

Truffle

A delicacy in French cuisine, the use of truffle mushroom is considered a luxury and its fragrance is addictive.

西洋松露



Uni Truffle Udon

Rich truffle flavoured udon top with uni.

TR-01

\$ 17



Pastra-Broc Truffle Udon

Rich truffle flavored udon top with beef pastrami & broccoli.

TR-02

\$ 15



Mushroom Truffle Udon

Rich truffle udon topping with assorted seasonal mushrooms.



TR-03

\$ 15

Uni (Sea Urchin)

雲丹

Uni is an expensive seafood in Japanese cuisine. Udon coated with rich uni sauce is a luxury recipe that blends in well with any seafood.



Triple Treasure Uni Udon

Rich uni udon top with uni, mentaiko & ikura.

UN-01 \$ 15



Roast Beef Uni Udon

Tender medium rare roast beef & uni blend into rich uni udon.

UN-02 \$ 17



Pastra-Egg Uni Udon

Creamy uni sauce udon top with uni, beef pastrami and onsen egg.

UN-03 \$ 14



Avocado Uni Udon

Creamy uni sauce udon top with uni, avocado & salted-malt lemon.

UN-04 \$ 14

Mentaiko (spicy cod roe)

明太子

tarted in the city of Hakata, mentaiko is widely used in Japan that goes very well with staple foods. It is also very compatible with other Japanese ingredients such as seaweed and ooba leaf.



Mentai-Egg Udon

Rich mentaiko sauce udon top with spicy mentaiko & onsen egg.

MT-01

\$ 15



Omega-3 Mentai Udon

Mentaiko sauce udon top with spicy mentaiko, omega-3 rich fresh salmon & avocado.

MT-02

\$ 15



Potato Mentai Udon

Homemade potato salad & spicy mentaiko on rich mentaiko sauce udon.

MT-03

\$ 15



Mayo Cheese Mentai Udon

Mix of spicy mentaiko, mayonnaise & cheese gives extra creaminess to mentaiko sauce udon.

MT-04

\$ 15

Curry

The combination of flavored broth and Komadori's original Japanese curry sauce is a perfect match to our homemade udon. Sprinkle some shichimi powder to make it more spicy.

咖喱



Ebi-ten Curry Udon

Crispy shrimp tempura on Japanese curry udon.

CR-01

\$ 12



Seafood Curry Udon

Japanese curry udon top with assorted grilled seafood.

CR-02

\$ 13



Chicken Curry Udon

Japanese curry udon top with grilled chicken.

CR-03

\$ 13



Vege Curry Udon

Assorted grilled colourful vegetables on Japanese curry udon.

CR-04

\$ 11

Carbonara

Rich egg & cheese based creamy Italian-style sauce blends surprisingly well with thick udon noodle. A perfect match of Italian and Japanese cuisine.

カルボナーラ



Seafood Carbonara Udon

Rich carbonara sauce udon top with assorted grilled seafood.

CA-01 \$ 15



Truffle-Mush Carbonara Udon

Truffle flavored carbonara udon top with mushroom.

CA-02 \$ 15



Pastra-Broc Carbonara Udon

Creamy carbonara udon top with beef pastrami & broccoli.

CA-03 \$ 15



Salmon Carbonara Udon

Rich carbonara udon top with fresh salmon & onion.

CA-04 \$ 15

Prices are subject to 10% service charge & 7% GST.

Creamy Salmon

Widely loved in both the east & the west,
salmon can be enjoyed with truffle or fresh vegetables.

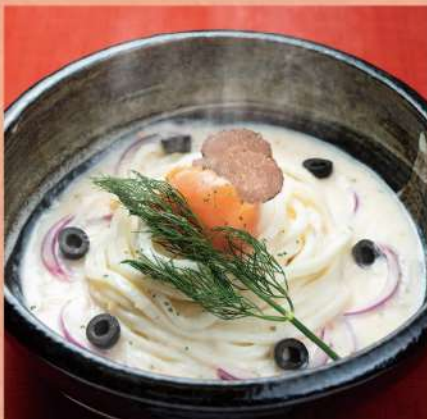
鮭



Oyako Salmon Udon

Rich salmon sauce udon top with fresh salmon, ikura & onion.

SM-01 \$ 15



Truffle Salmon Udon

Salmon sauce udon top with fresh salmon, truffle & olive.

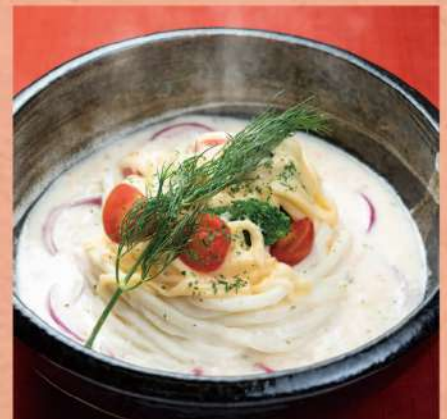
SM-02 \$ 16



Ebi-Avo Salmon Udon

Salmon sauce udon top with shrimps & avocado.

SM-03 \$ 15



Quattro Cheese Salmon Udon

Quattro cheese and chili tomato on salmon sauce udon.


SM-04 \$ 14

Pesto Genovese


Blending udon with Italian-style Pesto Genovese sauce is a new sensation, very palatable and pleasing to the eyes. It can be served warm or cold.

ジェノベーゼ



 **Chicken Gen Udon** Grilled chicken genovese udon with salted-malt lemon. **JN-01** \$ 14




 **Scallop-Mush Gen Udon**

Rich genovese udon top with grilled scallops & olive oil marinated mushroom.

JN-02 \$ 15



 **Pastra-Tomato Gen Udon**

Basil fragrant genovese udon top with beef pastrami & fresh chili tomato.

JN-03 \$ 14

Prices are subject to 10% service charge & 7% GST.

Yaki Udon

Homemade udon fried with homemade sauce top with volumed ingredients is a typical household meal loved by Japanese families.

焼
鰻
餃



Vege Yaki Udon

Fried udon with assorted grilled vegetables top with bonito flakes & seaweed..



YK-01

\$ 9



Seafood Yaki Udon

Fried udon with assorted grilled seafood top with bonito flakes & seaweed.

YK-02

\$ 11



Chicken Yaki Udon

Fried udon with grilled chicken top with sliced onion, bonito flakes & seaweed.

YK-03

\$ 9



Tempura Yaki Udon

Fried udon with assorted tempura top with sliced onion, spring onion, bonito flakes & seaweed.

YK-04

\$ 11

Traditional Udon

Mildly flavored katsuobushi broth udon is the tradition of Japanese noodle history.
Hot udon is usually served and cold udon is a popular dish in the summer.

伝統
饅
饨



Kake Udon

Traditional udon served in traditional homemade broth.

TD-01

\$ 7



Yamakake Udon

Traditional udon with tororo & onsen egg.

TD-02 **\$ 9**



Kamo Udon

Traditional udon top with sliced duck meat.

TD-03 **\$ 10**



Tempura Udon

Traditional udon with assorted tempura.

TD-04 **\$ 11**

Prices are subject to 10% service charge & 7% GST.

Donburi Menu

Komadori uses premium grade "Koshihikari" rice from Niigata prefecture.
Top with various superior Japanese ingredients,
we have brought Japanese tradition to Singapore.



 Ocean Don

Assorted treasures of the sea
are served on koshihikari rice.

DN-01 \$ 13



 Una-Don

Unagi kabayaki on koshihikari rice.

DN-02 \$ 16



 Ten-Don

Assorted tempura on
koshihikari rice.

DN-03 \$ 12



 Roast Beef Don

Sliced medium rare roast beef
on koshihikari rice.

DN-04 \$ 9