

Seiro (Box) Soba

1 Zaru Soba

same as above but topped with finely cut nori (seaweed)

Regular 2 boxes ¥1,400
Large 3 boxes ¥1,800
Small 1 box ¥1,000



2 Tenzaru

w/ tempura (1 shrimp & 4 veggies) and cold dipping sauce

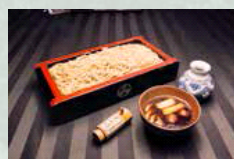
¥1,800



3 Kamo

w/ duck and warm dipping sauce

¥1,800



4 Tokujou

w/ tempura (2 shrimps & 6 veggies) and cold dipping sauce

¥2,500



Tsumetai (Cold) Soba

1 Yukimi

w/ a quail egg, edible wild plants, grated radish and finely shredded dried seaweed

¥1,500



2 Kinoko

w/ an assortment of mushrooms, grated white radish and other garnish

¥1,500



Desserts

1 Soba Zenzai

Gluten free soba dumplings topped with a lightly sweetened 'azuki' bean paste

¥800

2 Soba Tea Ice Cream

Rich creamy homemade ice cream made with our tartary soba tea

¥600

Alcohol

Asahi Draft Beer glass ¥400 / mug ¥800

Soba Shochu (straight, on rocks, cut with water) ¥800

Shinshu Sake Sampler (5 types) ¥1,000

Large Local Sake Selection from ¥800 per glass

Atatakai (Hot) Soba

1 Shippoku

w/ small omelet, mushroom, leeks, sliced fishcake, chicken, and "fu" (wheat gluten)

¥1,500



2 Kamo Nan

w/ duck, shiitake mushrooms and sliced leeks

¥1,800



3 Inaka

w/ wild amitaake mushrooms and boiled zenmai (Japanese royal fern)

¥1,800



4 Ebi Tempura

w/ tempura (2 jumbo shrimp & 1 vegetable)

¥2,000



5 Sansai

w/ a covering of local wild edible plants

¥1,800



6 Tori Curry-Nanban

w/ chicken and leeks in a spicy curry warming broth

¥1,500



7 Kake Soba

served simply in a soul-warming broth

¥1,000



Evening Delights

1 Sakura Steak

Local delicacy of lean prime cut of raw horse meat to be grilled at your table

¥2,200



2 Kamo-yaki

Slices of roast duck, grilled at your table served w/ yuzu-kosho (a spicy yuzu condiment)

¥2,200



3 Veggies & Dip

Beautifully presented fresh veggies with a homemade Daiginjo sake kasu (lees) dip

¥800



4 Soba-gaki

Gluten free dumplings made with 100% soba flour boiled and served w/ soy sauce & grated wasabi

¥1,200



Starters & Side Dishes

1 Basashi

Special cut delicacy of raw horse w/ grated ginger and soy sauce

¥1,200



2 Amitake

Natural Jersey cow mushrooms w/ grated Japanese white radish

¥700



3 Nishin-bo

Pacific Herring boiled whole in sweetened soy sauce

¥800



4 Tamago-yaki

Japanese style omelet served warm (a little sweet, a little salty)

S ¥800

L ¥1,500



5 Tenmori

Sampler of our best tempura (2 large shrimp & 6 veggies)

S ¥1,800

L ¥3,500



6 Ebi-ten

Three pieces of our plump and juicy large shrimp deep fried in our secret batter

¥1,500



7 Yasai Tempura

variety of seasonal locally grown veggies deep fried in our special batter

¥1,000



8 Itawasa

Boiled pressed fish cake grilled & served with wasabi sake kasu (lees) paste

¥800



9 Kanro-ni

2 local rainbow trout boiled in sweet soy sauce

¥800



10 Sansai Kobachi

a selection of local wild edible plants (changes with availability)

¥700



Please note that all prices shown here do not include the 10% sales tax; it will be added to your bill.