

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 ¥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 gratted DAIKON radish and bonito flade 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 squared pot, called YU-TOH.

SOBA-YU includes lots of vitamins and nutrients in which are water-soluble. By drinking SOBA-YU, you really 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 bellow:

KAMA-AGE UDON ¥1,200

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



RICE DISHES

TEN JU ¥2,600

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



KAMA-AGE KAMOJIRU UDON ¥2,100

Same as above, served with hot duck stock dipping 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.



NABE-YAKI UDON ¥2,400

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



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.

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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 "SHO-CHIKU-BAI" ¥950/180ml 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	¥1,500/180ml
"KUROI CHI" made from sweet potato	¥1,500/180ml
"TOWARI" made from buckwheat	¥1,500/180ml
"SHIRASHINKEN" made from weat	¥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
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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 DOCG	¥6,000/750ml
Hahn Winery, Pinot Noir, Monterey	¥3,300/375ml
Ile La Forge Cabernet Sauvignon	¥2,800/375ml