

やまびこ

YAMABIKO

Soba Restaurant [buckweat noodles]

We serve not only our handmade soba noodle, but also wild Sansai (Mountain Vegetables) and homemade organic vegetables that are grown in the beautiful fertile environment here in Izu Shuzenji. Please enjoy the local dish that you can only find at YAMABIKO when you visit Shuzenji.



Indicated price includes tax

SOBA

Large **¥250** Extra noodle **¥540**

01.ZARUSOBA	Basic cold noodle with Shoyu (Soy Sauce) based dipping sauce	¥ 900	ざる蕎麦
02.OROSHINAMEKOSOBA	Light flavored noodle with grated Daikon radish and Nameko mushrooms	¥ 940	おろしなめこ蕎麦
03.YASAI SOBA	Hot noodle with seasonal vegetables	¥ 980	野菜蕎麦
04.KAMOSOBA	Hot noodle with duck and vegetables	¥1,300	鴨蕎麦
05.ZARUTOROROSOBA	Cold noodle with wild grated mountain yam	¥1,570	ざるとろろ蕎麦
06.ARABIKISOBA	Coarsely ground Soba noodle with Shoyu (Soy Sauce) based dipping sauce	¥ 950	あらびき蕎麦
07.ZARUSOBA & PORK RICE BOWL		¥1,570	ざる蕎麦・豚丼セット
08.KOUMISOBA	Cold noodle with seasonal Japanese herbs and vegetables	¥1,280	香味蕎麦



05.ZARUTOROROSOBA



15.GANMODOKI

OWNER'S DILIGENCE



Homemade Soba

Freshly made soba with perfect ratio of buckwheat and wheat flour mixture to create a rich flavor. Owner makes soba every morning with great dedication and you can get a chance to see Sobauchi (the art of making handmade soba).



Home Grown Organic Vegetables

Most of our vegetables are organic vegetable that are grown on our own farms. You can enjoy the fresh and authentic flavor of our home grown vegetables.



Carefully Selected Buckwheat

We use the finest quality buckwheat from Hokkaido and Fukui. Using only the center part of the buckwheat seeds makes for a more rich flavor.



Wild Sansai

We have many dishes in which we use freshly picked Sansai that are grown in nearby mountains. Please enjoy the Izu's blessing seasonal ingredients.

RISE

09.JINENJYO TOROROMESHI Rice with grated mountain yam Small **¥800** Large **¥1,570** 自然薯麦とろろめし

SIDES

10.MOUNTAIN YAM AND SEASONAL VEGETABLE TEMPURA **¥ 780** 山芋と野菜のかきあげ

11.SHUZENJI GROWN SHIITAKE MUSHROOM TEMPURA **¥ 780** 修善寺産しいたけ天ぷら

12.WILD SANSAI TEMPURA Sansai/Wild Mountain Plants are grown in nearby mountains **¥1,000** 山菜天ぷら

13.SOBAGAKI Smooth and firm soba porridge **¥ 670** そばがき

14.HOMEMADE PICKLED JAPANESE SCALLION **¥ 400** 自家製らっきょう漬

15.HOMEMADE MISO ODEN Homemade Konnyaku potato with sweet Yuzu, a Japanese citrus Miso paste **¥ 130** 自家製味噌おでん

16.GANMODOKI Fried tofu fritter made with vegetables, egg and sesame seeds. **¥ 540** がんもどき

17.Warabi no Ohitashi Boiled bracken seasoned with Soy sauce **¥ 350** ワラビのおひたし

18.RICE AND MISO SOUP **¥ 360** ライス&味噌汁

19.HOMEMADE ISOBE MOCHI Our recommended homemade rice cake **¥ 520** いそべ餅

SWEETS

20.OSHIRUKO Red bean soup with choice of mashed buckwheat or rice cake **¥650** おしるこ

DRINK

DRAUGHT BEER Msize (生ビール中) …… **¥610** DRAUGHT BEER Ssize (生ビール小) …… **¥320**
BOTTLED BEER (瓶ビール) …… **¥670** SAKE …… (生酒) **¥700** SAKE KIHAI (喜平 酒1合) …… **¥580**
SAKE TOKUTARO (徳太郎 酒1合) …… **¥680**
NON-ALCOHOL BEER …… **¥360** HOMEMADE UME JOUICE (梅ジュース) …… **¥260**
JOUICE / OOLONG TEA (ジュース/ウーロン茶) …… **¥260**



08.KOUMISOBA



07.KOUMISOBA



10.MOUNTAIN YAM AND SEASONAL VEGETABLE TEMPURA

Please pay at the register

Cash only please

Some menu items change seasonally.

Wild mountain yams are wild grown and will be served only between November to May. We apologized for the unavailability during off seasons.