

## Chilled Handmade Soba

<b>Seiro</b> Chilled plain noodle with dipping sauce.	1,150 yen
<b>Kamojiru Seiro – Cold Noodle Speciality of Soba Suzuki</b> Chilled plain noodle with separate warm soup and Kasumi duck	1,950 yen
<b>Ten Seiro</b> Chilled plain noodle with dipping sauce served with assorted Tempura	2,350 yen
<b>Yasai Ten Seiro</b> Chilled plain noodle with dipping sauce served with vegetable tempura.	1,700 yen
<b>Jinenjo <sup>i</sup>Tsuketoro Soba</b> Chilled plain noodle with dipping sauce served with Japanese yam called Jinen	1,850 yen
<b>Hiyakake Soba</b> Chilled plain noodle served with cold dashi sauce.	1,200 yen

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### <sup>i</sup> Jinenjo

In old time Japan, Jinenjo was known as a nourishing and medicinal tonic, which is rich in minerals including calcium and iron, plus various vitamins that help to normalize metabolism and increase multiplication of cells. As a result it will help you recover from exhaustion more quickly. It also contains various digestive enzymes (e.g. amylase), which improves your digestion absorption rate. It is also an ideal food for when you are experiencing a hangover. Our jinenjo is locally sourced in Ise Shima region.

## Warm Handmade Soba

<b>Kakesoba</b> Warm noodle soup	1,200 yen
<b>Kamo Namban – Warm Noodle Speciality of Soba Suzuki</b> Warm noodle soup with Kasumiduck	2,000yen
<b>Tempura Soba</b> Warm noodle soup served with assorted Tempura	2,400yen
<b>Yasai Tempura Soba</b> Warm noodle soup served with vegetable tempura.	1,750 yen
 <b>Jinenjo Tororo Soba</b> Warm noodle soup with Japanese yam called Jinenjo	1,850 yen
<b>Yuba Soba</b> Warm noodle soup with Yuba (a Japanese delicacy made from fresh layers of the skin of soybean milk).	1,750 yen
<b>Nishin Soba</b> Warm noodle soup with Migaki Nishin Kanroni, herring braised in sake, soy sauce, mirin, sugar and other traditional Kanroni ingredients.	1,750 yen

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