



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

750 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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