

H O N M U R A A N

SOBA, Authentic Buckwheat Noodle, Cuisine
Ogikubo, Tokyo
Since 1924

We welcome you to Honmura An.

We specialize in authentic SOBA, the buckwheat noodle, cuisine.

We start from the grinding: we grind the superior quality of domestic buckwheat into flowers by stone-mill, and make fresh hand-made SOBA everyday on our premises. We make rough-ground buckwheat and little amount of flours are added for adhering, so our noodles are shorter, yet have more SOBA's subtle flavor.

SOBA provide with abundant nourishment, vitamins and proteins. Moreover, Soba have an action of decreasing the cholesterol level in blood. They are quite ideal articles of diets.

We serve not only SOBA, but also various kind of Japanese seasonal dishes.

We hope you will enjoy your meal, spend luxury time with us.



Open: 11:00a.m. – 9:30p.m.

(9:00p.m. for order-stop time. No intervals.)

Closed Tuesdays and third Wedensdays.

Reservations are desired especailaly for dinner time.

We accept American Express, Master, VISA, JCB, Diners.

(All prices are included taxes.)

COLD NOODLES

(Your choice of the SOBA or the UDON noodles.)

SEIRO SOBA ¥840

Plain noodles with cold dipping soup.



TOJI SEIRO SOBA ¥1,280

Plain noodles with hot egg flower dipping soup.



ZARU SOBA ¥900

Plain noodles with NORI, dried laver seaweed, toppings.



KAMO SEIRO SOBA ¥1,560

Plain noodles with hot duck stock dipping soup.



TORORO SOBA ¥1,010

Plain noodles with grated and whipped mountain yam dipping soup.



TEN SEIRO SOBA ¥2,110

Plain noodles with a large prawn TEMPURA.



GOMA-DARE SEIRO ¥1,390

Plain noodles with grated sesame dipping soup.



TEN ZARU SOBA ¥2,220

Same as above with NORI toppings and an even larger prawn.



(All prices are included taxes.)

COLD NOODLE DISHES

(Your choice of the SOBA or the UDON noodles.)

OROSHI SOBA ¥1,010

Served with grated DAIKON radish and bonito flake toppings.



INAKA SOBA ¥950

Thicker and darker country style noodles. No UDON noodles. While available.



NAMEKO OROSHI SOBA ¥1,060

Same as above with NAMEKO mushroom toppings.



SAKURA-EBI TEN OROSHI SOBA

A season's price

Served with small shrimp TEMPURA and grated DAIKON radish toppings. Seasonal during late spring.



NATTO SOBA ¥1,060

Served with NATTO, the fermented soybeans, and grated DAIKON radish.



AKAMOKU SOBA A season's price

Served with AKAMOKU seaweed that is full of dietary fiber, grated and whipped mountain yam, a quail egg, okra toppings. A cold noodle dish. Available in UDON noodles. Seasonal during the summer.



NAMA-YUBA OROSHI SOBA ¥1,480

Same as above with fresh YUBA, soymilk skin, toppings.



U-NI SOBA A season's price

Served with raw sea urchin and bonito flake toppings. Seasonal during the summer.



COLD NOODLE DISHES

(All prices are included taxes.)

KAWARI SOBA, Season's delicacies

YOMOGI SOBA ¥1,500

YOMOGI, hand-picked Japanese tansy leaves, kneaded into buckwheat. Early spring. No UDON noodles.



CHA SOBA ¥1,500

MACCHA, Japanese green tea powders, kneaded into the buckwheat. Summer.



SAKURA KIRI SOBA ¥1,500

SAKURA, the edible cherry blossom, kneaded into the buckwheat. Some salt are added instead of its dipping sauce.

Mid-spring.

No UDON noodles. While available.



SHISO-KIRI SOBA ¥1,500

SHISO, beefsteak-leaves, kneaded into the buckwheat. Summer. No UDON noodles.



KURO-GOMA KIRI SOBA ¥1,500

KURO-GOMA, the black sesame, kneaded into the buckwheat. Late spring. No UDON noodles.



YUZU KIRI SOBA ¥1,500

YUZU, Japanese citrons, into the buckwheat. Seasonal during autumn and winter. No UDON noodles. While available.



Don't skip to drink

SOBA-YU



Enjoy SOBA?

SOBA-YU, hot water that the noodles were boiled in, has served before you finish SOBA in a red raquared pot, called YU-TOH.

SOBA-YU includes lots of vitamins and nutrients in which are water-soluble. By drinking SOBA-YU, you rearly get SOBA's presentatibe effects.

After you finish eating SOBA, you can add some SOBA-YU into your remaining dipping sauce.

Or you can mix it with some hot soup remained in your cup, called SOBA-CHOKO.

The rate of blending SOBA-YU (not salty) and the sauce or soup makes a differece on the taste.

Find your best rate and enjoy it.

(All prices are included taxes.)

HOT NOODLE DISHES

*(Your choice of the SOBA or the UDON noodles,
served in hot broth in a bowl.)*

KAKE SOBA ¥840

Plain noodles served in hot soup.



YAMAKAKE SOBA ¥1,060

Served with grated and whipped mountain yam toppings.



TAMAGO TOJI SOBA ¥1,060

Served in egg flower soup.



OKAME SOBA ¥1,230

Served with assorted toppings of fish-cakes, sliced omelettes and some vegetable.



NAMEKO SOBA ¥1,060

Served with NAMEKO mushroom toppings.



NAMA-YUBA SOBA ¥1,480

Served with fresh YUBA, soymilk skin, toppings.



SANSAI SOBA ¥1,170

Served with assorted toppings of Japanese edible mountain-side wild plants.



TANUKI SOBA 1,010

Served with bits of deep-fried Tempura batter toppings.



(All prices are included taxes.)

HOT NOODLE DISHES

*(Your choice of the SOBA or the UDON noodles,
served in hot broth in a bowl.)*

KAMO NAMBAN SOBA ¥1,540

Served with boiled duck meat and soup.



TEMPURA SOBA ¥2,490

Served in two prawn TEMPURA.



ARARE SOBA A season's price

Served with small bay scallops topping.
The price would be changed by the market price. While available.



MATSUTAKE SOBA

¥2,900 or above (A season's price)

Served with slices of a whole MATSUTAKE mushroom, having the best aroma in various mushrooms. Seasonal during early autumn. The price would be changed by the market price. Please ask Today's price and its origins.



KAKI SOBA ¥2,200

Served with toppings of poached oysters in hot broth. Seasonal during autumn and winter. The price would be changed by the market



HAMAGURI SOBA ¥2,200

Served with large clams topping.
Seasonal during the early spring.
The price would be changed by the market.



(All prices are included taxes.)

HOT NOODLE DISHES

The UDON noodles only for the below:

KAMA-AGE UDON ¥1,060

Plain hot UDON, thick wheat noodle, served in a lacquer ware.



KAMA-AGE KAMOJIRU UDON ¥1,780

Same as above, served with hot duck stock dipping soup.



NABE-YAKI UDON ¥2,160

UDON with a prawn Tempura, pieces of fish-cake and some vegetable in a claypot dish.



RICE DISHES

TEN JU ¥2,470

Two large prawn TEMPURA and rice in a lacquer ware box. Served with Japanese-style broth soup.



Mixed TEMPURA GOHAN

¥2,420

A very large prawn TEMPURA with assorted vegetables. Served with a bowl of rice and a cup of Japanese-style broth soup.



TEMPURA GOHAN ¥2,660

Two large prawn TEMPURA. Served with a bowl of rice and a cup of Japanese-style broth soup.



(All prices are included taxes.)

SPECIAL COURSE MENU

SOBA Special Course **¥6,100** ***SASHIMI added*** **¥8,100**

We have a special course Menu (8 items) that includes, for example, assorted appetizers, NAMA-YUBA SASHIMI, SOBA DANGO NO AGEDASHI, SOBA SUSHI, Steamed shrimp custard, TEMPURA, SEIRO SOBA and a desert for ¥5,900 per person including a tax.

And the other is ¥7,800 with the addition of assorted law fish SASHIMI dish.

Two persons are minimum and the reservation is necessary at least one day ahead.



SOBA Special Course ***for Children*** **¥3,000**

We accept this course only with the course menu above when you make the reservation. For three to eight year old children.



Weekday Pris Fixe Lunch **¥2,450**

Available open until 3 p.m. during Mondays to Fridays except national holidays and busy periods.

It includes assorted appetizers, a season's dish, SEIRO SOBA and a desert.

No reservations needed. While available.

For the details, see the "Weekday Specialities" on the last page.



(The sample pictures above is for Two persons.)

Weekday Pris Fixe Dinner **¥5,100**

Available from 5 to 7:30 p.m. during Mondays to Fridays. No reservations needed upto the party of six people.

This course includes five to six seasonal dishes, SEIRO SOBA and a desert.

For the details, see the "Weekday Specialities" on the last page.

The reservation is needed for weekends, national holidays, busy periods and in case of the big party. While available.

NO PHOTO

OTSUMAMI (APPETIZERS)

(All prices are included taxes.)

Excellent accompaniments to Japanese Sake, Wine and Beer.

SOBA SUSHI ¥2,760

SUSHI roll made of buckwheat noodles with SHIITAKE mushroom, mashed prawns and etc.: served after sliced into twelve pieces. Since this is made to order, we recommend you call at least one hour ahead to pre-order.



NAMA-YUBA SASHIMI ¥770

Slices of fresh YUBA, soymilk skin.



SOBAGAKI ¥1,170

Gnocchi made with pure buckwheat flours with dipping soup. Suited as a main dish, also an appetizer, too.



TAMAGO ATSUYAKI ¥770

Thick omelettes flavored with sweet SAKE and Japanese soup stock.



TSUBU GAI SHIGURE-NI ¥740

TSUBU-GAI clams cooked with grated DAIKON radish in soy sauce flavored soup.



SOBA TOFU ¥770

Mock-TOFU made of buckwheat flour with cold dipping sauce.



ITAWASA ¥770

Slices of the top quality KAMABOKO, fish cakes.



KIMPIRA ¥770

Sliced burdock cooked with sesame oil.



(All prices are included taxes.)

OTSUMAMI (APPETIZERS)

Excellent accompaniments to Japanese Sake, Wine and Beer.

JO-SHINKO ¥750

Assorted pickled vegetables.



AGEDASHI TOFU ¥880

Deep fried TOFU served in NAMEKO mushroom soup.



SANSAI NI-OROSHI ¥830

Grated DAIKON radish served with assorted toppings of cooked Japanese mountain-side vegetables.



SMOKED KAMO MEAT ¥1,000

Slices of smoked KAMO, duck breast.



ISOAGE ¥910

Deep fried SOBA roll with prawns, beefsteak-leaf, and SOBA noodle in NORI, dried laver.



Mixed Prawn TEMPURA ¥2,050

A very large prawn TEMPURA with assorted vegetables.



TORI DANGO ¥910

Deep fried chicken meat ball.



Prawn TEMPURA ¥2,260

Two very large prawns and some vegetables.



(All prices are included taxes.)

ORIGINAL SWEETS

SOBA SHIRUKO ¥690

Small SOBA dumplings served with sweet red-bean soup.



DANGO ¥390

Three pieces of Yomogi Dango, a green-colored dumpling made from Mochi mixed with mugwort, or, Sakura one, a pink-colored mixed with cherry blossom: both are assorted with sweet red-bean paste. Seasonal during early spring.



Assorted Sherbet ¥420

Assorted two kinds of homemade sherbet by using seasonal fruits.



MIZU MANJU Season's price

A cold bun with KOSHI-AN, a sweet bean jam filling or GYOKURO-AN, green tea, jam filling. Seasonal during summer.



Icecream ¥710

High quality vanilla icecream (during autumn and winter) or Japanese MACHA, green tea, (during spring and summer), assorted with sweet red-bean paste.



SOBA-KO NO Mini DORA-YAKI

¥270

The home-made small buckwheat pancake, filled with sweet red-bean paste and sweetened chestnuts or AN-NO sweet potatoes. Seasonal during autumn to winter.

SAKURA Icecream ¥710

Special early spring sweets made of SAKURA -flavored, cherry blossom.



(All prices are included taxes.)

BEVERAGES

We have a limited selection of excellent Japanese SAKE, SHO-CYU, beer and wine that will accompany with our appetizers and noodle dishes.

SAKE



Masu-zake "KEMBISHI" ¥820/cup
Cold, fresh from the barrel and served in a cedar cup

Kan-zake "SHO-CHIKU-BAI" ¥770/180ml bottle
Hot SAKE in a celamic bottle.

SHO CHU *Japanese distilled spirit. Served with your choice of ice water, hot water or buckwheat-boiled water.*

"GAM-KUTSU OH" made from rice ¥1,320/180ml
"KUROICHI" made from sweet potato ¥1,320/180ml
"TOWARI" made from buckwheat ¥1,320/180ml
"SHIRASHINKEN" made from weat ¥1,320/180ml

BEER

"SAPPORO" ¥770/500ml
"YEBISU MEISTER" 100% fine malt ¥710/334ml

"SAPPPORO" from tap ¥770
Limited barrel "SHIRO-HONOKA" unfiltered beer from tap ¥880

NON-ALCOHOLIC BEER

SAPPORO PREMIUM ALCOHOL FREE ¥550

SOFT DRINK

WILKINSON, carbonated water ¥380/190ml
OOLONG TEA ¥300/glass
ORANGE JUICE from-concentrate juice ¥300/glass

Served by bottles only below:

WHITE WINE

Silverado, Chardonnay Napa Valley ¥6,600/750ml
Domaine Bernard Defaix, Chablis ¥5,500/750ml
Laboure-Roi, Chablis ¥3,600/375ml
Rubaiyat, White (Katsunuma, Japan) ¥2,300/360ml

RED WINE

Hahn Winery, Pinot Noir, Monterey ¥5,200/750ml
Tenuta di Liliano, Chianti Classico DOCG ¥5,200/750ml
F. Coppola Diamond Collection Merlot California ¥3,500/375ml
Ile La Forge Cabernet Sauvignon ¥2,500/375ml