

SOBASEN Grand Menu

*All prices are tax included



TEN-ZARUSOBA **Our No.1 Specialty** ¥1,520

Our Soba noodles with assorted crispy Tempura and Soba dipping sauce. *Ingredients of Tempura are subject to change.

* Soba noodles, assorted Tempura, Wasabi Japanese horseradish, fresh scallions, Soba dipping sauce

*Soba dipping sauce based on dashi the omnipresent Japanese broth served cold or hot.



ZANGI TEISHOKU ~ Fried-Chicken Plate Lunch

Our Hearty Tradition ¥1,350

Crispy and juicy fried chicken served with rice, miso soup, salad and our Soba noodles.

- fried chicken, rice, miso soup, Soba noodles, seasonal vegetables



HOUSE SPECIAL SASHIMI MAKANAI-DON &

SOBA **Must-Try!** ¥1,600

Delicious Home Lunch Special served with Sashimi rice bowl, miso soup and Soba noodles.

- assorted Sashimi (fresh fish), rice, miso soup, Soba noodles, Wasabi Japanese horseradish, fresh scallions

*Soba noodles are from the choices of Hot or Cold Sobas, and garnishes of grated yam or grated Japanese radish.

*No miso soup served for Hot Soba noodles.

*Soba's Best Friends: grated yam is fresh and sticky to mix well with Soba, and grated Japanese radish makes your Soba taste more refreshing and piquant a little bit.

OPTIONAL TOPPINGS

Row Egg: ¥100

Grated Ginger: ¥100

Grated Japanese Radish: ¥150

Grated Yam: ¥200



AGESOBA ~ **SOBASEN's Tradition** ¥ 1,200

Deep-fried Soba roll Tempura with fatty salmon in hot Soba-Tsuyu soup.
Good for 2 – 4 people.

*Soba noodles, fatty tuna, dried seaweed, Tempura flour, Soba dipping sauce

*Soba-Tsuyu: Soba dipping sauce.



SOBA SALAD **Healthy Menu** ¥ 850

Handmade Soba noodle salad with seasonal vegetables. Served with Sesame dressing or Horseradish dressing.

-Soba noodles, seasonal vegetables, dressings (sesame/horseradish)



PUMPKIN GRATIN **SENSHOEN's Specialty** ¥ 550

Must-try grating dish with Hokkaido pumpkin and homemade sauce bechamel.

- pumpkin, milk, cheese, parsley



MINI TEN-DON ¥ 600

Small-sized Tempura rice bowl with assorted Tempura.

- rice, miso soup, Japanese-style pickles, assorted Tempura

*Ingredients of Tempura subject to change without notice.



CREAM ANMITSU ¥ 550

Japanese-style Parfait with vanilla ice cream, fruits, homemade sweet red bean paste and crystal Japanese gelatin.

-vanilla ice cream, fruits, red bean paste, Japanese gelatin, whipped cream

COLD SOBA DISHES

*Extra-size Soba for each dish + ¥ 100

*Each Soba noodles can be changed to Udon noodles.



TSUKE KASHIWA SOBA ¥ 850

Cold Soba noodles served with hot chicken dipping sauce.

- Soba noodles, dried seaweed, freshly grated Japanese radish, freshly grated ginger, chicken, Soba dipping sauce.



Our No.1 Specialty

TEN-ZARUSOBA ¥ 1,520

Our Soba noodles with assorted crispy Tempura and Soba dipping sauce.

- Soba noodles, assorted Tempura, Wasabi Japanese horseradish, fresh scallions, Soba dipping sauce

*Ingredients of Tempura are subject to change without notice.

*Soba dipping sauce based on dashi the omnipresent Japanese broth served cold or hot.



SANPOU SOBA ¥1,150

Three styles of gorgeous Soba dishes with 1. Shrimp Tempura Soba, 2. Tororo(grated yam) Soba, and 3. traditional Japanese Soba dish, Sansai(edible wild vegetables) Soba,

- Soba noodles, shrimp Tempura, fresh quail egg, freshly grated yam, seasonal edible wild vegetables, Soba dipping sauce, Wasabi Japanese horseradish, fresh scallion

-*Sanpou means three treasures in Japanese.

NATTO SOBA ¥1,150

Traditional Japanese food Natto, fermented soybeans, and fresh and rich egg yolk to be tossed with Soba noodles is one of “heart of Japanese” foods.

- Soba noodles, Natto(fermented soybeans), dried seaweed, freshly grated Japanese radish, fresh egg yolk, Japanese-style pickles, Soba dipping sauce, Wasabi Japanese horseradish, fresh scallions.



MORI-SOBA ¥650

Traditional Mori Soba, chilled Soba noodles served with garnish and a chilled dipping sauce on the side.

- Soba noodles, Soba dipping sauce, Wasabi Japanese horseradish, fresh scallions

ZARU-SOBA ¥750

Traditional Zaru Soba is a Soba dish served on a Zaru the bamboo strainer that looks absolutely soothing.

- Soba noodles, dried seaweed, Soba dipping sauce, Wasabi Japanese horseradish, fresh scallions

TANUKI SOBA ¥750

Traditional Soba dish topped with crumbed Tempura batter.

- Soba noodles, Soba dipping sauce, dried seaweed, Wasabi Japanese horseradish, fresh scallions

SANSAI SOBA ¥850

Traditional Soba dish served with fresh and fragrant edible wild vegetables. Very healthy.

- Soba noodles, Soba dipping sauce, edible wild vegetables, Wasabi Japanese horseradish, fresh scallions

OROSHI SOBA ¥850

Refreshing Soba dish topped with freshly grated Japanese radish is perfect for summer.

- Soba noodles, Soba dipping sauce, freshly grated Japanese radish, Wasabi Japanese horseradish, fresh scallions

ZARU TORORO SOBA ¥900

Goey but rich texture of grated yam makes SOBASEN's Soba noodles makes more flavorful.

- Soba noodles, Soba dipping sauce, freshly grated yam, fresh quail egg, dried seaweed, Wasabi Japanese horseradish, fresh scallions

HOT SOBA DISHES

Soba dishes served hot in flavorful Soba-Tsuyu broth.

*Extra-size Soba for each dish + ¥100

*Each Soba noodles can be changed to Udon noodles.



TEMPURA SOBA ¥1,100

Hot Soba dish served with crispy Tempura.

- Soba noodles, Soba dipping sauce, shrimp Tempura, assorted vegetable Tempura, fresh scallions



GOMOKU SOBA ¥1,000 (bet. September – June)

Accompanied ingredients cooked with Soba noodles in hot Soba-Tsuyu broth.

- Soba noodles, Soba dipping sauce, chicken, fish cake, bamboo shoot, green onion, Fu flour cake

KATSUTOJI SOBA ¥1,200

Hearty Soba dish topped with Tonkatsu the pork cutlet and covered with beaten eggs.

- Soba noodles, hot Soba broth, pork cutlet, fresh scallions



KAKE SOBA ¥650

Soba noodles and hot Soba broth.

TANUKI SOBA ¥750

Soba noodles, hot Soba broth, crumbed Tempura batter

SANSAI SOBA ¥850

Soba noodles, hot Soba broth, edible wild vegetables

KASHIWA SOBA ¥850

Soba noodles, hot Soba broth, chicken



CURRY NANBAN ¥1,000

Curry Nanban is now one of Japanese' favorite Soba dishes that are curry flavor simmered with Nanban (green chili). Served with a bowl of rice. Worth a try.

- Soba noodles, Soba broth, curry, green onions

TENTOJI SOBA ¥1,200

Delicious Soba dish topped with Tempura covered with beaten eggs.

- Soba noodles, hot Soba broth, Tempura, eggs

TSUKIMI SOBA ¥800

Traditional hot Soba dish topped with fresh egg and chopped scallions.

- Soba noodles, hot Soba broth, fresh egg, fresh scallions

TOJI SOBA ¥800

Simple hot Soba dish topped with simmered beaten eggs.

- Soba noodles, hot Soba broth, egg

YAMAKAKE SOBA ¥900

Traditional hot Soba dish topped with grated Japanese yam

- Soba noodles, hot Soba broth, freshly grated Japanese yam

OYAKO SOBA ¥950

Traditional Soba dish consists of simmered OYAKO (parent and child) chicken and beaten eggs

- Soba noodles, hot Soba broth, chicken, eggs, fresh scallions

KATSU SOBA ¥1,100

Soba noodles, hot Soba broth, Tonkatsu pork cutlet

NABEYAKI (UDON or SOBA) ¥1,100

Traditional Japanese winter comfort dish generally served with Udon the flour noodles, topped with various ingredients such as Tempura, fish cake, chopped scallions.

*Served between September through June.

SOBASEN'S SPECIALTIES

AGESOBA ~ SOBASEN's Tradition ¥1,200



Deep-fried Soba roll Tempura with fatty salmon in hot Soba-Tsuyu soup. Good for 2 – 4 people.

*Soba noodles, fatty tuna, dried seaweed, Tempura flour, Soba dipping sauce

*Soba-Tsuyu: Soba dipping sauce.



SOBA SUSHI ¥1,400

Deep-fried Soba noodle snack, one of SOBASEN's specialties that everyone loves. Traditional Soba Sushi roll is Soba simmered in sweet vinegar and rolled with dried seaweed.

- Soba noodles, dried seaweed,



SOBAGAKI Soba-Flour Cake ¥900

Traditional kneaded buckwheat dough cake topped with Soba groats.

- Soba flour, Soba groats



SOBAGAKI YU-TOFU ¥1,100

(bet. September – June)

- Tofu Hot Pot dish with SOBAGAKI and various ingredients

*Served between September through June.



SENSHOEN ORIGINAL SHIN-SOBA BEER ¥650

One of SENSHOEN's specialties – Soba beer made from freshly-harvested buckwheat.

*Seasonal and limited service between mid-September through the end of January.

SOBA HOT POT ¥4,500 for two people and more



SENSHOEN's original hot pot dish served with Soba noodles, shredded pork, various vegetables and Tempura.

- Soba noodles, shredded pork, vegetables

*Served between September through June.

*Extra Soba Hot Pot dish noodles: +¥2,000

*Extra Soba noodles: +¥500

SOBA KAISEKI DINNER COURSE ¥6,050/person

*Reservation needed for more than 4 persons prior to one day of your visit.

*For more information, call for an assistance.

DINNER SETS and RICE DISHES

*Free extra bowl of rice



ZANGI(Fried Chicken) TEISHOKU DINNER

¥1,350

Zangi fried chicken, rice, miso soup, salad, small Soba noodles

- Served with small-sized Soba dish.



TEMPURA TEISHOKU DINNER ¥1,450

Rice, miso soup, assorted Tempura, Tempura sauce, Japanese style pickles



SASHIMI TEISHOKU DINNER ¥1,500

Rice, miso soup, assorted fresh Sashimi, Japanese style pickles



HOUSE SPECIAL SASHIMI MAKANAI- DON & SOBA ¥1,600

Delicious Home Lunch Special served with Sashimi rice bowl, miso soup and Soba noodles.

- assorted Sashimi (fresh fish), rice, miso soup, Soba noodles, Wasabi Japanese horseradish, fresh scallions
- Soba noodles are from the choices of Hot or Cold Sobas, and garnishes of grated yam or grated Japanese radish.

*No miso soup served for Hot Soba noodles.



SOBA BENTO DINNER ¥2,500

Soba noodle dishes with dried seaweed, freshly grated yam, edible wild vegetables,

- rice, miso soup, assorted fresh Sashimi, Chawanmushi delicate egg custard

KATSU TEISHOKU DINNER ¥1,250

- rice, miso soup, Tonkatsu pork cutlet

MINI TEN-DON ¥ 600

Small-sized Tempura rice bowl with assorted Tempura.

- rice, miso soup, Japanese-style pickles, assorted Tempura

*Ingredients of Tempura subject to change without notice.



KATSU JU ¥1,100

Served with miso soup and Japanese style pickles.

- rice dish in a square box called Ju-box topped with simmered Tonkatsu covered with beaten eggs.

TENDON ¥1,250

Assorted Tempura over rice in a bowl served with miso soup.

TAMAGODON ¥750

Rice bowl meal topped with simmered beaten eggs.

OYAKODON ¥850

Rice bowl meal topped with simmered chicken and beaten eggs.

RICE (S) ¥180

RICE (L) ¥250

OMUSUBI ¥250

Three rice balls with pickled plum, broiled tuna, and sweet bonito flakes.



WAKAME sea mustard RICE BOWL (S) ¥180

WAKAME sea mustard RICE BOWL (L) ¥250

Rice bowl with salty Wakame flakes.

A LA CARTE DISHES



GENKOTSU ZANGI FRIED CHICKEN

¥420/piece

SENSHOEN's original, crispy fried chicken with a size of woman's fist.*Ask for the bite-size cut.

HOMEMADE FRIED DUMPLINGS ¥450

Big juicy dumpling using buckwheat skin. Cooked without garlic.



SOBA SALAD Healthy Menu ¥ 850

Handmade Soba noodle salad with seasonal vegetables.

- Soba noodles, seasonal vegetables, dressings (sesame/horseradish)
- Served with Sesame dressing or Horseradish dressing.



DASHIMAKI TAMAGO ¥800

Japanese omelet flavored with dashi Japanese broth.

SENSHOEN's Specialty

PUMPKIN GRATIN ¥ 550

Must-try grating dish with Hokkaido pumpkin and homemade sauce bechamel.

- pumpkin, milk, cheese, parsley





ASSORTED SASHIMI ¥1,500

Assorted fresh Sashimi dish.

*Fish ingredients subject to change without notice.



ASSORTED TEMPURA ¥1,240

- assorted Tempura dish with seasonal ingredients.



MIX-FRY ¥1,500

Assorted deep-fried seafood and vegetables.

*ingredients subject to change without notice.

DEEP-FRIED POTATO WEDGES ¥350

ONION RINGS ¥450

FRIED SOBA SNACK ¥500

Deep-fried Soba noodle snack, one of SOBASEN's specialties that everyone loves.



DEEP-FRIED SQUID TENTACLES ¥360

HIYAYAKKO ¥460

A block of cold Tofu topped with finely chopped scallions and ginger.

ASSORTED JAPANESE-STYLE PICKLES ¥350

EDAMAME ¥350

Boiled fresh soybeans. Best friend with beer.

BEVERAGES

SOFT DRINKS

ICED OOLONG TEA ¥220

ORANGE JUICE ¥220

COLA ¥220

GINGER ALE ¥220

BOTTLED MILK from SAITO FARM ¥300

Rich milk from milked from organic grass and vegetable fed dairy cows.

100% RED GRAPE JUICE ¥300

HOT COFFEE ¥380

ICED COFFEE ¥380

AFTER LUNCH COFFEE ¥200 w/meal

*Lunch time only.

NON-ALCOHOLIC BEER ¥380

FARM TOMATO JUICE ¥330/glass, ¥1,900/bottle

*limited quantity.



ALCOHOLIC BEVERAGES

BEER

DRAFT BEER (Asahi Super Dry)

(S) ¥390 / (M) ¥550 / (L) ¥700

TAISETSU JI-BEER ¥700

*Only outside of the seasons SENSHOEN's Shin Soba Beer is served.

BOTTLED BEER (Asahi, Kirin, Sapporo) ¥550

SENSHOEN's ORIGINAL SHIN SOBA BEER ¥700

SENSHOEN's originally brewed buckwheat beer.

*Served between October through the end of January.

WINES (RED/WHITE)

FURANO WINE ¥1,200/half a bottle

FULL BOTTLE ¥2,800

FRUIT WINES (Japanese Sake base)

YUZU-SHU: Yuzu Japanese citrus flavored Japanese wine.

ARAGOSHI UME-SHU: Plum flavored Japanese wine with grated plums.

(S) ¥700 180ml/bottle, (L) ¥2,700 720ml/bottle

*Perfect with soda split.

KIRINZAN PLUM WINE ¥750/glass

Refreshing taste plum wine from famous KIRINZAN.

*On the Rock is highly recommended.

SODA WATER ¥200

WHISKY

SANTORY OLD ¥3,800/bottle

WHISKY SODA ¥380

JAPANESE SAKE

SAKE (cold/hot) ¥380/Choshi Sake pot

OTOKOYAMA NATORISHU KUNIYOSHI

from ASAHIKAWA SHUZO BREWERY (Super Dry) ¥1,300

KAZE NO SASAYAKI

from ASAHIKAWA TAKASAGO SHUZO BREWERY (Dry) ¥1,000

TAISETSU NO KURA

from ASAHIKAWA GOUDOU SHUSEI BREWERY (SEMI-DRY) ¥1,100

ONIGOROSHI

from MASHIKE KUNIMARE SHUZO BREWERY (Super Dry)

¥700/glass, ¥2,800/900ml bottle

KARIHO

from AKITA KARIHO SHUZO BREWERY (Super-Duper Dry)

¥700/glass, ¥2,800/720ml bottle

SHOCHU SPIRIT

HOKKAIDO SOBA SHOCHU

¥750/Tokkuri Sake bottle, ¥2,900/720ml bottle

KYUSHU IMO(yam) SHOCHU

¥750/Tokkuri Sake bottle, ¥2,900/900ml bottle

KYUSHU MUGI(barley) SHOCHU

¥750/Tokkuri Sake bottle, ¥2,900/900ml bottle

WALICKA SHOCHU

¥500/Tokkuri Sake bottle, ¥1,800/660ml bottle

DESSERT



CREAM ANMITSU ¥ 550

Japanese-style parfait with vanilla ice cream, fruits, homemade Anko sweet red bean paste and crystal Japanese gelatin.

- vanilla ice cream, fruits, red bean paste, Japanese gelatin, whipped cream

ANMITSU ¥450

Japanese-style parfait with fruits, homemade Anko sweet red bean paste and crystal Japanese gelatin.

OSHIRUKO with HOMEMADE ANKO ¥250

- traditional Japanese dessert, sticky Mochi rice cake in sweet red bean soup.

SOFT SERVES ¥260/each flavor

French Vanilla, Vanilla & Chocolate, Vanilla & Matcha Green Tea



Enjoy our fresh and flavorful Soba noodles and the savory dishes!