

GRAN
Moshi
Koshi
OF TOKYO

The Gran Way



Since 2012, we have been serving you what we believe to be the very best Japanese noodle bar experience: freshly-made ramen, udon and soba crafted by over 40 years of noodle expertise from Tokyo.

Gran Moshi Koshi of Tokyo elevates that experience, bringing you the food that you truly deserve.

Enjoy your Gran Moment.

2012年の創業以来、東京で40年以上培った麺の専門知識を生かした、出来立てのラーメン、うどん、そばを提供することで、日本の最高のヌードルバーを体験していただいています。

グランモシコシトーキョーは、その体験をさらに高め、お客様に本当にふさわしい料理をお届けします。

Gran Ramen

Gran Ramen

グランラーメン



Gran Paitan Ramen



Beef Rib Ramen



Abura Soba Ramen

ADD-ONS



Gyoza 3pcs



Kara-age 1pc



Mini Chahan

Gran Ramen

グランラーメン

Our Gran Ramen series takes our noodle expertise to the next level. Our rich and creamy paitan broth, meticulously made in small batches, is the canvas for bold, innovative flavors for your next Ramen adventure.

Nothing less than freshly-made ramen noodles in every bowl.

Gran Paitan Ramen

Chicken chashu, tsukune, aji tamago in a rich paitan broth

P 450



Beef Rib Ramen

Tender beef ribs, aji tamago, in a mellow beef-infused paitan broth

P 495



Abura Soba Ramen

Dry ramen topped with pickled shimeji mushrooms, your choice of chashu or bacon, aji tamago, lightly tossed in our Gran Abura sauce

Chashu P425

Bacon P445



ADD-ONS

Gyoza 3^{PCS} P 60

Kara-age 1^{PC} P 70

Mini Chahan P 85



Favorite



Limited
Batch



Spicy



No Pork



Kid
Approved

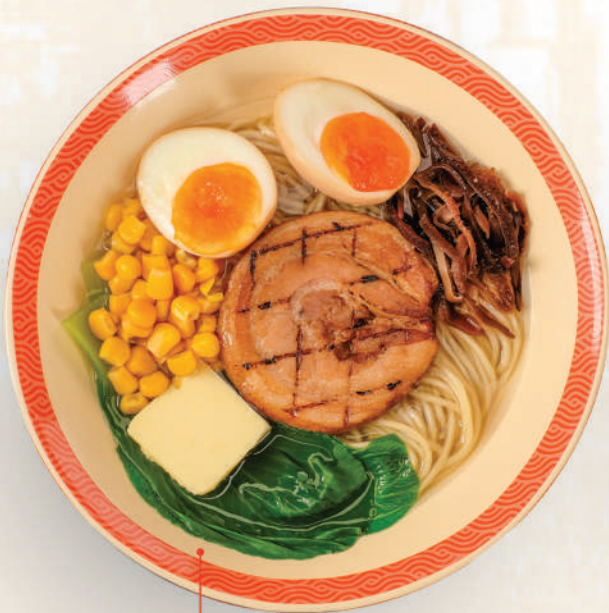
Prices are exclusive of 7.5% service charge.



Shoyu Ramen



Tantanmen



Shio Butter Corn



Mabo Ramen

ADD-ONS



Gyoza 3pcs



Kara-age 1pc



Mini Chahan

Ramen ラーメン

Our distinctly Tokyo-style broth is refined and mellow. Our Ramen is never oily or overpowering, delivering just the right dose of umami - simple but comforting. The more adventurous palates can choose the mildy spicy options, all of which are balanced in the level of heat.

Nothing less than freshly-made ramen noodles in every bowl.

Shoyu Ramen

Classic broth, mellow, caramelly and refined

P 360



Tantanmen

Nutty, creamy and mildly spicy

P 395



Shio Butter Corn

Light shio broth with butter and corn

P 385



Mabo Ramen

Spicy mapo ground pork balanced with delicate tofu

P385



Miso

Our house blend of miso makes this broth deep and rich

P 385



Curry Ramen

Infused with our mild house blend curry

P 395



ADD-ONS

Gyoza 3^{PCS} P 60

Kara-age 1^{PC} P 70

Mini Chahan P 85

GRAND UDON RESTAURANT

Gran Udon

グランうどん



Gran Paitan Udon



Seafood Udon



Yuki Butaniku

ADD-ONS



Gyoza 3pcs



Kara-age 1pc



Mini Chahan

Gran Udon

グランうどん

Our Gran Udon series takes our noodle expertise to the next level. Our rich and creamy paitan broth, meticulously made in small batches, is the canvas for bold, innovative flavors for your next Udon adventure.

Nothing less than freshly-made udon noodles in every bowl.

Gran Paitan Udon

Chicken chashu, tsukune, aji tamago in a rich paitan broth

P 450



Seafood Udon

Shrimp, squid, and clams take centerstage in a seafood-paitan broth

P 495



Bacon & Cream

This creamy udon will keep you guessing whether you are enjoying udon or pasta

P 430

ADD-ONS

Gyoza 3^{PCS} P 60

Kara-age 1^{PC} P 70

Mini Chahan P 85



Favorite



Limited Batch



Spicy



No Pork



Kid Approved

Prices are exclusive of 7.5% service charge.



Zaru Soba



Ebi Tempura Soba



Kara-age Soba



Seafood Yakisoba

ADD-ONS



Gyoza 3pcs



Kara-age 1pc



Kaki-age 1pc



Ebi Tempura 1pc



Mini Chahan



Ebi Tempura Udon



Curry Udon



Niku Udon

ADD-ONS



Gyoza 3pcs



Kara-age 1pc



Kaki-age 1pc



Ebi Tempura 1pc



Mini Chahan

Soba そば

The essential Japanese noodle, traditional Soba is at home in everyday Tokyo diners and revered in the finest dining settings. All Soba bowls are only prepared when you order, never ready-made. Toppings can be added to enhance or customize your soba. Choose the Zaru Soba if you want something refreshingly cold.

Nothing less than freshly-made soba noodles in every bowl.

Ebi Tempura Soba P 295

Kara-age Soba P 305

Kaki-age Soba P 260

Zaru Soba P 230

ADD-ONS

Gyoza 3^{PCS} P 60 **Ebi Tempura 1^{PC}** ... P 75

Kara-age 1^{PC} P 70 **Mini Chahan** P 85

Kaki-age 1^{PC} P 60

Noodles from the Pan 焼きそば

Stir-fried noodles generously topped with shrimp and squid.

Seafood Yakisoba P 395

Seafood Yakiudon P 395

Gran Kani Salad



Kara-age Salad



Wafu Salad



Ebi Tempura 6 PCS



Kara-age 4 PCS



Gyoza 5 PCS

Salad サラダ

Start your Gran adventure with any of our fresh and healthy salads. A great way to prepare your taste buds for what you are about to savor.

Gran Kani Salad

Kani, lettuce, perfectly balanced with mangoes in our house dressing - a visual and sensory treat

P 280

Kara-age Salad

Kara-age, aji tamago, shimeji mushrooms, in a nutty sesame dressing

P 230

Wafu Salad

A healthy and light mix of lettuce, edamame, cherry tomatoes, and takuan in a soy sesame dressing - lightly citrus and refreshing

P 245

To Share 共有するため

Ebi Tempura 6^{PCS} ... P 440

Kaki-age 4^{PCS} ... P 240

Kara-age 4^{PCS} P 270

Gyoza 5^{PCS} P 175

Extras 追加

Aji Tamago P 65

Gohan P 70

Miso Soup P 65

Chahan P 165

Agedashi Tofu P 120

Edamame P 110



Grilled Salmon



Ebi Tempura



Tonkatsu



Teishoku 定食

You can have it all when you choose from our selection of your favorite Teishoku. These complete set meals come with rice, miso soup and selected side dishes.

Tonkatsu P 350

Ebi Tempura P 380

Tori Katsu P 365

Grilled Salmon P 650

Mix Tempura P 365

Ebi Fry P 375

Upgrade Gohan to Chahan +P80

Bento お弁当

We created our Bento series especially for kids. Simple to understand and always appealing.

Chashu Bento P 290

Chashu, gyoza, aji tamago, and gohan

Kara-age Bento P 290

Kara-age, gyoza, aji tamago, and gohan

Bento Upgrade Chahan +P40 Yakisoba +P50



Katsu Curry



Ebi Fry Curry



Katsudon



Gyudon

Curry カレーライス

Our house-blend curry is made from a complex blend of spices designed to balance sweetness, acidity and heat, resulting in a flavor experience that is uniquely Japanese.

Beef P 360

Katsu P 360

Tori Katsu P 350

Ebi Fry P 390

Donburi どんぶり

A selection of Japan's most popular rice topping bowls.

Katsudon P 275

Gyudon P 290

Oyakodon P 260

Tendon P 290

Coffee Jelly



Mango Blast



Japanese Latte



Berry Passion Iced Tea



Brown Sugar Rush



Dessert デザート

Ice Cream

Green Tea P 160

Coffee P 160

Parfait

Coffee Jelly P 230

Mango Blast P 250

Brown Sugar Rush P 295

Beverages お飲み物

Coke P 80

Coke Zero P 85

Sprite P 80

Berry Passion Iced Tea P 110

Lemon Lime Iced Tea P 110

Iced Black Coffee P 130

Iced Café Au Lait P 165

Japanese Latte P 165

Bottled Water P 60

Beers ビール

SMB Light P 120 **Sapporo** P 210

SMB Pale Pilsen P 120 **Kirin** P 210



**Enjoy
your
Gran
Moment.**