

富嶽三十六景 神奈川沖
波裏



NISHIKI MARKET ALLEY BY MOON & BACK

JAPANESE RAMEN BAR

MOON and BACK delivers a new culinary experience where Japan's tradition and modern diversity come together — all through "a bowl that everyone can enjoy with peace of mind."

Owner-chef Tatsuya Fukuda spent seven years in Sydney, Australia, serving as head chef at a fine-dining modern Japanese restaurant located in front of the Sydney Opera House, and has also produced multiple restaurant projects in South Korea. Drawing on this extensive international experience, he is dedicated to creating dishes that are both safe and delicious for everyone — including those with dietary restrictions due to nationality, religion, or allergies.

Our signature dish is the Super Big Chicken Ramen, featuring a whole bone-in chicken leg for a bold and satisfying experience packed with rich umami from the very first bite. Our vegan ramen is centered around a flavorful curry-style broth infused with the depth of kombu and vegetables. In addition, we offer a wide variety of sushi, vegan, and gluten-free entrée options. With our Kaiseki, you can enjoy a refined multi-course dining experience centered around ramen.

Our sister restaurant, Nishiki Market Alley, has also opened its doors. Here, in addition to ramen, guests can enjoy a wide range of Japanese dishes, including vegan fried chicken, hot pot, and sushi. The space is also equipped with karaoke rooms and entertainment areas, offering an immersive environment where you can experience Japanese culture alongside your meal.

At MOON and BACK, our goal is to create a space where everyone — regardless of dietary restrictions — can gather around the same table and share the joy of food naturally. Through cuisine, we aim to build a dining culture that leaves no one behind and share a new vision of Japanese food with people all over the world.

※お支払いは現金 or カードのみとなります。

お会計はテーブル一緒をお願いします。

*Payment can only be made by cash or card.

Please pay the bill together, as a Table.

MOON and BACK は、「誰もが安心して食べられる一杯」を通じて、日本の伝統と現代の多様性が融合する新しい食体験をお届けしています。

オーナーシェフ・福田竜也は、オーストラリア・シドニーに 7 年間在住し、オペラハウス前的高级モダンジャパニーズレストランで料理長を務めたほか、韓国で複数のレストランプロデュースを経験。その豊富な国際経験を活かし、国籍・宗教・アレルギーなど食の制限がある方にも「安全で美味しい」料理を提供することを使命としています。

当店のシグネチャーは、豪快な骨付き鶏もも肉が丸ごと乗ったスーパービッグチキンラーメン。一口目から鶏の旨味を存分に楽しめる、迫力と満足感あふれる一杯です。また、ヴィーガンラーメンはスパイスを効かせたカレー風味がメインで、昆布や野菜の旨味を凝縮した濃厚なスープが特徴です。さらに、寿司やヴィーガン・グルテンフリー対応のオントレーメニューも豊富に揃えており、「懐石」では、ラーメンを中心とした懐石仕立てのコース料理をお楽しみいただけます。

姉妹店「Nishiki Market Alley」がオープン。こちらでは、ラーメンはもちろん、ヴィーガン唐揚げや鍋、寿司など幅広い日本食をラインナップ。カラオケルームやエンターテイメントスペースも完備し、食事と共に日本文化をより身近に楽しんでいただける空間となっています。

MOON and BACK は、食事制限の有無に関わらず、すべての人が同じテーブルを囲み、自然に食を楽しめる場所を目指します。私たちは、食を通じて「誰一人取り残さない」飲食文化を実現し、世界中の人々に新たな日本食の魅力を届けていきます。

おひとり様ワンオーダー制です。

One order per person.











*All ramen is available for take-out.

A container fee of 150 yen will be charged.

à la carte Menu

Entree

ラーメンと追加をおすすめします。
We recommend an item from our A La Carte menu as a side dish for orders of ramen

	焼き枝豆 Grilled Edamame	¥580 ¥638(tax inc.)
	海老と豚の水餃子いくら、(6piece) Salmon-roe, Prawn and Pork Boiled Dumplings	¥980 ¥1078(tax inc.)
	蒸しヴィーガン & グルテンフリー餃子 (6piece) Steamed Vegan & Glutenfree Dumplings	¥980 ¥1078(tax inc.)
	蒸しヴィーガン & グルテンフリー焼売 (4piece) Steamed Vegan & Glutenfree Shu-mai	¥980 ¥1078(tax inc.)
	ムーンバックの照り焼きチキン MOON and BACK Teriyaki Chicken	¥980 ¥1078(tax inc.)
	大きな北海道帆立の浜焼き Grilled Big Hokkaido Scallops	¥1180 ¥1298(tax inc.)
	和牛と季節の野菜京風蒸し Wagyu & Seasonal Vegetables Kyoto Style Steamed with Ponzu Sauce	¥1580 ¥968(tax inc.)
	季節の野菜京風蒸し Seasonal Vegetables Kyoto Style Steamed with Ponzu Sauce	¥880 ¥968(tax inc.)
	きゅうりの一本づけ (自家製味噌) Cold Piece of Cucumber with Homemade Miso	¥580 ¥638(tax inc.)
	国産黒毛和牛焼肉 Wagyu Japanese Style YAKINIKU BBQ	¥1880 ¥2068(tax inc.)
	石川県産コシヒカリ米 Koshikikari Steamed Rice from Ishikawa	¥380 ¥418(tax inc.)



Deep Fried

	ガーリック手羽先 (5P) Garlic Chicken Wings	¥1180 ¥1298(tax inc.)
	京都風ポップコーンシュリンプ (4P) Kyoto-style Popcorn Shrimp	¥1180 ¥1298(tax inc.)
	鶏の唐揚げ Fried Chicken	¥1080 ¥1188(tax inc.)
	京都風ヴィーガン天ぷら盛り合わせ Kyoto-style Assorted Vegan Tempura	¥1080 ¥1188(tax inc.)
	どうもろこしの天ぷら Corn Tempura	¥780 ¥858(tax inc.)
	京都なす田楽 Kyoto Style Nasu Dengaku (Sweet Miso Glazed Eggplant)	¥780 ¥858(tax inc.)
	TERIYAKI 厚揚げ TERIYAKI Fried Tofu	¥680 ¥748(tax inc.)
	日本風フライドポテト Japanese Style Fried Potato	¥680 ¥748(tax inc.)
	揚げ出し豆腐 Agedashi Tofu	¥780 ¥858(tax inc.)

Sushi [Deep Fried Skewer]

New Standard

 Gluten Free
Soy Sauce
Available
On Request

	海老とアボカドのクリスピー寿司 (2P) Prawn and Avocado Crispy Sushi	¥1080 ¥1188(tax inc.)
	マグロとアボカドのクリスピー寿司 (2P) Tuna and Avocado Crispy Sushi	¥1080 ¥1188(tax inc.)
	サーモンとアボカドのクリスピー寿司 (2P) Salmon and Avocado Crispy sushi	¥1080 ¥1188(tax inc.)
	味噌アボカドのクリスピー寿司 (2P) Miso Avocado Crispy sushi	¥1080 ¥1188(tax inc.)
	ナスとアボカドのクリスピー寿司 (2P) Eggplant & Avocado Crispy sushi	¥1080 ¥1188(tax inc.)

当店の揚げ物に関しまして

当店では、揚げ物用フライヤーを「野菜専用」と「肉専用」に完全に分けて使用しているため、ヴィーガンの方にも安心してお召し上がりいただけます。さらに、すべての衣には小麦粉を一切使用せず、米粉や片栗粉を使用しているため、グルテンフリーの方にも安心してお楽しみいただけます。

Regarding our fried dishes

At our restaurant, we use completely separate fryers for vegetables and meat, ensuring that our fried dishes are safe for vegan guests. Furthermore, all our batters are made without wheat flour, using rice flour and potato starch instead, making them fully gluten-free and suitable for guests with dietary restrictions.

Nishiki Market
Popular



寿司刺身プラッター Sushi Sashimi Platter

¥6400 (tax inc. 7040)

(Chef Selection Sushi 8p and 12p Sashimi (Fatty Tuna Included))

Sushi

炙りサーモン寿司 (3P) ¥1080
Seared Salmon Sushi ¥1188 (tax inc.)

マグロの寿司 (3P) ¥1180
Tuna Sushi ¥1298 (tax inc.)

北海道帆立の寿司 (3P) ¥1080
Hokkaido Scallops Sushi ¥1188 (tax inc.)

炙り和牛の寿司 (2P) ¥980
Seared Wagyu Sushi ¥1078 (tax inc.)

中トロの寿司 (2P) ¥1380
Fatty Tuna Sushi ¥1518 (tax inc.)

赤海老の寿司 (3P) ¥1180
Red Prawn Sushi ¥1298 (tax inc.)

Sushi [Assored]

シェフおまかせ寿司 シルバー (4P) ¥1280
Omakase Sushi Silver ¥1408 (tax inc.)

シェフおまかせ寿司 ゴールド (7P) ¥2540
Omakase Sushi Gold ¥2794 (tax inc.)
(6p + 1p Fatty Tuna Included)

Sashimi



お刺身盛り合わせ ブロンズ (8P) ¥1780
Assorted Sashimi Bronze ¥1958 (tax inc.)
Salmon, Scallops, Snapper, Tuna

お刺身盛り合わせ シルバー (10P) ¥2180
Assorted Sashimi Silver ¥2398 (tax inc.)
Salmon, Scallops, Snapper, Tuna, Seared Salmon

お刺身盛り合わせ ゴールド (12P) ¥2780
Assorted Sashimi Gold ¥3058 (tax inc.)
Salmon, Scallops, Snapper, Tuna, Seared Salmon, Fatty Tuna

Sushi Roll


サーモンアボカド寿司ロール ¥1080
Salmon Avocado Sushi Roll ¥1188 (tax inc.)


ツナアボカド寿司ロール ¥1080
Tuna Avocado Sushi Roll ¥1188 (tax inc.)

照り焼きチキン寿司ロール ¥1080
Teriyaki Chicken Sushi Roll ¥1188 (tax inc.)

Vege Sushi

 アボカド寿司 (3P) ¥1080
Avocado Teriyaki Sushi ¥1188 (tax inc.)

 ナス照り焼き寿司 (3P) ¥1080
Teriyaki Eggplant Sushi ¥1188 (tax inc.)

 照り焼き豆腐寿司 (3P) ¥1080
Teriyaki Tofu Sushi ¥1188 (tax inc.)

 照り焼きマッシュルーム寿司 (3P) ¥1080
Teriyaki Mashroom Sushi ¥1188 (tax inc.)

 シェフおまかせ シルバー (4P) ¥1380
Vegan Omakase Sushi Silver ¥1518 (tax inc.)

 シェフおまかせ シルバー (7P) ¥2380
Vegan Omakase Sushi Gold ¥2618 (tax inc.)

Shabu Shabu 紙鍋 Hot Pot



Paper Hot Pot

Paper hot pots are single-serving and made from heat-resistant paper. It can be placed over direct heat without burning, allowing ingredients to gently cook while enhancing the flavor of the broth. Once commonly used in kaiseki cuisine, it is now rarely offered, mostly found only at a ryokan, making it a unique dining experience.

 京都の季節の野菜と和牛しゃぶしゃぶ鍋
Kyoto-style seasonal vegetables and
Wagyu Shabu Shabu Hot Pot with Rice

¥3880

¥4268 (tax inc.)

 京都の季節の野菜と海鮮鍋
Kyoto-style seasonal vegetables and
Seafood hotpot with Rice

¥3880

¥4268 (tax inc.)

Extra Topping

+ 和牛追加 Extra Wagyu ¥780

¥858 (tax inc.)

+ 野菜追加 Extra Vegetable ¥780

¥858 (tax inc.)

+ 麺追加 Noodles ¥200

¥220 (tax inc.)

+ ソース Extra Sauce ¥200

¥220 (tax inc.)

SUPER BIG CHICKEN LEG RAMEN



Nishiki Market
Signature

大きな骨付き鶏もも肉と
白湯ラーメン、味玉付き
Large bone-in chicken
thigh, chicken broth soup
Ramen with Egg



New Standard

¥2680
(inc.tax 2948)

焼き鳥と鶏白湯ラーメン味玉付き
Grilled Teriyaki chicken, ,
Chicken white Soup Ramen with Egg



¥1880 (inc.tax 2068)

Extra Topping

- + 和牛増し Extra Wagyu ¥780 ¥858(tax inc.)
- + チキン増し Extra Chicken ¥780 ¥858(tax inc.)
- + 替え玉 Extra Noodles ¥250 ¥275(tax inc.)
- + ねぎ増し Extra Green Onion ¥100 ¥110(tax inc.)
- + 味玉 Extra Ajitama Egg ¥200 ¥220(tax inc.)

当店のアレルギー対応に関しまして
当店の麺は、小麦麺とグルテンフリー麺を別々の鍋で茹でておりますので、アレルギーをお持ちの方も安心してお召し上がりいただけます。

Regarding our allergy response

At our restaurant, wheat noodles and gluten-free noodles are cooked in separate pots, so guests with allergies can enjoy their meal with peace of mind.



Gluten-free Noodles
グルテンフリー麺変更できます。 ¥250
Gluten-free noodles available ¥275(tax inc.)
on request.

*All ramen is available for take-out.
A container fee of 150 yen will be charged.

WAGYU

Sukiyaki style

RAMEN

炙り国産 A4 黒毛和牛
すき焼きラーメン 温玉付き
Grilled Japanese Wagyu Beef
Ramen, Sukiyaki Style Ramen with
Soft boiled Egg



No Pork

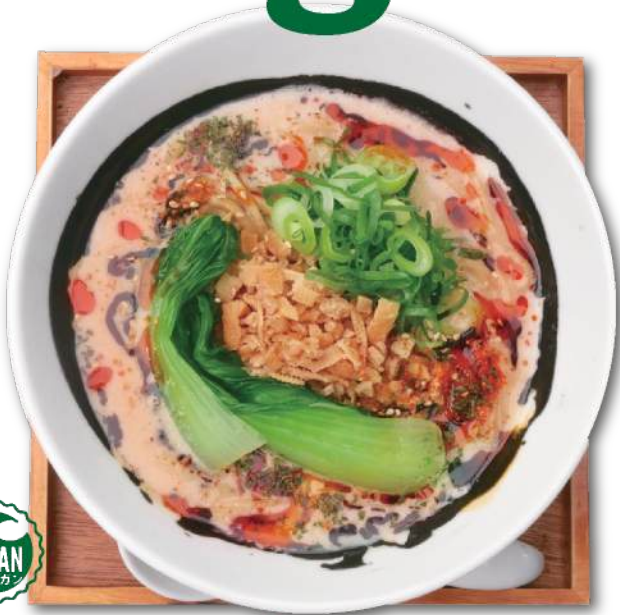


Gluten Free
Soy Sauce
Available
On Request

¥1880 (inc.tax 2068)

Vegan Ramen

ヴィーガン



Nishiki STORE
LIMITED



Gluten Free
Soy Sauce
Available
On Request

Spicy Tandan Ramen

Sesame Paste, Bok Choy, Tofu skin, Green Onion スパイシー担々麺
¥1880 (inc.tax 2068)

Japanese Curry Ramen

Sesame Paste, Bok Choy, Tofu skin, Green Onion 日本式カレー拉麺
¥1880 (inc.tax 2068)

Recommended Topping

温泉卵 Soft Boiled Egg

厚揚げ豆腐 Fried Tofu

Each ¥200
¥220 (tax inc.)

Gluten-free Noodles

グルテンフリー麺変更できます。

Gluten-free noodles available
on request.

¥250 ¥275 (tax inc.)

Latest
Celebrity
Visit in Kyoto

At our Kyoto branch, this tantan ramen was served to the world-famous superstar Madonna, who visited the restaurant on January 4, 2025 and enjoyed the tantan noodles with her daughter Lourdes. Please visit our Kyoto branch. She ordered the spicy dandan ramen with tofu topping.

Kaiseki

懐石

懐石は、茶道に由来する日本の伝統的なコース料理で、旬の食材を活かした繊細で美しい料理を少量ずつ提供します。季節感、出汁の旨味、器の美しさが特徴です。

Kaiseki is a traditional Japanese multi-course meal, rooted in tea ceremonies. It highlights seasonal ingredients, delicate flavors, and elegant presentation, served in small, artful portions.

Silver Course

Kaiseki Course Menu

¥8000pp
¥8800(tax inc.)

フライド寿司
Fried Sushi

刺身3種
3 kind Assorted Sashimi

京風天ぷら盛り合わせ
Kyoto - stlye Assorted Tempura

シェフセレクト創作寿司
Chef Selection Sushi

しゃぶしゃぶ紙鍋
(鍋メニューからお選びください。)
Shabu-shabu Hot pot

マンゴーシャーベット
Mango Sorbet



Kaiseki Vegan Course Menu

¥8000pp
¥8800(tax inc.)

フライド寿司
Fried Sushi

ヴィーガン餃子
Steamed Vegan Dumplings

京風野菜天ぷら盛り合わせ
Kyoto - stlye Assorted Tempura

シェフセレクト創作 Veg 寿司
Chef Selection Vege Sushi

湯豆腐 紙鍋
Tofu Hot pot

マンゴーシャーベット
Mango Sorbet



Kaiseki Course Menu

All Glutenfree

¥8000pp
¥8800(tax inc.)

フライド寿司
Fried Sushi

刺身3種
3 kind Assorted Sashimi

京風天ぷら盛り合わせ
Kyoto - style Assorted Tempura

シェフセレクト創作寿司
Chef Selection Sushi

しゃぶしゃぶ紙鍋
(鍋メニューからお選びください。)
Shabu-shabu Hot pot

マンゴーシャーベット
Mango Sorbet

Gold Course



Kaiseki Course Menu

¥10000pp
¥11000(tax inc.)

焼き枝豆
Grilled Edamame

フライド寿司
Fried Sushi

刺身3種
3 kind Assorted Sashimi

照り焼きチキン
Teriyaki Chicken

京風天ぷら盛り合わせ
Kyoto - stlye Assorted Tempura

プレミアムシェフセレクト創作寿司
Premium Chef Selection Sushi

しゃぶしゃぶ紙鍋
(鍋メニューからお選びください。)
Shabu-shabu Hot pot

マンゴーシャーベット
Mango Sorbet



Kaiseki Vegan Course Menu

¥10000pp
¥11000(tax inc.)

焼き枝豆
Grilled Edamame

フライド寿司
Fried Sushi

ヴィーガン餃子
Steamed Vegan Dumplings

照り焼き豆腐
Teriyaki Tofu

京風野菜天ぷら盛り合わせ
Kyoto - stlye Assorted Tempura

プレミアムシェフセレクト創作 Veg 寿司
Premium Chef Selection Vege Sushi

湯豆腐 紙鍋
Tofu Hot pot

マンゴーシャーベット
Mango Sorbet



Kaiseki Course Menu

All Glutenfree

¥10000pp
¥11000(tax inc.)

焼き枝豆
Grilled Edamame

フライド寿司
Fried Sushi

刺身3種
3 kind Assorted Sashimi

照り焼きチキン
Teriyaki Chicken

京風天ぷら盛り合わせ
Kyoto - stlye Assorted Tempura

プレミアムシェフセレクト創作寿司
Premium Chef Selection Sushi

しゃぶしゃぶ紙鍋
(鍋メニューからお選びください。)
Shabu-shabu Hot pot

マンゴーシャーベット
Mango Sorbet

MEGA TOWER

Enjoy share party



A massive 3L tower, perfect for sharing and having fun together!

★ **Draft Asahi Beer Tower** *Asahi*

¥4200
(inc. tax 4620)

Japan No.1 Asahi Beer
The classic draft Asahi beer served in a 3L tower! Perfect for group fun.

★ **Cola-Based Cocktails**

¥3500
(inc. tax 3850)

Rum & Coke Tower *(Coke Zero available on request)*
The timeless combo of rum and cola, served in an epic tower.

Kahlua & Coke Tower
Coffee liqueur meets cola for a rich, indulgent flavor.

Tequila & Coke Tower
A bold, spicy kick to keep the party going!

★ **Melon Soda-Based Cocktails** *melon*

¥3500
(inc. tax 3850)

Melon Fizz Tower
Melon soda with vodka for a refreshing twist.

Melon Kahlua Tower
Sweet and creamy, a new take on cocktails.

Melon Mojito Tower
Minty freshness with melon for a unique mojito vibe.

★ **Ginger Ale - Based Cocktails**

¥3500
(inc. tax 3850)

Ginger Ale Mojito Tower
Rum, Lemon and Ginger Ale for a crisp, refreshing mojito.

Blue Sky Tower
Blue curaçao with Ginger Ale for a stunning, Instagram-worthy drink.

Peach Fizz Tower
Peach liqueur and Ginger Ale for a fruity, bubbly cocktail.

MEGA TOWER

Soft Drink

¥2200
(inc. tax 2420)

- ★ Cola
- ★ Cola - Zero
- ★ Melon Soda
- ★ Ginger Ale



KANPAI!



Drinks ドリンク Topsy

Traditional Japanese Recommend

Japanese Whiskey

●ジャパニーズウイスキー3種飲み比べ
Japanese Whiskey Tasting (3 brands)

・Yamazaki 12y 山崎 12年 ・Ao 碧 ・Chita 知多



A rare whisky, hard to find anywhere.

25ml each
3880
(inc.Tax 4268)

Hi - Ball (whiskey)

Kaku Hi - Ball 角ハイボール	680 (inc.Tax 748)
Kyoto Whiskey Hi - Ball 京都ハイボール	880 (inc.Tax 968)
Chita Hi - Ball 知多ハイボール	1080 (inc.Tax 1188)
Ao Hi - Ball 碧ハイボール	1080 (inc.Tax 1188)
Yamazaki Hi - Ball 山崎ハイボール	1800 (inc.Tax 1980)
Yamazaki 12years 山崎ハイボール 12年	3300 (inc.Tax 3630)

Japanese Sake

Kubota Senjyu 久保田 千寿	1680 (inc.Tax 1848)
Toyo Bijin 東洋美人 純米吟醸	1680 (inc.Tax 1848)
Refill Sake 酒お代わり	980 (inc.Tax 1078)

We want you to experience the traditional Japanese flavor of our sake.
We serve it in a Masu Cup. You can take the Masu home with you.

当店の日本酒は風情を感じてもらいたく
桐升でお出ししております。升はお持ち帰りいただけます。



Kyoto Recommend

Kyoto Local Sake

●京都日本酒3種飲み比べ
Kyoto Local Sake Tasting (3 brands)

・英勲 純米酒 (Eikun Junmai)
・聚楽第 純米吟醸 (Jurakudai Junmai ginjo)
・豪快 上撰 辛口 (Gokai Jyosen)



50ml each
1880
(inc.Tax 2068)



Japanese Syo - chu

Nikaido (wheat) 二階堂	680 (inc.Tax 748)
Kurokirishima (Sweet Potato) 黒霧島	680 (inc.Tax 748)
Daiyame (Sweet Potato) だいやめ	680 (inc.Tax 748)

Recommend



Magical color changing
Gin and Tonic

Empress 1908 (Gin)

色が変わる
不思議なジントニック

1180

(inc.Tax 1298)

Japanese Gin

Kinobi (Kyoto craft gin) 季の美	1180 (inc.Tax 1298)
Roku (Japanese craft gin) 六	1180 (inc.Tax 1298)



Beer

Asahi (Draft Beer Tap) Asahi アサヒ生ビール		
Small 680 (inc.Tax 748)	Medium 980 (inc.Tax 1078)	Big 1580 (inc.Tax 1738)
Kirin gluten free Beer のどごしビール	680 (inc.Tax 748)	
Gluten free		
Asahi DRY ZERO アサヒドライゼロ	680 (inc.Tax 748)	
No Alcohol		

Fruit wine

Mandarin Orange Wine あらごし みかん酒	780 (inc.Tax 748)
Plum Wine あらごし梅酒	780 (inc.Tax 748)
Yuzu Wine あらごし ゆず酒	780 (inc.Tax 748)



Peach Sour & Strawberry Sour

Sour

Lemon Sour レモンサワー	680 (inc.Tax 748)
Peach Sour ピーチサワー	680 (inc.Tax 748)
Strawberry Sour ストロベリーサワー	680 (inc.Tax 748)

White Wine

Chardonnay (Half bottle) シャルドネ 白ワイン	1980 (inc.Tax 2178)
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Red Wine

Sauvignon (Half bottle) ソーベニオン 赤ワイン	1980 (inc.Tax 2178)
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Original Cocktail



Samurai Blue



Tropical Alley



Sake Mojeto

Sake Mojeto 酒モヒート
Japanese-style mojito made with sake

1380
(inc.Tax 1518)

Tropical Alley トロピカルアリー
A pineapple juice and rum-based drink that evokes the image of a back alley.

1380
(inc.Tax 1518)

Samurai Blue サムライブルー
A cocktail inspired by the spirit of the samurai, made with Japanese gin

1380
(inc.Tax 1518)

APHRODITE cocktail



APHRODITE is a special liqueur with shimmering pearl powder dancing inside. It is not available at regular liquor stores, making it a once in a lifetime experience.

- **Sakura Salty Dog** (cherry blossoms) 桜ソルティードック 1180
(inc.Tax 1298)
- **Moon Summer Night** (Lychee) ムーンサマーナイト 1180
(inc.Tax 1298)
- **Moon Black Light** (Orange & Grapefruit) ムーンブラックライト 1180
(inc.Tax 1298)

Non-alcoholic Premium Kyoto Japanese tea



Kyoto Uji Gyokuro 1380
TAMAUSAGI (220ml bottle) (inc.Tax 1518)

Tamausagi uses "Uji Gyokuro", which was born from the Uji tea manufacturing method that has been handed down in the long history This of Kyoto.

The supreme tea which is created from carefully selected tea leaves and advanced tea manufacturing technology, will satisfy you with the finest covering aroma and flavorful umami.

Tea

Straight Tea, Lemon Tea 680
Peach Tea, Green Tea (inc.Tax 748)
(Hot / Cold)

ストレートティー、レモンティー、ピーチティー、緑茶

Soft Drink

Coke, Coke Zero, Ginger Ale, Grapefruit Juice
Apple Juice, Pineapple Juice, Sparkling Water

アップルジュース、パイナップルジュース、グレープフルーツ、
コーラ、コーラゼロ、ジンジャーエール、
スパークリングウォーター 680
(inc.Tax 748)

Original Drinks

Peach Soda 680
ピーチソーダ (inc.Tax 748)

Strawberry Soda 680
ストロベリーソーダ (inc.Tax 748)

Melon Soda with Ice cream 780
メロンソーダ (inc.Tax 858)

Lemon Lime Bitter 680
レモンライムビター (inc.Tax 748)

Cold Matcha Latte 680
抹茶ラテ (inc.Tax 748)

Cold Matcha Strawberry Latte 680
抹茶ストロベリーラテ (inc.Tax 748)

Cold Strawberry Latte 680
ストロベリーラテ (inc.Tax 748)

Soy milk available +100

Tap water Free, Hot Water ¥300

ALL TIME *Dessert*



Rich Gluten Free
Basque Cheesecake
濃厚バスクチーズケーキ



900
(inc.tax 990)

Matcha Rich Gluten Free
Basque Cheesecake
抹茶濃厚バスクチーズケーキ



900
(inc.tax 990)

Chocolate Banana Brownie
with Vegan Chocolate Icecream
チョコバナナブラウニー

1180
(inc.Tax 1298)



Gluten
Free

Matcha Brownie
with Vegan Matcha Icecream
抹茶ブラウニー

1180
(inc.Tax 1298)



Gluten
Free

Maple Sweet Potato
with Vegan Caramel Icecream
メイプルスイートポテト

900
(inc.tax 990)



Gluten
Free



Vegan & Gluten free

Chocolate
Banana
Brownie
with Vegan Chocolate Ice

Carefully Crafted by Our Chef **HOME MADE** Vegan Ice Cream

ヴィーガンアイスクリーム



1 Scoop

2 Scoops

3 Scoops



Gluten
Free

480
(inc.tax 528)

780
(inc.tax 858)

980
(inc.tax 1078)

シェフこだわりの自家製ヴィーガンアイスクリーム
豆乳やココナツクリームをベースにし、素材本来の風味を引き立てたシェフこだわりの自家製アイスクリームです。動物性の卵や生クリームは一切使用しておりません。ヴィーガンの方ももちろん、そうでない方もヘルシーで健康的にお楽しみいただけます。

Our homemade vegan ice cream is carefully crafted by our chef using a base of soy milk and coconut cream, bringing out the natural flavors of the ingredients. It contains no animal products such as eggs or dairy cream. Perfect not only for vegans but also for anyone looking for a healthy and delicious treat.



Choice Flavor

Chocolate

Matcha

Peach

Caramel Coconuts

Strawberry



MOON & BACK

VEGAN

INSTANT RAMEN



No Meat
No Egg
No Dairy
No Animal Extract
Certified Vegan



"Late at night, I'm hungry...
but there's nothing I can safely eat."
This situation happens far too often for vegan travelers in Japan.

- 100% plant-based (Vegan Certified)
- Fresh-noodles
- Easy to prepare: microwave for 2 min 30 sec
- Perfect for hotel rooms, late-night cravings, and busy travelers
- Enjoy real Japanese flavor with complete peace of mind

We wanted to create a product that vegan travelers can
always rely on when they don't know what to eat.

This cup ramen was born from that very idea.

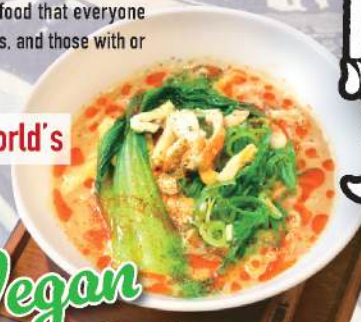
MOON & BACK

MOON and BACK is a popular ramen brand based in the Kansai region of Japan. We strive to create safe and delicious Japanese food that everyone can enjoy: vegans, non-vegans, and those with or without dietary restrictions.



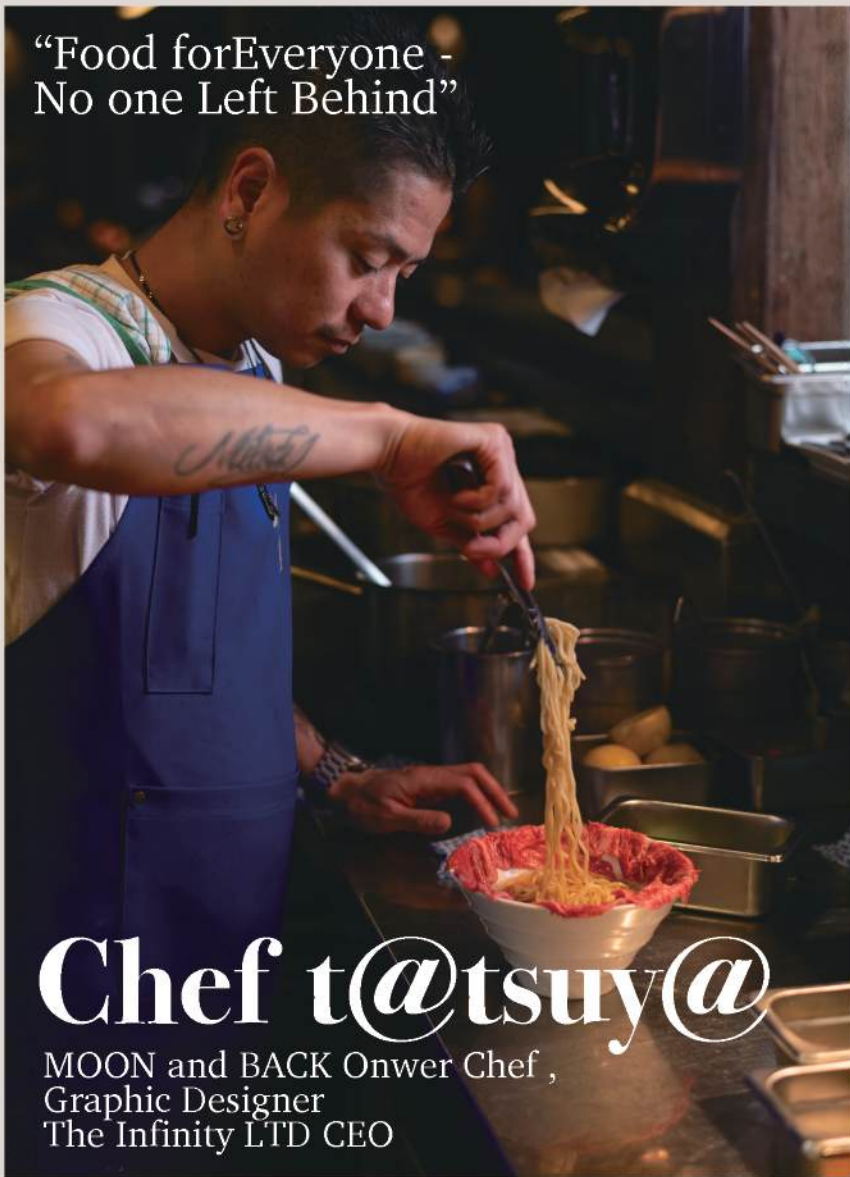
Experience the World's

Best Vegan Ramen



体験せよ。

“Food for Everyone -
No one Left Behind”



Chef t@tsuy@

MOON and BACK Onwer Chef ,
Graphic Designer
The Infinity LTD CEO

**After Australia, the Next Step Was
Not Japan -It Was Korea**

Instead of returning home, he moved directly from Sydney to Korea, where he helped produce a restaurant that blended food with fashion and entertainment.

“Korea absorbs culture incredibly fast. Fashion, music, and food merge into one seamless scene. Working there strengthened my perspective on how food should be presented, not just cooked.”

February 2026:

SAKE Restaurant The Rocks × MOON and BACK Collaboration

In February 2026, MOON and BACK collaborated with SAKE Restaurant, operated by Australia’s prestigious Hunter St Hospitality Group.

“I’m honored to serve MOON and BACK ramen to guests from around the world. There’s something special about letting people taste my food in the air of Sydney.”

The collaboration took place in Sydney’s historic The Rocks waterfront district a location loved by locals and travelers alike.

The event was a great success, welcoming many guests from around the world. Some visitors even traveled to Sydney after experiencing MOON and BACK in Japan, which made the collaboration especially meaningful.

The Goal:

A Global ‘Entertainment Restaurant’ Where Everyone Belongs

“What I ultimately want to create is a place where everyone can share the same table - regardless of dietary restrictions, lifestyle, or culture.”

His vision goes beyond Japanese cuisine.

He aims to build a new genre of entertainment restaurant, uniting food, fashion, culture, and creativity on a global stage.

“Food × Fashion × Culture.

With this combination, I want to make people around the world genuinely happy.”

MOON and BACK’s Mission to Connect the World Through Food

The Beginning: A Life-Changing Chapter in Sydney

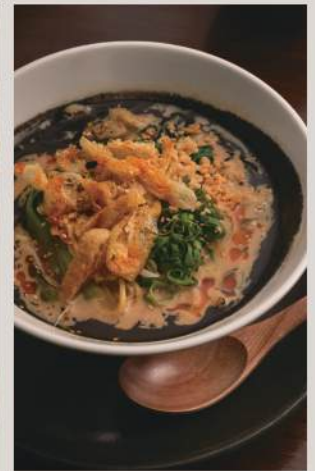
“My cooking career changed completely when I moved to Australia at 23.”

In Sydney, Tatsuya worked at a fine-dining restaurant visited by guests from all over the world.

By the age of 28, he became the head chef - an experience that immersed him in diverse cultures, religions, and dietary restrictions.

“People from completely different backgrounds could sit at the same table and enjoy the same dish.

Seeing that every day shaped my belief in ‘food that leaves no one behind.’”



Chef Tatsuya Fukuda

Born in Osaka in 1988, Chef Tatsuya began his culinary journey at sixteen, entering a kappo kitchen where he learned both the foundations of Japanese cuisine and the art of presentation. At twenty-three, he moved to Sydney and rose to become head chef at a renowned fine-dining restaurant near the Opera House.

He later worked in Korea producing innovative, culture-driven restaurant concepts before returning to Japan to found MOON and BACK, now operating in Kyoto, Osaka, and Kobe. He is dedicated to creating inclusive cuisine that welcomes all dietary lifestyles.