



## Kawachigamo (Kawachi Duck) Dishes

We have sourced the exquisite Kawachi Duck from Matsubara City, Osaka. They have a perfect balance of texture and flavour as well as the beautiful contradiction of the sweet flavour of deep 'umami' and an unexpectedly clean finish. Kawachi Duck is mainly served in the best fine dining restaurants in Japan and the only place in Ise Shima region that you can experience this fantastic Kawachi Duck is at Soba Suzuki in Ugata, Shima City.

-  **Seared Kawachigamo** 1,900 yen  
This is best way to experience the deep 'umami' of the red meat and the sweet savoury aroma of the marbling in its wonderful crisp texture. It's simply brilliant.
-  **Shio Tataki Kawachigamo** 1,600 yen  
Lightly panfried duck thigh is seasoned with salt and served with leek.
- Teriyaki Kawachigamo** 1,600 yen  
The duck thigh is cooked in our chef's irresistible teriyaki sauce, which results in a dish full of flavour and perfect texture.
- Handmade Prosciutto of Kawachigamo** 1,600 yen  
This delicate ham is not made in Parma or San Danielle but in our kitchen in Ugata. Enjoy the brilliant balance of saltiness, flavour and textures of Kawachi Duck.
-  **Red wine cooked liver of Kawachigamo** 1,000 yen  
Super fresh Kawachi Duck liver is carefully prepared and cooked in red wine, resulting in a dish of superior taste and tenderness, which rewards us with many compliments from our happy customers.

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Soba Kamo Ryouri Suzuki (Soba Suzuki)

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

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

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***Herbed Kawachigamo Wings***

900 yen

Kawachi Duck's wings are panfried with aromatic mixed herbs. An all-time favourite for everyone.

***Seseri cooked in special sauce***

800 yen

Kawachigamo's neck meat is cooked in special sauce, which is a variation on our usual teriyaki sauce.

***Kawachigamo Tenderloin Shimofuri***

800 yen

Shimofuri literally means 'frosting', and is a technique used to seal in the 'umami' of super fresh ingredients. The so-called frosted tenderloin is also textually appealing.

**\* Due to the limited quantity of the fresh ingredients, the above dish may not be available today. Thank you for your understanding in advance.**



## Kawachigamo (Kawachi Duck)

### Dinner Course Menu

Reservations are essential for dinner courses below and are offered for a minimum of two persons. We also would like to request you to book two days in advance.

Please call +81 (0)599-65-7730 in Japanese or e-mail to [info@sobasuzuki.com](mailto:info@sobasuzuki.com).

#### **Kawachigamo Nabe (5 Courses) / 5,800 yen per person**

##### ***Entrée of Sobaya***

##### ***Otsukuri of Kawachigamo***

*An assortment of very clean-tasting sashimi using only the freshest breast meat of Kawachi Duck. The gentle texture of the red meat contrasts with the crisp texture of finely and skilfully sliced leeks and a hint of heat from wasabi or ginger.*

##### ***Kawachigamo Nabe***

*THE main course - Kawachi Duck Hot Pot*

##### ***Shime no Soba***

*Chilled plain noodle with dipping sauce*

##### ***Dessert of the Day***

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**Kawachigamo Nabe (3 Courses) / 4,800 yen per person**

***Entrée of Sobaya***

***Kawachigamo Nabe***

*THE main course - Kawachi Duck Hot Pot*

***Shime no Soba***

*Chilled plain noodle with dipping sauce*

**Grilled Kawachigamo (6 Courses) / 4,500 yen per person**

***Entrée of Sobaya***

***Grilled Kawachigamo***

*An assortment of Seared Kawachigamo - Experience the deep 'umami' of the red meat and the sweet savoury aroma of the marbling in its wonderful crisp texture.*

***Soup of the Day***

***Assorted Tempura***

***Shime no Soba***

*Chilled plain noodle with dipping sauce*

***Dessert of the Day***

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