



Vegan option Glutenfree

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

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 7 年間住み、オペラハウス前の高級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スも経験。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

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.

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ー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」飲食文化の実現に取り組んでいます。



+3% Price
for Card

*お支払いは現金 or カードのみとなります。(カードは3%)
お会計はグループ一緒でお願いします。

*Payment can only be made by cash or card. (3% for cards)
Please pay the bill together as a group.

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.

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



No
Pork



Gluten Free
Soy Sauce
Available
On Request

New Standard

¥2580
(inc.tax 2786)

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



No
Pork



Gluten Free
Soy Sauce
Available
On Request

¥1780 (inc.tax 1958)

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.)

当店のアレルギー対応に関するお問い合わせ

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。
Gluten-free noodles available
on request.

¥250
¥275(tax inc.)

*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

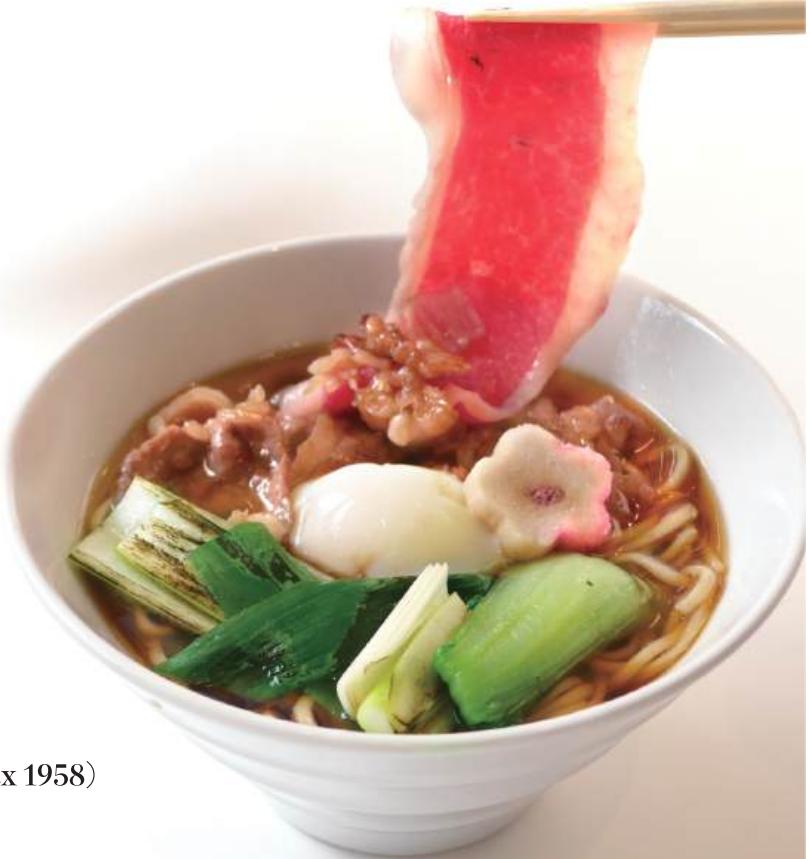


No Pork



Gluten Free
Soy Sauce
Available
On Request

¥1780 (inc.tax 1958)



Vegan Ramen

ヴィーガン



Vegan Miso Ramen

Soymeat, Seaweed, Beansprout, Tofu skin,
Green Onion, Gari

日本式味噌拉麺
¥1780 (inc.tax 1958)



Gluten Free
Soy Sauce
Available
On Request



Vegan Soy Ramen

Soymeat, Seaweed, Beansprout, Tofu skin, 野菜醤油ラーメン
Green Onion, Gari
¥1780 (inc.tax 1958)



Gluten Free
Soy Sauce
Available
On Request

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.

Japanese Style Tapas

Meat Tacos



国産黒毛和牛タコス (2P)

Teriyaki Wagyu Tacos
Wagyu, Avocado, Teriyaki sauce,
Tomato salsa, Coriander



カルニタス タコス (2P)

Carnitas Tacos
Pork Chashu, Avocado, Teriyaki sauce,
Tomato salsa, Coriander



照り焼きチキンタコス (2P)

Teriyaki Chicken Tacos
Teriyaki Chicken, Avocado, Teriyaki sauce,
Tomato salsa, Coriander



Teriyaki
Wagyu Tacos

à la carte 単品



焼き枝豆

Grilled Edamame

¥580

¥638(tax inc.)



海老と豚の水餃子 (6piece)

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)

Steam Vegan & Glutenfree Dumplings

¥980

¥1078(tax inc.)



蒸しヴィーガン & グルテンフリー焼壳 (4piece)

Steam 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.)



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.)



TERIYAKI 厚揚げ

TERIYAKI Fried Tofu

Gluten Free
Soy Sauce
Available
On Request

¥780

¥858(tax inc.)



日本風フライドポテト

Japanese Style Fried Potato

¥680

¥748(tax inc.)



Dumplings



Fried Tofu



Shu-mai



Edamame

¥1380

¥1518(tax inc.)



大豆ミートアボカドベジタコス (2P)

¥1080

Soymeat Avocado Vege Tacos

¥1188(tax inc.)

Soymeat, Avocado, Teriyaki sauce,
Tomato salsa, Coriander

¥1080

¥1188(tax inc.)



ナスタコス (2P)

¥1080

Eggplant Tacos

¥1188(tax inc.)

Soymeat, Eggplant, Avocado, Teriyaki sauce,
Tomato salsa, Coriander

Sushi [Deep Fried Skewer]

Gluten Free
Soy Sauce
Available
On Request



アボカドのクリスピーサushi (2P)

¥1080

Avocado Crispy sushi

¥1188(tax inc.)

Avocado, Soymeat, Teriyaki sauce,
Tomato salsa, Coriander



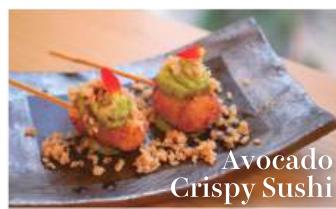
ナスとアボカドのクリスピーサushi (2P)

¥1080

Eggplant & Avocado Crispy sushi

¥1188(tax inc.)

Eggplant, Avocado, Soymeat, Teriyaki sauce,
Tomato salsa, Coriander



Avocado
Crispy Sushi



Soymeat
Avocado
Tacos

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

ALL TIME Dessert



Rich Gluten Free
Basque Cheesecake

濃厚バスクチーズケーキ



900
(inc.tax 990)

Rich Gluten Free
Matcha 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)



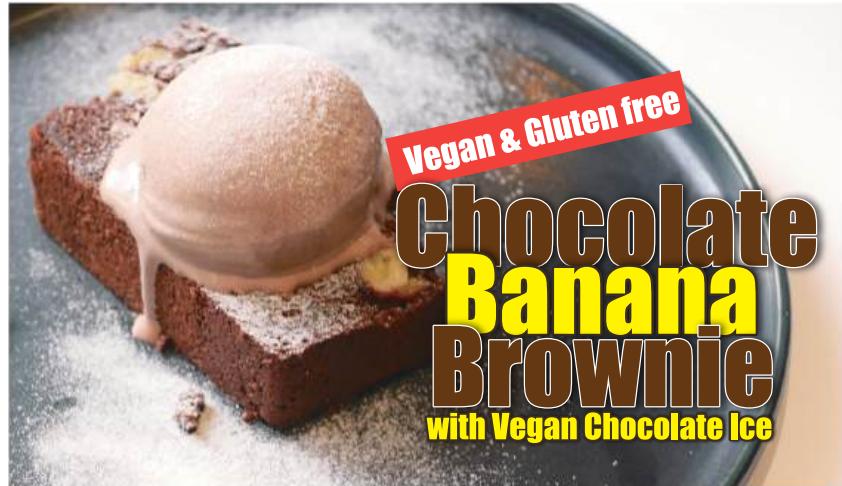
Gluten Free

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

900
(inc.tax 990)



Gluten Free



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

Caramel Coconuts



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

Today's sake recommendations are written on
the whiteboard inside the restaurant.

Kubota Senju 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 ginjyo)
・豪快 上撰 辛口 (Gokai Jyosen)

50ml each
1880
(inc.Tax 2068)



Japanese Syo - chu

Nikaido (wheat) 二階堂

Kurokirishima (Sweet Potato) 黒霧島

Daiyame (Sweet Potato) だいやめ

680
(inc.Tax 748)

680
(inc.Tax 748)

680
(inc.Tax 748)



Recommend

Magical color
changing
Gin and Tonic

Empress 1908 (Gin)

色の変わる
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) アサヒ生ビール

680

(inc.Tax 748)

Kirin gluten free Beer のどごしビール
Gluten free

680

(inc.Tax 748)

Asahi DRY ZERO アサヒドライゼロ
No Alcohol

680

(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)



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

Santa Helena Alpacas Semillon (Half bottle)

1980

(inc.Tax 2178)

サンタ・ヘレナ・アルパカ

Red Wine

Santa Helena Alpacas Merlot (Half bottle)

1980

(inc.Tax 2178)

サンタ・ヘレナ・アルパカ

Original Cocktail



Samurai Blue



Tropical Alley



Sake Mojito

Sake Mojito 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
TAMAUSAGI (220ml bottle)

1380

(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 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 Peach Tea , Green Tea (Hot / Cold)

680

(inc.Tax 748)

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, Grapefruit Juice Orange Juice,Pineapple Juice, Ginger Ale, Spakling Water

680

680
(inc.Tax 748)

Original Drinks

Peach Soda ピーチソーダ

680

(inc.Tax 748)

Strawberry Soda ストロベリーソーダ

680

(inc.Tax 748)

Melon Soda with Ice cream メロンソーダ

780

(inc.Tax 858)

Salt Lemon Mojito 塩レモンモヒート

680

(inc.Tax 748)

Lemon Lime Bitter レモンライムビター

680

(inc.Tax 748)

Matcha Latte (Hot / Cold) 抹茶ラテ

680

(inc.Tax 748)

Tap water Free, Hot Water ¥300



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.



体
験
せ
よ。

Experience the World's

Best Vegan Ramen

