

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.)

(incl. taxes)

SEIRO SOBA

¥756

Plain noodles with cold dipping soup.

ZARU SOBA

¥820

Plain noodles with NORI, dried laver seaweed, toppings.

OROSHI SOBA

¥918

Served with grated DAIKON radish and bonito flake toppings.

NAMEKO OROSHI SOBA

¥972

Same as above with NAMEKO mushroom toppings.

NATTO SOBA

¥972

Served with NATTO, the fermented soybeans, and grated DAIKON radish.

NAMA-YUBA OROSHI SOBA

¥1,296

Same as above with fresh YUBA, soymilk skin, toppings.

TORORO SOBA

¥918

Plain noodles with grated and whipped mountain yam dipping soup.

GOMADARE SEIRO SOBA

¥1,296

Plain noodles with grated sesame dipping soup.

TOJI SEIRO SOBA

¥1,188

Plain noodles with hot egg flower dipping soup.

KAMO SEIRO SOBA

¥1,458

Plain noodles with hot duck stock dipping soup.

TEN SEIRO SOBA

¥2,000

Plain noodles with a large prawn TEMPURA.

TEN ZARU SOBA

¥2,100

Same as above with NORI toppings and an even larger prawn TEMPURA.

SAKURA-EBI TEN OROSHI SOBA **Season's price**

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

HIYASHI-ONTAMA SOBA **¥1,290**

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 **Season's price**

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

SOBA noodles only for the below:

INAKA SOBA **¥864**

Thicker and darker country style noodles. While available.

YUZU KIRI SOBA **¥1,404**

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

YOMOGHI SOBA **¥1,404**

YOMOGHI, Japanese tansy leaves, handpicked, into the buckwheat: cold noodle.
Seasonal during early spring. While available.

SAKURA KIRI SOBA **¥1,404**

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

CHA SOBA **¥1,404**

MACCHA, Japanese green tea powder, into the buckwheat: cold noodles. While available.

SHISO-KIRI SOBA **¥1,404**

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)*

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|-------------------------------------------------------------------------------------|-----------------------|
| KAKE SOBA | ¥756 |
| Plain noodle served in hot soup. | |
| TAMAGO TOJI SOBA | ¥972 |
| Served in egg flower soup. | |
| NAMEKO SOBA | ¥972 |
| Served with NAMEKO mushroom toppings. | |
| SANSAI SOBA | ¥1,026 |
| Served with assorted toppings of Japanese edible mountain-side wild plants. | |
| YAMAKAKE SOBA | ¥1,026 |
| Served with grated and whipped mountain yam toppings. | |
| OKAME SOBA | ¥1,080 |
| Served with assorted toppings of fish-cakes, sliced omelettes and vegetables. | |
| NAMA-YUBA SOBA | ¥1,188 |
| Served with fresh YUBA, soymilk skin, toppings. | |
| ISONOKA SOBA | ¥1,188 |
| Served with dried natural laver toppings. | |
| KAMO NAMBAN SOBA | ¥1,404 |
| Served with boiled duck meat and soup. | |
| TEMPURA SOBA | ¥2,350 |
| Served with two prawn TEMPURA. | |
| ARARE SOBA | Season's price |
| 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.

UDON noodles only for the below:

KAMA AGE UDON **¥972**
Plain hot UDON, thick wheat noodle, served in a lacquer ware.

KAMA AGE KAMOJIRU UDON **¥1,620**
Same as above, served with hot duck stock dipping soup.

NABEYAKI UDON **¥2,000**
UDON with a prawn Tempura, fish-cake and vegetables served in a clay pot dish.

ON-TAMA UDON **¥972**
Plain hot UDON, served with soft-boiled egg and dried flake bonito toppings. Seasonal During winter.

RICE DISHES

TEN JU **¥2,350**
Two large prawn TEMPURA and rice in a lacquer ware box.
Served with Japanese-style soup.

MIXED TEMPURA GOHAN **¥2,300**
A very large prawn TEMPURA with assorted vegetables.
Served with rice and Japanese-style soup.

TEMPURA GOHAN **¥2,500**
Two large prawn TEMPURA and rice.
Served with Japanese-style soup.

OTSUMAMI (APPETIZERS)

Excellent accompaniments to Japanese Sake, Wine and Beer

- SOBA SUSHI** **¥2,592**
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.)
- SOBA GAKI** **¥1,080**
Gnocchi made with buckwheat flour with dipping soup. Suited as an appetizer, too.
- TSUBU GAI SHIGURE-NI** **¥648**
TSUBU-GAI clams cooked with grated DAIKON radish in soy sauce flavored soup.
- ITAWASA** **¥723**
Slices of the top quality KAMABOKO, fish cake.
- TAMAGO ATSUYAKI** **¥723**
Thick omelettes flavored with sweet SAKE and Japanese soup stock.
- NAMA-YUBA SASHIMI** **¥723**
Slices of fresh YUBA, soymilk skin.
- SOBA TOFU** **¥723**
Mock-TOFU made of buckwheat flour with cold dipping sauce.
- KIMPIRA** **¥723**
Sliced burdock cooked with sesame oil.
- JO-SHINKO** **¥723**
Assorted pickled vegetables.
- SANSAI NI-OROSHI** **¥810**
Grated DAIKON radish served with assorted toppings
Of cooked Japanese mountain-side vegetables.
- ISOAGE** **¥864**
Deep fried SOBA roll with prawns, beefsteak-leaf, and SOBA noodle in NORI, dried laver.

TORI DANGO	¥864
Deep fried chicken meat ball.	
AGEDASHI TOFU	¥864
Deep fried Tofu served in NAMEKO mushroom soup.	
SMOKED KAMO MEAT	¥1,000
Slices of smoked KAMO, duck breast.	
MIXED PROWN TEMPURA	¥2,000
A very large prawn Tempura with assorted vegetables.	
PROWN TEMPURA	¥2,200
Two very large prawns and some vegetable.	
SASHIMI	¥1,620
Sliced raw fish assorted with Tuna. Pre-order required.	
SOBA DANGO NO AGEDASHI	¥864
Deep fried SOBA gnocchi made with buckwheat flour in hot NAMEKO mushroom soup. While available.	
KAMO-JIRU SOBAGAKI	¥1,296
SOBAGAKI (gnocchi made with buckwheat flour) dumpling in hot duck stock. While available.	
YAKIHATA SOBAGAKI	¥1,620
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 **¥5,900** per person. And the other is **¥7,800** 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”** ¥712
Cold, fresh from the barrel and served in a cedar cup.
- Kan-zake “SHOCHIKUBAI”** ¥622
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 ¥1,080
“KUROICHI” made from sweet potato ¥1,080
“TOWARI” made from buckwheat ¥1,080
“SHIRASHINKEN” made from weat ¥1,080

BEER

- Medium bottle “SAPPORO”** ¥669
Small bottle “YEBISU”100% malts ¥615
Draft Beer “SAPPPORO” from tap ¥669
- Limited barrel “SHIRO-HONOKA”** ¥777
unfiltered beer

NON-ALCOHOLIC BEER

- SAPPORO PREMIUM ALCOHOL FREE** ¥432

OO LONG TEA ¥270

ORANGE JUICE from-concentrate juice ¥270

Served by bottles only below:

WHITE WINE

- Silverado, Chardonnay Napa Valley** 750ml ¥5,500
Domaine Bernard Defaix, Chablis 750ml ¥4,500
Laboure-Roi, Chablis 375ml ¥2,900
Rubaiyat, White (Katsunuma, Japan), NV 360ml ¥2,100

RED WINE

Hahn Winery, Pinot Noir, Monterey	750ml	¥4,600
Tenuta di Liliano, Chianti Calssico DOCG	750ml	¥4,600
Francis Coppola Diamond Collection Merlot California	375ml	¥3,300
Ile La Forge Cabernet Sauvignon	375ml	¥2,400

DESERT (SWEETS)

SOBA SHIRUKO **¥650**

Small soba dumplings served with sweet red-bean soup.

SHERBET **¥410**

Assorted two kinds of homemade sherbet by using seasonal fruits..

ICE CREAM **¥700**

High quality vanilla ice cream (autumn and winter) or Japanese MACHA (spring and summer) assorted with sweet red-bean paste.

SAKURA ICE CREAM **¥700**

The spring cold sweets made of SAKURA (cherry blossom)-flavored assorted with sweet red-bean paste. Seasonal during early spring.

DANGO **¥350**

Three pieces of Yomogi Dango, a green-colored dumpling made from Mochi mixed with mugwort, or Sakura one, a pink-colored mixed with cherry blossom: both are assorted with sweet red-bean paste. Seasonal during early spring.

MIZU MANNJU **¥410**

A cold bun with KOSHI-AN, a sweet bean jam filling or GYOKURO-AN (GYOKURO-green tea) jam filling. Seasonal during summer.

SOBA-KO NO MINI DORA-YAKI **¥250**

The home-made small buckwheat pancake, filled with sweet red-bean paste and sweetened chestnuts or An-no sweet potatos. Seasonal during autumn to winter.

HONMURA AN

Oghikubo, Tokyo
Since 1924

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URL www.honmura-an.com

Open: 11:00 – 21:30
(21:00 for order-stop time)
Open during the meantime.
Closed Tuesdays.
Reservation desired for dinner time.

Credit cards We accept American Express, Master Card,
VISA and others.