



## Appetizers

### **Sobadohfu** 500 yen

This dish is made from soba-ko (buckwheat) and honkuzuko (the highest grade ultra-refined pure arrowroot starch), which creates the silky texture. The perfect mixture is then shaped into delicate smooth cubes, which harmonises the 'soba' flavour with the silky honkuzu's texture!

### **Sobamiso** 600 yen

Saikyo Miso ( miso from Kyoto area), which is yellow in colour and pleasingly sweet is mixed with sobanomi (buckwheat seeds), chopped walnuts and spring onions. It is then grilled and served on a wooden rice paddle. Japanese people have enjoyed this appetizer for hundreds of years. It's perhaps the most typical 'sobamae' appetizer, which is accompanied by sake before taking the 'soba'.

### **Dashimaki** 600 yen

Japanese omelette, which is made with Soba Suzuki's original stock. To ensure perfect freshness this dish will take at least 10 minutes to prepare after your order.

### **Tofu no Misozuke** 700 yen

This is a tofu that is aged and fermented in miso at a low temperature, creating a subtle cheese-like flavour.

### **Karasumi Special Version** 1800 yen

Karasumi (also known as bottarga) is silver mullet roe, which is cured with sea salt, dried, waxed and vacuum sealed for maximum freshness. It may become one of your all-time favourite delicacies from Japan... This is your rare chance to eat the original Karasumi sourced directly from the famous sushi restaurant called "Aotatsu" in Miyazaki.

---

Soba Kamoryouri Suzuki (Soba Suzuki)

[www.sobasuzuki.com](http://www.sobasuzuki.com)

3507-6, Ugata, Ago-cho, Shima City, Mie Pref. Japan 517-0501

+81-(0)599-65-7730



### **Homemade Pickles**

700 yen

A variety of flavours, colours and textures of fresh vegetables can be found in our homemade pickles.

### **Pidan & Tofu Salad**

800 yen

Whether you call this preserved egg 'pidan', 'hundred-year egg', 'thousand-year egg' or 'millennium egg', it is a rare delicacy, which adds unique flavour and richness to our crispy salad. Tofu and sesame oil dressing further adds a good balance to this textural and very Asian salad.

---

Soba Kamoryouri Suzuki (Soba Suzuki)

[www.sobasuzuki.com](http://www.sobasuzuki.com)

3507-6, Ugata, Ago-cho, Shima City, Mie Pref. Japan 517-0501

+81-(0)599-65-7730