



***Welcome to the world of Kasumi Duck (Kasumigamo)
at Soba Suzuki in Ise Shima!***

Our Kasumi Duck (Kasumigamo) is raised amidst the breathtaking natural beauty of southern Ibaraki Prefecture. This region, nestled between Lake Kasumigaura and the Tsukuba Mountain Range, is one of Japan's most water-rich areas. Here, our ducks thrive in a completely free-range environment without pesticides or medications, basking in mineral-rich waters and abundant sunlight.

Embracing the philosophy of 'not raising but rather allowing to grow,' our ducks are gently nurtured following the natural rhythms of life. This attentive care results in meat that is finely textured and rich in 'umami', characterized by a delicately light yet flavourful fat.

At Soba Suzuki, we are committed to carefully selecting the finest ingredients for our customers. Our Kasumi Duck dishes are a distinctive feature of our menu, crafted with dedication and care.



Kasumi Duck Cuisine

Enjoy the esteemed Kasumi Duck, a premium delicacy, now easily accessible at Soba Suzuki in Shima City. Raised in the vast natural surroundings at the foot of Mount Tsukuba, our organic duck is nurtured without the use of pesticides or medications, thriving in a free-range environment. This care results in tender, flavour-rich meat. Recognized as the pinnacle of domestic duck meat, Kasumi Duck boasts a rich 'umami' and a delicately light fat enriched with unsaturated fatty acids. We invite you to savour this exquisite taste.

A La Carte

Seared Kasumigamo

2,600 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 Kasumigamo

2,500 - 2,900 yen

Lightly panfried duck thigh is seasoned with salt and served with leek.

Teriyaki Kasumigamo

2,600 - 3,000 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 Kasumigamo

1,200 yen

Super fresh Kasumi 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.

Herbed Kasumigamo Lever

1,100 yen

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

Soba Kamo Ryouri Suzuki (Soba Suzuki)

www.sobasuzuki.com

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Seseri cooked in special sauce

1,100 yen

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

Kasumigamo Tenderloin Shimofuri

1,100 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.*

Kasumigamo (Kasumi Duck) Dinner Courses

Reservations are required for our dinner courses. We kindly request that bookings be made at least two days in advance. Please call us at +81 (0)599-65-7730. (Please note, we can assist you in Japanese only)

Kasumigamo Nabe B (5 Courses) / 7,300 yen per person

Entrée of Sobaya

Shio Tataki Kasumigamo

Lightly pan-fried duck thigh is seasoned with salt and served with leek.

Kasumigamo Nabe

THE main course - Kasumi Duck Hot Pot

Shime no Soba

Chilled plain noodle with dipping sauce

Dessert of the Day

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Kasumigamo Nabe C (3 Courses) / 6,300 yen per person

Entrée of Sobaya

Kasumigamo Nabe

THE main course – Kasumi Duck Hot Pot

Shime no Soba

Chilled plain noodle with dipping sauce

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