



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.

Otuskuri of Kawachigamo 2,000 yen

This is very clean-tasting sashimi using only the freshest breast meat. 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.

Seared Kawachigamo 1,800 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.

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.

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.

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.

Soba Kamoryouri Suzuki (Soba Suzuki)

www.sobasuzuki.com

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

+81-(0)599-65-7730



Herbed Kawachigamo Wings

800 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 and should be booked two days in advance.

Please call +81 (0)599-65-7730 in Japanese or book on line in English.

 **Kawachigamo Nabe (5 Courses) / 5,500 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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Grilled Kawachigamo (6 Courses) / 4,200 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

Kawachigamo Nabe (3 Courses) / 4,500 yen per person

Entrée of Sobaya

Kawachigamo Nabe

THE main course - Kawachi Duck Hot Pot

Shime no Soba

Chilled plain noodle with dipping sauce

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