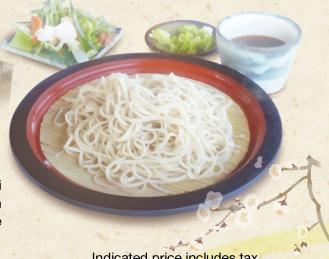


SOBA Restaurant [buckweat noodles]

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	orice in	ncludes	tax
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SOBA	_arge ⊕¥ 250	Extr	a noodle¥540
01.ZARUSOBA Basic cold noodle with Shoyu (Soy Sauce) based dipping sauce	e ¥ 9	000	ざる蕎麦
02.OROSHINAMEKOSOBA Light flavored noodle with grated Daikon race and Nameko mushrooms	dish ¥ 9	940	おろしなめこ蕎麦
03.YASAISOBA Hot noodle with seasonal vegetables	¥ 9	080	野菜蕎麦
04.KAMOSOBA Hot noodle with duck and vegetables	¥1,3	800	鴨蕎麦
05.ZARUTOROROSOBA Cold noodle with wild grated mountain yam	¥1,5	70	ざるとろろ蕎麦
O6.ARABIKISOBA Coarsely ground Soba noodle with Shoyu (Soy Sauce) based dipping sauce	¥ g	50	あらびき蕎麦
07.ZARUSOBA & PORK RICE BOWL	¥1,5	70	ざる蕎麦・豚丼セット
08.KOUMISOBA Cold noodle with seasonal Japanese herbs and vegetables	¥1,2	280	香味蕎麦







Carefully

Selected

Buckwheat

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 We use the finest quality buckwheat from Hokkaido and grown on our own farms. You can enjoy the fresh and Fukui. Using only the center part of the buckwheat seeds authentic flavor of our home 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

RISE

09.JINENJYO TOROROMESHI Rice with grated mountain yam Small ¥800 Large ¥1,570

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 N	§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(生ビールル) … ¥ 320 BOTTLED BEER(瓶ビール)・・・・¥670 SAKE・・・・(生酒)¥700 SAKE KIHEI(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.