



Kawachigamo (Kawachi Duck) Dishes

We have sourced the exquisite Kawachi Duck from Matsubara City, Osaka. They have a perfect balance of texture and flavour as well as the beautiful contradiction of the sweet flavour of deep 'umami' and an unexpectedly clean finish. Kawachi Duck is mainly served in the best fine dining restaurants in Japan and the only place in Ise Shima region that you can experience this fantastic Kawachi Duck is at Soba Suzuki in Ugata, Shima City.

A La Carte

Seared Kawachigamo

2,300 yen

This is best way to experience the deep 'umami' of the red meat and the sweet savoury aroma of the marbling in its wonderful crisp texture. It's simply brilliant.

Shio Tataki Kawachigamo

1,800 - 2,200 yen

Lightly panfried duck thigh is seasoned with salt and served with leek.

Teriyaki Kawachigamo

1,900 - 2,300 yen

The duck thigh is cooked in our chef's irresistible teriyaki sauce, which results in a dish full of flavour and perfect texture.

Red wine cooked liver of Kawachigamo

1,100 yen

Super fresh Kawachi Duck liver is carefully prepared and cooked in red wine, resulting in a dish of superior taste and tenderness, which rewards us with many compliments from our happy customers.

Herbed Kawachigamo Lever

1,000 yen

Kawachi Duck's Lever are panfried with aromatic mixed herbs. An all-time favourite for everyone.

Seseri cooked in special sauce

950 yen

Kawachigamo's neck meat is cooked in special sauce, which is a variation on our usual teriyaki sauce.

Soba Kamo Ryouri Suzuki (Soba Suzuki)

www.sobasuzuki.com

3507-6, Ugata, Ago-cho, Shima City, Mie Pref. Japan 517-0501

+81-(0)599-65-7730



Kawachigamo Tenderloin Shimofuri

950 yen

Shimofuri literally means 'frosting', and is a technique used to seal in the 'umami' of super fresh ingredients. The so-called frosted tenderloin is also textually appealing.

** Due to the limited quantity of the fresh ingredients, the above dish may not be available today. Thank you for your understanding in advance.*

Kawachigamo (Kawachi Duck) Dinner Courses

Reservations are essential for dinner courses below. We also would like to request you to book two days in advance. Please call +81 (0)599-65-7730 in Japanese or e-mail to info@sobasuzuki.com.

Kawachigamo Nabe A (5 Courses) / 6,600 yen per person

Entrée of Sobaya

Otsukuri of Kawachigamo

An assortment of very clean-tasting sashimi using only the freshest breast meat of Kawachi Duck. The gentle texture of the red meat contrasts with the crisp texture of finely and skilfully sliced leeks and a hint of heat from wasabi or ginger.

Kawachigamo Nabe

THE main course - Kawachi Duck Hot Pot

Shime no Soba

Chilled plain noodle with dipping sauce

Dessert of the Day

Soba Kamo Ryoury Suzuki (Soba Suzuki)

www.sobasuzuki.com

3507-6, Ugata, Ago-cho, Shima City, Mie Pref. Japan 517-0501

+81-(0)599-65-7730

Kawachigamo Nabe B (5 Courses) / 6,300 yen per person

Entrée of Sobaya

Shio Tataki Kawachigam

Lightly pan-fried duck thigh is seasoned with salt and served with leek.

Kawachigamo Nabe

THE main course - Kawachi Duck Hot Pot

Shime no Soba

Chilled plain noodle with dipping sauce

Dessert of the Day

Kawachigamo Nabe B (3 Courses) / 5,300 yen per person

Entrée of Sobaya

Kawachigamo Nabe

THE main course - Kawachi Duck Hot Pot

Shime no Soba

Chilled plain noodle with dipping sauce