


SMALL BITES

HONKUZU SOBA NERI TOFU  (vegan optional) 17
buckwheat flour, kuzu, sesame paste, soy milk, premium dashi, wasabi

GRILLED SOBA MISO  15
homemade miso, shiso leaves, roasted buckwheat seeds, scallions, bonito flakes

SOBA CRACKERS  15
buckwheat flour, sesame oil, rock salt, miso dip

NAGANASU PREMIUM EGGPLANT  14
eggplant, okura, ginger, bonito flakes, buckwheat seeds, spice mix

RED TOSAKA YUZU SALAD  16
seaweed, daikon radish, cucumber, tomato, shiso leaves, citrus sauce, citrus jelly, buckwheat seeds

SHOJIN STYLE STICKY VEGETABLES  14
okura, hijiki seaweed, carrot, homemade sesame sauce, spinach, buckwheat seeds



FARMERS ROOT VEGETABLES  13
burdock root, lotus root, carrot, sesame seeds, spice mix



UNI DUCK UMAMI CUCUMBER  19
uni, soboro ground duck, cucumber, red radish, spicy paste, citrus jelly

YAKITORI CHICKEN 23
chicken thigh, spinach, scallions, seven spices, original yakitori sauce, truffle salt, soba tempura, buckwheat seeds, yuzu dressing, pink pepper

GRILLED VEGETABLE SKEWER  18
tofu, mushroom, bell pepper, spinach, scallions, soba tempura, buckwheat seeds, sesame dressing, pink pepper

TRUFFLE SOBA GALETTE  16
buckwheat crêpe, tomato, spinach, carrot, mushrooms, sesame and truffle sauce, soba seeds

CRISPY UNAGI CUCUMBER SALAD   16
cucumber, unagi skin, soba tempura, unagi sauce, yuzu dressing, citrus sauce, citrus jelly, shiso leaves, bell pepper, gari ginger, fresh ginger

SOBA SUSHI 			
NIGIRI-STYLE (2pcs)			
served on layers of tamago and sobagaki w/ gari, tsukudani, ikura and wasabi			
Salmon	19	Yellowtail	22
Uni	29	Scallop	21
Unagi	24	Tuna (w/ black truffle)	23
Kinoko  (w/ tofu)	18		





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SOBA NOODLES

SUBSTITUTE HOUSE-MADE GLUTEN FREE UDON +3


COLD SOBA



TOWARI SOBA  (vegan optional) 35
premium dashi broth, towari soba noodles, shiso leaves, daikon radish, wasabi, ginger, nori, scallions, burdock root, lotus root, carrot, eggplant, bonito flakes, spice mix

UZUKI SOBA SALAD  34
homemade sesame dressing, towari soba noodles, burdock root, lotus root, carrot, spinach, cucumber, tomato, tofu, soba chips, buckwheat sprouts, shiso leaves, red radish, buckwheat seeds, yuzu dressing

SALMON IKURA SOBA   45
premium dashi broth, towari matcha soba noodles, salmon, ikura, shiso leaves, daikon radish, wasabi, gari ginger, buckwheat sprouts, seaweed, red radish

UNI IKURA TORORO SOBA  59
premium dashi broth, towari matcha soba noodles, premium uni, ikura, shiso leaves, tororo yam, wasabi, gari ginger, red radish, nori



UNAGI & DUCK STAMINA SOBA  52
premium dashi broth, towari soba noodles, unagi eel, soboro ground duck, black truffle, mochi, fried bean curd, spinach, cucumber, tomato, daikon radish, soba tempura, mushrooms, soba seeds, scallions, ginger, lime, yuzu dressing, homemade spicy paste



DELUXE SASHIMI SOBA   77
premium dashi broth, towari matcha soba noodles, uni, tuna, salmon, scallops, botan sweet shrimp, ikura, yellowtail, shiso leaves, wasabi, yanaka ginger, buckwheat sprouts, seaweed, red radish, mountain peach



SUPER DELUXE KING CRAB SOBA  168
premium dashi broth, towari matcha soba noodles, japanese king crab, uni, tuna, salmon, scallops, botan sweet shrimp, ikura, yellowtail, shiso leaves, wasabi, yanaka ginger, buckwheat sprouts, seaweed, red radish, mountain peach

HOT SOBA

DUCK SHIO SOBA   47
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 (w/ house chili paste +3) 

UME SHIO SOBA   (vegan optional) 34
rich duck broth, towari soba noodles, Japanese premium plum paste, buckwheat seeds, scallions, yuzu juice, spice mix

BLACK TRUFFLE CURRY SOBA   58
okume-tokyo dashi, chicken broth, special blended curry spices (made with 15 spices), towari soba noodles, black truffle, soboro ground duck, Peking duck, mushroom, soba seeds, snow peas, scallions, bell pepper, kelp, garlic, onion, pork lard, honey

TEMPURA MOCHI VEGETABLE SOBA   42
vegan broth, towari soba noodles, soba tempura, mochi, fried bean curd, sweet potato, spinach, scallions, mushrooms, soba seeds, spice mix

VEGAN TRUFFLE MUSHROOM SOBA  52
vegan broth, towari soba noodles, black truffle, mushroom mix, soba seeds, spinach, scallions, key lime, yuzu kosho, spice mix

   
VEGAN | TOP-RATED | SPICY | CONTAINS SEAFOOD
Please inform your server of any food allergies.

100% GLUTEN-FREE
Please inform your server of any food allergies.

SAKE

GLASS 88mL	CARAFE 270mL	BOTTLE 720mL
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NIGORI (14%) unfiltered	22	42	63 (500ml)
URAKASUMI (15.5%) junmai	20	41	78
YANAGI (16%) junmai gingo	26	54	102
IWAI (16%) junmai daiginjo unfiltered nigori	34	68	136
HEIANKYO (16%) junmai daiginjo	36	74	153
PLUM SAKE (11%) umeshu	19	48	83

BEER

Please ask our staff about our rotating gluten free beer menu



13.5

HOT TEA

TOWARI SOBA CHA (no caffeine)



14

MATCHA GREEN TEA



COCKTAIL

NOGUCHI white wine, plum sake, yuzu soda, strawberry	24
KYOTO sake, yuzu soda, matcha, lime, dried pineapple	23
PURPLE KITTY red wine, yuzu soda, lime, dried pineapple	22
RABBIT MOON sake, lychee, strawberry, lime, dried pineapple	22
ROSANJIN whiskey, yuzu, soba tea, lime, plum sake, rose petals	26

MOCKTAIL

MONK yuzu soda, yuzu juice, lychee, strawberry, shiso leaf	21
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SOBA WHISKEY

w/ soba ice cube

REDBREAST 12 YEAR	32
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REDBREAST 18 YEAR	83
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SOFT DRINK

YUZU SODA	11
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LYCHEE JUICE	
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WINE

GLASS	BOTTLE 750mL
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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 Riviere	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)	560

White

2022 Chassagne-Montrachet 1er CRU Domaine Marc Morey & Fils (France)	330
2022 Puligny-Montrachet 1er CRU Domaine Marc Morey & Fils (France)	420

Red

2021 Jean-Jacques Confuron, Chambolle Musigny Premier CRU (France, Pinot Noir)	400
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