

SOBA

There are 2 types of Soba in our restaurant one is "JUWARI SOBA" and other is "INAKA SOBA". You have a choice from two.

JUWARI SOBA ... This SOBA is made from 100% buckwheat flour.
Enjoy a rich smell and taste.

INAKA SOBA ... The so-called "NIHACHI SOBA" is made from 80% buckwheat flour and 20% wheat flour.
This SOBA is black and its strong taste and flavor are popular.

You can also have your choice of "Large serving" and "Small serving". A large serving is plus 100 yen and a small serving is minus 100 yen on the list price.

Cold SOBA

		JUWARI	INAKA
SEIRO-SOBA (Plain noodles with cold dipping sauce)	せいろ	¥750-	¥650-
NIDANGASANE-SEIRO-SOBA (Two SEIRO-SOBA)	二段	¥1,200-	¥1,050-
GOMADARE-SEIRO-SOBA (SEIRO-SOBA with sesame)	ごまだれ	¥850-	¥750-
OROSHI-SOBA (SEIRO-SOBA with grated radish and bonito flake) (Depending on the season using the home-grown radish pungent)	おろし	¥950-	¥850-
TUKETORO-SOBA (SEIRO-SOBA with grated yam)	つけとろ	¥1,000-	¥900-
SANSAI-KINOKO-OROSHI-SOBA (Edible wild plant and mushrooms on top of a SOBA)	山菜きのおろし	¥1,150-	¥1,050-
YAMAKAKE-NISHIN-SOBA (Herring and grated yam on top of a SOBA)	やまかきにしん	¥1,150-	¥1,100-
KAMO-SEIRO-SOBA (SEIRO-SOBA with hot dipping sauce in duck meat and green onion)	鴨せいろ	¥1,400-	¥1,300-
EBITEN-SEIRO-SOBA (SEIRO-SOBA with tempura of two shrimps and few vegetable and mushrooms)	天せいろ	¥1,450-	¥1,350-
EBITEN-OROSHI-SOBA (Tenpura of two shrimps and grated radish on top of a SOBA)	天おろし	¥1,200-	¥1,100-
HABU-BUTA-NO-OROSHI-SOBA (Sliced pork and grated radish on top of a SOBA)	豚おろし	¥1,250-	¥1,150-

※Add the topping to the cold soup.

Our recommendations



SEIRO-SOBA



EBITENSEIRO-SOBA
(574kcal)



KAMOSEIRO-SOBA



OROSHI-SOBA
(366kcal)



GOMADARE-
SEIRO-SOBA



SANSAI-KINOKO-
OROSHI-SOBA



HABU-BUTA-NO-
OROSHI-SOBA



EBITEN-OROSHI-
SOBA

Hot SOBA

	JUWARI	INAKA
KAKE-SOBA Noodle Soup (Plain noodle served in hot soup) <small>かけ</small>	¥750-	¥650-
THUKIMI-SOBA Noodle Soup (Raw egg on top of a KAKE-SOBA) <small>月見</small>	¥830-	¥730-
YAMAKAKE-SOBA Noodle Soup (Grated yam on top of a KAKE-SOBA) <small>やまかけ</small>	¥950-	¥850-
SANSAI-KINOKO-SOBA Noodle Soup (Edible wild plant and mushrooms on top of a KAKE-SOBA) <small>山菜きのこ</small>	¥1,050-	¥950-
NISHIN-SOBA Noodle Soup (Herring on top of a KAKE-SOBA) <small>にしん</small>	¥1,700-	¥1,000-
KAMONAN-SOBA Noodle Soup (Duck meat and green onion on top of a KAKE-SOBA) <small>鴨南</small>	¥1,400-	¥1,300-
EBITEN-SOBA Noodle Soup (TENPURA of two shrimps on top of a KAKE-SOBA) <small>エビ天</small>	¥1,750-	¥1,050-

Our recommendations



NISHIN-SOBA
Noodle Soup
(537kcal)



EBITEN-SOBA
Noodle Soup
(560kcal)



SANSAI-KINOKO-SOBA
Noodle Soup



KAMONAN-SOBA
Noodle Soup

a la carte

EBI-TEN-ICHIBI (TENPURA of one shrimp)	エビ一尾	¥200-
EBI-TENPURA (TENPURA of two shrimps and few vegetable and mushrooms)	エビ天ぷら	¥730-
YASAI-TENPURA (TENPURA of vegetable and mushrooms)	野菜ときのこの天ぷら	¥580-
SOBAGAKI-AGE (Fried buckwheat dumplings)	そばがき揚げ	¥480-
NISHIN NO SUGATANI (Sweet simmered herring)	にしんの姿煮	¥450-

Our recommendations



SOBAGAKI-AGE
(648kcal)



*YASAI-TO-KINOKO-
NO-TENPURA*

Rice

MUGI-GOHAN (Boiled barley rice)	麦ごはん	¥160-
MUGI-TORO-GOHAN (Put the yam on boiled barley rice)	麦とろ	¥300-
MUGI-GOHAN NAMATAMAGO (Boiled barley rice with raw egg)	麦生玉子付	¥240-

Drink

Beer (SAPPORO CLASSIC. Limited sale for Hokkaido)	ビール	¥540-
Non-alcoholic Beer (KIRIN FREE)	ノンアルコール	¥380-
SAKE (cold or hot) (Please choose a hot sake or cold sake)	お酒	¥480-
Orange Juice (Orangeade)	オレンジジュース	¥180-