

Japanese Udon Noodle 
KOMUGI



since 2020

คาเฟ่うどんเส้นสดเจ้าแรก

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.

KOMUGI Menu ranking



Shiroyu curry udon



Mentaiko cream Udon



Mentai tamago toji Udon



chillied Udon No1

Ume oroshi Udon



Tempura No1

Tori ten (chicken)



tempura No1

Ebi ten(shrimp)

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



WHAT IS [SIROI-CURRY UDON]???

カレーうどんにじゃがいものエスプーマクリームをのせた新感覚カレーうどん！カレーに合うジャガイモを煮崩れさせず、風味を保つにはどうすればいいか？奇抜なビジュアルとは違い、しっかり考えたオリジナルうどんです。

A NEW TYPE OF CURRY UDON WITH POTATO ESPUMA CREAM ON TOP!

WHAT CAN I DO TO PRESERVE THE FLAVOR OF POTATOES THAT GO WELL WITH CURRY WITHOUT LETTING THEM FALL APART? UNLIKE THE QUIRKY VISUALS, THIS IS AN ORIGINAL UDON THAT HAS BEEN CAREFULLY THOUGHT OUT.

カレーは2日かけてトロトロになるまで煮込んだ牛タンと、うどん専用に合わせてオリジナルカレー粉を使用しています。
うどんの麺は全て店内で作っています。

THE CURRY IS MADE WITH BEEF TONGUE THAT HAS BEEN SIMMERED FOR TWO DAYS UNTIL IT BECOMES CREAMY, AND AN ORIGINAL CURRY POWDER SPECIALLY MADE FOR UDON.

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





TORITEN CURRY UDON

鸡肉天妇罗咖喱乌冬面 320THB

Original curry udon topped with tori-ten(chicken tempura) 2pcs and onsen egg.



TONKATSU CURRY UDON

炸猪排咖喱乌冬面 320THB

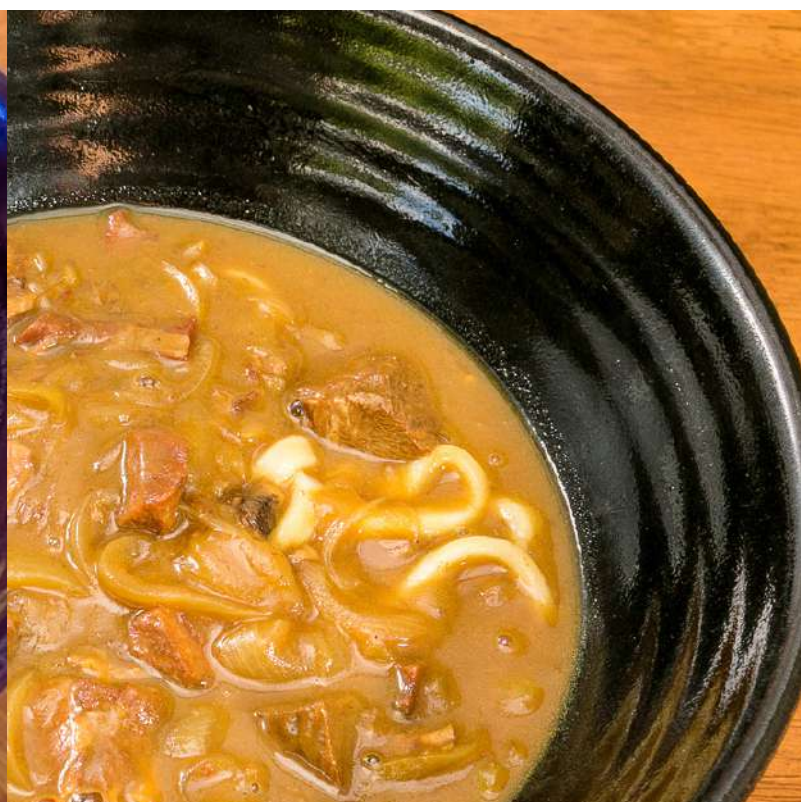
Original curry udon topped with Japanese style pork cutlet.



CHEESE KATSU CURRY UDON

奶酪炸猪排咖喱乌冬面 350THB

Original curry udon topped with Japanese style pork cutlet and 2kinds of cheese.



CURRY UDON

咖喱乌冬面 240THB

Original curry udon.

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



HOT SOUP UDON



KOMUGI ORIGINAL UDON MOTSU NIKOMI MENTAI LEMON UDON

牛内臓明太鸡蛋乌冬面

350THB

KOMUGI original Udon.

Hot soup udon with beef offal, cod roe, lemon, Japanese leek, and Chinese cabbage.



ANKAKE

MENTAI TAMAGO TOJI UDON

明太鸡蛋乌冬面 260THB

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



BEEF INTESTINE

MOTSU YUZU UDON

日本柚子牛内臓热乌冬面 280THB

Hot soup udon with beef offal ,Japanese leek, chinese cabbage and yuzu peel.

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



SHRIMP TEMPURA X 2
EGG PLANT TEMPURA X 1
PUMPKIN TEMPURA X 1
FISHCAKE TEMPURA X 1

SHRIMP TEMPURA X 3
EGG PLANT TEMPURA X 1

TEMPURA KITSUNE-UDON 天妇罗狐狸热乌冬面

Hot soup udon with sweet taste fried tofu. set of
assorted tempura 420THB

EBITEN KITSUNE-UDON 海老天妇罗狐狸热乌冬面

Hot soup udon with sweet taste fried tofu. set with
shrimp tempura 420THB



ORIGINAL FISH BROTH KITSUNE-UDON 狐狸热乌冬面 220THB

Original dashi soup udon with sweet
taste fried tofu



PORK & FISH BROTH NIKU-UDON 猪肉热乌冬面 260THB

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

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

CHILLED UDON



LONG SELLER

EBI-OROSHI-UDON 350THB

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

海老天妇罗冷乌冬面



KOMUGI ORIGINAL UDON

NEGI SIO LEMON UDON

Chilled udon with boiled pork slice, lemon and original leek sauce.

葱盐柠檬猪肉冷乌冬面 280THB

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



JAPANESE PLUM NANKO-BAI
UME-OROSHI UDON

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

猪肉梅子冷乌冬面 300THB



SUKIYAKI BEEF
GYU-TOROTAMA UDON

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

牛肉哇沙比冷乌冬面 350THB



TRADITIONAL CHILLED UDON

CHIKU TAMA TEN UDON

chilled udon topped with fish cake tempura, half boiled egg tempura, grated radish, ginger, and seaweed.

竹轮和鸡蛋天妇罗冷乌冬面 260THB



SIMPLE STYLE CHILLED UDON

ONTAMA HIYASHI UDON

Chilled udon topped with onsen egg, grated radish, ginger and seaweed.

温泉蛋冷乌冬面 220THB

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

ZARU-UDON



UDON & TEMPURA

TEMPURA- ZARU-UDON

Chilled dipping udon with
assorted tempura set.

天妇罗扎鲁乌冬面

SHRIMP TEMPURA X 2
EGG PLANT TEMPURA X1
PUMPKIN TEMPURA X 1
FISHCAKE TEMPURA X1

390THB

EBI-TEN-ZARU- UDON

Chilled dipping udon

with 3 shrimp tempura

海老天妇罗扎鲁乌冬面

SHRIMP TEMPURA X 3
EGG PLANT TEMPURA X1

390THB

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



PRICE DOWN!

SHOP ORIGINAL DIPPING UDON
YUZU NIKU ZARU-UDON

日本柚子猪肉茄子扎鲁乌冬面 260THB

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



CHICKEN TEMPURA

TORI-TEN ZARU-UDON

鸡肉天妇罗扎鲁乌冬面 280THB

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



TRADITIONAL
ZARU-UDON

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

扎鲁乌冬面 195THB



NEW MENU

TRADITIONAL
KAMA-AGE UDON

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

釜扬乌冬面 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%



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!

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

TOPPING



EBI-TEN 1PC (SHRIMP TEMPURA) 60B



EXTRA NOODLE 130G (HOT / CHILLED) 40B



MENTAIKO 20G (COD ROE) 70B



IKURA 15G (SALMON ROE) 100B



GYU-SHABU 120G (BOILED SLICED BEEF BELLY) 120B



BUTA-SHABU 100G (BOILED SLICED PORK BELLY) 100B



ONSEN EGG (SPRING EGG) 20B



INARI AGE 60B (FRIED BEAN CURD, BOILED WITH SWEET SOY-SAUCE)



SIRASU 15G (BOILED BABY SARDINE) 40B



SHREDDED CHEESE 50G 50B



TONKATSU (DEEP FRIED PORK CUTLET 80G) 80B



NANKO-BAI 1PC (LARGE SIZE JAPANESE PLUM FROM JAPAN) 80B



RAW EGG 1PC (S-PURE) 20B



TENKASU (TEMPURA FLAKES) FREE



NEGI (SLICED JAPANESE LEEK) FREE

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



RECOMMEND!

KOMUGI TEMPURA SET

2 shrimp, pumpkin,
chikuwa and egg plant

220B

什锦天妇罗

ADD EBI TEN 1PC 60B



VEGETABLE

KAKIAGE 90B

mixed vegetable tempura

蔬菜炸



MODERN STYLE TEMPURA

CAMEMBERT CHEESE
APPLE TEMPURA

dip in honey 160 B

奶酪和苹果天妇罗



MODERN STYLE TEMPURA

EBI-TEN SPICY

shrimp tempura 5pcs with original
creamy sweet chili sauce

海老天妇罗奶油辣酱 280 B



MUST TRY!

TORI TEN

Chicken tight tempura
with ponzu sauce
and mustard.

3PCS / 120B

5PCS / 180B

鸡肉天妇罗

TOPPING
TARTAR SAUCE 50B



CHIKUWA-TEN

Fish dumpling tempura

竹轮天妇罗

1PCS / 50 B 2PCS / 90B

※PHOTO IS 2PCS



TAMAGO-TEN

Half boiled egg tempura

半熟鸡蛋天妇罗

50 B



KABOCHA TEN NASU TEN

pumpkin/eggplant tempura

南瓜 / 茄子天妇罗 40B/PC



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



SESAME DRESSING

BUTA-SHABU SALAD

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

日式猪肉涮锅沙拉

195B



SALAD

YASAI SALAD

10 kinds of vegetable salad
with wasabi dressing sauce

蔬菜沙拉 130B



TOFU APPETIZER

NIRA YAKKO

Chilled tofu with marinated chives
soy sauce and bonito flake.

韭菜酱冷豆腐 90B



SOY BEANS

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.

日式炸鱼饼

180B



ORIGINAL APPETIZER

AGEDASHI TOFU

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

日式揚げ豆腐 140B



CREAM

EBI CREAM CROQUETTE

shrimp croquette 3pcs

虾仁奶油可乐饼 160B



POPULAR A LA CARTE

AJI FRY

deep-fried horse mackerel with Worcestershire
sauce and tartar sauce

炸竹荚鱼排

1PC/130B 2PCS/190B

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

TEISHOKU(RICE SET MEAL)



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



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



HORSE MACKEREL

AJI FRY TEISHOKU

deep fried horse mackerel
with rice, side dish, salad and miso soup.

炸竹荚鱼排套餐

280THB

A LA CARTE 1PC 130B

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

70B

Ikura(salmon roe) 15g

100B

Sirasu(boiled baby
sardine)15g

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%



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



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

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%



Homemade pudding with soft serve



Pudding Soft Cream

姉妹店IRODORIで作る自家製プリン。

卵黄のみを使用した濃厚かつ滑らかなオリジナルプリンに、ソフトクリームをトッピング。プリンのみでもオーダーできます。

HOMEMADE PUDDING MADE AT SISTER STORE IRODORI.

A RICH AND SMOOTH ORIGINAL PUDDING MADE ONLY WITH EGG YOLK AND TOPPED WITH SOFT SERVE ICE CREAM.

YOU CAN ALSO ORDER JUST THE PUDDING.

with soft serve 190B
original pudding 120B

Basque style cheese cake

姉妹店IRODORIで作る自家製バスクチーズケーキ。濃厚クリームチーズとあえて焦がした風味がマッチ。甘さ控えめです。

HOMEMADE BASQUE CHEESECAKE MADE AT OUR SISTER STORE IRODORI. THE RICH CREAM CHEESE AND THE INTENTIONALLY CHARRED FLAVOR MATCH PERFECTLY.

IT IS MODERATELY SWEET.

130B



ANOTHER BRANCH

**@ASHLEY HOTEL
THONGLOR SOI 13**



IRODORI
Japanese Ramen Cafe

all prices 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%

Alcohol drink



Gin soda

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.

150B



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
わさ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

EARLGREY HIGHBALL

EARLGREY INFUSED
WHISKY HIGHBALL

紅茶を漬け込んだ
ウイスキーハイボール
飲みやすく女性にオススメ

140B

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

ALCOHOL DRINK

BEER



SINGHA BEER SMALL BOTTLE

89 THB



SAPPORO SMALL BOTTLE

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

EARLGRAY HIGHBALL

140 THB

earlgray infused whisky & soda

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 200 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 480 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 550 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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