



Welcome to Soba Kamo Ryouri Suzuki (Soba Suzuki), a Japanese restaurant specialising in handmade soba noodle and the prized Kasumi Duck (Kasumigamo).

We invite you to savour the esteemed **Kasumi Duck (Kasumigamo)**—now available at Soba Suzuki in Shima City. Raised at the foot of Mount Tsukuba in a pesticide-free, free-range environment, this organic duck offers tender meat, rich umami, delicately light fat and rich in unsaturated fatty acids. Please enjoy this exceptional delicacy during your visit.

Lunch Menu

Option A: 5 Course Tasting Lunch / 2,900 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

Option B: 6 Course Tasting Lunch / 4,400 yen per person

Option A

Plus

Seared Kasumigamo (Kasumi Duck) 80g

(Experience the deep 'umami' of the red meat and the sweet savoury aroma of the marbling in its wonderful crisp texture. It's simply delicious!)



Handmade Soba

Seiro Chilled plain noodle with dipping sauce	1,150 yen
Kakesoba Warm noodle soup	1,200 yen
Kamojiru Seiro - Suzuki's Cold Noodle Speciality Chilled plain noodle with separate warm soup and Kasumi Duck (Kasumigamo)*	2,050 yen
Kamonanban – Suzuki's Warm Noodle Speciality Warm noodle soup with Kasumi Duck (Kasumigamo)*	2,100 yen
Jinenjo Tororo Soba Warm noodle soup with Japanese yam	1,950 yen
Yuba Soba 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	1,850 yen
Nishin Soba Warm noodle soup with Migaki Nishin Kanroni, herring braised in sake, soy sauce, mirin, sugar and other traditional Kanroni ingredients.	1,800 yen
Ten Seiro Chilled plain noodle with dipping sauce served with assorted Tempura (1 prawn and 5 kinds of seasonable vegetables)	1,900 yen
Tempura Soba Warm noodle soup served with assorted Tempura (1 prawn and 5 kinds of seasonable vegetables)	1,950 yen

*** A large size soba is available for an extra 350 yen.**



Appetizers

Seared Kasumi Duck (Kasumigamo)

2,600 yen

This is the best way to experience the deep 'umami' of the red meat of Kasumi Duck (Kasumigamo)* and the sweet savoury aroma of the marbling in its wonderful crisp texture.

Assorted Tempura

1,600 yen

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

Agesobagaki

750 yen

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

Sobadohfu

600 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'.

Nishin Bouni

800 yen

Soft herring braised in sake, soy sauce, mirin, sugar and other traditional Kanroni ingredients. A perfect match to your glass of sake.