



Welcome to Soba Kamo Ryouri Suzuki (Soba Suzuki), a Japanese restaurant specialising in handmade soba noodle and the prized Kawachi duck.

Kawachi ducks are farmed in Kawachi Plato, Matsubara City, Osaka where they are grown in a stress-free environment in the Kawachi Plato swamp. The Kawachi Duck is mainly served in the best fine dining restaurants in Japan where it is renowned for its deep 'umami' taste and its very unique clean finish. The only place in Ise Shima that you can experience Kawachi duck is at our restaurant, Soba Suzuki.

Lunch Menu

Option A: 5 Course Tasting Lunch / 2,350 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 / 3,700 yen per person

Option A

Plus

Seared Kawachigamo (Kawachi ducks) 80g

(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!)



Handmade Soba

Seiro Chilled plain noodle with dipping sauce	1,100 yen
Kakesoba Warm noodle soup	1,100 yen
Kamojiru Seiro - Suzuki's Cold Noodle Speciality Chilled plain noodle with separate warm soup and Kawachi duck*	1,900 yen
Kamonanban – Suzuki's Warm Noodle Speciality Warm noodle soup with Kawachi duck*	1,950 yen
Jinenjo Tororo Soba Warm noodle soup with Japanese yam	1,800 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	1,700 yen
Nishin Soba Warm noodle soup with Migaki Nishin Kanroni, herring braised in sake, soy sauce, mirin, sugar and other traditional Kanroni ingredients.	1,700 yen
Ten Seiro Chilled plain noodle with dipping sauce served with assorted Tempura (1 prawn and 5 kinds of seasonable vegetables)	1,800 yen
Tempura Soba Warm noodle soup served with assorted Tempura (1 prawn and 5 kinds of seasonable vegetables)	1,850 yen

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



Appetizers

Seared Kawachigamo

2,200 yen

This is the best way to experience the deep 'umami' of the red meat of Kawachi 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 (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 the best when accompanied by sake before taking the 'soba'.

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.