

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)

- ⑤ Mori Soba 728 (800)
Local Specialty
- ⑥ Grated Yam Zaru Soba 864 (950)
- ⑦ Sesame Zaru Soba 864 (950)
- ⑧ Chopped Natsu-Daikon Radish Soba 1000 (1100)
- ⑨ Mada in Akitakata
Karuga Eggplant Tempura Soba in Cold Broth 1100 (1210)
- ⑩ Awa Japanese Black Beef
Beef Curry Zaru Soba 1100 (1210)
- ⑪ Duck and Welsh Onion Zaru Soba 1364 (1500)
(Soba noodles with warm broth for dipping)
- ⑫ Shrimp Tempura Zaru Soba 1400 (1540)

Vegan

Cold

- ⑲ Mori Soba 728 (800)
- ⑳ Grated Yam Zaru Soba 864 (950)
- ㉑ Hot
Vegan Kake Soba 728 (800)
- ㉒ Hot
Vegan Grated Yam Soba 864 (950)

Souvenirs/Take-out

- ㉓ Handmade Zaru Soba 1545 (1700)
(Two servings)
Please boil for 40 seconds at home
- ㉔ Take-out Soba Noodles
(Choose your favorite soba from the menu)
Container fee + 100
- ㉕ Fresh Buckwheat Pudding 364 (400)
- ㉖ Buckwheat Salt 741 (800)

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

Hot

Large serving + 318 (350)

- ⑬ Kake Soba 728 (800)
Local Specialty
- ⑭ Grated Yam Soba 864 (950)
Tamura Tofu Shop
- ⑮ Large Kitsune Soba 1000 (1100)
(Kitsune...Deep Fried Tofu)
- ⑯ Kannon Green Onion Soba 1000 (1100)
Mada in Akitakata
- ⑰ Karuga Eggplant Tempura Soba 1100 (1210)
Awa Japanese Black Beef
- ⑱ Beef Curry Soba 1200 (1320)
- ㉑ Duck and Welsh Onion Soba 1364 (1500)
- ㉒ Shrimp Tempura Soba 1400 (1540)

Rice

- ㉓ Rice Roll (Lunch only) 155 (170)
- ㉔ Daily Special Seasoned Rice (Lunch only) 300 (330)
- ㉕ Beef Rice 491 (540)
(Miyazaki Japanese Black Beef / Egg)
- ㉖ Beef Curry 491 (540)
(Tokushima Japanese Black Beef)

Dessert

- ㉗ Fresh Buckwheat Pudding 337 (370)
- ㉘ Fresh Buckwheat Ice 337 (370)

Lunch Food Menu

35 Chef's Selection of Appetizers	800 ⁽⁸⁸⁰⁾	43 Deep-fried Hiroshima Oyster (3 Pcs.)	500 ⁽⁵⁵⁰⁾
36 Itawasa with Shiba Shrimp (Itawasa...Boiled Fish Paste Sashimi With wasabi)	537 ⁽⁵⁹⁰⁾	44 Satsuma Age (Deep-Fried Fish Cake)	500 ⁽⁵⁵⁰⁾
37 Grilled Miso Shrimp and Buckwheat Seeds	500 ⁽⁵⁵⁰⁾	45 Tender Duck Roast (Low temperature heating at 57.5°C for 90 minutes)	500 ⁽⁵⁵⁰⁾
38 Wasabi leaves marinated in soy sauce	628 ⁽⁶⁹⁰⁾	46 Megahira Maitake Mushroom Tempura	1000 ⁽¹¹⁰⁰⁾
39 Mukaihara Farm Japanese Omelette (2 Pcs.)	300 ⁽³³⁰⁾	47 Beef Rumen Tempura	800 ⁽⁸⁸⁰⁾
40 Cream Cheese Seeped in Miso	500 ⁽⁵⁵⁰⁾	48 Assorted Shrimp and Vegetable Tempura	1200 ⁽¹³²⁰⁾
41 Pickled Celery and Cucumber	400 ⁽⁴⁴⁰⁾	49 Fresh Conger Eel Tempura	1400 ⁽¹⁵⁴⁰⁾
42 Smoked Daikon Pickle and Mascarpone	500 ⁽⁵⁵⁰⁾		

Dinner Food Menu

Dinner Only **50** 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

51 Kogoro Course Set 3500⁽³⁸⁵⁰⁾

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

52 All You Can Drink (90 minutes) 2000⁽²²⁰⁰⁾

Side dish

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

Meat dish

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

Fish dish

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

Fried food

79 Satsuma Age (Deep-Fried Fish Cake)	500 ⁽⁵⁵⁰⁾
80 Fried sesame Tofu	728 ⁽⁸⁰⁰⁾
81 Deep-fried Hiroshima Oyster (3 Pcs.)	500 ⁽⁵⁵⁰⁾
82 Beef Rumen Tempura	900 ⁽⁹⁹⁰⁾
83 Megahira Maitake Mushroom Tempura	800 ⁽⁸⁸⁰⁾
84 Assorted Shrimp and Vegetable Tempura	1200 ⁽¹³²⁰⁾
85 Japanese Fried Chicken	673 ⁽⁷⁴⁰⁾
86 Fresh Conger Eel Tempura	1400 ⁽¹⁵⁴⁰⁾
87 Spicy Lotus Root Tempura	691 ⁽⁷⁶⁰⁾

Dessert

88 Fresh Buckwheat Pudding	337 ⁽³⁷⁰⁾
89 Fresh Buckwheat Ice	337 ⁽³⁷⁰⁾

BEER

- 90 Draft Beer Kirin Ichiban-Shibori 545 (600)
- Bottle Beer 697 (760)
- 91 Super Dry 92 Classic Lager 93 Sapporo Lager Red Star
- 94 Non-alcoholic Beer 545 (600)

OTHER

- 95 Plum Wine Komasa no Umeshu 545 (600)
- 96 Lemon Sour 545 (600)
- 97 Citron Tea Sour 600 (660)
- 98 Kaku Whisky Highball 99 Riku Whisky Highball 545 (600)
- 100 Shiroi Lychee (Lychee Liqueur) 600 (660)
- 101 Aragoshi Momo (Peach Liqueur) 600 (660)
- Japanese Spirits with Buckwheat Tea 600 (660)
- 102 Cold 103 Hot

GLASS WINE

Glass White Wine

- 104 Domeniile Sahateni La Vie Pinot Grigio 700 (770)

Glass Red Wine

- 105 Domeniile Sahateni 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
106 Tominohozan 25% yellow aspergillus 545 (600)
- Barley
107 Nakanaka 25% Vacuum Distillation 545 (600)

NON - ALCOHL

- 108 Oolong Tea 109 Buckwheat tea 110 Citron Tea
111 Ginger Ale 112 Coke 113 Orange Juice
114 Tomato Juice 115 Apple Juice 116 Tonic Water
117 Grapefruit Juice 118 Sparkling water 400 (440) each

SAKE

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

Kokuryu 119 Glass 120 Large sake bottle

Fukui 55% +3 Junmai Ginjo

Kariho 121 Glass 122 Large sake bottle

Akita 60% +12 Yamahai Junmai Hiiri Genshu

Hoken 123 Glass 124 Large sake bottle

Kure 60% +10 Junmai

Kuzuryu 125 Glass 126 Large sake bottle

Fukui 65% +3 (For hot sake only)

Harada 127 Glass 128 Large sake bottle

Yamaguchi 60% +2 Special Junmai raw sake

Tamagawa 129 Glass 130 Large sake bottle

Kyoto 60% +3 Special Junmai

Daily Special 131 Glass 132 Large sake bottle

Please ask the staff

BOTTLE WINE

Bottle White Wine

- 133 Domeniile Sahateni La Vie Pinot Grigio 3900 (4290)

Bottle Red Wine

- 134 Domeniile Sahateni La Vie Pinot Noir 3900 (4290)

Champagne

(France)

Nicolas Feuillatte

The taste is refreshing, with a slight fruity and floral aroma. 135 Mini / 2800 (3080)
An elegant and very balanced Champagne.

136 Full / 8000 (8800)

Sparkling

(Spain)

137 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)

138 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

 Closed on Mondays

 Lunch
11:30 ~ 14:00

 Dinner
18:00 ~ 21:00

 FREE
TEPPOU-A Password (in common)
TEPPOU-G 0822257962

LINE



Instagram

