



## Appetizers

### ***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 accompanied by sake before taking the 'soba'.

### ***Assorted Tempura***

1500 yen

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

### ***Dashimaki***

650 yen

Japanese omelette, which is made with Soba Suzuki's original stock. To ensure perfect freshness this dish will take at least 10 minutes to prepare after your order.

### ***Tofu no Misozuke***

800 yen

This is a tofu that is aged and fermented in miso at a low temperature, creating a subtle cheese-like flavour.

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***Agesobagaki***

*650 yen*

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

***Pidan & Tofu Salad***

*850 yen*

Whether you call this preserved egg 'pidan', 'hundred-year egg', 'thousand-year egg' or 'millennium egg', it is a rare delicacy, which adds unique flavour and richness to our crispy salad. Tofu and sesame oil dressing further adds a good balance to this textural and very Asian salad.

***Nishin Bouni***

*700 yen*

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

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