

# 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.)

## GOLD NOODLES

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

### **SEIRO SOBA ¥900**

Plain noodles with cold dipping soup.



### **TOJI SEIRO SOBA ¥1,400**

Plain noodles with hot egg flower dipping soup.



### **ZARU SOBA ¥970**

Plain noodles with NORI, dried laver seaweed, toppings.



### **KAMO SEIRO SOBA ¥1,800**

Plain noodles with hot duck stock dipping soup.



### **TORORO SOBA ¥1,200**

Plain noodles with grated and whipped mountain yam dipping soup.



### **TEN SEIRO SOBA ¥2,200**

Plain noodles with a large prawn TEMPURA.



### **GOMA-DARE SEIRO ¥1,550**

Plain noodles with grated sesame dipping soup.



### **TEN ZARU SOBA ¥2,300**

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 ¥1,150**

Served with grated DAIKON radish and bonito flake toppings.



### **KARAMI-DAIKON OROSI SOBA**

**¥1,400**

Served with grated KARAMI-DAIKON, spicy raddish.



### **NAMEKO OROSHI SOBA ¥1,200**

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 ¥1,200**

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 ¥1,800**

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.



## GOLD 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.



#### **SHISO-KIRI SOBA ¥1,500**

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



#### **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.



#### **YUZU KIRI SOBA ¥1,500**

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



#### **CHA SOBA ¥1,500**

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



#### **INAKA SOBA ¥1,000**

Thicker and darker country style noodles. No UDON noodles. Limited number. Available all year round.



*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 ¥900**

Plain noodles served in hot soup.



### **YAMAKAKE SOBA ¥1,200**

Served with grated and whipped mountain yam toppings.



### **TAMAGO TOJI SOBA ¥1,200**

Served in egg flower soup.



### **OKAME SOBA ¥1,400**

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



### **NAMEKO SOBA ¥1,200**

Served with NAMEKO mushroom toppings.



### **NAMA-YUBA SOBA ¥1,800**

Served with fresh YUBA, soymilk skin, toppings.



### **SANSAI SOBA ¥1,300**

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



### **KAMO NAMBAN SOBA ¥1,800**

Served with boiled duck 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 ¥2,600**

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 ¥1,300**

Gnocchi made with pure buckwheat flours with dipping soup. Suited as a 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 ¥3,000**

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 early spring. The price could be changed by the market.



(All prices are included taxes.)

## HOT NOODLE DISHES

*The UDON noodles only for the below:*

### **KAMA-AGE UDON ¥1,200**

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



### **KAMA-AGE KAMOJIRU UDON ¥2,100**

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



### **NABE-YAKI UDON ¥2,400**

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



## RICE DISHES

### **TEN JU ¥2,600**

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



### **Mixed TEMPURA GOHAN**

**¥2,600**

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



### **TEMPURA GOHAN ¥2,700**

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





(All prices are included taxes.)

## SPECEIAL SET MENU

### ***SOBA Special Course*** **¥6,900** ***SASHIMI added ¥9,100***

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.



### ***Season's Prix-fixe Menu*** **¥5,800**

Available from 11:00a.m. to 7:00 p.m.  
Prepared upto the party of six people.  
No reservations are accepted.  
While available.

This course includes five to six seasonal dishes, SEIRO SOBA and a scoop of sherbet.  
For the details, see the "Pris Fixe Dinner" on the last page.

NO PHOTO

### ***SOBA Special Course*** ***for Chilcren*** **¥3,700**

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



## OTSUMAMI (APPETIZERS)

(All prices are included taxes.)

*Excellent accompaniments to Japanese Sake, Wine and Beer.*

### **TSUBU GAI SHIGURE-NI ¥800**

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



### **SOBA TOFU ¥800**

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



### **ITAWASA ¥800**

Slices of the top quality KAMABOKO, fish cakes.



### **KIMPIRA ¥800**

Sliced burdock cooked with sesame oil.



### **TAMAGO ATSUYAKI ¥800**

Thick omelettes flavored with sweet SAKE and Japanese soup stock.



### **JO-SHINKO ¥850**

Assorted pickled vegetables.



### **NAMA-YUBA SASHIMI ¥800**

Slices of fresh YUBA, soymilk skin.



### **OKITSUNE YAKI ¥900**

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 ¥950**

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



### **SMOKED KAMO MEAT ¥1,100**

Slices of smoked KAMO, duck breast.



### **AGEDASHI TOFU ¥950**

Deep fried TOFU served in NAMEKO mushroom soup.



### **Mixed Prawn TEMPURA ¥2,200**

A very large prawn TEMPURA with assorted vegetables.



### **TORI DANGO ¥970**

Deep fried chicken meat ball.



### **Prawn TEMPURA ¥2,400**

Two very large prawns and some vegetables.



### **ISOAGE ¥970**

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



### **SOBA DANGO NO AGEDASHI ¥950**

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



(All prices are included taxes.)

## ORIGINAL SWEETS

### **SOBA SHIRUKO ¥770**

Small SOBA dumplings served with sweet red-bean soup.



### **Assorted Sherbet ¥450**

Assorted two kinds of homemade sherbet by using seasonal fruits.



### **Icecream ¥770**

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



### **SAKURA Icecream ¥770**

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



### **DANGO ¥450**

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.



### **MIZU MANJU ¥500**

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**

**¥450**

The home-made small buckwheat pancake, filled with sweet red-bean paste and sweet chestnuts or AN-NO sweet potatoes. 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"

¥1,200/cup

Cold, fresh from the barrel and served in a cedar cup

Kan-zake "HAKUTSURU"

¥950/160ml 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     | ¥1,500/180ml |
| "KUROICHI" made from sweet potato | ¥1,500/180ml |
| "TOWARI" made from buckwheat      | ¥1,500/180ml |
| "SHIRASHINKEN" made from wheat    | ¥1,500/180ml |

### BEER

"SAPPORO"

¥850/500ml

"YEBISU MEISTER" 100% fine malt

¥800/334ml

"SAPPPORO"

from tap

¥850

Limited barrel "SHIRO-HONOKA" unfiltered beer from tap

¥1,000

### NON-ALCOHOLIC BEER

SAPPORO PREMIUM ALCOHOL FREE

¥600

### SOFT DRINK

WILKINSON, carbonated water

¥400/190ml

OOLONG TEA

¥350/glass

ORANGE JUICE from-concentrate juice

¥350/glass

*Served by bottles only below:*

### WHITE WINE

Girard, Chardonnay Carneros

¥7,000/750ml

La Chablisienne, Chablis la Pierrelee

¥6,600/750ml

Domaine du Colombier, Chablis

¥3,900/375ml

Rubaiyat, White (Katsunuma, Japan)

¥2,700/360ml

### RED WINE

Joblot, Givry Preface, Pinot Noir

¥8,800/750ml

Tenuta di Liliano, Chianti Classico D.O.C.G.

¥6,500/750ml

Lamole di Lamole, Chianti Classico D.O.C.G.

¥3,500/375ml

Ile La Forge Cabernet Sauvignon

¥2,800/375ml