



Menu

Café Noya - First Udon Café in Montreal

2053 Rue Peel, Montréal, NAMER H3A 1T6 | (438) 375-7688

Articles en vedette

Ice Hazelnut Latte 16oz

6,15 \$

A smooth blend of espresso and creamy milk, lightly sweetened with hazelnut syrup and served over ice. Nutty, refreshing, and perfectly indulgent.

Ice Ube Latte 16oz

6,15 \$

A vibrant fusion of earthy ube and bold espresso, layered with creamy milk and served over ice. Sweet, nutty, and uniquely refreshing with a beautiful purple hue.

Rice Curry Katsu Chicken

20,99 \$

A comforting dish featuring fluffy white rice topped with a rich, mildly spiced Japanese curry and 2 chicken katsu. Warm, savory, and full of hearty flavor-perfect for any comfort food craving with a onsen egg

Udon Cream Miso

20,99 \$

Thick udon noodles with creamy miso sauce, mushrooms, topped with a soft egg, and garnished with green onions and sesame seeds

Udon Beef

19,99 \$

Thick udon noodles in broth with a soft-boiled egg, slices of beef sukiyaki, green onions, and shredded red pepper and nori

Crème Brûlée Ube

4,79 \$

Rice Curry Beef

20,99 \$

A comforting dish featuring sliced beef, fluffy white rice topped with a rich, mildly spiced Japanese curry. Warm, savory, and full of hearty flavor-perfect for any comfort food craving with a onsen egg

Menu Café Noya - First Udon Café in Montreal

Dragon Fruit Green Tea 16oz **5,99 \$**

Matcha White Chocolate Cookie **4,55 \$**

Rice Teriyaki Chicken **18,99 \$**

Sliced chicken with teriyaki sauce, shredded cabbage, green onions, a soft-boiled egg, and sesame seeds on rice

Gyoza Pork & Leek 5pcs **12,99 \$**

"Savory, crispy, irresistible-pork and leek gyozas you won't want to share." Enjoy with a Tuile on top

Udon Sauted Teriyaki **19,99 \$**

Thick udon noodles with chicken, topped with a soft egg, garnished with green onions, sesame seeds, and thin red pepper strips

Udon Curry **17,99 \$**

Udon noodles in a savory curry broth with an egg on top

Matcha Brownie **5,43 \$**

Ice Matcha Latte 16oz **7,99 \$**

Iced Matcha Latte (Ceremonial Grade) A vibrant and smooth blend of premium ceremonial grade matcha and creamy milk, served over ice. Naturally rich and earthy with a clean, refreshing finish-pure matcha at its finest from Japan

Gyoza Chicken 5pcs **12,99 \$**

"Savory, crispy, irresistible-Chicken gyozas you won't want to share." Enjoy with a Tuile on top

Menu Café Noya - First Udon Café in Montreal

Chocolate Brownie

5,19 \$

Ice Matcha Strawberry 16oz

8,49 \$

A vibrant, layered drink combining sweet strawberry puree, creamy milk, and earthy matcha. Refreshing, fruity, and beautifully balanced with a touch of green tea richness ceremonial grade matcha

Smoked Salmon Onigiri

6,99 \$

A savory rice ball filled with tender smoked salmon, offering a perfect balance of rich, smoky flavor and delicate saltiness with cream cheese. Wrapped in seaweed for a classic, satisfying bite.

Économisez sur certains articles

Ice Ube Latte 16oz

6,15 \$

A vibrant fusion of earthy ube and bold espresso, layered with creamy milk and served over ice. Sweet, nutty, and uniquely refreshing with a beautiful purple hue.

Ice Hazelnut Latte 16oz

6,15 \$

A smooth blend of espresso and creamy milk, lightly sweetened with hazelnut syrup and served over ice. Nutty, refreshing, and perfectly indulgent.

Hojicha Cookie

4,39 \$

Chocolate Brownie

5,19 \$

Chocolate Chip Cookie

4,39 \$

Menu Café Noya - First Udon Café in Montreal

Matcha White Chocolate Cookie 4,55 \$

Matcha Brownie 5,43 \$

Crème Brûlée Ube 4,79 \$

Dragon Fruit Green Tea 16oz 5,99 \$

Pastry

Chocolate Brownie 5,19 \$

Matcha Brownie 5,43 \$

Hojicha Cookie 4,39 \$

Chocolate Chip Cookie 4,39 \$

Menu Café Noya - First Udon Café in Montreal

Matcha White Chocolate Cookie

4,55 \$

Matcha Ceremonial

At Café Noya, we specialize exclusively in ceremonial grade matcha, sourced directly from small, sustainable farms in Japan. Our matcha is stone-ground from the finest first-harvest tencha leaves, ensuring vibrant color, smooth texture, and rich umami flavor with minimal bitterness. We offer a carefully curated menu featuring traditional matcha, matcha lattes, cold brews, and innovative matcha-based beverages and pastries. Each product is crafted with precision and respect for Japanese tea ceremony traditions, delivering a mindful, elevated experience in every cup. Whether you're a matcha enthusiast or new to the ritual, our offerings celebrate purity, quality, and authenticity.

Ice Matcha Latte 16oz

7,99 \$

****Iced Matcha Latte (Ceremonial Grade)**** A vibrant and smooth blend of premium ceremonial grade matcha and creamy milk, served over ice. Naturally rich and earthy with a clean, refreshing finish-pure matcha at its finest from Japan

Ice Matcha Strawberry 16oz

8,49 \$

A vibrant, layered drink combining sweet strawberry puree, creamy milk, and earthy matcha. Refreshing, fruity, and beautifully balanced with a touch of green tea richness ceremonial grade matcha

Ice Matcha Mango 16oz

8,49 \$

A tropical twist on a classic-sweet, juicy mango blended with creamy milk and earthy matcha, served over ice. Refreshing, fruity, and vibrantly smooth in every sip

Ice Matcha Salted Vanilla 16oz

7,99 \$

Ice Matcha Tiramisu

8,49 \$

Cold Beverages

Ice Latte 16oz

6,99 \$

Unique, friendly, and suits all occasions. This blend is built around the love of coffees from the Cachoeira da Grama farm in Brazil, our beans maintains a Brazil base while rotating fresh, vibrant seasonal Central American coffees through the blend. This is our classic latte.

Menu Café Noya - First Udon Café in Montreal

Ice Vanilla Latte 16oz

7,69 \$

Using pure Madagascar vanilla ensures that our Vanilla Syrup will bring high-quality, rich flavour to our lattes

Ice Americano 16oz

5,99 \$

Bold espresso-based drink made by diluting espresso with hot water. This creates a smoother, milder flavor than straight espresso, while still keeping its rich aroma and depth from Brazil

Ice Caramel Macchiato 16oz

7,89 \$

A refreshing layered drink of chilled milk and bold espresso, topped with a sweet caramel drizzle. Smooth, creamy, and perfectly balanced with rich coffee and caramel flavor

Ice Hazelnut Latte 16oz

6,15 \$

A smooth blend of espresso and creamy milk, lightly sweetened with hazelnut syrup and served over ice. Nutty, refreshing, and perfectly indulgent.

Ice Pistachio Latte 16oz

7,89 \$

Ice Ube Latte 16oz

6,15 \$

A vibrant fusion of earthy ube and bold espresso, layered with creamy milk and served over ice. Sweet, nutty, and uniquely refreshing with a beautiful purple hue.

Ice Lavender Latte 16oz

7,69 \$

A calming blend of floral lavender syrup, smooth espresso, and creamy milk served over ice. Delicately sweet and aromatic-a refreshing drink with a soothing twist.

Ice Hojicha Latte 16oz

7,89 \$

A unique blend of earthy matcha and roasted hojicha, balanced with creamy milk and served over ice. Smooth, toasty, and refreshing with layered green tea flavors in every sip.

Ice Hojicha Strawberry 16oz

8,29 \$

A unique blend of earthy matcha and roasted hojicha and strawberry puree, balanced with creamy milk and served over ice. Smooth, toasty, and refreshing with layered green tea flavors in every sip.

Menu Café Noya - First Udon Café in Montreal

Ice Chai Latte 16oz

7,79 \$

A refreshing mix of bold black tea and warm spices like cinnamon, cardamom, and cloves, blended with creamy milk and served over ice. Sweet, spiced, and perfectly smooth.

Ice Lavender Chai Latte 16oz

7,79 \$

Ice White Peach Soda 16oz

6,79 \$

A crisp and sparkling blend of juicy white peach syrup, white peach puree and soda water, served over ice. Light, fruity, and refreshingly sweet-perfect for a burst of summer flavor.

Ice Mango Soda 16oz

6,79 \$

A sparkling and refreshing drink made with sweet mango syrup, mango puree and fizzy soda water, served over ice. Bright, tropical, and delightfully bubbly-perfect for a sunny day

Ice Lychee Strawberry Green Tea 16oz

7,49 \$

A fruity fusion of floral lychee and sweet strawberry, blended with refreshing green tea. Light, aromatic, and perfectly balanced for a vibrant, thirst-quenching sip

Dragon Fruit Green Tea 16oz

5,99 \$

Passion Fruit Black Tea 16oz

7,49 \$

Ice Dirty Chai Latte

6,50 \$

Ice Baileys Latte 16oz

7,69 \$

Menu Café Noya - First Udon Café in Montreal

Tiramisu Latte 16oz

7,69 \$

Entrée

Crab Salad

7,99 \$

Shredded surimi with julienned carrots, cucumber, and seaweed strips

Edamame

5,99 \$

Steamed young soybeans served in the pod, lightly salted. A simple, healthy appetizer rich in protein and flavor

Rice

3,99 \$

Steamed short-grain rice with a soft, sticky texture. A staple side dish that perfectly complements any Japanese meal

Spicy Mayo

1,50 \$

Shredded surimi with julienned carrots, cucumber, and seaweed strips

Tempura 5pcs

13,99 \$

"Savory, crispy, irresistible-Tempuras you won't want to share."

Gyoza Pork & Leek 5pcs

12,99 \$

"Savory, crispy, irresistible-pork and leek gyozas you won't want to share." Enjoy with a Tuile on top

Gyoza Chicken 5pcs

12,99 \$

"Savory, crispy, irresistible-Chicken gyozas you won't want to share." Enjoy with a Tuile on top

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Gyoza Shrimp 5pcs

13,99 \$

"Crispy, juicy, and packed with shrimp-our gyoza are calling your name!" Enjoy our shrimp gyozas with a Tuile!

Gyoza Vegetable 5pcs

11,99 \$

"Savory, crispy, irresistible-Vegetable gyozas you won't want to share." Enjoy with a Tuile on top

Egg White Bites Vegetarian

6,99 \$

Rice

Rice Gyudon Beef

19,99 \$

Sliced beef, caramelized onions, and savory sauce over steamed rice with egg on top

Rice Teriyaki Chicken

18,99 \$

Sliced chicken with teriyaki sauce, shredded cabbage, green onions, a soft-boiled egg, and sesame seeds on rice

Rice Spicy Chicken

18,99 \$

Sliced chicken with Korean inspired spicy sauce with Japanese ingredients, shredded cabbage, green onions, a soft-boiled egg, and sesame seeds on rice with a side of kimchi

Rice Spicy Beef

19,99 \$

Sliced beef with Korean inspired spicy sauce with Japanese ingredients, shredded cabbage, green onions, a soft-boiled egg, and sesame seeds on rice with a side of kimchi

Rice Curry Vegetarian

16,99 \$

A comforting dish featuring fluffy white rice topped with a rich, mildly spiced Japanese curry. Warm, savory, and full of hearty flavor-perfect for any comfort food craving with a onsen egg

Menu Café Noya - First Udon Café in Montreal

Rice Curry Beef

20,99 \$

A comforting dish featuring sliced beef, fluffy white rice topped with a rich, mildly spiced Japanese curry. Warm, savory, and full of hearty flavor-perfect for any comfort food craving with a onsen egg

Rice Curry Chicken

19,99 \$

Tender chicken simmered in a rich, mildly spiced Japanese curry sauce, served over fluffy white rice. Hearty, comforting, and full of savory flavor-this dish is a beloved classic.

Rice Curry Tempura

20,50 \$

A comforting dish featuring fluffy white rice topped with a rich, mildly spiced Japanese curry and 2 tempuras. Warm, savory, and full of hearty flavor-perfect for any comfort food craving with a onsen egg

Rice Curry Katsu Chicken

20,99 \$

A comforting dish featuring fluffy white rice topped with a rich, mildly spiced Japanese curry and 2 chicken katsu. Warm, savory, and full of hearty flavor-perfect for any comfort food craving with a onsen egg

Rice Fried Chashu

19,99 \$

Wok-fired, flavor-packed-our pork fried rice hits the spot!

Rice Omurice (All-Day Brunch) / Rice Omurice

15,99 \$

Our latest new dish, our Omurice is a beloved Japanese comfort dish that combines fluffy. It's the perfect harmony of rich flavor and home-style comfort. Light yet satisfying, this dish is both nostalgic and hearty-a wholesome meal that feels like a hug on a plate with our special Demi-Glace sauce.

Rice Oyakodon (All-Day Brunch) / Rice Oyakodon

16,99 \$

A heartwarming Japanese dish featuring tender chicken and soft, scrambled eggs simmered in a sweet and savory dashi broth, served generously over steamed white rice

Udon

Udon Basic

16,99 \$

Thick udon noodles in broth with a soft-boiled egg, green onions, and shredded red pepper and nori

Menu Café Noya - First Udon Café in Montreal

Udon Beef

19,99 \$

Thick udon noodles in broth with a soft-boiled egg, slices of beef sukiyaki, green onions, and shredded red pepper and nori

Udon Curry

17,99 \$

Udon noodles in a savory curry broth with an egg on top

Udon Cream Miso

20,99 \$

Thick udon noodles with creamy miso sauce, mushrooms, topped with a soft egg, and garnished with green onions and sesame seeds

Udon Sauted Teriyaki

19,99 \$

Thick udon noodles with chicken, topped with a soft egg, garnished with green onions, sesame seeds, and thin red pepper strips

Udon Cold Soy Beef

19,99 \$

Our Cold Soy Udon with Beef is a hearty yet refreshing dish featuring chilled, springy udon noodles paired with tender slices of marinated beef. Tossed in a light soy-based sauce, it delivers a perfect balance of savory umami and refreshing coolness. Garnished with crisp vegetables and fresh toppings, this dish combines bold flavor with a satisfying, cooling finish-ideal for a comforting yet energizing meal.

Extra Noodles

2,00 \$

Dashi Broth

2,50 \$

Onigiri

Unagi Onigiri

6,99 \$

Unagi, spring onions

Menu Café Noya - First Udon Café in Montreal

Beef Onigiri

6,99 \$

A savory rice ball filled with tender beef, caramelized onions, and fresh spring onions, all simmered in a sweet and savory sukiyaki sauce. Rich in flavor and perfectly satisfying.

Tempura Onigiri

6,99 \$

A crispy rice ball filled with crabstick, fresh cucumber, and crunchy tempura. A delicious blend of textures and flavors-light, savory, and satisfying with every bite.

Smoked Salmon Onigiri

6,99 \$

A savory rice ball filled with tender smoked salmon, offering a perfect balance of rich, smoky flavor and delicate saltiness with cream cheese. Wrapped in seaweed for a classic, satisfying bite.

California Onigiri

6,99 \$

Filled with crab stick, fish roe and cucumber, wrapped in rice and seaweed. Light, refreshing it represents the staple of sushi, The California Roll

Tuna Spicy Mayo Onigiri

6,99 \$

A flavorful rice ball filled with cooked tuna, creamy Kewpie mayo, and fresh spring onions. Creamy, savory, and perfectly balanced for a tasty handheld treat.

Chicken Katsu Onigiri

6,99 \$

A savory rice ball filled with tender katsu chicken, offering a perfect balance of rich, smoky flavor and delicate saltiness with spicy mayo and cucumber. Wrapped in seaweed for a classic, satisfying bite.

Basque Cheesecake

Pistachio Basque (NEW)

13,99 \$

Biscoff Basque

12,99 \$

A rich, creamy cheesecake with a caramelized top, infused with Biscoff cookie butter and topped with crushed Biscoff for a warm, spiced twist on the classic dessert.

Menu Café Noya - First Udon Café in Montreal

Matcha Basque

13,99 \$

Cold Pastry/ Desserts

Soy Matcha Mochi

4,49 \$

A smooth blend of earthy matcha and creamy soy milk, enhanced with the subtle sweetness and chewy texture of mochi. This mochi offers a delicate balance of tradition and comfort in every bite

Soy Strawberry Mochi

4,49 \$

A refreshing mix of sweet strawberry and creamy soy milk, paired with soft, chewy mochi pieces. Light, fruity, and comforting-perfect for a gentle treat with a playful twist

Soy Black Sesame Mochi

4,49 \$

Soft and chewy mochi coated in rich, nutty roasted sesame seeds. A harmonious blend of subtle sweetness and deep, earthy flavor-simple, traditional, and satisfying.

Cherry Blossom Mochi

4,29 \$

A delicate pink mochi inspired by springtime cherry blossoms, filled with smooth, lightly sweetened red bean paste. Soft, floral, and subtly sweet-each bite is a taste of tradition and seasonal beauty

Dango

4,29 \$

****Three-Color Dango**** A traditional Japanese sweet featuring three chewy rice dumplings in pink, white, and green, skewered on a stick. Each color represents spring and harmony-simple, soft, and subtly sweet

Soy Glaze Dango

4,29 \$

Chewy rice cake skewered and coated in a sweet and savory soy glaze. A classic Japanese treat with a rich umami flavor and satisfying texture in every bite.

Sesame Dango

4,29 \$

Soft, chewy rice dumplings coated in toasted sesame seeds, offering a nutty aroma and a subtle sweetness. A delightful balance of texture and flavor in a classic Japanese treat.

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Crème Brûlée 5,49 \$

Crème Brûlée Pandan 5,99 \$

Crème Brûlée Ube 4,79 \$

To-Go Drinks

Mango TOMOMASU 5,99 \$

Sweet and refreshing mango cider. Made with mango juice from concentrate. A deliciously fruity way to brighten your day

Peach TOMOMASU 5,99 \$

Fragrant and has a floral, sweet flavour with a bit of tartness of White Peach. Drink chilled or with ice.

Watermelon TOMOMASU 5,99 \$

Bright and fizzy, had a distinct "this is watermelon" taste

Pineapple TOMOMASU 5,99 \$

Japanese soda crafted with natural honey melon extract

Hitachino Nest 0% 7,99 \$

Selected top-quality malt buds and sake flowers, prepared using a special fermentation method. A selection of the best drinks with low alcohol precision. 0.3% ABV

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Fiji Water

4,29 \$

Bottled water brand sourced from an underground aquifer in the Yaqara Valley of Viti Levu, Fiji's main island. Known for its soft, smooth taste, FIJI Water is naturally filtered through volcanic rock, which adds electrolytes and minerals like silica. It's bottled at the source and kept untouched by human hands until opened.

Eska

2,99 \$

Canadian spring water brand sourced from the St-Mathieu-Lac-Berry esker in northern Québec-a natural underground aquifer formed over 9,000 years ago . Thanks to this unique glacial filtration, Eska offers exceptionally clean, crisp water, naturally low in minerals (around 85?ppm) with a slightly alkaline pH near 7.8

7up

3,49 \$

Lemon-lime flavored, non-caffeinated soft drink known for its crisp, clean, and refreshing taste. First introduced in 1929, it is made with a blend of lemon and lime flavors and is often enjoyed on its own or as a mixer in drinks. 7UP is recognized for its clear color, light citrus taste, and its long-time slogan "Make 7UP Yours."

Canada Dry

3,49 \$

Ginger ale, a light, refreshing soda with a mild ginger flavor. First created in Canada in 1904, it was marketed as a classy, non-alcoholic alternative to champagne. Over time, Canada Dry expanded its lineup to include other beverages like club soda, tonic water, and flavored sparkling waters

Pepsi

3,49 \$

Sweet, slightly citrus flavor and is known for its refreshing taste. Originally created in the late 19th century as "Brad's Drink," it was renamed Pepsi-Cola in 1898.

Sparkling Orangina

4,79 \$

Oranginate is a carbonated soft drink made with natural orange extract, known for its fruity and refreshing taste. It combines the sweetness of orange with sparkling bubbles to deliver a thirst-quenching and invigorating experience.

Perrier Original

3,99 \$

Perrier Original is a naturally sparkling mineral water, renowned for its fine, refreshing bubbles and pure taste. It is often appreciated for its lightness and thirst-quenching properties, while providing a unique sparkling sensation

Mocktails / 0% Alcohol / Mocktails / 0% Alcohol

Asahi Beer 0% / Asahi Beer 0%

5,99 \$

Asahi's Master Brewers have combined pioneering Japanese brewing techniques with the finest barley, maize, hops, and yeast available and have now delivered a super-premium alcohol-free beer that matches the promise of the original Asahi Super Dry.