



Menu

FooFooNoodz

6565 Av Somerled, Montréal QC H4V 1T1, Canada | (514) 206-9798

Most Ordered



Nouilles au bouf de Taipei / Taipei Beef Noodles

CA\$24.95

Nouilles aux oufs maison, jarret de bouf (braisé), yu choy, oignons verts, ail frit, coriandre, bouillon d'os de bouf (5 épices), feuilles de moutarde marinées, huile pimentée à côté. / Homemade egg noodles, braised beef shank tendon, yu choy, green onions, fried garlic, coriander, beef bone broth (5 spice), pickled mustard greens, homemade chilli oil on the side.



Curry de coco / Coco curry

CA\$24.95

Nouilles aux oufs maison, yu choy, tofu frit, boulettes de poisson, flanc de porc braisée, porc haché, chop suey, oufs marinés, échalotes, oignon vert, coriandre, crevettes, bouillon de curry à la noix de coco. / Homemade egg noodles, yu choy, fried tofu, fish balls, braised pork belly, ground pork, chop suey, marinated eggs, fried shallots, green onion, coriander, shrimps, coco curry broth



Nouilles de Jakarta (nouilles sèches) / Jakarta Noodles (dry noodles)

CA\$19.95

Nouilles aux oufs maison, poulet et champignons braisés à la sauce soja sucrée, yu choy, sambal, oignon vert, accompagnement de soupe au poulet. / Homemade egg noodles, sweet soy braised chicken and mushrooms, yu choy, sambal, green onion, side of chicken soup.



Nouilles Khmer (nouilles sèches) / Khmer Noodles (dry noodles)

CA\$21.95

Nouilles aux oufs maison, ail frit, porc haché, yu choy, boulettes de poisson, crevettes, flanc de porc braisée, oignons verts, soupe au poulet, coriandre, échalotes frites. / Homemade egg noodles, fried garlic, ground pork, yu choy, fish balls, shrimps, braised pork belly, green onions, side of chicken soup, coriander, fried shallots.



Nouilles à la sichuanaise (nouilles sèches) / Szechuan-Style Noodles (dry noodles)

CA\$19.95

Nouilles aux oufs maison, porc haché, huile de piment (maison), yu choy, cacahuètes grillées, feuilles de moutarde marinées, oignon vert, échalotes frites, coriandre, sauce soja maison, huile de sésame. / Homemade egg noodles, ground pork, homemade chilli oil, yu choy, roasted peanuts, pickled mustard greens, green onion, fried shallots, coriander, house soy sauce, sesame oil



Soupe de nouilles miso / Miso Noodle Soup

CA\$24.95

Nouilles maison, porc haché, oufs marinés, croquettes de poisson Naruto, flanc de porc braisée, pousses de bambou marinées, oignons verts, bouillon de poulet miso, tare (dashi, vinaigre, soja, sel). / Homemade noodles, ground pork, marinated eggs, Naruto fish cakes, braised pork belly, marinated bamboo shoots, green onions, chicken miso broth, tare (dashi, vinegar, soy, salt)



Ribeye Beef Rendang

CA\$24.95

Rendang de bouf ribeye, riz, sambal terasi maison (pâte de crevettes fermentée), ouf mariné, yu choy, échalotes frites, oignons verts. (Légèrement épicé) / Ribeye Beef Rendang, Rice, House-Made Sambal Terasi (fermented shrimp paste), Marinated Egg, Yu Choi, Fried Shallots, Green Onions. (Mildly Spicy)

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Nouilles végétariennes du Sichuan / Vegetarian Szechuan Noodles **CA\$19.95**

Nouilles aux oufs maison, tofu frit, yu choi, feuilles de moutarde, oignon vert, coriandre, ail frit, cacahuètes et sésame, échalote frite, chop suey mariné, huile de piment maison, sauce soja maison. / Homemade egg noodles, fried tofu, yu choi, mustard greens, green onion, coriander, fried garlic, peanuts and sesame, fried shallot, pickled chop suey, house chilli oil, house soy sauce.

Braised beef shank tendon 100g

CA\$10.00

Braised beef shank tendon, slow-cooked until tender, typically accompanied by aromatic spices and soy-based sauce, offering a chewy texture and rich flavor.

Homemade egg noodles

CA\$5.00

1 portion 150g

Noodles



Nouilles au bouf de Taipei / Taipei Beef Noodles

CA\$24.95

Nouilles aux oufs maison, jarret de bouf (braisé), yu choi, oignons verts, ail frit, coriandre, bouillon d'os de bouf (5 épices), feuilles de moutarde marinées, huile pimentée à côté. / Homemade egg noodles, braised beef shank tendon, yu choi, green onions, fried garlic, coriander, beef bone broth (5 spice), pickled mustard greens, homemade chilli oil on the side.



Nouilles à la sichuanaise (nouilles sèches) / Szechuan-Style Noodles **CA\$19.95**

Nouilles aux oufs maison, porc haché, huile de piment (maison), yu choi, cacahuètes grillées, feuilles de moutarde marinées, oignon vert, échalotes frites, coriandre, sauce soja maison, huile de sésame. / Homemade egg noodles, ground pork, homemade chilli oil, yu choi, roasted peanuts, pickled mustard greens, green onion, fried shallots, coriander, house soy sauce, sesame oil



Nouilles Khmer (nouilles sèches) / Khmer Noodles (dry noodles) **CA\$21.95**

Nouilles aux oufs maison, ail frit, porc haché, yu choi, boulettes de poisson, crevettes, flanc de porc braisée, oignons verts, soupe au poulet, coriandre, échalotes frites. / Homemade egg noodles, fried garlic, ground pork, yu choi, fish balls, shrimps, braised pork belly, green onions, side of chicken soup, coriander, fried shallots.



Soupe de nouilles miso / Miso Noodle Soup

CA\$24.95

Nouilles maison, porc haché, oufs marinés, croquettes de poisson Naruto, flanc de porc braisée, pousses de bambou marinées, oignons verts, bouillon de poulet miso, tare (dashi, vinaigre, soja, sel). / Homemade noodles, ground pork, marinated eggs, Naruto fish cakes, braised pork belly, marinated bamboo shoots, green onions, chicken miso broth, tare (dashi, vinegar, soy, salt)

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Nouilles végétariennes du Sichuan / Vegetarian Szechuan Noodles CA\$19.95

Nouilles aux œufs maison, tofu frit, yu choy, feuilles de moutarde, oignon vert, coriandre, ail frit, cacahuètes et sésame, échalote frite, chop suey mariné, huile de piment maison, sauce soja maison. / Homemade egg noodles, fried tofu, yu choy, mustard greens, green onion, coriander, fried garlic, peanuts and sesame, fried shallot, pickled chop suey, house chilli oil, house soy sauce.



Nouilles de Jakarta (nouilles sèches) / Jakarta Noodles (dry noodles) CA\$19.95

Nouilles aux œufs maison, poulet et champignons braisés à la sauce soja sucrée, yu choy, sambal, oignon vert, accompagnement de soupe au poulet. / Homemade egg noodles, sweet soy braised chicken and mushrooms, yu choy, sambal, green onion, side of chicken soup.



Curry de coco / Coco curry

CA\$24.95

Nouilles aux œufs maison, yu choy, tofu frit, boulettes de poisson, flanc de porc braisée, porc haché, chop suey, œufs marinés, échalotes, oignon vert, coriandre, crevettes, bouillon de curry à la noix de coco. / Homemade egg noodles, yu choy, fried tofu, fish balls, braised pork belly, ground pork, chop suey, marinated eggs, fried shallots, green onion, coriander, shrimps, coco curry broth

Rice



Ribeye Beef Rendang

CA\$24.95

Rendang de bouf ribeye, riz, sambal terasi maison (pâte de crevettes fermentée), œuf mariné, yu choy, échalotes frites, oignons verts. (Légèrement épicé) / Ribeye Beef Rendang, Rice, House-Made Sambal Terasi (fermented shrimp paste), Marinated Egg, Yu Choi, Fried Shallots, Green Onions. (Mildly Spicy)

Extras

Marinated egg

CA\$2.50

Marinated egg in a savory soy sauce and spice blend, typically offering a rich and aromatic flavor profile.

yu choy

CA\$1.00

Stir-fried yu choy typically seasoned with garlic and a hint of sea salt.

Homemade egg noodles

CA\$5.00

1 portion 150g

Braised pork belly 100g

CA\$7.50

Slow-cooked pork belly in a soy sauce-based paste, typically complemented by vegetables and aromatic spices.

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Fish ball (3pcs)

CA\$2.00

Fried fish ball

Green onion

CA\$1.00

Freshly sliced green onions, typically used as a garnish or flavor enhancer in various dishes.

Naruto fish cake (6pcs)

CA\$2.50

Japanese cured fish cake

Shrimp (3pcs)

CA\$3.50

Three pieces of shrimp, typically served as an extra.

Sweet soy braised chicken 100g

CA\$4.00

Braised chicken typically cooked with soy sauce, featuring a sweet glaze.

Tofu (5pcs)

CA\$3.00

Fried tofu

Udon 250g

CA\$5.00

Udon noodles, typically enjoyed with a variety of vegetables and proteins, offering a chewy texture commonly found in Japanese cuisine.

Braised beef shank tendon 100g

CA\$10.00

Braised beef shank tendon, slow-cooked until tender, typically accompanied by aromatic spices and soy-based sauce, offering a chewy texture and rich flavor.

Ground pork 100g

CA\$4.00

Ground pork, typically used as an extra ingredient, can be added to enhance various dishes with its savory flavor and texture.

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Sauces

House hoisin sauce 1.5oz

Homemade hoisin sauce

CA\$2.00

House soy sauce 1.5oz

Homemade soy sauce

CA\$2.00

Sambal Terasi 1.5oz

Homemade sambal terasi (Fermented dried shrimp paste)

CA\$3.00

House chilli oil 1.5oz

Homemade chilli oil

CA\$2.50

Drinks

Ginger Ale

Refreshing, crisp ginger-flavored carbonated soft drink.

CA\$2.50

Fanta orange

Refreshing Orange Fizz: A Citrusy Soda Classic

CA\$2.50

Eska water

Bottled Eska water, typically a pure and refreshing source for hydration.

CA\$2.50

Snapple

Iced tea or lemonade options made with Snapple. Refreshing choice for any meal.

CA\$3.00

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fuze

CA\$2.50

Fuze tea: A bottled beverage that typically includes a blend of tea and fruit flavors for a refreshing drink experience.

Coke

CA\$2.50

Classic, refreshing carbonated beverage.

Diet Coke

CA\$2.50

Enjoy the crisp and classic taste of Diet Coke, offering the iconic cola flavor in a calorie-conscious carbonated beverage.
