





Chilled Handmade Soba

Seiro 900 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 1,900 yen
Chilled plain noodle with dipping sauce served with assorted Tempura

 **Jinenjo Tsuketoro Soba** 1,500 yen
Chilled plain noodle with dipping sauce served with Japanese yam called Jinenjo

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

 **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.

Soba Kamoryouri Suzuki (Soba Suzuki)

www.sobasuzuki.com

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Warm Handmade Soba

Kakesoba 900 yen
Warm noodle soup

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

Tempura Soba 1,900 yen
Warm noodle soup served with assorted Tempura

 **Jinenjo Tororo Soba** 1,500 yen
Warm noodle soup with Japanese yam called Jinenjo

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

Yuba Soba 1,600 yen
Warm noodle soup with Yuba (a Japanese delicacy composed of fresh layers of the skin of soybean milk).

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