



Welcome to **Soba Kamo Ryouri Suzuki (Soba Suzuki)**, a Japanese restaurant specialising in handmade soba noodles and the prized Kasumi Duck (Kasumigamo).

Discover the exquisite **Kasumi Duck** at Soba Suzuki, Shima City—a true culinary treasure. Raised freely in the pristine wilderness of Mount Tsukuba, our organic duck offers unparalleled tenderness and rich flavours, nurtured without pesticides or medications. Celebrated for its deep umami and lean, heart-healthy meat, Kasumi Duck delivers a delightfully light yet satisfying experience.

Lunch Menu

Option A: 5 Course Tasting Lunch / 2,700 yen per person

Entrée of Sobaya

Our Little Gem of the Day

Assorted Tempura

Zaru Soba (Chilled plain noodle with dipping sauce)

Or

Kake Soba (Warm noodle soup) (plus 50 yen)

Dessert of the Day

Option B: 6 Course Tasting Lunch / 4,200 yen per person

Option A

Plus

Seared Kasumigamo (Kasumi Ducks) 80g

(Experience its rich 'umami', lean meat, delicately light fat which contains a high level of unsaturated fats!)

Soba Kamo Ryouri Suzuki

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

Tel. No.: +81-(0)599-65-7730

www.sobasuzuki.com



Handmade Soba

Seiro Chilled plain noodle with dipping sauce	1,150 yen
Kakesoba Warm noodle soup	1,200 yen
Kamojiru Seiro - Suzuki's Cold Noodle Speciality Chilled plain noodle with separate warm soup and Kasumi duck*	1,950 yen
Kamonanban – Suzuki's Warm Noodle Speciality Warm noodle soup with Kasumi duck*	2,000 yen
Jinenjo Tororo Soba Warm noodle soup with Japanese yam	1,850 yen
Kyou Yuba Soba Warm noodle soup with Yuba (a delicacy composed of fresh layers of the skin of soybean milk), which is made in Japan's old capital, Kyoto	1,750 yen
Nishin Soba Warm noodle soup with Migaki Nishin Kanroni, herring braised in sake, soy sauce, mirin, sugar and other traditional Kanroni ingredients.	1,750 yen
Ten Seiro Chilled plain noodle with dipping sauce served with assorted Tempura (1 prawn and 5 kinds of seasonable vegetables)	1,850 yen
Tempura Soba Warm noodle soup served with assorted Tempura (1 prawn and 5 kinds of seasonable vegetables)	1,900 yen

* A large size soba is available for an extra 300 yen.



Appetizers

- Seared Kasumigamo*** 2,500 yen
This is the best way to experience the deep 'umami' of the red meat of Kasumi ducks* and the sweet savoury aroma of the marbling in its wonderful crisp texture.
- Assorted Tempura*** 1,500 yen
2 prawns and seasonal vegetables deep-fried in Japanese style batter.
- Agesobagaki*** 650 yen
Deep-fried soba-ko (buckwheat) dumpling served with grated katsuobushi (dried bonito) and leek.
- 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, a delightfully sweet yellow miso from the Kyoto area, is blended with sobanomi (buckwheat seeds), chopped walnuts, and spring onions. This mixture is then grilled and served on a wooden rice paddle. This appetizer has been cherished by Japanese people for hundreds of years. It's perhaps the quintessential 'sobamae' appetizer, best enjoyed with sake before the main soba course.
- 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.