



Soba Kamo Ryoury Suzuki is a Japanese restaurant specialising in
handmade soba noodle and the prized Kawachi duck.

Lunch Menu

5 Course Tasting Lunch / 2,160 yen per person

Entrée of Sobaya

Our Little Gem of the Day

Assorted Tempura

Zaru Soba (Chilled plain noodle with dipping sauce)

Or

Kake Soba (Warm noodle soup) (plus 50 yen)

Dessert of the Day

Handmade Soba

<i>Seiro</i>	970 yen
Chilled plain noodle with dipping sauce	
Kakesoba	970 yen
Warm noodle soup	



Kamojiru Seiro - Suzuki's Cold Noodle Speciality 1800 yen
Chilled plain noodle with separate warm soup and Kawachi duck*

Kamonanban – Suzuki's Warm Noodle Speciality 1800 yen
Warm noodle soup with Kawachi duck*

Jinenjo Tororo Soba 1600 yen
Warm noodle soup with Japanese yam

Kyou Yuba Soba 1650 yen
Warm noodle soup with Yuba (a delicacy composed of fresh layers of the skin of soybean milk), which is made in Japan's old capital, Kyoto

Ten Seiro 1700 yen
Chilled plain noodle with dipping sauce served with assorted Tempura (1 prawn and 5 kinds of seasonable vegetables)

Tempura Soba 1700 yen
Warm noodle soup served with assorted Tempura (1 prawn and 5 kinds of seasonable vegetables)

Appetizers

Seared Kawachigamo 1900 yen
This is the best way to experience the deep 'umami' of the red meat of Kawachi ducks* and the sweet savoury aroma of the marbling in its wonderful crisp texture.



Assorted Tempura 1400 yen

2 prawns and seasonal vegetables deep-fried in Japanese style batter.

Agesobagaki 600 yen

Deep-fried soba-ko (buckwheat) dumpling served with grated katsuobushi (dried bonito) and leek.

Sobadohfu 550 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 the best when accompanied by sake before taking the 'soba'.

Namayuba 900 yen

Yuba is a delicacy made from fresh layers of soybean milk skin. We only serve locally sourced Japanese Yuba.

** **Kawachi ducks** are farmed in Kawachi Plato, Matsubara City, Osaka where they are grown in a stress-free environment in the Kawachi Plato swamp. The Kawachi Duck is mainly served in the best fine dining restaurants in Japan where it is renowned for its deep 'umami' taste and its*

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very unique clean finish. The only place in Ise Shima that you can experience Kawachi duck is at our restaurant, Soba Kamo Ryoury Suzuki.