SOBASEN
Grand Menu

*All prices are tax included

TEN-ZARUSOBA　Our No.1 Specialty　￥1,750

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　￥1,600

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!　￥2,200

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
Pork Cutlet　￥750
Grated Japanese Radish:　￥100
Grated Yam:　￥200
Shrimp Tempura　￥300

AGESOBA ~ SOBASEN's Tradition ¥1,300

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 ¥1200

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 ¥650

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

- pumpkin, milk, cheese, parsley

MINI TEN-DON ¥850

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 ¥800

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 ¥ 1,050

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 ¥ 1,700

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 ¥1,200

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　¥1,200

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　¥800

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　¥850

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

SANSAI SOBA　¥1,000

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　¥1,000

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　¥1,050

Gooey 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 ¥1,350

Hot Soba dish served with crispy Tempura.
- Soba noodles, Soba dipping sauce, shrimp Tempura, assorted vegetable Tempura, fresh scallions

GOMOKU SOBA ¥1,150 (bet. October – May)

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 ¥1,500

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 ¥800

Soba noodles and hot Soba broth.

SANSAI SOBA ¥1,000

Soba noodles, hot Soba broth, edible wild vegetables

KASHIWA SOBA ¥1,050

Soba noodles, hot Soba broth, chicken

CURRY NANBAN ¥1,150

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 ¥1,450

Delicious Soba dish topped with Tempura covered with beaten eggs.

- Soba noodles, hot Soba broth, Tempura, eggs

TSUKIMI SOBA ¥900

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

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

TOJI SOBA ¥900

Simple hot Soba dish topped with simmered beaten eggs.

- Soba noodles, hot Soba broth, egg

YAMAKAKE SOBA ¥1,050

Traditional hot Soba dish topped with grated Japanese yam

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

OYAKO SOBA ¥1,150

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 ¥1,400

Soba noodles, hot Soba broth, Tonkatsu pork cutlet

NABEYAKI (UDON or SOBA) ¥1,250

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 October through May.

SOBASEN'S SPECIALTIES

AGESOBA ~ SOBASEN's Tradition ¥1,300

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 ¥1,600

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 ¥1,000

Traditional kneaded buckwheat dough cake topped with Soba groats.

- Soba flour, Soba groats

SENSHOEN OGIRINAL SHIN-SOBA BEER ¥700

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　¥6,000 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　¥6,600 or ¥8,800/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

¥1,600

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

- Served with small-sized Soba dish.

TEMPURA TEISHOKU DINNER　¥1,850

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

SASHIMI TEISHOKU DINNER ¥2,700

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

HOUSE SPECIAL SASHIMI MAKANAI-DON & SOBA ¥2,200

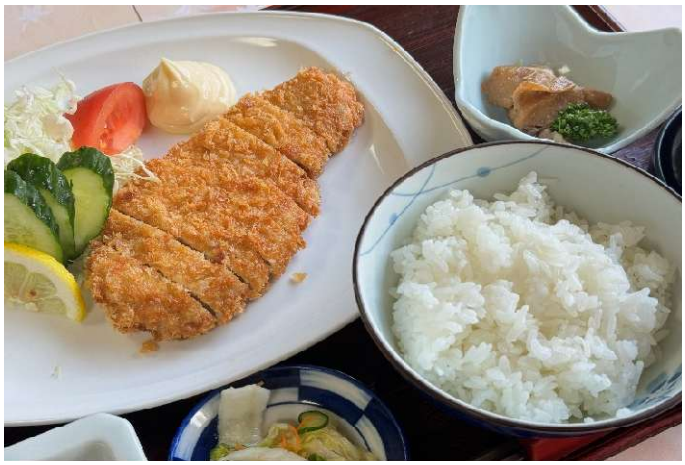
Delicious Home Lunch Special served with Sashimi rice bowl, miso soup and Soba noodles.

- 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.

KATSU TEISHOKU DINNER ¥1,500

- rice, miso soup, Tonkatsu pork cutlet



MINI TEN-DON ¥850

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　¥1,400

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　¥1,400

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

TAMAGODON　¥900

Rice bowl meal topped with simmered beaten eggs.

OYAKODON　¥1,000

Rice bowl meal topped with simmered chicken and beaten eggs.

RICE (S)　¥150

RICE (L)　¥230

WAKAME sea mustard RICE BOWL (S)　¥200

WAKAME sea mustard RICE BOWL (L)　¥250

Rice bowl with salty Wakame flakes.

A LA CARTE DISHES

GENKOTSU ZANGI FRIED CHICKEN

¥500/piece

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

SOBA SALAD Healthy Menu ￥1,200

Handmade Soba noodle salad with seasonal vegetables.

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

DASHIMAKI TAMAGO ¥900

Japanese omelet flavored with dashi Japanese broth.

SENSHOEN's Specialty

PUMPKIN GRATIN ￥700

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

- pumpkin, milk, cheese, parsley

ASSORTED SASHIMI　¥2,600

Assorted fresh Sashimi dish.
*Fish ingredients subject to change without notice.

ASSORTED TEMPURA　¥1,550

- assorted Tempura dish with seasonal ingredients.

MIX-FRY　¥1,600

Assorted deep-fried seafood and vegetables.
*ingredients subject to change without notice.

VEGETABLE　SALAD　¥1,000

HOEI GYOZA DUMPLINGS　¥450/3pcs

DEEP-FRIED POTATO WEDGES　¥450

ONION RINGS　¥500

DEEP-FRIED SQUID TENTACLES　¥500

ASSORTED JAPANESE-STYLE PICKLES　¥400

EDAMAME　¥500
Boiled fresh soybeans. Best friend with beer.

BEVERAGES

SOFT DRINKS

ICED OOLONG TEA　¥300
ORANGE JUICE　¥300
COLA　¥300
GINGER ALE　¥250
BOTTLED MILK from SAITO FARM　¥320
Rich milk from milked from organic grass and vegetable fed dairy cows.
100% RED GRAPE JUICE　¥300

HOT COFFEE　¥400
ICED COFFEE　¥400

NON-ALCOHOLIC BEER　¥400

CRAFT ZERO　¥550
TAISETSU JI-BEER non-alcoholic beer.

FARM TOMATO JUICE　¥400/glass, ¥2,200/bottle
*limited quantity.

ALCOHOLIC BEVERAGES

BEER

DRAFT BEER (Asahi Super Dry)
(S)　¥450　/　(M)　¥600　/　(L)　¥750

TAISETSU JI-BEER　¥700
*Only outside of the seasons SENSHOEN's Shin Soba Beer is served.

BOTTLED BEER (Asahi, Sapporo)　¥600

WINES (RED/WHITE)

FURANO WINE　¥1,400/half a bottle
FULL BOTTLE WINE ¥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) ¥800　180ml/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

WHISKY SODA　¥400

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)　¥1,300

TAISETSU NO KURA

from ASAHIKAWA GOUDOU SHUSEI BREWERY (SEMI-DRY)　¥1,300

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

MUGI(barley) SHOCHU
¥750/Tokkuri Sake bottle,　¥2,900/900ml bottle

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

SODA WATER　¥200

DESSERT

CREAM ANMITSU　¥800

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　¥650

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

OSHIRUKO with HOMEMADE ANKO　¥350

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

ICE CREAM　¥300/each flavor

Vanilla, Amaou Strawberry

“FUWATORO PUDDING”

Custard Pudding　¥380

Chocolate Pudding　¥420

Sensyoen`s original creamy, melty and smooth puddings.

We also have them at the gift shop next to the front desk.

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