

H O N M U R A A N

Soba, Authentic Buckwheat Noodle, Cuisine

Oghikubo, Tokyo

We welcome you to Honmura An.

We specialize in authentic Soba, the buckwheat noodle, cuisine. We start from the grinding: we grind the superior quality of domestic buckwheat into flour by stone-mill, and make fresh hand-made Soba everyday on our premises.

We make rough-ground buckwheat and little amount of flour is added for adhering, so our noodles are shorter, yet have more of Soba's subtle flavor. Soba provide with abundant nourishment, vitamins and proteins. Moreover, Soba have an action of decreasing the cholesterol level in blood.

They are quite ideal articles of diets.

We serve not only Soba, but also various kind of Japanese seasonally dishes.

We thank you for visiting us
and hope you will enjoy your meal, spend luxury
time.

COLD NOODLE DISHES

(Your choice of the SOBA or the UDON noodles.)

- SEIRO SOBA** ¥735
Plain noodles with cold dipping soup.
- ZARU SOBA** ¥798
Plain noodles with NORI, dried laver seaweed, toppings.
- OROSHI SOBA** ¥892
Served with grated DAIKON radish and bonito flake toppings.
- NAMEKO OROSHI SOBA** ¥945
Same as above with NAMEKO mushroom toppings.
- NAMA-YUBA OROSHI SOBA** ¥1,260
Same as above with fresh YUBA, soymilk skin, toppings.
- NATTO SOBA** ¥945
Served with NATTO, the fermented soybeans, and grated DAIKON radish.
- TORORO SOBA** ¥892
Plain noodles with grated and whipped mountain yam dipping soup.
- GOMADARE SEIRO SOBA** ¥1,260
Plain noodles with grated sesame dipping soup.
- TOJI SEIRO SOBA** ¥1,155
Plain noodles with hot egg flower dipping soup.
- KAMO SEIRO SOBA** ¥1,417
Plain noodles with hot duck stock dipping soup.
- TEN SEIRO SOBA** ¥1,890
Plain noodles with a large prawn TEMPURA.
- TEN ZARU SOBA** ¥1,995
Same as above with NORI toppings and an even larger prawn TEMPURA.

SAKURA-EBI TEN OROSHI SOBA **¥1,575**

Served with small shrimp TEMPURA and grated DAIKON radish toppings. Seasonal during late spring.

HIYASHI-ONTAMA SOBA **¥1,260**

Served with boiled egg topping, which egg whites are soft and yolks are slightly hardened. Also with okra, DAIKON radish and JUNSAI, water shield toppings.
Seasonal during early summer.

U-NI SOBA **¥1,680**

Served with raw sea urchin and bonito flake toppings.
Seasonal during summer. While available.

SOBA noodles only for the below:

INAKA SOBA **¥840**

Thicker and darker country style noodles. While available.

YUZU KIRI SOBA **¥1,365**

YUZU, Japanese citron, into the buckwheat: cold noodle.
Seasonal during autumn and winter. While available.

SERI KIRI SOBA **¥1,365**

SERI, Japanese parsley, into the buckwheat: cold noodle.
Seasonal during early spring. While available.

SAKURA KIRI SOBA **¥1,365**

SAKURA, the edible cherry blossom, into the buckwheat: cold noodle. Seasonal during mid-spring. While available.

ISO KIRI SOBA **¥1,365**

The newly dried AO-NORI, the green laver, into the buckwheat: cold noodle.
Seasonal during late spring. While available.

KURO-GOMA KIRI SOBA **¥1,365**

KURO-GOMA, the black sesame, into the buckwheat: cold noodle. Seasonal during early summer. While available.

SHISO-KIRI SOBA **¥1,365**

SHISO, the beefsteak-leaves, into the buckwheat: cold noodle. Seasonal during Summer. While available.

HOT NOODLE DISHES

*(Your choice of SOBA or UDON noodles,
served in hot broth in a bowl)*

- KAKE SOBA** ¥735
Plain noodle served in hot soup.
- TAMAGO TOJI SOBA** ¥945
Served in egg flower soup.
- NAMEKO SOBA** ¥945
Served with NAMEKO mushroom toppings.
- SANSAI SOBA** ¥997
Served with assorted toppings of Japanese edible mountain-side wild plants.
- YAMAKAKE SOBA** ¥997
Served with grated and whipped mountain yam toppings.
- OKAME SOBA** ¥1,050
Served with assorted toppings of fish-cakes, sliced omelettes and vegetables.
- NAMA-YUBA SOBA** ¥1,155
Served with fresh YUBA, soymilk skin, toppings.
- ISONOKA SOBA** ¥1,155
Served with dried natural laver toppings.
- KAMO NAMBAN SOBA** ¥1,365
Served with boiled duck meat and soup.
- TEMPURA SOBA** ¥2,257
Served with two prawn TEMPURA.
- ARARE SOBA** ¥1,470
Served with small bay scallops topping. While available.
- MATSUTAKE SOBA** ¥ season's price
Served with slices of MATSUTAKE mushroom toppings.
Seasonal during early autumn.

KAKI SOBA **¥ season's price**
Served with toppings of poached oysters in hot broth.
Seasonal during autumn and winter.

SOBA GAKI **¥1,050**
Gnocchi made with buckwheat flour with dipping soup.
Suited as an appetizer, too.

UDON noodles only for the below:

KAMA AGE UDON **¥1,050**
Plain hot UDON, thick wheat noodle, served in a lacquer
ware.

KAMA AGE KAMOJIRU UDON **¥1,575**
Same as above, served with hot duck stock dipping soup.

NABEYAKI UDON **¥1,890**
UDON with a prawn Tempura, fish-cake and vegetables
served in a clay pot dish.

ON-TAMA UDON **¥945**
Plain hot UDON, served with soft-boiled egg
and dried flake bonito toppings. Seasonal During winter.

RICE DISHES

TEN JU **¥2,257**
Two large prawn TEMPURA and rice in a lacquer ware box.
Served with Japanese- style soup.

MIXED TEMPURA GOHAN **¥2,205**
A very large prawn TEMPURA with assorted vegetables.
Served with rice and Japanese-style soup.

TEMPURA GOHAN **¥2,415**
Two large prawn TEMPURA and rice.
Served with Japanese-style soup.

OTSUMAMI (APPETIZERS)

Excellent accompaniments to Japanese Sake, Wine and Beer

- SOBA SUSHI** **¥2,520**
SUSHI roll made of buckwheat noodles with SHIITAKE mushroom, mashed prawns and etc.: served after sliced into twelve pieces. (Since this is made to order, we recommend you call at least one hour ahead to pre-order.)
- TSUBU GAI SHIGURE-NI** **¥630**
TSUBU-GAI clams cooked with grated DAIKON radish in soy sauce flavored soup.
- ITAWASA** **¥703**
Slices of the top quality KAMABOKO, fish cake.
- TAMAGO ATSUYAKI** **¥703**
Thick omelettes flavored with sweet SAKE and Japanese soup stock.
- NAMA-YUBA SASHIMI** **¥703**
Slices of fresh YUBA, soymilk skin.
- SOBA TOFU** **¥703**
Mock-TOFU made of buckwheat flour with cold dipping sauce.
- KIMPIRA** **¥703**
Sliced burdock cooked with sesame oil.
- JO-SHINKO** **¥703**
Assorted pickled vegetables.
- SANSAI NI-OROSHI** **¥787**
Grated DAIKON radish served with assorted toppings
Of cooked Japanese mountain-side vegetables.
- ISOAGE** **¥840**
Deep fried SOBA roll with prawns, beefsteak-leaf, and SOBA noodle in NORI, dried laver.
- TORI DANGO** **¥840**
Deep fried chicken meat ball.

AGEDASHI TOFU	¥840
Deep fried Tofu served in NAMEKO mushroom soup.	
SMOKED KAMO MEAT	¥945
Slices of smoked KAMO, duck breast.	
MIXED PROWN TEMPURA	¥1,890
A very large prawn Tempura with assorted vegetables.	
PROWN TEMPURA	¥2,100
Two very large prawns and some vegetable.	
SASHIMI	¥1,575
Sliced raw fish assorted with Tuna. Pre-order required.	
SOBA DANGO NO AGEDASHI	¥840
Deep fried SOBA gnocchi made with buckwheat flour in hot NAMEKO mushroom soup. While available.	
KAMO-JIRU SOBAGAKI	¥1,260
SOBAGKI (gnocchi made with buckwheat flour) dumpling in hot duck stock. While available.	
YAKIHATA SOBAGAKI	¥1,575
Gnocchi made with the very precious buckwheat flour, which especially cultivated in the burnt fields. Seasonal during autumn and winter. While available.	

SPECIAL COURSE MENU

We have a special course Menu (8 items) that includes, for example, assorted appetizers, Nama-yuba Sashimi, Soba Dango no Agedashi, Soba Sushi, Steamed shrimp custard, Tempura, Seiro Soba and Dessert for ¥5,800 per person. And the other is ¥7,400 with the addition of Sashimi dish. Two persons are minimum and reservation is necessary at least one day ahead.

BEVERAGES

*We have a limited selection of excellent Japanese SAKE,
SHO-CYU, beer and wine that will accompany
with our appetizers and noodle dishes.*

SAKE

- Masu-zake “KEMBISHI”** ¥630
Cold, fresh from the barrel and served in a cedar cup.
- Kan-zake “SHOCHIKUBAI”** ¥577
Hot SAKE in a celamic bottle.

SHO CHU

Japanese distilled spirit. Served with your choice of
ice water, hot water or buckwheat-boiled water.

- “GAM-KUTSU OH”** made from rice ¥1,050
“KUROICHI” made from sweet potato ¥1,050
“TOWARI” made from buckwheat ¥1,050
“SHIRASHINKEN” made from weat ¥1,050

BEER

- Medium bottle “SAPPORO”** ¥651
Small bottle “YEBISU”100% malts ¥598
Draft Beer “SAPPPORO” from tap ¥651
- Limited barrel “SHIRO-HONOKA”** ¥756
unfiltered beer

NON-ALCOHOL BEER ¥420

OOLONG TEA ¥262

ORANGE JUICE ¥262

Served by bottles only below:

WHITE WINE

Silverado, Chardonnay Napa Valley, '07	750ml	¥4,830
Domaine Bernard Defaix, Chablis, '08	750ml	¥3,990
Laboure-Roi, Chablis, '08	375ml	¥2,625
Rubaiyat, White (Katsunuma, Japan), NV	360ml	¥1,890

RED WINE

Chateau La Bourree, A.O.C. Cotes de Castillon '06	750ml	¥4,830
Checchi, Arcano Chianti DOCG '07	750ml	¥3,990
Feiveley, Bougogne Pinot Noir Joseph Faiveley '08	375ml	¥2,625
Ile La Forge Cabernet Sauvignon '08	375ml	¥2,310

DESERT (SWEETS)

SOBA SHIRUKO ¥630

Small soba dumplings served with sweet red-bean soup.

SHERBET ¥399

Tow kind of homemade fruits sherbet.

VANILLA ICE CREAM ¥682

Assorted with home-made sweet red-beans.

Seasonal during summer through early autumn.

MATCHA ICE CREAM ¥682

Japanese MATCHA green-tea ice cream assorted with sweet red-beans. Seasonal during summer through early autumn.

SAKURA ICE CREAM ¥682

Mixed with chopped SAKURA(the cherry) blossom, assorted with home-made sweet red-beans. Seasonal during early spring.

KOSHI-AN MIZU MANNJU ¥399

A cold bun with a sweet bean jam filling. Seasonal during summer.

GYOKURO-AN MIZU MANNJU ¥399

A cold bun with GYOKURO (GYOKURO-green tea) jam filling. Seasonal during summer.

H O N M U R A A N

Oghikubo, Tokyo

Since 1924

Telephone 03-3390-0325
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URL www.honmura-an.com

Open: 11:00 – 21:00 (order stop)
Open during the meantime.
Closed Tuesdays.
Reservation desired for dinner time.

Credit cards We accept American Express, MasterCard,
VISA and others.