



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 7 年間在住し、オペラハウス前的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、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。

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 ラーメンバル BAR



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

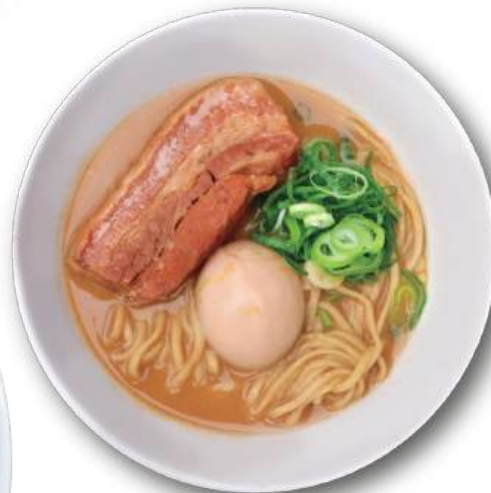
¥1880 (inc.tax 2068)



No Pork Available



Gluten Free
Soy Sauce
Available
On Request



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



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.)



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

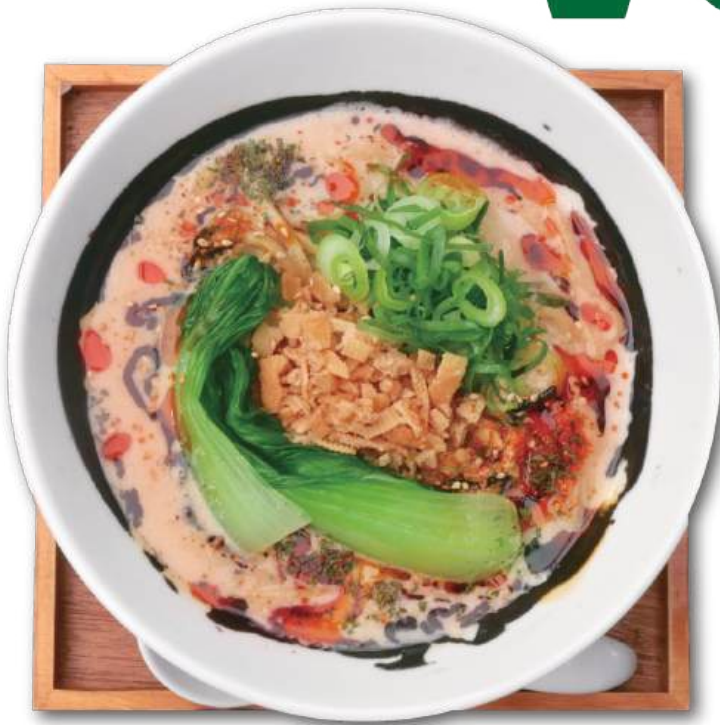
Gluten-free Noodles

グルテンフリー麺変更できます。
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.

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

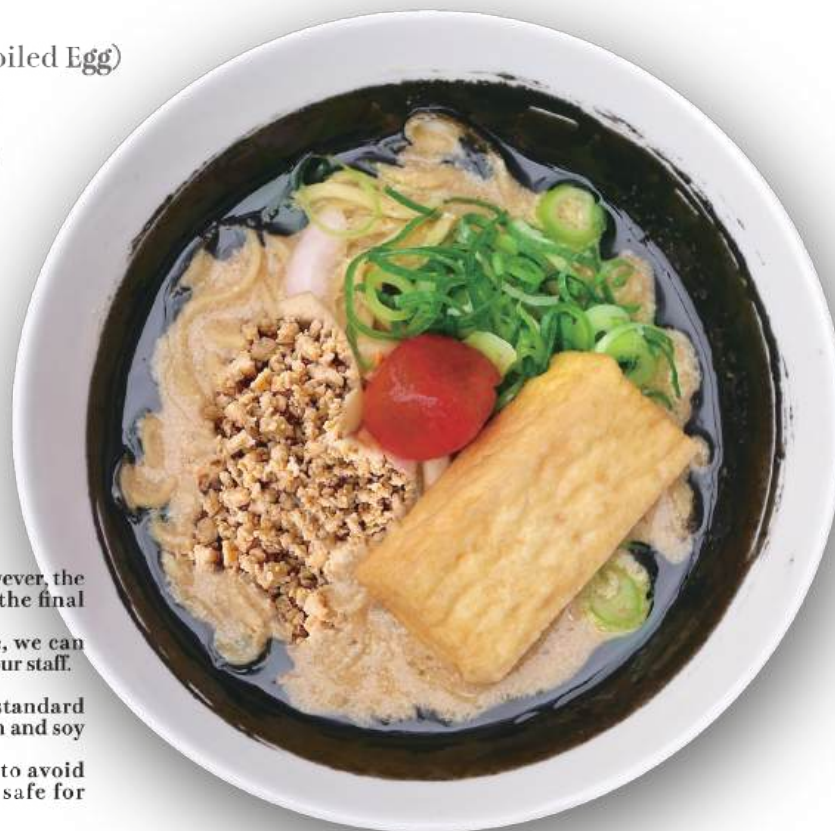
¥1880 (inc. tax 2068)



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

Entree

Menu

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
MOON and BACK Teriyaki Chicken



Gluten
Free Soy Sauce
Available

¥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
TERIYAKI Fried Tofu



Gluten
Free Soy Sauce
Available

¥680
¥748(tax inc.)

Sushi & Sashimi



Gluten
Free Soy Sauce
Available

お刺身盛り合わせ (8P)
Assorted Sashimi
Salmon, Tuna, Scallops, Snapper

¥1780
¥1958(tax inc.)

炙りサーモン寿司 (3P)
Seared Salmon Sushi

¥1080
¥1188(tax inc.)

マグロの寿司 (3P)
Tuna Sushi (3P)

¥1180
¥1298(tax inc.)

炙り帆立の寿司 (3P)
Seared Scallops Sushi (3P)

¥1180
¥1298(tax inc.)

炙り Wagyu 和牛の寿司 (2P)
Seared Wagyu Sushi (2P)

¥1080
¥1188(tax inc.)

シェフおまかせ 4 種寿司
Chef Selectin Sushi (4P)

¥1380
¥1518(tax inc.)

Sushi Roll



Gluten
Free Soy Sauce
Available

サーモンアボカドロール寿司 (3P)
Salmon Avocado Roll

¥1080
¥1188(tax inc.)

照り焼きチキンロール (3P)
Teriyaki Chicken Rol

¥1080
¥1188(tax inc.)



アボカド寿司ロール (3P)
Avocado Cucumber Sushi Roll

¥1080
¥1188(tax inc.)

Vege Sushi



Gluten
Free Soy Sauce
Available

ヴィーガンアボカド寿司 (3P)
Avocado Teriyaki Sushi

¥1080
¥1188(tax inc.)

味噌ナスアボカド寿司 (3P)
Miso Eggplant Avocado
Teriyaki Sushi

¥1080
¥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
不思議なジンとニック

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)

- ・ 英敷 純米酒 (Eikun Junmai)
- ・ 聚楽第 純米吟醸 (Jurakudai Junmai ginjyo)
- ・ 豊漁 純米 辛口無双 (Toryo Junmai)

50ml each

1880

(inc. Tax 2068)



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

Traditional
Japanese
Recommend

Japanese Whiskey

● ジャパニーズウィスキー 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
桜ソルティードッグ (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

Nikaïdo (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
ソーヴェニオン 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)

Lemon Soda 680
レモンソーダ (inc.Tax 748)

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

Tap water Free, Hot Water ¥300

ALL TIME Dessert

R Maple Brown Cheese Croffle
メープルブラウンチーズクロッフル

900
(inc.tax 990)

R Cookies & Cream Croffle
クッキー&クリームクロッフル

900
(inc.tax 990)

Maple & Pistachio Croffle
メープル&ピスタチオクロッフル

900
(inc.tax 990)

Apple Cinnamon Croffle
アップルシナモンクロッフル

900
(inc.tax 990)



R Cookies & Cream Croffle



Maple Brown Cheese Croffle



Rich Basque Cheesecake

Rich Basque Cheesecake
濃厚バスクチーズケーキ



900
(inc.tax 990)

Chocolate Banana Brownie
チョコバナナブラウニー



1180
(inc.tax 1298)



Vegan & Gluten free

**Chocolate
Banana
Brownie**
with Vegan Chocolate Ice

IceCream Sherbet



Vanilla Icecream
バニラアイスクリーム

480
(inc.tax 528)

Mango Sherbet
マンゴーソルベ

480
(inc.tax 528)

Carefully Crafted
by Our Chef

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)

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



“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.

KYOTO BEST RAMEN

The Original Seared Wagyu Ramen in Kyoto

Scan to View
Our Full Menu



VEGAN
OPTIONS



GLUTEN FREE
RAMEN
AVAILABLE



NO PORK
RAMEN
AVAILABLE



Five Pungent
Vegetables Free
AVAILABLE



Halal
Friendly

"Food for Everyone -
No one Left Behind"

Chef Tatsuya is the founder and executive chef of MOON and BACK. With over 23 years of culinary experience, he spent seven years working as a chef in Australia, where he also served as a head chef, blending Japanese tradition with global experience.

At MOON and BACK, we believe food brings people together, offering premium Wagyu, vegan, and gluten-free dishes so everyone can enjoy Kyoto's food culture.



MOON & BACK
RAMEN BAR



京都本店

KYOTO
MAIN
LOCATION



NISHIKI MARKET ALLEY
MOON & BACK



京都錦市場

KYOTO
NISHIKI
MARKET
LOCATION



SUSHI ROLL SHOP



京都錦市場

KYOTO
NISHIKI
MARKET
LOCATION



KIYAMACHI ALLEY
MOON & BACK



京都木屋町

KYOTO
SAN-JYO
LOCATION



MOON & BACK
RAMEN BAR



神戸

KOBE
LOCATION



MOON & BACK



シドニー

AUSTRALIA
SYDNEY
LOCATION

