



At MOON and BACK, we serve "a bowl everyone can enjoy with peace of mind"—a fusion of Japanese tradition and modern dietary diversity, crafted for the world.

Our owner-chef, Tatsuya Fukuda, spent seven years living in Sydney, Australia, where he served as head chef at a high-end modern Japanese restaurant located in front of the iconic Sydney Opera House. He later brought his expertise to South Korea, producing and launching various restaurants. Drawing on these rich international experiences, Chef Tatsuya is committed to creating dishes that are both safe and delicious for everyone, including those with dietary restrictions due to religion, allergies, or lifestyle choices.

Our ramen lineup features four carefully curated varieties developed from his time abroad and refined in Japan to pair beautifully with sake. One of our signature dishes showcases premium Kuroge Wagyu beef, seared right before your eyes for a multi-sensory dining experience. We also offer vegan ramen made with umami-rich kelp broth, as well as gluten-free ramen options.

In addition to ramen, we offer sushi, vegan and gluten-free entrées, and a unique "RAMEN OMAKASE" course—a set menu centered around ramen for a refined and immersive tasting experience.

At MOON and BACK, we aim to create a space where people with or without dietary restrictions can enjoy food together at the same table, naturally and comfortably.

Through food, we strive to realize an inclusive dining culture where truly no one is left behind.

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たな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・シドニーにて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にて料理長を務めたほか、韓国では複数のレストランプロデューサーも経験。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」食事を提供することを使命としています。
当店のラーメンは、オーストラリア在住時代に磨いたレシピをベースに、日本酒との相性を追求したこだわりの4種類をご用意。中でも黒毛和牛を贅沢にトッピングした一杯は、目の前で炙られる演出とともに、五感でお楽しみいただけます。さらに、昆布の旨味を活かしたヴィーガンラーメンや、グルテンフリー対応ラーメンもございます。
また、寿司やヴィーガン・グルテンフリー対応のオントレメニューも充実しており、「RAMEN OMAKASE」では、ラーメンをメインに据えた特別なコース仕立ての体験も可能です。

MOON and BACK は、食事制限の有無にかかわらず、すべての人が同じテーブルを囲み、自然に食を楽しむ場所を目指します。
私たちは、食を通じて「誰一人取り残さない」飲食文化の実現に取り組んでいます。



RAMEN
ラーメンバル
BAR



Vegan option Glutenfree



おひとり様ワンオーダー制です。
One order per person.

※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.

Vマークのついていない商品につきましては
通常の砂糖を使用しております。

Products without the V mark contain
regular sugar.

RAMEN

Enjoy

ラーメン

Signature



炙り国産黒毛和牛
醤油ラーメン 特製味玉付き
Grilled Japanese Wagyu Beef Ramen
,Prawn Oil, Pork Chashu with Egg

¥1880 (inc.tax 2068)



No Pork Available



Gluten Free
Soy Sauce
Available
On Request



SUPER BIG CHICKEN LEG RAMEN

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
¥2680 (inc.tax 2948)



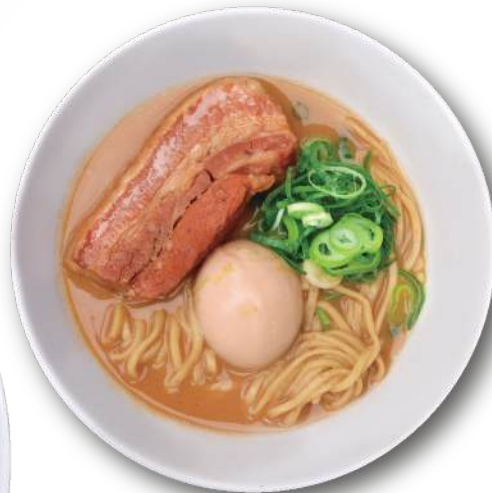
No
Pork



Gluten Free
Soy Sauce
Available
On Request

Extra Topping

+ 和牛増し Extra Wagyu	¥780	¥858(tax inc.)
+ チャーシュー増し Extra Pork	¥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.)
+ 味玉増し Extra Ajitama Egg	¥200	¥220(tax inc.)



大きな角煮の鶏白湯
ラーメン味玉付き
Big Pork Belly,
Chicken white
Soup Ramen
with Egg

¥1880 (inc.tax 2068)



Gluten Free
Soy Sauce
Available
On Request



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)



No
Pork



Gluten Free
Soy Sauce
Available
On Request

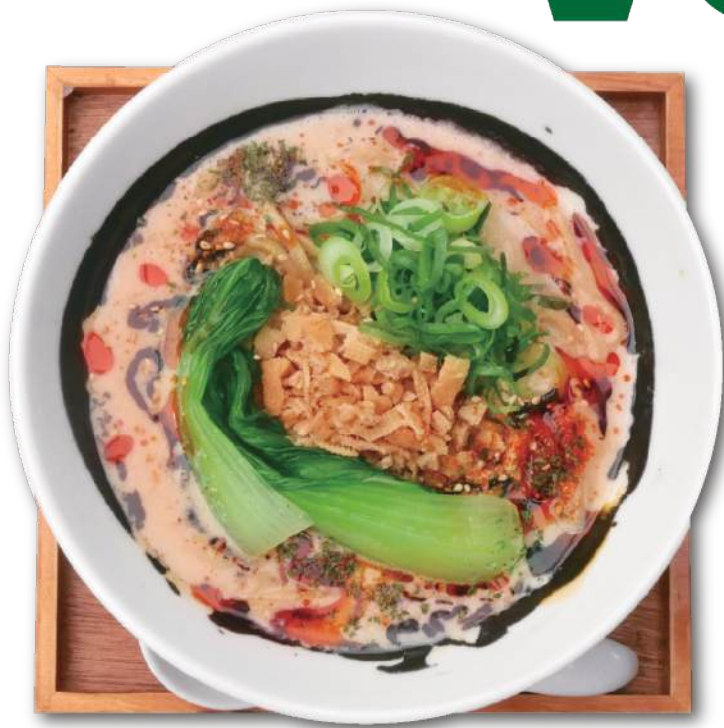
Gluten-free Noodles

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.

ALL TIME vegan

ヴィーガン



New Spicy Tandan Ramen



スパイシー担々麺

¥1880 (inc. tax 2068)

Sesame Paste, Bok Choy, Tofu skin,
Soy meat, Green Onion

Recommendation Topping

温泉卵 Soft Boiled Egg
厚揚げ豆腐 Fried Tofu

Each ¥200
¥220 (tax inc.)

Latest
Celebrity
Visit

This TanDan ramen was served to world-famous superstar **Madonna**, who visited the restaurant on January 4, 2025, and enjoyed the tantanmen noodles with her daughter, Lourdes.

Soy Milk Creamy Ramen (Choose Tofu or Boiled Egg)

豆乳クリーミーラーメン (豆腐 or 温玉)

Sesame Paste, Sweet Marinade Cherry Tomato,
Tofu skin, Soy meat, Green Onion

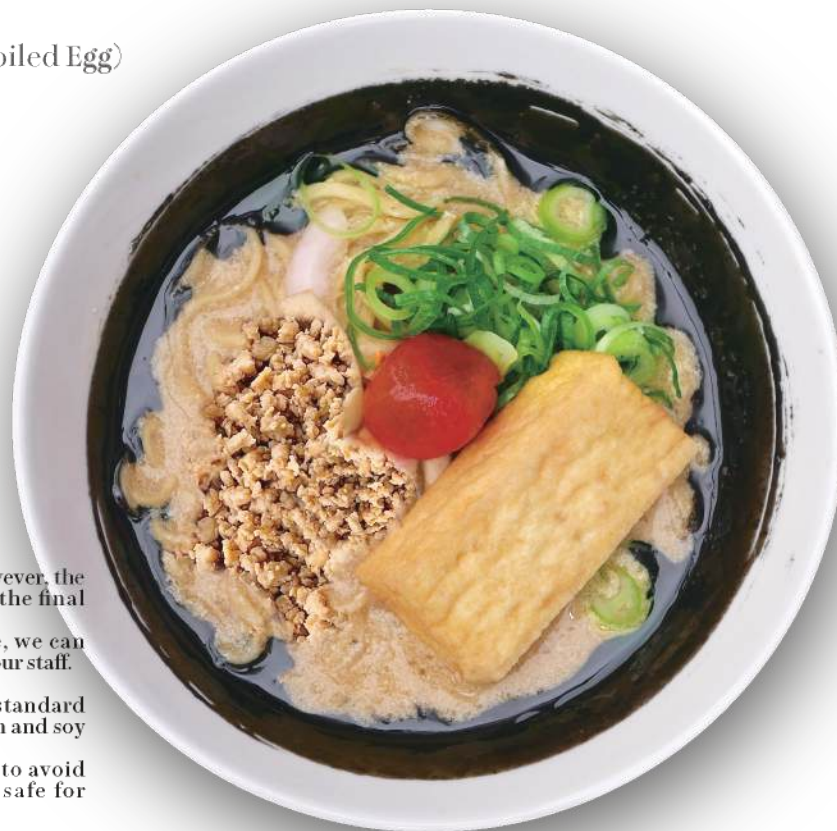
¥1880 (inc. tax 2068)



Gluten Free
Soy Sauce
Available
On Request

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.



For Guests Who Prefer Gluten-Free Options

Our soy sauce is brewed using wheat during the fermentation process. However, the gluten is largely broken down and removed during production, and the final product contains only trace amounts. That said, for guests with celiac disease or severe gluten intolerance, we can substitute with a gluten-free soy sauce upon request. Please feel free to ask our staff.

For guests with mild gluten sensitivity, we recommend enjoying our standard ramen with gluten-free noodles, as the flavor balance of the original broth and soy sauce is carefully crafted.

Our gluten-free noodles are boiled separately from regular noodles, to avoid cross-contamination, and we take great care to ensure they are safe for gluten-sensitive diners.

à la carte 単品

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)
Prawn and Pork Boiled Dumplings with Salmon-roe

¥980
¥1078(tax inc.)



蒸しヴィーガン & グルテンフリー餃子(6piece)
Steam Vegan & Glutenfree Dumplings

¥980
¥1078(tax inc.)



蒸しヴィーガン & グルテンフリー焼売(4piece)
Steam Vegan & Glutenfree Dim sum

¥980
¥1078(tax inc.)

ムーンバックの照り焼きチキン Gluten Free Soy Sauce Available
MOON and BACK Teriyaki Chicken

¥980
¥1078(tax inc.)



豚の角煮
Simmered Pork Belly (Kakuni)

¥780
¥858(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(自家製スパイシー味噌)
Cold Piece of Cucumber with Homemade Spicy Miso

¥580
¥638(tax inc.)



京都なす田楽
Kyoto Style Nasu Dengaku (Sweet Miso Glazed Eggplant)

¥780
¥858(tax inc.)



TERIYAKI 厚揚げ Gluten Free Soy Sauce Available
TERIYAKI Fried Tofu

¥680
¥748(tax inc.)

Sushi & Sashimi Gluten Free Soy Sauce Available

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

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(3P) ¥1298(tax inc.)

炙り帆立の寿司(3P) ¥1080
Seared Scallops Sushi(3P) ¥1188(tax inc.)

炙り Wagyu 和牛の寿司(2P) ¥1080
Seared Wagyu Sushi(2P) ¥1188(tax inc.)

シェフおまかせ4種寿司 ¥1380
Chef Selectin Sushi(4P) ¥1518(tax inc.)

Sushi Roll

サーモンアボカドロール寿司(3P) ¥1080
Salmon Avocado Roll ¥1188(tax inc.)

照り焼きチキンロール(3P) ¥1080
Teriyaki Chicken Roll ¥1188(tax inc.)

Vege Sushi Gluten Free Soy Sauce Available

ヴィーガンアボカド寿司(3P) ¥1080
Avocado Teriyaki Sushi ¥1188(tax inc.)

味噌ナスアボカド寿司(3P) ¥1080
Miso Eggplant Avocado Teriyaki Sushi ¥1188(tax inc.)

RAMEN おまかせ OMAKASE Course

Available Time Ask Staff

『RAMEN OMAKASE』はラーメンをメインのコースをご用意しております。下記のメニューを全てお楽しみできラーメンは両方お楽しみいただけます。またラーメンや寿司などに合うペアリングもご用意しております。コースのシェアはお断りさせていただいております。

"RAMEN OMAKASE" offers ramen as the main course. You can enjoy all of the menus below while enjoy both types of ramen. We also have pairings that go well with ramen and sushi. We do not allow sharing of courses.



OMAKASE Course Menu

¥6000 pp
¥6600(tax inc.)

焼き枝豆
Grelled Edamame

豚と海老水餃子
Pork and Prawn Boiled Dumplings

MOON and BACK 照り焼きチキン
MOON and BACK Style
Teriyaki Chicken

シェフセレクション創作寿司
Chef Selection Sushi

Ramen

鶏白湯ラーメン
Pork Belly,
Chicken White Soup Ramen

炙り国産黒毛和牛、醤油ラーメン
Grilled Japanese Wagyu Beef Ramen

マンゴーシャーベット
Mango Sorbet



OMAKASE Vegan Course Menu

¥6000 pp
¥6600(tax inc.)

焼き枝豆
Grelled Edamame

ヴィーガン餃子
Steamed Vegan Dumplings

季節の野菜京風蒸し
Seasonal Vegetables Kyoto Style
Steamed Ponzu Sauce

アボカド寿司
Avocado Sushi

Ramen

豆乳クリーミーラーメン
Soy Milk Creamy Ramen

スパイシー担々麺
Spicy Tandan Ramen

マンゴーシャーベット
Mango Sorbet



OMAKASE Course Menu

All Glutenfree

¥6000 pp
¥6600(tax inc.)

焼き枝豆
Grelled Edamame

グルテンフリー&ヴィーガン&餃子
Steamed Glutenfree & Vegan
Dumplings

季節の野菜京風蒸し
Seasonal Vegetables
Kyoto Style
Steamed Ponzu Sauce

シェフセレクション創作寿司
Chef Selection Sushi

Ramen

鶏白湯ラーメン
Pork Belly,
Chicken White Soup Ramen

炙り国産黒毛和牛、醤油ラーメン
Grilled Japanese Wagyu Beef Ramen

マンゴーシャーベット
Mango Sorbet



ペアリングドリンク (5杯分)

Pairing Drinks (5serve)

+¥2500
¥2750(tax inc.)





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 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 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 酒

● 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)
- ・ 豊漁 純米 辛口無双 (Toyoy Junmai)

50ml each

1880

(inc.Tax 2068)



Hi - Ball (whiskey)

Kaku Hi - Ball 角ハイボール **680**
(inc.Tax 748)

Kyoto Wiskey 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 12years 山崎ハイボール 12年 **3300**
(inc.Tax 3630)

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 whiskey,
hard to find
anywhere.

25ml each

3880

(inc.Tax 4268)

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) **1180**
桜ソルティドック (inc.Tax 1298)

・ Moon Summer Night (Lychee) **1180**
ムーンサマーナイト (inc.Tax 1298)

・ Moon Black Light (Orange & Grapefruit) **1180**
ムーンブラックライト (inc.Tax 1298)

Beer

Asahi (Draft Beer Tap) アサヒ生ビール



Small **680** Medium **980** Big **1580**
(inc.Tax 748) (inc.Tax 1078) (inc.Tax 1738)

Kirin gluten free Beer のどごしビール **680**
Gluten free (inc.Tax 748)

Asahi DRY ZERO アサヒドライゼロ **680**
No Alcohol (inc.Tax 748)

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)

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)

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)

White Wine

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

Red Wine

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

All Drinks Take away available



Coffee

Takeaway available

Espresso 550

エスプレッソ (inc.Tax 605)

Americano (Hot / Cold) 680

アメリカーノ (inc.Tax 748)

Caffe Latte (Hot / Cold) 680

カフェラテ (inc.Tax 748)

Soy Latte (Hot / Cold) 680

ソイラテ (inc.Tax 748)

Mocha Latte (Hot / Cold) 680

モカラテ (inc.Tax 748)

Caramel Macchiato (Hot / Cold) 680

キャラメルマキアート (inc.Tax 748)

Matcha Espresso Latte (Hot / Cold) 680

抹茶エスプレッソラテ (inc.Tax 748)

Matcha Latte (Hot / Cold) 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)

Hot Chocolate 680

ホットチョコレート (inc.Tax 748)

Oat milk available +100



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, Apple Juice, 680

Pineapple Juice,Ginger Ale, (inc.Tax 748)

Spakling Water, Grapefruit Juice

グレープフルーツジュース、アップルジュース、

パイナップルジュース、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

Soda MOON and BACK Original

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)

Tap water Free, Hot Water ¥300

ALL TIME Dessert

-  Maple Brown Cheese Croffle 900
メープルブラウンチーズクロッフル (inc.tax 990)
-  Cookies & Cream Croffle 900
クッキー&クリームクロッフル (inc.tax 990)
- Maple & Pistachio Croffle 900
メープル&ピスタチオクロッフル (inc.tax 990)
- Apple Cinnamon Croffle 900
アップルシナモンクロッフル (inc.tax 990)



 Cookies & Cream Croffle



Maple Brown Cheese Croffle



Rich Basque Cheesecake

Rich Basque Cheesecake 900
濃厚バスクチーズケーキ (inc.tax 990)



Chocolate Banana Brownie 1180
チョコバナナブラウニー (inc.tax 1298)



Vegan & Gluten free

Chocolate
Banana
Brownie
with Vegan Chocolate Ice

Mango Sherbet 400
マンゴーシャーベット (inc.tax 440)



Carefully Crafted by Our Chef HOME MADE Vegan Ice Cream

ヴィーガンアイスクリーム



1 Scoop

480
(inc.tax 528)

2 Scoops

780
(inc.tax 858)

3 Scoops

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
豆乳やココナッ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。ヴィーガンの方はもちろん、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.

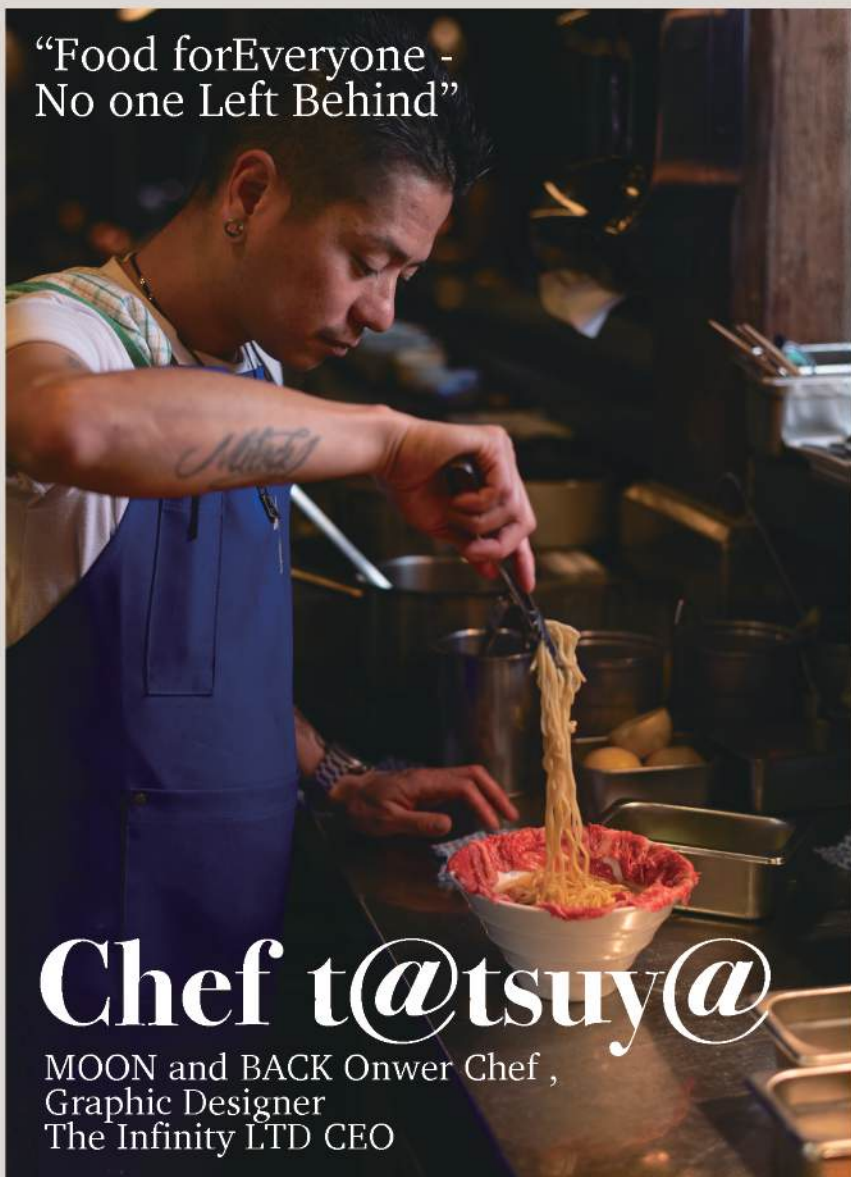
Experience the World's

Best Vegan Ramen



体験せよ。

“Food for Everyone -
No one Left Behind”



Chef t@tsuy@a

MOON and BACK Owner 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.