



MONZO



全てのメニューには、魚のだしを使用しています。アレルギーのある方はスタッフにお伝えください。 テーブルごとに使用できるカードは2枚までです。

- All items contain fish broth, ask a server for vegetarian options. ● Please take your leftovers at your own risk.
- Please let us know if you have a food allergy. ● We can only take 2 credit cards per table, no separate check please.

Appetizers 一品料理

Edamame 枝豆 Salted soy beans	4.80
Cold Tofu ひややつこ With house-made ginger sauce.	4.95
Agedashi Tofu 揚げだし豆腐 Friend tofu in our sepcial broth	6.00
Takoyaki (3pcs) たこやき Octopus balls.	4.95
Takoyaki (8pcs) たこやき Octopus balls.	10.95
Agedashi Japanese Eggplant 揚げだし茄子 Friend Japanese Eggplant in our special broth	5.75
Beef Tataki 牛たたき Seared beef (Rare) with our original sauce	16.95
Clams with Miso Garlic あさりのこうじ味噌 Asari clams cooked with savory koji-miso garlic sauce	16.75
Fried Chicken とり唐揚げ Deep fried marinated chicken	9.80
Crispy Chicken Skin ぱりぱり鶏皮 Fried chicken skin with special ponz sauce	7.25
Assorted Tempura 天ぷら盛り合わせ Shrimp and vegetable tempura	9.75

Salad サラダ

Seafood Salad 海鮮サラダ	11.80
Mixed green with shrimp and scallop, served with Monzo dressing	
Mushroom Salad 混ぜきのこサラダ	9.80
Mixed green with mixed Japanese mushrooms, served with Monzo Dressing	
Tofu Salad 豆腐サラダ	9.80
Mixed green with tofu, served with Monzo dressing	

Signature Udon

創作うどん



Miso Carbonara Udon 16.75
味噌カルボナーラうどん

Creamy white sauce and egg based Udon
with bacon and egg yolk, hint of miso flavor

Mentai Squid Butter Udon 15.75
明太いかバターうどん

Seasoned fishegg butter sauce with squid onions

Mentai Cream Udon 16.75
明太クリームうどん

With cream sauce with seasoned fisheggs
and mixed seafood

Vongole Udon 20.75
和風ボンゴレうどん

White wine sauce Udon
with clams



Champon Udon ちゃんぽんうどん 16.75
Hot Udon with Champon Soup, Mixed Vegetable
and Seafood

Mushroom Cream Udon 15.50
混ぜきのこクリームうどん

(Add Chicken or Seafood +\$2.00)

With cream sauce Udon with mixed Japanese
mushrooms and onions

Seafood Tomato Cream Udon .. 15.75
海鮮トマトクリームうどん

Udon with creamy tomato based sauce
and mixed seafood

★ Sea Urchin Udon 22.90
うにクリームうどん

Hand crushed sea urchin cream sauce Udon,
Topped with ikura (salmon egg)

🌶️ Hot Dragon Udon 15.50
台湾ミンチうどん

Hot Udon with paitan soup,
topped with spicy ground pork,
been sprout and nira



Ankake Mushroom Udon 14.75
あんかけ混ぜきのこうどん

(Add Chicken or Seafood +\$2.00)

Hot Udon in soup topped with Japanese
mushrooms and onions in thick broth

Udon Gratin うどんグラタン..... 14.75

(Add Seafood +\$2.00)

Cream sauce Udon with chicken, onion
and cheese on the top and baked

Vegeta "Full" Udon ベジうどん ... 16.75

(Perfect for vegetarians!)

Vegetable broth Udon with mixed vegetable
and Japanese mushrooms on the top

🌶️ Japanese Mapo Tofu Udon 15.50
麻婆豆腐うどん

Spicy tofu and ground pork on the top of hot udon

Hot Udon

温かいうどん



*Double Portion 大盛り+ \$3.00

Kake Udon9.25

かけうどん

Hot Udon in clear soup with green onion and tempura flakes

Wakame Seaweed Udon10.55

わかめうどん

Hot Udon with seaweed and green onion

Hot Sansai Udon 13.50

山菜うどん

Hot Udon with assorted Japanese mountain vegetables and green onion

Chicken Tempura Udon 13.15

とり天うどん

Kake Udon with two pieces of chicken tempura on the side.

Shrimp Tempura Udon 15.25

海老天うどん

Kake Udon with two pieces of shrimp tempura on the side



Beef Udon 15.75

肉うどん

Hot Udon with seasoned thinly sliced beef and green onions

Duck Nanban Udon16.75

鴨南蛮うどん

Hot Udon with duck slices and green onions



Fluffy Beef Egg Udon 16.25

Curry Udon

カレーうどん

Hot Udon in our special curry-based broth with boiled carrots, onions and green onion

Pork 12.50

Seafood 13.50

Cold Udon

冷たいうどん



*Double Portion 大盛り +\$3.00

Zaru Udon 9.25

ざるうどん

Cold Udon with cold dipping broth

Bukkake Udon 9.25

ぶっかけうどん

Cold Udon with green onion, daikon oroshi, bonito and tempura flakes, comes with cold broth

Cold Udon with Soft Boiled Egg ... 11.05

半熟卵ぶっかけうどん

Bukkake Udon with soft boiled egg and cold broth

Plum Shiso Bukkake Udon 12.75

梅しそぶっかけうどん

Cold Udon with green onion, Shiso leaf and sour plum paste, and bonito flakes

Ikura Oroshi Udon 15.75

いくらおろしうどん

Cold udon with green onion, daikon oroshi, shiso leaf and salmon eggs, and nori

Cold Sansai Udon 13.50


山菜ぶっかけうどん

Cold udon with Japanese mountain vegetables, green onions, daikon oroshi, and nori

Shiso Mentai Udon 13.50

しそ明太うどん

Cold Udon with seasoned fish eggs and plum leaf

 Mad Tiger Udon 15.75

冷やし台湾まぜうどん

Cold Udon topped with spicy ground pork, green onion, bonito flakes, nira, and soft boiled egg

Beef Bukkake Udon

肉ぶっかけうどん

Cold Udon topped with marinated beef, green onion, grated daikon radish, and ginger



..... 15.50



Topping & Tempura - Side for Udon

トッピング & 天ぷら

【 Topping 】

Seaweed	1.30
わかめ	
Seasoned Fish Eggs . . .	3.00
明太子	
Green Onion	1.30
ねぎ	
Grated Daikon	1.50
大根おろし	
Sour Plum Paste	2.00
練り梅	
Chili Oil	1.00
ラー油	
Soft-boiled Egg	1.80
半熟卵	
Tofu	1.75
豆腐	

【 Tempura 】

Soft-boiled Egg 半熟卵 . . .	1.85
Jumbo Shrimp 大海老 . .	3.00
Fishcake ちくわ	1.80
Chicken 鶏	1.95
Pumpkin かぼちゃ	1.80
Shiitake しいたけ	1.85
Eggplant なす	1.50
Squid いか	1.95
Shiso しそ	1.50
Tofu 豆腐	1.80

Rice Bowl ご飯もの

Baby Shrimp Scallop Rice Bowl 海老ホタテボウル	11.25
Beef Rice Bowl 牛丼 Marinated beef slice over rice	9.80
Pork Belly Rice Bowl 塩豚丼 Pork belly slice over rice	8.50
Spicy Ground Pork Rice Bowl 台湾ミンチ丼 Spicy ground pork over rice	8.95
Mentai Rice Bowl 明太丼 Mentai seasoned fish egg over rice	8.00
Negitoro Rice Bowl ねぎとろ丼 Fatty tuna chopped with green onions over rice : sweet sauce with mayo	10.50
Shrimp Tempura Rice Bowl 海老天丼 Shrimp tempura over rice	9.50
Ikura Rice Bowl いくら丼 Salmon egg over rice	12.80
Risotto Uni Cream うにクリームリゾット	17.25
Risotto Mentai Cream 明太クリームリゾット	14.25
Pork Curry Rice ポークカレー	13.50
Seafood Curry Rice シーフードカレー	14.25
Steamed Rice 白飯	3.50



Sake 日本酒

Hakutsuru 白鶴6.50
Junmai 純米、Hyogo 兵庫 (180ml)

Hakkaisan 八海山 19.00
Junmai 純米、Niigata 新潟 (300ml)

Suijin 水神18.00
Junmai 純米、Iwate 岩手 (300ml)

Dassai 45 獺祭 45 26.50
純米大吟醸 山口 (300ml)

Kikusui Perfect Snow 菊水にごり18.50
Nigori-Cloudy にごり、Niigata 新潟 (300ml)

Wine ワイン

	Glass	Bottle
White Wine - Chardonnay	5	19.50
白ワイン シャルドネ		

Soft Drink ソフトドリンク

Coke / Diet Coke .. 2.25
コーラ

Sprite 2.25
スプライト

Calpico 2.5
カルピス

Perrier 3.25
ペリエ

Beer ビール

Draft Asahi 5.75
アサヒ生ビール

Sapporo Large Bottle 7.25
サッポロ瓶ビール(大)

Kawaba Sunrise Ale10.00
カワバ サンライズエール

Specialty Drink

Plum Liqueur Choya7.00
チョーヤ梅酒 (Glass)

Poochi Poochi - Sparkling Sake ... 20.00
ぶちぶち スパークリング酒

Iced Oolong Tea 2.5
ウーロン茶

Iced Green Tea 2.5
緑茶

Hot Green Tea (can)2.5
Hot Oolon Tea (can)2.5

麺

【Noodle】

We are proud to serve our handmade udon noodle to our guests!

Sanuki style noodle's unique characteristics are thick noodle, smooth and chewy texture.

We are inherited udon making techniques from udon master in Marugame, - Japan; where is famous for

its Sanuki udon. Udon noodle is made only from flour, salt and water so it's very simple yet sensitive.

Many factors can influence the quality of the udon so the recipe should be adjusted by checking things like weather, humidity, and temperature to offer the best udon at the time. We start from mixing those ingredients to cutting the dough into the noodle through many important steps.

Please enjoy our distinctive textured udon noodle made in house!



出汁

【Broth】

What makes different from other udon soup from ours is "Iriko" baby sardine.

Sanuki style broth uses "iriko" in addition to Konbu Seaweed, Bonito, and shiitake to enhance "umami" and create depth of the taste.

Taking clear broth from these ingredients is the essential part of udon soup making and we use this broth for all the menus even our Signa-

ture udon like our popular Uni Cream Udon to make it original flavor.

We carefully select the ingredients imported from Japan to bring true taste of Japan to you.

