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 supeior 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 noutrishment, 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.

ZARU SOBA ¥900
Plain noodles with NORI, dried laver seaweed, toppings.

TORORO SOBA ¥1.010
Plain noodles with grated and whipped mountain yam dipping soup.

GOMA-DARE SEIRO ¥1,390
Plain noodles with grated sesame dipping soup.

TOJI SEIRO SOBA ¥1,280
Plain noodles with hot egg flower dipping soup.

KAMO SEIRO SOBA ¥1,560
Plain noodles with hot duck stock dipping soup.

TEN SEIRO SOBA ¥2,110
Plain noodles with a large prawn TEMPURA.

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 gratedd DAIKON radish and bonito flade 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.

SHIRO-EBI TEN OROSHI SOBA

A season's price

Served with white shrimp, from TOYAMA bay, TEMPURA and grated Daikon radish toppings.
Available with UDON noodle, too.

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, g rated 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 buckwhe
Early spring. No UDON noodoles.

CHA SOBA ¥1,500

MACCHA, Japanese green tea powders, knealded into the buckwheeat. 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 includs 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 mushrrom toppings.

NAMA-YUBA SOBA ¥1,480

Served with fresh YUBA, soymil skin, toppings.

SANSAI SOBA ¥1,170

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

KAMO NAMBAN SOBA ¥1,540

Served with boiled dudk meat and soup.

(All prices are included taxes.)

HOT NOODLE DISHES

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

TEMPURA SOBA ¥2,490

Served in two prawn TEMPURA.

MATSUTAKE SOBA

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.

SPECIAL SOBA DISHES

SOBAGAKI ¥1,170

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

KAKI SOBA

A season's price

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

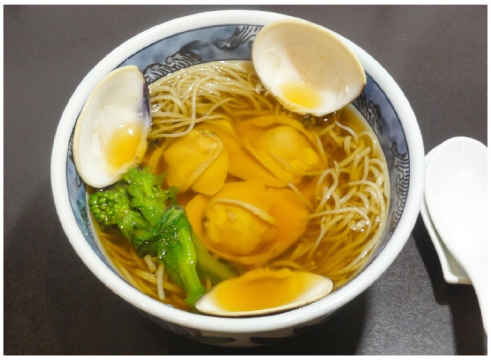
SOBA SUSHI ¥2,760

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.

HAMAGURI SOBA

A season's price

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



(All prices are included taxes.)

HOT NOODLE DISHES

The UDON noodles only for the bellow:

KAMA-AGE UDON ¥1,060

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

KAMA-AGE KAMOJIRU UDON ¥1,780

Same as abeve, 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.)

SPECEIAL 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 necesary at least one day ahead.

SOBA Special Course for Chilcren ¥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 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 includs 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.

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.

TAMAGO ATSUYAKI ¥770

Thick omelettes flavored with sweet SAKE and Japanese soup stock.

JO-SHINKO ¥770

Assorted pickled vegetables.

NAMA-YUBA SASHIMI ¥770

Slices of fresh YUBA, soymilk skin.

OKITSUNE YAKI ¥850

Fried TOFU sandwiching minced duck meat. Served after grilled, with stripes of scallion toppings and PONZU, soy-sauce dressing.

(All prices are included taxes.)

OTSUMAMI (APPETIZERS)

Excellent accompaniments to Japanese Sake, Wine and Beer.

Avocado Salad ¥900

Sliced fresh avocado and onion dressed with SHISO, beefsteak-leaves, dressing.

SMOKED KAMO MEAT ¥1,020

Sleces of smoked KAMO, duck breast.

AGEDASHI TOFU ¥900

Deep fried TOFU served in NAMEKO mushroom soup.

Mixed Prown TEMPURA ¥2,090

A very large prawn TEMPURA with assorted vegetables.

TORI DANGO ¥930

Deep fried chicken meat ball.

Prown TEMPURA ¥2,290

Two very large prawns and some vegetables.

ISOAGE ¥930

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

SOBA DANGO NO AGEDASHI ¥900

Deep fried SOBA gnocchi made with buckwheat flour in hot NAMEKO mushroom soup.

(All prices are included taxes.)

ORIGINAL SWEETS

SOBA SHIRUKO ¥690

Small SOBA dumplings served with sweet red-bean soup.

Assorted Sherbet ¥420

Assorted two kinds of homemade sherbet by using seasonal fruits.

Icecream ¥710

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

SAKURA Icecream ¥710

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

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 assoreted with sweet red-bean paste.
Seasonal during early spring.

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.

SOBA-KO NO Mini DORA-YAKI ¥300

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

(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	¥6,800/750ml
Defaix Freres, Chablis	¥5,700/750ml
Laboure-Roi, Chablis	¥3,700/375ml
Rubaiyat, White (Katsunuma, Japan)	¥2,400/360ml

RED WINE

J.F. Marchand, Bourgogne, Pinot Noir	¥5,300/750ml
Tenuta di Liliano, Chianti Classico DOCG	¥5,300/750ml
Hahn Winery, Pinot Noir, Monterey	¥3,100/375ml
Ile La Forge Cabernet Sauvignon	¥2,600/375ml