 10%



# OKOSAMA-UDON



SORRY!  
ONLY FOR KIDS

OKOSAMA  
UDON SET 160THB  
HOT / COLD  
儿童乌冬面/冷乌冬面

仅限12岁以下

ONLY FOR UNDER 12 YEARS OLD

麺短め、少し冷ましてご提供いたします。

NOODLES WILL BE SERVED SHORT AND SLIGHTLY COOLED.

Choose juice!

Apple!

Orange!

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# TOPPING

EXTRA NOODLE (HOT / CHILLED)	30B
ONSEN EGG (SPRING EGG)	20B
RAW EGG (S-PURE EGG)	10B
MENTAIKO 20G (COD ROE)	70B
IKURA 15G (SALMON ROE)	120B
SIRASU 15G (BOILED BABY SARDINE)	40B



GYU-SHABU 120G (BOILED SLICED BEEF BELLY)	120B
BUTA-SHABU 100G (BOILED SLICED PORK BELLY)	100B
NANKO-BAI 1PC (JAPANESE PLUM)	100B
RAW WAKAME 50G (RAW SEAWEED)	50B
INARI AGE (FRIED BEAN CURD. BOILED WITH SWEET SOY-SAUCE)	60B

EBI TEN (SHRIMP TEMPURA)	60B
NASU TEN (EGGPLANT TEMPURA)	40B
KABOCHA (PUMPKIN TEMPURA)	40B
TEN KASU (TEMPURA FLAKES)	FREE



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# TEMPURA

MUST TRY!

## TORI TEN

Chicken tight tempura  
with ponzu sauce  
and mustard.

3PCS / 120THB

5PCS / 180THB

鸡肉天妇罗



MODERN STYLE TEMPURA

## CAMEMBERT CHEESE & APPLE TEMPURA

dip in honey

160 THB

奶酪和苹果天妇罗

MODERN STYLE TEMPURA

## EBI-TEN SPICY

shrimp tempura 5pcs with  
original creamy sweet chili  
sauce

虾天妇罗奶油辣酱

280 THB



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# TEMPURA



RECOMMEND!

## KOMUGI TEMPURA SET

2 shrimp, pumpkin,  
chikuwa and egg plant

220B

什锦天妇罗

ADD EBI TEN 1PC 60B



## KAKIAGE 90B

mixed vegetable tempura

蔬菜炸



## CHIKUWA-TEN 竹轮天妇罗

Fish dumpling tempura

1PCS / 50 THB 2PCS / 90THB

※PHOTO IS 2PCS



## TAMAGO-TEN

Half boiled egg tempura 50 THB

半熟鸡蛋天妇罗



## KABOCHA TEN

pumpkin tempura

40B

南瓜天妇罗

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## A LA CARTE

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SESAME DRESSING

### BUTA-SHABU SALAD

fresh vegetable salad with  
boiled pork belly slice.  
Creamy sesame dressing.

195B

日本的猪肉涮锅沙拉



SALAD

### YASAI SALAD

10 kinds of vegetable salad  
with wasabi dressing sauce

130B

蔬菜沙拉

TOFU APPETIZER

### NIRA YAKKO

Chilled tofu with  
marinated chives soy  
sauce and bonito flake.

90B

韭菜酱冷豆腐



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## A LA CARTE

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ORIGINAL APPETIZER

### AGEDASHI TOFU

Tofu tempura in fish broth soup. Topped with grated radish, ginger and seaweed NORI.

日式揚出炸豆腐

140B



### EDAMAME

Boiled green soy beans.  
Eat with Japanese salt Hakata no sio.

毛豆

80B

### SATSUMA AGE

Deep fried fish cake with vegetable from Kagoshima Japan.

炸鱼饼

180B



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## RICE



# 銀河のしずく

Ginga no Shizuku

OUR RICE IS  
GINGA NO SHIZUKU  
FROM  
IWATE JAPAN.

S—PURE EGG

## NIRA-SHOYU TAMAGO KAKE GOHAN

raw egg rice(160g) with  
condiment(leek, tempura flake,  
bonito flake, and Nira-  
shoyu(home made marinated  
chives in soy sauce).

生鸡蛋盖饭

120B



## OTHER TOPPINGS

Mentaiko(cod roe) 20g  
Ikura(salmon roe) 15g  
Sirasu(boiled baby  
sardine)15g

70B  
120B  
40B

Omori (extra rice+80g) 20B  
Extra raw egg 10B



ORIGINAL

## INARI SET

3pcs 150THB / 6pcs 280THB

什锦油豆皮寿司

## INARI A LA CARTE

STANDARD 2PCS / 60THB  
SIRASU OBA 2PCS / 80THB  
KANIKAMA MAYONNAISE 2PCS / 80THB  
IKURA 2PCS / 160THB

all prices not include VAT 7% & service charge 10%



# TEISHOKU by IRODORI



SUKIYAKI!

## GYU-SUKI TEISHOKU

sliced beef hotpot Japanese Suki-yaki style.  
you can choose raw egg or onsen-egg.

牛肉寿喜烧套餐

SINGLE BEEF  
120G  
380THB

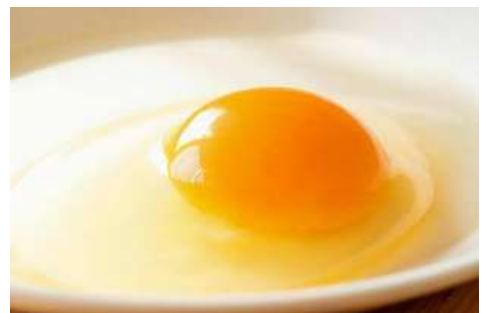
DOUBLE BEEF  
(120G+120G)  
480THB

### PLEASE CHOOSE



ONSEN-EGG

OR



RAW-EGG

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# TEISHOKU by IRODORI



TARTAR SAUCE!

## CHICKEN NANBAN TEISHOKU

Marinated chicken tempura  
with tartar sauce (based on  
mayonnaise)

鸡肉南蛮套餐

SET 280THB  
A LA CARTE 200THB



TEMPURA WITH RICE

## TEMPURA TEISHOKU

Assorted 5 kinds of tempura set meal.  
2 shrimp, chikuwa, pumpkin,  
eggplant.

天妇罗套餐

360THB



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# SOFT SERVE PARFAIT



ORIGINAL SOFT SERVE



please choose from Hokkaido milk, yogurt or mix flavor

## 霜淇淋芭菲

牛奶味(MILK) · 酸奶味(YOGURT) 混合(MIX)

MANGO  
PARFAIT

250THB

芒果

STRAW BERRY  
PARFAIT

300THB

草莓

MIX BERRY  
PARFAIT

250THB

混合的莓果

all prices not include VAT 7% & service charge 10%



**Signature dessert!**  
Pudding  
Soft Cream 1 9 0 B



Original pudding  
(without soft serve)

1 2 0 B



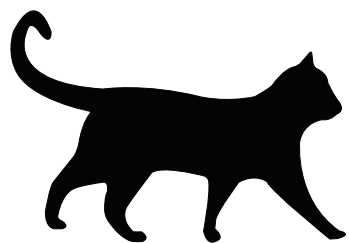


*Homemade cake*

**BASQUE  
STYLE  
CHEESE  
CAKE**

**130B**

ALL PRICE NOT INCLUDE VAT 7% & SERVICE CHARGE 10%





# SOFT SERVE DRINK



ORIGINAL SOFT SERVE



## FLOAT



available Hokkaido milk flavor only

COFFEE  
FLOAT

180THB

MELON  
SODA  
FLOAT

180THB

GINGER  
ALE  
FLOAT

180THB

TRADITIONAL  
JAPANESE DRINK  
CREAM-SODA



all prices not include VAT 7% & service charge 10%





*ORIGINAL DRINK*

# BUTTERFLY PEA SODA FLOAT

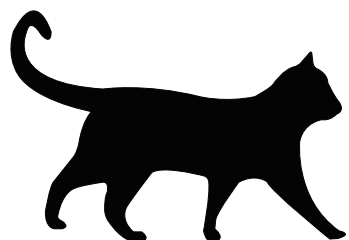
ANCHAN SODA WITH SOFT SERVE

190B

Japanese Udon Noodle

**KOMUGI**

ALL PRICE NOT INCLUDE VAT 7% & SERVICE CHARGE 10%







## SIGNATURE HOME MADE GINGER ALE

100% natural

100 THB

## HOME MADE GINGER HOT TEA

sweet & spicy

100 THB



## COFFEE

COLD BREW 90 THB

less bitterness and less astringency

ESPRESSO 70 THB

AMERICANO HOT / ICED 80 THB

LATTE HOT / ICED 90 THB

CAPPUCCINO HOT / ICED 100 THB



by Hakata Coffee

## SOFT DRINK

BUTTERFLY PEA SODA 100 THB

ORANGE/APPLE/MIXED BERRY  
JUICE 80 THB

MELON SODA 80 THB

COKE / COKE ZERO 40 THB

CALPIS LACTO 40 THB

GREEN TEA (BTL) 50 THB

HOT GREEN TEA (POT) 50 THB

DRINKING WATER 20 THB

SODA 20 THB



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# Alcohol drink



## signature cocktail

# Gin Buck

自家製ジンジャーエールシロップに相性抜群のジン、SUIを合わせました。SUIのショウガやゆずの香りが、自家製シロップのハーブとショウガの辛味とあわせり今までにない味に仕上がっております。

*We combined Japanese gin SUI, which goes perfectly with homemade ginger ale syrup. The aroma of ginger and yuzu in SUI blends with the herbal and spicy taste of homemade syrup, creating a unique flavor.*

**180B**

# Gin soda

**Gin x soda**

**150B**

A WONDERFUL NEW PREMIUM GIN EXPRESSION FROM DRINKS GIANT SUNTORY THAT WAS CREATED USING THREE OF JAPAN'S MOST FAMOUS FLAVOURS: YUZU, GREEN TEA AND GINGER, THE RESULTS ARE A REFRESHING, UNIQUE AND ALL-ROUND DELICIOUS DRINKING EXPERIENCE THAT IS PERFECT ON THE ROCKS, WITH SODA, OR IN COCKTAILS. BEST WITH OUR TEMPURA.



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# ALCOHOL DRINK

## BEER

SAPPORO SMALL BOTTLE(330ML) 140 THB

## JAPANESE CRAFT BEER

ALL 280 THB



### HITACHINO WHITE ALE(330ML)

THE WHEAT BEER TO WHICH CORIANDER, ORANGE PEEL AND NUTMEG, ETC. HAVE BEEN ADDED. THE SOFT TASTE IS CHARACTERISTIC IN THE REFRESHING FRAGRANCE.



### HITACHINO WEIZEN(330ML)

IMPURE BEER WITH THE LEAVEN TAUGHT OUT OF THE WHEAT MALT. THE TASTE WHICH USES THE LEAVEN WHICH CAUSES THE SHOWY FRAGRANCE, AND IS REFRESHING WITH THE FRAGRANCE LIKE THE BANANA IS THE FEATURE.



### HITACHINO DAIDAI(330ML)

THE FRUITY AND REFRESHING FRAGRANCE WITH THE HOP OF THE CITRUS SYSTEM WHICH MAKES AN ORANGE AND ITS FRAGRANCE STAND OUT SINCE BLESSINGS WHICH IS MADE IN THE BASE IN MOUNT TSUKUBA AND YASATO AND THE FLAVOR ARE IPA OF THE FEATURE.



### HITACHINO ESPRESSO STOUT(330ML)

THE MELLOW AND THICK COFFEE BEER WHICH WAS BREWED USING COFFEE BEANS OF A SHIN ROAST ROAST BASED ON THE IMPERIAL STOUT LOVED BY A RUSSIAN EMPEROR.

## HIGH BALL

SUNTORY KAKU HIGH BALL 160 THB

GINGER HIGH BALL 180 THB  
ginger ale syrup with whisky & soda

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# PLUM WINE



## KOMASA NO UMESHU

GLASS ROCK / SODA 260 THB

KOMASA NO UMESHU made by blended the real shochu of sweet potatoes, barley and rice. This homemade UMESHU does not contain any artificial perfumes and colors. The rich aroma makes you more healthful and helps your appetite. Alcohol 14%



## PLUMTONIC BAISHIN 1500ML 3800 THB

You can enjoy Plumtonic Baishin in many different ways. Because of the high alcohol content., you can either have it mixed or you can make it on the rock. Also, you can drink it by putting Nankobai pickled plum into it. Alcohol 18%

# SAKE BOTTLE



## AZUMARYU JUNMAI 300ML 360 THB

Dragon once believed to protect buddha and bring rain to the farmer. Drink in room temperature or cold to feel mellow taste. alcohol 15-16%



## HOURAISEN BESHI 300ML 480 THB

It has a light sourness and a plain flavor. It has the characteristic of plain type Jumai sake with aromatic scent. It is a number one seller of Houraisen. alcohol 15-16%



## SHO-CHIKU-BAI KYOTO FUSHIMIZU JITATE JUNMAI 300ML 360THB

This is a very refined sake with flavors and aromas that are subtle and soothing. Subtle aromas reminiscent of French vanilla ice cream and cardamom lead into a soft, creamy palate with silky texture and flavors of lightly seasoned cream of wheat and honeydew. alcohol 13.5%



## SHIMEHARITSURU JUNMAIGINJO 300ML 750 THB

The key to this sake is the use of prime well water and top quality rice. Miyao shuzo brewery utilizes well water from the Asahi mountain range, famed for its snowfall and fresh air that's been filtered by the expansive forest. When the water meets the Gohyakumangoku rice they forge a sake with a rounded, pure flavor. Pleasing to drink, like resting by a mountain stream.

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