

## Starters

**EDAMAME HUMMUS** 🌱 14  
crudités, lotus chips

**VEGGIE FRITTERS** 🌱 11  
kimchi, enoki, carrot, scallion, chili soy sauce

**SALT + PEPPER CALAMARI** 20  
jalapeño, pho herbs, lime

**K.F.C. TENDERS** 11  
with pickled daikon + choice of two sauces:

KOREAN BBQ 🌱

SPICY GOCHUJANG 🌶️

MISO MUSTARD 🌱

BANG BANG 🌱 🌶️

**ITAEWON NACHOS** 14  
dry aged wagyu, plant-based queso, kimchi de gallo

## Buns

LETTUCE CUPS SUBSTITUTE AVAILABLE

**BULGOGI STEAK** (GLUTEN FREE IN LETTUCE CUP) 14  
red pepper + onions, watercress

**COCONUT SHRIMP** 🌱 13  
korean curry, pickled onions, spicy-yuzu, cilantro

**MISO EGGPLANT** 🌱 11  
cabbage + scallion slaw, crispy shallots

**K.F.C.** 🌱 12  
fried chicken, korean bbq sauce, spicy cucumber

🌱 = VEGAN | 🌱 = CONTAINS GLUTEN | 🌶️ = SPICY

♥️ = CHEF RECOMMENDED PAIRING

## Soups

**MISO SOUP** 🌱 🌱 7  
scallion, togarashi

**MUSHROOM MISO** 🌱 🌱 18  
ramen, roasted seasonal mushrooms, kombu,  
snow pea leaves, scallion, togarashi  
♥️ ROASTED TOFU (+3.5)

**BRAISED SHORT RIB** 🌱 🌶️ 21  
udon, baby bok choy, carrots, kimchi, scallion, sesame seeds

## Fresh

**KIMCHI CRUNCH** 🌱 🌶️ 12  
glass noodles, arugula, cucumbers, kimchi, watermelon radish, pickled  
daikon + carrot, scallion, sesame seeds, spicy gochujang dressing  
♥️ UMAMI SHRIMP (+6.5)

**HIBACHI GINGER SALAD** 🌱 🌱 12  
romaine, cherry tomatoes, edamame hummus, red onion, cucumbers,  
watermelon radish, lotus chips, nori crumble, carrot ginger dressing  
♥️ KOREAN FLANK STEAK (+8.5)

**BIBIMBAP BOWL** 🌱 13  
romaine, purple rice, sautéed kale + onion, roasted trumpet  
mushrooms, sesame bean sprouts, kimchi, pickled daikon + carrot,  
cucumbers, scallion, sesame seeds, chili sesame soy dressing  
♥️ ROASTED CHICKEN (+5)

**CAESAR SALAD** 🌱 13  
kale, avocado, cherry tomatoes, watermelon radish,  
pink peppercorns, nori crumble, miso caesar dressing  
♥️ KOREAN FRIED CHICKEN (+5.5)

## Proteins

ROASTED CHICKEN 5 | UMAMI SHRIMP 6.5 | KOREAN FLANK STEAK 8.5  
GROUND CHICKEN 4 | KOREAN FRIED CHICKEN 5.5 | LUMP CRABMEAT 10  
ROASTED ORGANIC TOFU 3.5 | AVOCADO 3  
HARD-BOILED MARINATED EGG 2 | SCRAMBLED EGG wok only 2

## Wok

**THAI BASIL CHOP** 🌱 🌱 🌶️ 11  
ramen, snow pea leaves, onion, bean sprouts, gochugaru chili flakes,  
thai basil, crushed peanuts, thai chili sauce  
♥️ LUMP CRABMEAT (+10)

**TINGY TANGY** 🌱 🌱 🌶️ 12  
udon, baby bok choy, kimchi, cilantro, gochugaru flakes,  
crispy shallots, garlic sesame vinegar sauce  
♥️ ROASTED CHICKEN (+5)

**ROYAL JAPCHAE** 🌱 12  
glass noodles, roasted trumpet mushrooms, onion, carrots, red peppers,  
snow pea leaves, scallion, sesame seeds, sesame soy sauce  
♥️ KOREAN FLANK STEAK (+8.5)

**PEANUT CHILI NOODLES** 🌱 🌶️ 12  
udon, cucumbers, carrots, enoki mushrooms, cilantro,  
crushed peanuts, peanut chili sauce  
♥️ ROASTED ORGANIC TOFU (+3.5)

**KBBQ FRIED RICE** 12  
purple rice, broccoli, onion, red peppers, roasted trumpet  
mushrooms, scallion, sesame seeds  
♥️ KOREAN FLANK STEAK (+8.5)

**DDUKBOKKI** 🌱 🌶️ 14  
rice cakes, purple cabbage, onion, roasted trumpet mushrooms,  
carrots, scallion, sesame seeds, gochujang soy sauce  
♥️ GROUND CHICKEN (+4)

**KIMCHI BAP** 🌶️ 12  
purple rice, egg, kimchi, roasted trumpet mushrooms, carrots,  
scallion, sesame seeds, kimchi hot sauce  
♥️ KOREAN FLANK STEAK (+8.5)

**UMMA'S CURRY** 14  
purple rice, carrots, potato, onion,  
coconut milk, cilantro, crispy shallots  
♥️ UMAMI SHRIMP (+6.5)

# CREATE-YOUR-OWN, 11

## FRESH STEP 1: BASE WOK

- |                     |                     |
|---------------------|---------------------|
| ROMAINE             | UDON NOODLES 🍜      |
| KALE                | RAMEN NOODLES 🍜     |
| ICEBERG             | GLASS NOODLES       |
| ARUGULA             | PURPLE RICE         |
| PURPLE RICE         | RICE CAKES          |
| GLASS NOODLES       | ZUCCHINI NOODLES +2 |
| ZUCCHINI NOODLES +2 | CAULIFLOWER RICE +3 |
| CAULIFLOWER RICE +3 |                     |

## FRESH STEP 2: VEGETABLES (4) WOK

- |                         |                      |
|-------------------------|----------------------|
| CARROTS                 | BABY BOK CHOY        |
| CHERRY TOMATOES         | BEAN SPROUTS         |
| CUCUMBERS               | BROCCOLI             |
| CHILI CUCUMBER          | CARROTS              |
| EDAMAME HUMMUS +1.25    | CAULIFLOWER          |
| HONEYNUT SQUASH +2      | CHERRY TOMATOES      |
| KIMCHI                  | CUCUMBERS            |
| KOREAN PEAR             | ENOKI MUSHROOMS      |
| PICKLED DAIKON + CARROT | FRESH GINGER         |
| PURPLE CABBAGE          | HONEYNUT SQUASH +2   |
| RED ONION               | KALE                 |
| RED PEPPERS             | KIMCHI               |
| SESAME BEAN SPROUTS     | ONION                |
| WATERMELON RADISH       | PURPLE CABBAGE       |
| charred                 | RED PEPPERS          |
| SESAME BROCCOLI         | ROMAINE              |
| grilled                 | SNOW PEA LEAVES      |
| GRILLED BOK CHOY +1     | WATERMELON RADISH    |
| roasted                 | ZUCCHINI             |
|                         | TRUMPET MUSHROOMS +2 |

## FRESH STEP 3: FLAVOR WOK

- |                       |                           |
|-----------------------|---------------------------|
| <b>Dressings</b>      | <b>Sauces</b>             |
| SESAME MAPLE 🍯🌿       | THAI CHILI 🌶️🌿            |
| SPICY GOCHUJANG 🌶️🌿   | SESAME SOY 🌿              |
| MUSTARD MISO 🌿        | GARLIC SESAME VINEGAR 🌶️🌿 |
| CHILI SESAME SOY 🌿    | KIMCHI HOT 🌶️🌿            |
| MISO CAESAR 🍷         | PEANUT CHILI 🍷🌿           |
| CARROT GINGER 🌿       | GOCHUJANG SOY 🌶️🌿         |
| CREAMY SPICY YUZU 🍷🌶️ | SPICY SZECHUAN +3 🌶️🌿     |

## STEP 4: PROTEINS

- ROASTED CHICKEN +5
- UMAMI SHRIMP +6.5
- KOREAN FLANK STEAK +8.5
- GROUND CHICKEN +4
- KOREAN FRIED CHICKEN +5.5
- LUMP CRABMEAT +10
- ROASTED ORGANIC TOFU +3.5
- AVOCADO +3
- HARD-BOILED MARINATED EGG +2
- SCRAMBLED EGG +2, wok only

## STEP 5: GARNISH

- CILANTRO
- GOCHUGARU CHILI FLAKES
- SCALLION
- THAI BASIL

## STEP 6: CRUNCH

- CRISPY GARLIC
- CRISPY SHALLOTS
- CRUSHED PEANUTS
- LOTUS CHIPS
- SESAME SEEDS
- TAMARI ALMONDS
- NORI CRUMBLE 🍷

# noodlelove

## 🍲 Seasonal

**HARVEST MOON BOWL 🍷🌿 12**  
kale, purple rice, honeynut squash, roasted trumpet mushrooms, purple cabbage, korean pear, tamari almonds, sesame maple dressing

♥ ROASTED CHICKEN (+5)

**KIMCHI STEW 🌿🌶️ 15**  
glass noodles, zucchini, enoki mushrooms, bean sprouts, gochugaru chili flakes, scallion

♥ ROASTED TOFU (+3.5)

**DAN DAN 🍷🌿🌶️ 14**  
ramen, baby bok choy, onion, cucumbers, watermelon radish, cilantro, crispy garlic, spicy szechuan sauce

♥ GROUND CHICKEN (+4)

## Housemade Drinks

- pumpkin spice horchata, 6
- ube horchata, 6
- cinnamon ginger tea, 5
- honey ginger tea, 5
- jasmine green tea, 4
- matcha coconut water, 7
- oatmilk matcha latte, 6.5



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## 🍽️ Sides

BANCHAN 🌿 3.5 each, 4 for 13.

- |                         |                         |
|-------------------------|-------------------------|
| sautéed kale + onion    | pickled daikon + carrot |
| kimchi 🌶️               | chili cucumber 🌶️       |
| charred sesame broccoli | sesame bean sprouts     |
| grilled bok choy        | honeynut squash         |

**THAI-STYLE EGGPLANT 🌿 11**  
peppers, sweet chili, thai basil, crispy shallots

**SAUTEED PEA TENDRILS 🌿 11**  
spring onion, ginger, sesame

PURPLE RICE 🌿 3

## 🍦 Sweets

**COCONUT SNOW 14**  
champagne mango, mochi, lime

**MOCHI ICE CREAM 12**  
matcha, salted caramel, strawberry, black sesame

## 🥤 Beverages

### SOFT DRINKS

- boxed water is better, 3
- sanzo sparkling water: lychee or mango, 3.5
- poppi soda: orange, strawberry lemon, or raspberry rose, 3.5
- boylan bottling co. cane sugar soda: cane cola or ginger ale, 3.5
- kimino sparkling juice: yuzu or orange, 5
- red jacket: raspberry apple juice, 4
- harmless harvest: coconut water, 7.5
- humankind organic tea: sweet tea, 4

### HARD DRINKS

- cocktails: sake + tonic, elderflower, yuzu, lime, 12
- cocktails: sake slushie, watermelon, 12
- white: pinot grigio, vineyard creek, california, 9
- rosé: from the tank, france, 9
- beer: sapporo, lager, japan, 8
- beer: asahi "super dry," lager, japan, 9
- sake: koshu masamune, 10
- sake: junmai, shirakabe gura, 23/45