



Chilled Handmade Soba

Seiro Chilled plain noodle with dipping sauce.	1,100 yen
Kamojiru Seiro – Cold Noodle Speciality of Soba Suzuki Chilled plain noodle with separate warm soup and Kawachi duck	1,900 yen
Ten Seiro Chilled plain noodle with dipping sauce served with assorted Tempura	2,300 yen
Yasai Ten Seiro Chilled plain noodle with dipping sauce served with vegetable tempura.	1,650 yen
Jinenjo ⁱTsuketoro Soba Chilled plain noodle with dipping sauce served with Japanese yam called Jinen	1,800 yen
Hiyakake Soba Chilled plain noodle served with cold dashi sauce.	1,150 yen

ⁱ 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.

Soba Kamo Ryouri Suzuki (Soba Suzuki)

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Warm Handmade Soba

Kakesoba Warm noodle soup	1,100 yen
Kamo Namban – Warm Noodle Speciality of Soba Suzuki Warm noodle soup with Kawachi duck	1,950 yen
Tempura Soba Warm noodle soup served with assorted Tempura	2,350 yen
Yasai Tempura Soba Warm noodle soup served with vegetable tempura.	1,700 yen
 Jinenjo Tororo Soba Warm noodle soup with Japanese yam called Jinenjo	1,800 yen
Yuba Soba Warm noodle soup with Yuba (a Japanese delicacy made from fresh layers of the skin of soybean milk).	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

Jinenjo

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