

Soba / Rice Dish

Please use the intercom to call our staff
Please order by product number

Lunch Only

① Soba Set Meal A

Selected soba fee + 456 (500)

Seasoned Rice

Mixed Vegetable and Seafood Tempura

Choose your favorite soba from the menu

② Soba Set Meal B

Selected soba fee + 637 (700)

Sashimi with sesame sauce marinated rice bowl

Appetizers

Choose your favorite soba from the menu

*Reservations must be made by the day before

③ Kogoro Course Set 3500 (3850)

Eel sushi, deep-fried dish, sashimi,
savory steamed egg custard, seasonal dish,
cold or hot soba noodles, dessert④ All You Can Drink 2000 (2200)
(90 minutes)

Cold

Large serving + 318 (350)

Hot

Large serving + 318 (350)

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|--------------------------------------------|-------------|-------------------------------|-------------|
| ⑤ Mori Soba | 728 (800) | ⑫ Kake Soba | 728 (800) |
| Local Specialty | | Local Specialty | |
| ⑥ Grated Yam Zaru Soba | 864 (950) | ⑬ Grated Yam Soba | 864 (950) |
| | | Tamura Tofu Shop | |
| ⑦ Sesame Zaru Soba | 864 (950) | ⑭ Large Kitsune Soba | 1000 (1100) |
| | | (Kitsune... Deep Fried Tofu) | |
| ⑧ Chopped Natsu-Daikon Radish Soba | 1000 (1100) | ⑮ Kannon Green Onion Soba | 1000 (1100) |
| Awa Japanese Black Beef | | ⑯ Conger eel Tempura Soba | 1190 (1300) |
| ⑨ Beef Curry Zaru Soba Noodles | 1100 (1210) | Awa Japanese Black Beef | |
| | | ⑰ Beef Curry Soba Noodles | 1200 (1320) |
| ⑩ Duck and Welsh Onion Zaru Soba | 1364 (1500) | ⑱ Dack and Welsh Onion Soba | 1364 (1500) |
| (Soba noodles with warm broth for dipping) | | ⑲ Shrimp Tempura Soba Noodles | 1400 (1540) |
| ⑪ Shrimp Tempura Soba Noodles | 1400 (1540) | | |

Vegan

Cold

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|------------------------------|-----------|--------------------------------------------|-----------|
| ⑳ Vegan Zaru Soba | 728 (800) | ㉔ Rice Roll (Lunch only) | 155 (170) |
| ㉑ Vegan Grated Yam Zaru Soba | 864 (950) | ㉕ Daily Special Seasoned Rice (Lunch only) | 300 (330) |
| Hot | | ㉖ Beef Rice | 491 (540) |
| ㉒ Vegan Kake Soba | 728 (800) | (Miyazaki Japanese Black Beef / Egg) | |
| Hot | | ㉗ Beef Curry | 491 (540) |
| ㉓ Vegan Grated Yam Soba | 864 (950) | (Tokushima Japanese Black Beef) | |

Souvenirs / Take-out

Dessert

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|-------------------------------------------|-------------|---------------------------|-----------|
| ㉘ Handmade Zaru Soba | 1545 (1700) | ㉚ Fresh Buckwheat Pudding | 337 (370) |
| (Two servings) | | ㉛ Fresh Buckwheat Ice | 337 (370) |
| Please boil for 40 seconds at home | | | |
| ㉙ Take-out Soba Noodles | | | |
| (Choose your favorite soba from the menu) | | | |
| Container fee + 100 | | | |
| ㉚ Fresh Buckwheat Pudding | 364 (400) | | |
| ㉛ Buckwheat Salt | 741 (800) | | |

You can also take home meat and tempura if you like
Please ask the staff

Lunch Food Menu

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|------------------------------------------------------------------------------------------|----------|----------------------------------------------------------------------------------------------------|------------|
| 34 Chef's Selection of Appetizers | 800(880) | 41 Smoked Daikon Pickle and Mascarpone | 500(550) |
| 35 Itawasa with Shiba Shrimp (Itawasa...Boiled Fish Paste Sashimi With wasabi) | 537(590) | 42 Deep-fried Hiroshima Oyster (3 Pcs.) | 500(550) |
| 36 Grilled Miso Shrimp and Buckwheat Seeds | 500(550) | 43 Satsuma Age (Deep-Fried Fish Cake) (Low temperature heating at 57.5°C for 90 minutes) | 500(550) |
| 37 Wasabi leaves marinated in soy sauce | 628(690) | 44 Tender Duck Roast | 1000(1100) |
| 38 Mukaihara Farm Japanese Omelette (2 Pcs.) | 300(330) | 45 Megahira Maitake Mushroom Tempura | 800(880) |
| 39 Cream Cheese Seeped in Miso | 500(550) | 46 Beef Rumen Tempura | 900(990) |
| 40 Pickled Celery and Cucumber | 400(440) | 47 Assorted Shrimp and Vegetable Tempura | 900(990) |

Dinner Food Menu

Dinner Only

48 Soba Short Course

Selected soba fee + 1491(1600)

Appetizers / Japanese Omelette /
Seasoned Spring roll / Rice roll / Fresh Buckwheat Pudding
Choose your favorite soba from the menu

*Reservations must be made by the day before

49 Kogoro Course Set

3500(3850)

Eel sushi, deep-fried dish, sashimi, savory steamed egg custard, seasonal dish, cold or hot soba noodles, dessert

50 All You Can Drink (90 minutes)

2000(2200)

Side dish

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|------------------------------------------------------------------------------------------|----------------------------------|
| 51 Chef's Selection of Appetizers | 800(880) |
| 52 Vegetable Rice Cracker | 391(430) |
| 53 Itawasa with Shiba Shrimp (Itawasa...Boiled Fish Paste Sashimi With wasabi) | 537(590) |
| 54 Grilled Miso Shrimp and Buckwheat Seeds | 500(550) |
| 55 Wasabi leaves marinated in soy sauce | 628(690) |
| 56 Pickled Celery and Cucumber | 400(440) |
| 57 Boiled Kannon Green Onions | 500(550) |
| 58 Natsu-Daikon Radish Caesar Salad | 545(600) |
| 59 Cream Cheese Seeped in Miso | 500(550) |
| 60 Smoked Daikon Pickle and Mascarpone | 500(550) |
| 61 Spicy Cod Roe Marinated in Kelp | 400(440) |
| 62 Grilled and Dried Cod Roe | 500(550) |
| Mukaihara Farm Japanese Omelette | 63 Normal 700(770) |
| | 64 Spicy Cod Roe 900(990) |
| 65 Salted Squid Guts (Yuzu Taste) | 500(550) |
| 66 Extra thick fried tofu with miso and shiso sauce | 591(650) |
| 67 Potato Salad with Japanese Yam and Smoked Daikon Radish Pickles | 500(550) |
| 68 Chawanmushi (savory steamed egg custard) with Mozzarella and Mascarpone | 600(660) |

Meat dish

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|-----------------------------------------------------------------------------------|------------|
| 69 Tender Duck Roast (Low temperature heating at 57.5°C for 90 minutes) | 1000(1100) |
| 70 Stewed wagyu beef with grated yam | 591(650) |
| 71 Rare steamed beef liver with Ponzu Sauce | 728(800) |
| 72 Meat Shumai (4 Pcs.) | 500(550) |

Fish dish

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|-------------------------------------------------------------|------------|
| 73 Sashimi with Sesame Paste | 692(760) |
| 74 Charcoal-grilled Eel with Toasted Nori Seaweed | 1500(1650) |
| 75 Boiled Black Shellfish | 600(660) |
| 76 Red Bean Liver Marinated with Ponzu Sauce | 691(760) |

Fried food

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|-------------------------------------------------|----------|
| 77 Satsuma Age (Deep-Fried Fish Cake) | 500(550) |
| 78 Fried sesame Tofu | 728(800) |
| 79 Deep-fried Hiroshima Oyster (3 Pcs.) | 500(550) |
| 80 Beef Rumen Tempura | 900(990) |
| 81 Megahira Maitake Mushroom Tempura | 800(880) |
| 82 Assorted Shrimp and Vegetable Tempura | 900(990) |
| 83 Awa-odori Fried Chicken | 845(930) |
| 84 Conger Eel Tempura | 600(660) |
| 85 Spicy Lotus Root Tempura | 691(760) |

Dessert

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| 86 Fresh Buckwheat Pudding | 337(370) |
| 87 Fresh Buckwheat Ice | 337(370) |

BEER

- 88 Draft Beer Kirin Ichiban-Shibori 545 (600)
- Bottle Beer 697 (760)
- 89 Super Dry 90 Classic Lager 91 Sapporo Lager Red Star
- 92 Non-alcoholic Beer 545 (600)

OTHER

- 93 Plum Wine Komasa no Umeshu 545 (600)
- 94 Lemon Sour 545 (600)
- 95 Citron Tea Sour 600 (660)
- 96 Kaku Whisky Highball 97 Riku Whisky Highball 545 (600)
- 98 Shiroy Lychee (Lychee Liqueur) 600 (660)
- 99 Aragoshi Momo (Peach Liqueur) 600 (660)
- Japanese Spirits with Buckwheat Tea 600 (660)
- 100 Cold 101 Hot

GLASS WINE

Glass White Wine

- 102 Domeniile Sahatani La Vie Pinot Grigio 700 (770)

Glass Red Wine

- 103 Domeniile Sahatani La Vie Pinot Noir 700 (770)

SHOCHU

Please choose your favorite way to drink it from on the rocks, with soda or with soba-yu
(Hot water left after one has boiled soba)

Potato

- 104 Tominohozan 25% yellow aspergillus 545 (600)

Barley

- 105 Nakanaka 25% Vacuum Distillation 545 (600)

NON - ALCOHL

- 106 Oolong Tea 107 Buckwheat tea 108 Citron Tea
- 109 Ginger Ale 110 Coke 111 Orange Juice
- 112 Tomato Juice 113 Apple Juice 114 Tonic Water
- 115 Grapefruit Juice 116 Sparkling water 400 (440) each

SAKE

Glass 545 (600) Large sake bottle 1364 (1500)

Kokuryu 117 Glass 118 Large sake bottle

Fukui 55% +3 Junmai Ginjo

Kariho 119 Glass 120 Large sake bottle

Akita 60% +12 Yamahai Junmai Hiiri Genshu

Hoken 121 Glass 122 Large sake bottle

Kure 60% +10 Junmai

Kuzuryu 123 Glass 124 Large sake bottle

Fukui 65% +3 (For hot sake only)

Harada 125 Glass 126 Large sake bottle

Yamaguchi 60% +2 Special Junmai raw sake

Tamagawa 127 Glass 128 Large sake bottle

Kyoto 60% +3 Special Junmai

Daily Special 129 Glass 130 Large sake bottle

Please ask the staff

BOTTLE WINE

Bottle White Wine

- 131 Domeniile Sahatani La Vie Pinot Grigio 3900 (4290)

Bottle Red Wine

- 132 Domeniile Sahatani La Vie Pinot Noir 3900 (4290)

Champagne

(France)

Nicolas Feuillatte

The taste is refreshing, with a slight fruity and floral aroma. An elegant and very balanced Champagne.

133 Mini / 2800 (3080)

134 Full / 8000 (8800)

Sparkling

(Spain)

135 La Rosca Cava Brut

Fresh fruit aroma reminiscent of green apples. You can also enjoy the subtle brioche-like aroma that comes from aging.

Full / 2500 (2750)

(France)

136 Opera Brut Blanc de bulans

Fresh and fruity taste. Authentic sparkling wine with an attractive sharpness.

Mini / 1118 (1230)



SOBA KOGORO

Selected Ingredients

| | | |
|-----------------|-------|---------------------------------------------------------|
| Promise | ————— | No flavor seasonings used |
| Buckwheat Flour | ——— | Kumamoto Made in Aso Kikuchi Blend |
| Water | ————— | Yamato Town,Kamo County Natural water Hardness 22 ph6.5 |
| Soup stock | ————— | Hokkaido Kelp Kagoshima Bonito |
| Soy Sauce | ————— | Nagano Okubo Brewers Shop |
| Wasabi | ————— | Yoshiwa Naoki Uemoto |
| Chopsticks | ————— | Kyoto Zuneb Bamboo Made by Takano Chikko |

Benefits of Soba




“When you consume 100 grams of 100% buckwheat soba, which has double the amount of vitamins B1 and B2 of wheat, you’ll gain about 40% of an adult’s daily required amount of these vitamins.

The included rutin has various benefits, including cleansing the blood, lowering blood pressure, preventing diabetes, heart disease, and dementia, as well as protecting against cerebral hemorrhage and arteriosclerosis.

Handmade soba noodles are a food whose flavor rapidly declines as time passes starting from when they are cooked.

We will deliver it promptly as soon as it’s ready, so please enjoy your first bite when it is in its best condition.”

Shop Information

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|-------------------------------------------------------------------------------------|------------------------------------------------------|
|  | Closed on Mondays |
|  | Lunch 11:30 ~ 14:00 |
|  | Dinner 17:30 ~ 21:00 |
|  | TEPPOU-A Password (in common) TEPPOU-G 0822257962 |

LINE



Instagram

