Soba-ya Dinner Menu

Early Bird Special

Mon-Thu 5:30pm-7:00pm

- Assorted Appetizers 前菜盛り合わせ
- Tempura 天麩羅
- Plain Soba or Udon (Cold or Hot) *もり又はかけ
- Inari Sushi いなりずし
- Dessert デザート

$18

(Tax not included)

*トッピングは付きません。

Also..

Any soba or Udon order will be served with complimentary Inari-Sushi!

月曜日から木曜日のアーリーバードの時間内にお蕎麦・おうどんのご注文をなさったお客様には、いなり寿司を無料でサービスさせて頂いております。

*20% gratuity will be added to parties of six or more.

Delicacies そば前

Ohitashi ほうれん草のお浸し **5.50**
Boiled Spinach in Bonito Broth

Soba Miso 蕎麦味噌 **5.50**
Broiled Miso Paste with Buckwheat Seeds.
Served with Vegetable Sticks

Goma Ae 胡麻和え **6.00**
Boiled Spinach mixed with Sesame Sauce

Hijiki ひじき **6.00**
Cooked Hijiki Seaweed and Vegetables

Oshinko 御新香 **6.00**
Mixture of Homemade Japanese Pickles

Umeboshi 紀州梅 **6.75**
Pickled Sour Plum

Ika Shiokara 自家製いか塩辛 **7.00**
Squid Guts Picked in Salt

Itawasa 板わさ **7.00**
Sliced Fish Cake Served with Wasabi

Tamago 出し巻き玉子 **7.00**
Japanese-Style Egg Omelet

Satoimo Nishin 里芋とにしんの炊き合わせ **8.00**
Semmered Japanese Taro Potato and Herring Fish

Chawan Mushi 茶碗蒸し **8.50**
Steamed Egg Custard with Vegetables and Chicken

Shumai 海老しゅうまい **8.50**
Steamed or Fried Shrimp Dumplings

Satoimo Agedashi 里芋の揚げ出し **7.00**
Fried Japanese Taro Potato in Broth

Tuna Tartar シャキシャキツナ **9.00**
Tuna Tartar with Chopped Mountain Yam & Avocado

Renkon Manju 蓮根饅頭 **9.00**
Fried Lotus Bun with Crab Meat

Jidori Kunsei-Yaki 地鶏の薫製焼き **8.00**
Grilled Home-Smoked Free Range Chicken-

Ika Meshi いかめし **9.50**
Cooked Squid Stuffed with Sticky Rice

Soba Gaki 蕎麦がき **9.50**
100% Buckwheat Cake in Soba Broth

Kamo Shioyaki 鴨の塩焼き **9.50**
Slices of Lightly Salted (Japanese Sea Salt) Broiled Duck

Kamo Tsukune 鴨つくね **9.50**
Skewered Duck Meatballs, Served with Yuzu-Koshou

Uni Tororo 海胆とろろ **9.50**
Fresh Sea Urchin & Grated Mountain Yam

Maguro Yamakake 鮪山掛け **9.50**
Tuna & Grated Mountain Yam

Buta Kakuni 豚の角煮 **10.00**
Braised Pork Belly with Poached Egg in Soy Sauce-Based Broth

Soba Sushi 蕎麦寿司 **15.00**
Our Home-madeSoba and Shrimp Tempura Wrapped in Nori

Vegetables 野菜

Edamame 枝豆 **5.00**
Boiled Young Soybeans

Satsuma Imo さつまいも **6.00**
Cooked Japanese Sweet Potato

Kimpira Gobo きんぴらごぼう **6.00**
Pan Sauteéd Mountain Burdock

Ingen No Gomayogoshi いんげんの胡麻よごし **6.00**
Green Bean Dressed with Sweet Crunchy Sesame Sauce

Nasu Nibitashi 茄子の煮浸し **6.00**
Deep Fried Eggplant in Broth

Kabocha かぼちゃの煮付け **6.00**
Cooked Japanese Squash

Moriawase 三種盛り **12.00**
Pick three Kinds from Above

■ 20% gratuity will be added to parties of six or more. ■

Tofu　豆腐料理

Goma Tofu 胡麻豆腐 **5.50**
Chilled Sesame Tofu

Sukui Tofu 掬豆腐 **6.50**
Country-Style Soft Tofu in a Wooden Box

Yuba Sashimi 湯葉刺身 **6.50**
Tofu wrapped in Yuba Raw Bean Curd

Agedashi Tofu 揚げ出し豆腐 **8.00**
Crispy Fried Tofu in Broth, Served with Seasonings

Tuna Yuba-Maki 鮪生ゆば巻 **8.00**
Chopped Tuna Wrapped with Yuba Raw Bean Curd
on Top of Guacamole Sauce

Salad　サラダ

Yokozuna Salad 横綱サラダ **7.00**
Mesclun Salad mixed with Fried Soba & Cheese

Tomato Salad トマトサラダ **7.00**
Sliced Fresh Tomato and Chopped Onion with Special Dressing

Seaweed Salad 海草サラダ **7.50**
Assorted Fresh Seaweed Salad served with Creamy Sesame Dressing

Sashimi　刺身

Sake 鮭 **9.00**
Salmon Sashimi

Kanpachi かんぱち **11.00**
Amberjack Sashimi

Maguro 鮪 **12.00**
Tuna Sashimi

Moriawase 刺身盛り合わせ **20.00**
Assorted Sashimi

Broiled　焼肴

Migaki Nishin みがきにしん **10.50**
Broiled 'Slowly Dried Herring Fish' From Japan

Aburi Saketoro 炙り鮭とろ **11.50**
Seared Salmon Belly with Ponzu Sauce

Gindara 銀鱈柚庵焼き **12.00**
Yuzu Infused Soy Cured Cod Fish

Fried　揚げ物

Shiitake Shinjo 椎茸しんじょう **8.50**
Shiitake Mushroom Stuffed with Shrimp Cake

Tatsuta Age 地鶏竜田揚げ **8.50**
Japanese Style Deep Fried Marinated Chicken

Anago Tempura 穴子の天麩羅 **10.00**
Sea Eel Tempura

Ginseng Tempura 高麗人参の天麩羅 **10.00**
Ginseng Root Tempura

Shiso Sasami 紫蘇笹身揚げ **10.50**
Chicken Tenders Wrapped in Shiso Leaf, Sevedwith Green Tea Salt

Tempura 天ぷら盛り合わせ (Small/Regular) **8.00／16.00**
Assortment of Tempura

■ 20% gratuity will be added to parties of six or more.

冷
Cold

Cold Homemade Soba & Udon

冷たい蕎麦・うどん　長野県安曇野産の更科粉を使用

We use Azumino buckwheat imported from Nagano, Japan.

*large (+50g) ..ADD $3.00

(Small 100g/Regular)

Mori もり **6.50/9.50**
Plain Cold Noodle with Dipping Sauce

Zaru ざる **9.75**
Mori with Nori Seaweed

Nameko Oroshi なめこおろし **14.50**
Nameko Mushrooms & Grated Radish

Tororo とろろ **14.50**
Grated Mountain Yam

Ikura Oroshi いくらおろし **15.50**
Salmon Roe & Grated Radish

Curry Seiro カレーせいろ **16.00**
Chicken, Tokyo Negi (Green Onion) in Hot Curry Dipping Sauce

Kamo Seiro 鴨せいろ **16.00**
Duck Slice & Tokyo Negi (Green Onion) in Hot Dipping Sauce

Sakuraebi Seiro 桜海老せいろ **16.00**
Tiny Shrimp & Mitsuba Leaf Tempura

Ginseng 高麗人参 **17.00**
Ginseng Tempura

Tem Zaru 天ざる **18.00**
Shrimp, Shiso and Shishito Tempura

Yamakake 鮪山掛け **19.00**
Soy cured Tuna with Grated Mountain Yam

Uni 生うに **20.00**
Fresh Sea Urchin with Grated Mountain Yam

Soba Salad 蕎麦サラダ **15.00**
Our Artisanal Soba over a Bed of Musclun, Topped with Seaweed. Served with Two Kinds of Special Dressings on the Side (Vegan)

*Add Boiled Crab Meat **18.00**

Soba Salad 蕎麦サラダ

*We charge for any extra topping and dipping sauce. Please ask wait staff for details.

温 Hot

Hot Homemade Soba & Udon

温かい蕎麦・うどん　長野県安曇野産の更科粉を使用

We use Azumino buckwheat imported from Nagano, Japan.

*large (+50g) ..ADD $3.00

(Small 100g / Regular)

Kake かけ — 7.00/10.00
Plain Noodle Soup

Kama-Age 釜揚げ — 10.00
In Hot Soba Broth with Dipping Sauce

Tanuki たぬき — 11.50
Fried Batter Flake & Fish Cake

Kitsune きつね — 12.50
Fried Bean Curd

Yasai 野菜 — 13.50
Mixed Vegetables & Mushrooms

Tororo とろろ — 14.50
Grated Mountain Yam

Curry カレー南蛮 — 16.00
Chicken Curry & Tokyo Negi (Green Onion)

Sakuraebi Kakiage 桜海老かき揚げ — 16.00
Tiny Shrimp & Mitsuba Leaf Tempura

Kamo Namban 鴨南蛮 — 16.00
Sauteéd Duck & Tokyo Negi (Green Onion)

Ginseng 高麗人参 — 17.00
Ginseng Root Tempura

Tempura 天麩羅 — 18.00
Shrimp, Shiso and Shishito Tempura

Nishin にしん — 20.00
Broiled *Nishin* Herring Fish

Nabeyaki Udon 鍋焼うどん — 18.50
Udon Served in a Pot with Shrimp Tempura,
Chicken, Egg, Fish Cake & Mushrooms (Udon Only)

Tempura Soba 天麩羅蕎麦

Seasonal Soba or Udon ［季節の蕎麦・うどん］ $15

MON	**Chirashi** ちらし Tiny Shrimp Tempura, Egg Omelet, Shiitake Mushroom, Fried Bean Curd & Fish Cake	(COLD/HOT)
TUE	**Iwashi** いわし Well-Simmered Sardine Fish	(HOT)
WED	**Kawari Soba** 変わり蕎麦 Black Pepper Flavored Soba Noodle	(COLD/HOT)
THU	**Age Tofu** 揚げ豆腐 Fried Tofu Seasoned with Yuzu-Kosho (Japanese Yuzu Citrus Infused Hot Chili Pepper Paste)	(COLD/HOT)
FRI	**Anago Tempura** 穴子天 Sea Eel Tempura & Grated Radish	(COLD/HOT)
SAT	**Kinoko** きの子 Sauteéd Duck & Mushrooms	(HOT)
SUN	**Yaki Nasu** 焼き茄子 Grilled Japanese Nasu Eggplant	(COLD/HOT)

Bowls & Small Bowls ［丼物・ミニ丼］

*Regular size bowl served with pickles & clear soup
レギュラーサイズにはお吸い物が付きます。

	(small/regular)
• **Tem Don** 天丼 Assorted Shrimp and Vegetable Tempura	11.00/19.00
• **Vegetable Tem Don** 野菜天丼 Assorted Vegetable Tempura	9.50/15.00
• **Una Ju** 鰻重 Broiled Eel	10.00/16.00
• **Maguro Don** 鮪丼 Fresh Tuna Sashimi	11.00/18.50
• **Tartar Don** 三色タルタル丼 Three Kinds of Fish Tartar (Tuna, Salmon & Amberjack)	10.00/16.00
• **Tuna-Steak Don** 鮪ステーキ丼 Seared Tuna Steak with Garlic Sauce	11.75/19.00
• **Sake-Oyako Don** 鮭親子丼 Fresh Salmon Sashimi & Salmon Roe	10.00/16.00
• **Bara Chirashi** ばらちらし Dice Cut Tuna, Salmon, Amberjack, Eel, Shrimp, Squid, Omelets, Shiitake Mushroom and Cucumber	9.00/15.00