

冷たいそば・うどん Cold soba/udon noodle

もり	Mori (basic)	600yen
もり重 二段重ね	Mori (double)	1000yen
ざる 本わさび付	Zaru (on colander) with Japanese wasabi (horse radish)	700yen
ざる重 二段重ね 本わさび付	Zaru (double on colander) with Japanese wasabi (horse radi	1100yen
天ざる 本わさび付	Zaru (on colander) with tempura and Japanese wasabi (horse radish)	1350yen
とろろ	With grated yam	800yen
(冷)おろし	(Chilled) with grated daikon raddish	900yen
(冷)天おろし	(Chilled) with tempura and grated daikon raddish	1150yen
鴨せいろう	With duck meat and leek	1100yen
(冷)山菜	(Chilled) with wild vegetables	800yen
(冷)山菜 海老天ぶら付	(Chilled) with wild vegetables and prawn tempura	1050yen

温かいそば・うどん Soba noodle・udon noodle in hot soup

かけ	Kake (basic)	600yen
たぬき	Tanuki (with tempura flakes)	650yen
月見	Tsukimi (with egg)	650yen
山菜	With wild vegetables	750yen
玉子とじ	With stewed beated eggs	750yen
カレー南ばん	in curry soup	800yen
山かけ	With grated yam	900yen
天ぶら	With tempura	1300yen
山菜 海老天ぶら付	With wild vegetables and prawn tempura	1000yen
(温)おろし	(Hot) with grated daikon raddish	900yen
(温)天おろし	(Hot) with tempura and grated daikon raddish	1150yen
鴨南ばん	With duck meat and leek	1100yen
鍋焼きうどん	Udon noodle in the pot	1100yen
そばがき	Sobagaki (soba cake)	1100yen

ご飯物 Meal with rice

親子丼	Oyako-don (a bowl of rice topped with chicken and eggs)	900yen
かつ丼	Katsu-don (a bowl of rice topped with Japanese style pork cutlet)	1000yen
天丼	Ten-don (a bowl of rice topped with tempura)	1100yen
カレーライス	Curry with rice	700yen
カツカレーライス	Curry with rice and Japanese style pork cutlet	1300yen
天ぶら定食	Tempura combination meal	1700yen
ライス(漬物付き)	Rice (with pickles)	200yen

一品料理 A la carte dish

冷奴	Chilled tofu (bean curd)	300yen
塩から	Salted squid guts	300yen
枝豆	Boiled green soy beans	300yen
山菜おろし	Grated daikon raddish with wild vegetables	500yen
漬け物	Pickles	500yen
フライドポテト	French fries	500yen
湯豆腐	Boiled tofu (bean curd)	500yen
おでん	Oden (Japanese hotchpotch)	600yen
鳥からあげ	Fried chicken	800yen
天ぷら盛り合わせ	Assorted tempura	1500yen

お飲物 Drinks

ビール(アサヒスーパードライ)	Beer (Asahi Super Dry)	700yen
生ビール(アサヒスーパードライ)	Draft beer (Asahi Super Dry)	700yen
ノンアルコール(キリンフリー)	Non-alcohol beer (Kirin FREE)	400yen
焼酎	Shochu	450yen
焼酎 水割り	Shochu (distilled spirit) with water	450yen
焼酎 お湯・蕎麦湯割り	Shochu (distilled spirit) with hot water/the water that the soba noodles were cooked in	500yen
焼酎 ウーロン割り	Shochu (distilled spirit) with oolong tea	500yen
オレンジジュース	Orange juice	300yen
コーラ	Cola	300yen
ウーロン茶	Oolong tea	300yen
ホットコーヒー	Hot coffee	400yen

静岡の地酒(1合) Local sake of Shizuoka (180ml)

磯自慢(特別本醸造)	Isojiman (Special honjozo: a small amount of alcohol has been	800yen
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新潟の地酒(1合) Local sake of Niigata (180ml)

久保田(千寿)	Kubota (Senju)	700yen
八海山	Hakkaisan	600yen

冬季限定 Limited menu in winter

伊豆のにごり酒	Nigori sake (coarse-filtered sake) of Izu	600yen
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セットメニュー Set Menu

時盛そば 【ざるそば、天ぷら盛り、小鉢、 ご飯、そばがき、 とろろ、天城本わさび】	Tokimori Soba 【Zaru (on colander) soba noodle, Assorted tempura, small ish, rice, sobagaki (soba cake, grated yam, Japanese wasabi (horse raddish) grown in Amagi】 UOORIKO SOBA	2000yen
踊り子そば 【三味(おろし、山菜、なめこ)フ ルーツ、 そばがき、天城本わさび】	【3 kinds of seasoning (grated daikon raddish, wild vegetables, nameko mushrooms), fruits, sobagaki (soba cake), Set or small don (a bowl of rice with topping) and small mori (basic) ※Choose one from Ten-don (a bowl of rice topped with tempura), Katsu-don (a bowl of rice topped with Japanese style pork cutlet and eggs) or Oyako-don (a bowl of rice topped with chicken and eggs)	1400yen
ミニ丼、ミニもりセット 天井・かつ丼・親子丼からひとつ お選び下さい		1100yen