







冷たいおそば：Cold Soba (Plus 300yen for a large portion of soba.)

	Name	Price	Photo	Description
01.	Seiro (せいろ)	¥750		With cold dipping sauce. The most simple cold soba menu.
02.	O-ebiten Seiro (大えび天せいろ)	¥1750		Seiro served with two pieces of tempura(deep-fried shrimp). Tempura dipping sauce will also be served.
03.	Tem Seiro (天せいろ)	¥1750		Seiro served with a kakiage (deep-fried chopped shrimps.) Kakiage dipping sauce will also be served.
04.	Torinanban Seiro (鳥南蛮せいろ)	¥1350		With hot dipping sauce with chicken and welsh onion.
05.	Butanira Seiro (豚にらせいろ)	¥1400		With hot dipping sauce with roasted pork and kinira (yellow chive).
06.	Uni Soba (うにそば)	¥2100		With uni(sea urchin), shredded dried laver seaweed and grated wasabi on top. Please mix it up and enjoy!

Name

Price

Photo

Description

07. Oroshi Soba
(おろしそば)

¥1000



With grated piquant Japanese radish, shredded dried laver seaweed and welsh onion on top.

08. Tororo Soba
(とろろそば)

¥1050



With cold dipping sauce and grated Japanese yam.

09. Tanuki Seiro
(たぬきせいろ)

¥1100



With hot dipping sauce.
Serve with agedama(bits of tempura of sakura shrimps and green laver) as topping.

 温かいおそば：Soba in hot Japanese broth soup.

(Plus 300yen for a large portion of soba.)

10. Kake
(かけ)

¥750



Soba in hot Japanese broth soup. The most simple hot soba menu.

11. O-ebiten Soba
(大えび 天そば)

¥1750



With 2 pieces of tempura (deep-fried shrimp) on top.

12. Kakiage Soba
(かきあげ天そば)

¥1750



With a kakiage (deep-fried chopped shrimps).

Name

Price

Photo

Description

13. Tori-Nanban Soba
(鳥南蛮)

¥1350



With chicken and welsh onion.

14. Butanira Soba
(豚ニラそば)

¥1400



With roasted pork and kinira
(yellow chive).

15. Yamakake Soba
(山かけそば)

¥1050



With grated Japanese yam
on top.

16. Tanuki Soba
(たぬきそば)

¥1100



With agedama(bits of tempura
of sakura shrimps and
green laver).

17. Hanamaki Soba
(花まきそば)

¥950



With rubbed and chipped
dried laver seaweed.

18. Oyako-Nanban
(親子南蛮)

¥1500








With chicken, welsh onion and
beaten egg cooked in the soup.

(Plus 300yen for a large portion of soba.)

一品料理：La carte dish

	Name	Price	Photo	Description
19.	Tendane (天種)	¥1800		Kakiage(deep-fried chopped shrimps) and seasonal vegetable tempuras(deep-fried veggies).
20.	Maguro Yamakake (まぐろやまかけ)	¥900		Raw tsuna with grated Japanese yam.
21.	Creamcheese Saikyo-duke (クリームチーズ の西京漬け)	¥750		Creamcheese marinated with saikyo-miso(kyoto-style sweet white bean paste). Please enjoy it with soba crackers.
22.	Toriyaki (鳥焼)	¥800		Staple dish of soba shop. Teriyaki Chicken
23.	Liver Yaki (レバー焼き)	¥700		Teriyaki chicken liver.
24.	Tamagoyaki (玉子焼き)	¥700		Staple dish of soba shop. Japanese rolled fluffy omlete.




一品料理：La carte dish

	Name	Price	Photo	Description
25.	Kamaboko (蒲鉾)	¥700		Fish cake. Please enjoy it with a dash of soy sauce and wasabi.
26.	Soba Salad (そばサラダ)	¥700		Salad of fried soba and seri (Japanese parsley).
27.	Furuzuke (古漬)	¥600		Well-pickled cucumber made in brine and fermented rice bran. It's a Japanese traditional pickles.
28.	Katsuo Shuto (かつお酒盗)	¥500		Shuto(fermented salted fish guts) of katsuo(bonito).
29.	Ume Kurage (梅クラゲ)	¥450		Grated Japanese radish and mixture of pickled plum and kurage(jellyfish).

 ランチ：Lunch (Lunch time: 11:30am - 14:00pm.)

Weekday lunch meal includes a don, pickled vegetables and a seiro or kake. Please choose a don from the don menu table.

丼を選択：Choose a don

	Name	Price	Photo	Description
30.	Magurozuke-don (まぐろ漬け丼) Mon/Tue/Wed/Thu/Fri/	¥1300		Seasoned Tuna on rice. (and a seiro or kake)
31.	Ten-don (天丼) Tue/Fri/	¥1200		Tempura on rice. (and a seiro or kake)
32.	Tororo-don (とろろ丼) Mon/Tue/Wed/Thu/Fri/	¥1000		Grated Japanese yam on rice. (and a seiro or kake)

お飲み物：Drinks

Name

Price

■ビール：Bottled beer

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|-----|-------------------------------|------|
| 35. | Kirin lager . 334ml（キリンラガー小瓶） | ¥500 |
| 36. | Sapporo . 500ml（サッポロ黒ラベル中瓶） | ¥700 |
| 37. | Alcohol-free（ノンアルコールビール） | ¥450 |

■日本酒：Rice wine

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| 38. | Michisakari（三千盛） | ¥850 |
|-----|------------------|------|

■焼酎：Distilled spirit

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|-----|---|------|
| 39. | Yamaneko - from potatoes -（山ねこ - 芋 -） | ¥600 |
| 40. | Nakanaka - from barley -（中々 - 麦 -） | ¥600 |
| 41. | Yorosiku senman arubeshi
- from Rice -（よろしく千萬あるべし - 米 -） | ¥600 |

■梅酒：Ume liquor

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|-----|----------------|------|
| 42. | Ume liquor（梅酒） | ¥600 |
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■ソフトドリンク：Soft drink

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| 43. | Oolong tea（ウーロン茶） | ¥300 |
| 44. | Cider（サイダー） | ¥300 |