



Chilled Handmade Soba

Seiro 970 yen
Chilled plain noodle with dipping sauce.

 **Kamojiru Seiro – Cold Noodle Speciality of Soba Suzuki** 1,800 yen
Chilled plain noodle with separate warm soup and Kawachi duck

Ten Seiro 2,100 yen
Chilled plain noodle with dipping sauce served with assorted Tempura

Yasai Ten Seiro 1,500 yen
Chilled plain noodle with dipping sauce served with vegetable tempura.

 **Jinenjo Tsuketoro Soba** 1,600 yen
Chilled plain noodle with dipping sauce served with Japanese yam called Jinenjo

Hiyakake Soba 970 yen
Chilled plain noodle served with cold dashi sauce.

 **Jinenjo**

In old time Japan, Jinenjo was known as a nourishing and medicinal tonic, which is rich in minerals including calcium and iron, plus various vitamins that help to normalize metabolism and increase multiplication of cells. As a result it will help you recover from exhaustion more quickly. It also contains various digestive enzymes (e.g. amylase), which improves your digestion absorption rate. It is also an ideal food for when you are experiencing a hangover. Our jinenjo is locally sourced in Ise Shima region.


Warm Handmade Soba

Kakesoba 970 yen
Warm noodle soup

 **Kamo Namban - Warm Noodle Speciality of Soba Suzuki** 1,800 yen
Warm noodle soup with Kawachi duck

Tempura Soba 2,100 yen
Warm noodle soup served with assorted Tempura

Yasai Tempura Soba 1,500 yen
Warm noodle soup served with vegetable tempura.

 **Jinenjo Tororo Soba** 1,600 yen
Warm noodle soup with Japanese yam called Jinenjo

Yuba Soba 1,650 yen
Warm noodle soup with Yuba (a Japanese delicacy made from fresh layers of the skin of soybean milk).

 **Jinenjo**

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