

SMALL BITES

- HONKUZU SOBA NERI TOFU

☆ 

buckwheat flour, kuzu, sesame paste, soy milk, premium dashi, wasabi

16

GRILLED SOBA MISO



homemade miso, shiso leaves, roasted buckwheat seeds, scallions, bonito flakes

15

SOBA CRACKERS



buckwheat flour, sesame oil, rock salt, miso dip

15

NAGANASU PREMIUM EGGPLANT



eggplant, okura, ginger, bonito flakes, buckwheat seeds, spice mix

13

RED TOSAKA YUZU SALAD

☆ 

seaweed, daikon radish, cucumber, tomato, shiso leaves, citrus sauce, citrus jelly, buckwheat seeds

16

SHOJIN STYLE STICKY VEGETABLES



okura, hijiki seaweed, carrot, homemade sesame sauce, spinach, buckwheat seeds

13

FARMERS ROOT VEGETABLES



burdock root, lotus root, carrot, sesame seeds, spice mix

12

UNI DUCK UMAMI CUCUMBER

☆ 

uni, ground duck, cucumber, red radish, spicy paste, citrus jelly

19

TRUFFLE SOBA GALETTE



buckwheat crêpe, tomato, spinach, carrot, mushrooms, sesame and truffle sauce, soba seeds

16

CRISPY UNAGI CUCUMBER SALAD



cucumber, unagi skin, soba tempura, unagi sauce, yuzu dressing, citrus sauce, citrus jelly, shiso leaves, red paprika, gari ginger, fresh ginger

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- SOBA NOODLES
- COLD SOBA
- TOWARI SOBA

  (vegan optional)

premium dashi broth, towari soba noodles, shiso leaves, daikon radish, wasabi, ginger, nori, scallions, burdock root, lotus root, carrot, eggplant, bonito flakes, spice mix

32

UZUKI SOBA SALAD



homemade sesame dressing, towari soba noodles, kinpira, spinach, cucumber, tomato, tofu, soba chips, buckwheat sprouts, shiso leaves, red radish, buckwheat seeds, yuzu dressing

34

SALMON IKURA SOBA

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premium dashi broth, towari matcha soba noodles, salmon, ikura, shiso leaves, daikon radish, wasabi, gari ginger, buckwheat sprouts, seaweed, red radish

42

UNI IKURA TORORO SOBA



premium dashi broth, towari matcha soba noodles, premium uni, ikura, shiso leaves, tororo yam, wasabi, gari ginger, red radish, nori

59

UNAGI & DUCK STAMINA SOBA



premium dashi broth, towari soba noodles, unagi eel, duck meat, black truffle, mochi, fried bean curd, spinach, cucumber, tomato, daikon radish, soba tempura, mushrooms, soba seeds, scallions, ginger, lime, yuzu dressing, homemade spicy paste

52

DELUXE SASHIMI SOBA

 ☆

premium dashi broth, towari matcha soba noodles, uni, tuna, salmon, scallops, botan sweet shrimp, ikura, yellowtail, shiso leaves, wasabi, yanaga ginger, buckwheat sprouts, seaweed, red radish, mountain peach

77
- HOT SOBA
- DUCK SHIO SOBA

 ☆

rich duck broth, towari soba noodles, Japanese roast duck, French duck confit, Peking duck, spinach, snow peas, buckwheat sprouts, yuzu juice, fried scallions, buckwheat seeds, spice mix

45

REGULAR

SPICY+3 

UME SHIO SOBA

  (vegan optional)

rich duck broth, towari soba noodles, Japanese premium plum paste, buckwheat seeds, scallions, yuzu juice, spice mix

34

BLACK TRUFFLE CURRY SOBA

☆

okume-tokyo dashi, chicken broth, special blended curry spices (made with 15 different spices), towari soba noodles, black truffle, duck meat, mushroom, soba seeds, snow peas, scallions, paprika, kelp, garlic, onion, pork lard, honey

58

TEMPURA MOCHI VEGETABLE SOBA



vegan broth, towari soba noodles, soba tempura, mochi, fried bean curd, sweet potato, spinach, scallions, mushrooms, soba seeds, spice mix

42

VEGAN TRUFFLE MUSHROOM SOBA



vegan broth, towari soba noodles, black truffle, mushroom mix, soba seeds, spinach, scallions, key lime, yuzu kosho, spice mix

52
- | SOBA SUSHI (2pcs)  | | | |
|---|----|------------|----|
| NIGIRI-STYLE | | | |
| sobagaki, tamago, nori, egg, gari, wasabi | | | |
| Salmon | 19 | Yellowtail | 22 |
| Uni | 29 | Scallop | 21 |
| Unagi Eel | 24 | Tuna | 23 |
| Kinoko  (w/ tofu) | 18 | | |
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VEGAN | TOP-RATED | SPICY | CONTAINS FISH

100% GLUTEN-FREE

Please inform your server of any food allergies

SAKE

	 GLASS 88mL	 CARAFE 270mL	 BOTTLE 720mL
NIGORI (14.0%) unfiltered	22		63 (500ml)
URAKASUMI (15.5%) junmai	19	40	73
YAEGAKI (16%) junmai gingo	26	54	102
HEIANKYO (16%) junmai daiginjo	34	68	136
PLUM SAKE (11%) umeshu	19	48	

BEER

BLONDE Glutenberg (4.5%) millet and corn beer. Canada		13
IPA Glutenberg (6%) millet, buckwheat and corn beer. Canada		
LAGER Redbridge (3.2%) sorghum beer. St. Louis, Missouri		

HOT TEA

TOWARI SOBA CHA (no caffeine)		14
MATCHA GREEN TEA		

COCKTAIL

NOGUCHI white wine, plum sake, yuzu soda, strawberry	22
KYOTO sake, yuzu soda, matcha, lime, dried pineapple	20
PURPLE KITTY red wine, yuzu soda, lime, dried pineapple	19
RABBIT MOON sake, lychee, strawberry, lime, dried pineapple	19

MOCKTAIL

MONK yuzu soda, yuzu juice, lychee, strawberry, shiso leaf	19
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SOFT DRINK

YUZU SODA		11
LYCHEE JUICE		

WINE

Red

Super Toscana 'Al Passo' Tolaini		21	76
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White

Gewürztraminer Cantina Terlan, Alto Adige		21	76
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Sancerre Domaine des Coltabards		24	89
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Dry Riesling Léon Beyer, Alsace		22	79
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Rosé

Sangiovese Donna Laura 'Ali', Toscana Rosato		21	70
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Sparkling

Champagne Brut Goutorbe-Bouillot, Reflets De Rivière		31	112
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RETAIL

TOWARI SOBA CHA TIN (no caffeine) 100% roasted buckwheat seed		24
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SOBA NOODLE SET frozen gluten-free soba noodle for two, tsuyu sauce		37
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RESERVE COLLECTION



Sake

Urakasumi M (Junmai Daiginjo)	320
Kikuhime Kurogin (Junmai Daiginjo)	330

White

2022 Chassagne-Montrachet 1er CRU Domaine Marc Morey & Fils (France)	320
2022 Puligny-Montrachet 1er CRU Domaine Marc Morey & Fils (France)	410

Red

2021 Jean-Jacques Confuron, Chambolle Musigny Premier CRU (France, Pinot Noir)	390
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Kintsugi Dinner Set \$150 | Soba-Making Dinner Set \$150 | All ceramic dishware available for purchase, ask for details

CLASSES BY APPOINTMENT: Ceramics, Ikebana, Calligraphy, Kintsugi, Soba-Making. EMAIL: uzuki.ny@gmail.com