



**Sobadokoro**  
**YOYOGI TOMOEYA**  
since 1961



cash only

# About SOBA

**Soba** is made of buckwheat flour.

**Udon** is made of wheat flour.

## Try Slurping Noodles

Slurping noodles might be considered bad manners in your country, but it is no problem in Japan.

In fact, you are encouraged to slurp noodles because the slurping sound means you are enjoying the meal.

It can be pretty hard even for some Japanese.

Try slurping and find out if you are an awesome Slurper!

## Soba culture in Japan

We eat Soba noodles on New Year's Eve.

It is a traditional event that has continued since the Edo period, and we call the soba noodles we eat on that day "Toshikoshi soba."

Toshikoshi means "crossing the year."

There are some theories about this tradition.

One of the theories says that long soba noodles represent long life, and we eat them in hopes of longevity and long-lasting family connections.



# MENU



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# Hot Noodles

 Popular

\*Please choose Soba or Udon  
\*Extra 150yen for a large portion

**Tanuki** 750yen  
Hot Noodles with Agedama(Crispy tempura bits)

**Kitsune** 800yen  
Hot Noodles with Deep-fried Tofu

**Kaki-tama** 850yen  
Hot Noodles with Topped with Mixed Egg in Thick Soup

**Tsukimi** 900yen  
Hot Noodles with Raw Egg, Kamaboko(Japanese Fish Cake) and Dried Seaweed

**Tamago-toji** 900yen  
Hot Noodles with Kamaboko (Japanese Fish Cake) and Dried Seaweed topped with Mixed Edgg

**Ume-wakame** 950yen  
Hot Noodles with Seaweed and Japanese Plum

**Kashiwa-nanban** 950yen  
Hot Noodles with Chicken

**Niku-nanban** 950yen  
Hot Noodles with Pork

 **Curry-nanban** 950yen  
Hot Noodles with Pork in a Curry Soup

**Okame** 950yen  
Hot Noodles with Shiitake Mushroom, Bamboo shoot, Kamaboko (Japanese Fish Cake) and Boiled Egg

**Oroshi** 950yen  
Hot Noodles with Grated Radish, Deep-fried Tofu and Bonito Flakes

 Popular


 **Tempura** 950yen  
Hot Noodles with Shrimp Tempura

**Chikara** 950yen  
Hot Noodles with Grilled Rice Cakes

**Yamakake** 1,000yen  
Hot Noodles with Grated Yam Potato and Raw Egg Yolk

**Oyako-toji** 1,000yen  
Hot Noodles with Chicken topped with Mixed Egg

 **Ten-toji** 1,050yen  
Hot Noodles with Shrimp Tempura topped with Mixed Egg

 **Kamo-nanban** 1,150yen  
Hot Noodles with Duck meat



Kitsune



Curry-nanban



Ten-toji

— **Nabe** (Hot Udon Noodles served in a clay hot pot)

 **Nabeyaki** 1,200yen  
Tempura, Shiitake Mushroom, Bamboo shoot and Kamaboko(Japanese Fish Cake)

**Gyusuki** 1,150yen  
Beef, Shirataki(Konjac noodles), Onion and Raw Egg

**Kamo-nabe** 1,350yen  
Duck, Kamaboko(Japanese Fish Cake) and Raw Egg

# Cold Noodles

 Popular

\*Please choose Soba or Udon

\*Extra 150yen for a large portion

**Mori** 700yen  
Cold noodles with Dipping Sauce

**Zaru** 750yen  
Cold Noodles with Dried Seaweed on top with Dipping Sauce

 **Tomoe-mori** 900yen  
Cold Noodles with Grated Radish, Seaweed, Bonito Flakes and Agedama (Crispy tempura bits) with Dipping Sauce

**Hiyashi-Oroshi** 950yen  
Cold Noodles with Grated Radish, Deep-fried Tofu and Bonito Flakes

**Hiyashi-wakame** 950yen  
Cold Noodles with Seaweed and Japanese Plum

**Tororo** 1,000yen  
Cold Noodles with Grated Yam Potato and Raw Egg Yolk with Dipping Sauce

**Hiyashi-chikara** 1,000yen  
Cold Noodles with Deep-fried Rice Cakes



Tomoe-mori



Hiyashi-chikara



Kamo-seiro

 Popular

-  **Ten-mori** 1,000yen  
Cold Noodles with Shrimp Tempura with Dipping Sauce
-  **Ten-zaru** 1,050yen  
Cold Noodles with Shrimp Tempura and Dried Seaweed on top with Dipping Sauce
- Curry-seiro** 950yen  
Cold Noodles with Pork with Hot Curry Dipping Sauce
-  **Kamo-seiro** 1,150yen  
Cold Noodles with Duck with Hot Dipping Sauce

## – Seasonal Noodles \*Summer Only

-  **Hiyashi-tanuki** 1,000yen  
Cold Noodles with Agedama(Crispy tempura bits), Cucumber and Bean Sprouts
- Hiyashi-kitsune** 1,050yen  
Cold Noodles with Deep-fried Tofu, Cucumber and Bean Sprouts
- Hiyashi-mujina** 1,100yen  
Cold Noodles with Agedama, Deep-fried Tofu, Cucumber and Bean Sprouts

# Rice Dish (Donburi)

 Popular

\*Extra 150yen for a large portion

**Tamago-don** 850yen

A Bowl of Rice with Egg and Onion

**Oyako-don** 1,000yen


A Bowl of Rice with Chicken and Egg

**Gyu-don** 1,000yen

A Bowl of Rice with Beef and Egg

 **Katus-don** 1,000yen

A Bowl of Rice with Deep-fried Pork Cutlet and Egg

 **Ten-don** 1,200yen

A Bowl of Rice with Shrimp Tempura

**Curry-don** 900yen

A Bowl of Rice with Soy-flavoured Curry

**Curry Rice** 900yen

Soba restaurant's style curry and Rice



Tamago-don



Katus-don



Ten-don



## Side

Itawasa	550yen
Japanese Fish Cake with Wasabi	
Edamame	550yen
Rice	300yen
Small Rice	150yen

## Drink

Beer	650yen
Japanese Sake	550yen
(Hot, Room temperature or Cold)	

### Toppings \*Applicable to all menus

Agedama (Crispy tempura bits)	50yen
Egg (Boiled or Raw)	50yen
Seaweed	100yen
Grated Daikon Raddish	100yen
Rice cake (Grilled or Deep-fried)	100yen
Japanese Plum	100yen