

SARASHINA-HORI / MENU

Tax 5% included. Pay in cash YEN only.

SEIRO-SOBA

(Cold noodles dipped into a small cup with a special sauce)



(A)【MORI-SOBA】 ¥770

Hand-made brown-colored buckwheat noodle



(B)【SARASHINA-SOBA】 ¥870

White soba using only the core of buckwheat



(C)【FUTOUCHI-SOBA】 ¥870

Thick soba made of 100% buckwheat powder



(D)【KAWARI-SOBA】 ¥970

Soba colored with natural flavors (citron, perilla, etc.)
Seasoned with Sansho (Mar.)



(E)【UDON】 ¥770

Japanese noodle made of wheat flour

TEN-SEIRO SOBA

(Tempura with cold buck wheat noodles)



①【KAKIAGE】

Mixture of six shrimp and mitsuba fried in batter

¥1,690 combination with mori-soba



②【KURUMA-EBI】

Deep-fried jumbo prawn

¥1,690 combination with mori-soba



③【KOEBI-TEMPURA】

Six fried shrimps

¥1,690 combination with mori-soba



④【YASAI-TEMPURA】

Vegetables (only Mon.-Sat)

¥1,820 combination with mori-soba

You can choose from four types of soba or udon, four types of TEMPURA

EX.



+



= ¥1,790

(B)【SARASHINA-SOBA】

①【KAKIAGE】

OTHER COLD SOBA



⑤【KASHIWA-SEIRO】

¥1,100

Cold soba served with warm and fresh chicken soup



⑥【TORORO-SOBA】

¥1,100

Soba served with grated yam



⑦【OROSHI-SOBA】

¥1,050

Soba with grated Japanese radish Daikon and boiled shrimp etc.



⑧【KAMO-SEIRO】

¥1,750

Cold soba served with warm duck soup



⑨【ONIJIRU-SOBA】

¥1,100

Soba with Japanese hot radish soup with soy-sauce



⑩【AGEDAMA-SOBA】

¥970

Soba with bits of fried tempura and radish sprouts, dried seaweed



We serve 2 type of soba sauce dip

“から汁” (in the white bottle) is traditional sauce, “あま汁” (in the green bottle) is sweeter one.

SOBA-YU

Soba-yu is hot water in which soba has

Seasonal recommendation (Mar.)



WAKATAKE-SOBA ¥1,470

Kake-soba topped with bamboo sprouts



FUKAGAWA-SOBA ¥1,470

Kake-soba topped with

TANEMONO

(Served in hot bonito broth seasoned with soy sauce)



①【KAKE SOBA】
¥770

Buckwheat noodles in hot broth



②【HANAMAKI-SOBA】
¥920

Dried seaweed on noodle



③【TUKIMI-SOBA】
¥970

Kake soba topped with a raw egg resembling the shape of the moon



④【TOJI-SOBA】
¥970

Egg on noodle



⑤【KASHIWA-NANBAN】
¥1,100

Kake soba topped with chicken



⑥【OKAME-SOBA】
¥1,100

Soba with fish paste, yuba, tamagoyaki etc



⑦【TORORO-KAKESOBA】
¥1,100

Kake Soba with grated yam



⑧【OYAKO-SOBA】
¥1,250

Soba with egg, chicken and welsh onion



⑨【KAKIAGE-KAKE】
¥1,690

Kake soba and KAKIAGE



⑩【TEN-NANBAN】
¥1,800

Soba with one prawn tempura and welsh onion



⑪【KOEBI-TEN-NANBAN】
¥1,800

Soba with six shrimps and welsh onion



⑫【TENPURA-SOBA】
¥1,690

Kake Soba and a prawn tempura



⑬【TEMPURA-SOBA】
¥2,610

Kake Soba and two prawn tempuras



⑭【KAMO-NANBAN】
¥1,750

Kake soba topped with fresh duck



⑮【NISHIN-SOBA】
¥1,470

Kake Soba topped with herring



⑯【NABEYAKI-UDON】
¥1,750

Udon and ingredients in soup (served extra hot in the casserole dish)

Sweets



①【SOBA-SHIRUKO】 hot
¥550

Sweet red-bean soup with pieces of buckwheat cake



②【SOBA-SHIRUKO】 cold
¥550



③【MITSUMAME】

Tradition of 220 years

Nunoya Tahei, a textile merchant from Shinshu (current Matsumoto City), was renowned for his skills in making Soba, and, on the advice of the Fudal Lord Hosina, changed his profession to Soba making in 1789 (Kansei 1) and opened the "Shinshu Sarashina Soba Dokoro (Restaurant)" in Azabu Nagasaka Taka-inari-shita..

In 1876 (Meiji 8), a new law was enforced which required everyone to register their surname, and the fifth proprietor changed the trade name "Nunoya" to the family name "Horii." To this day, adhering to tradition, the "Horii Tahei" of each generation has been passing down the original Sarashina Soba to the next generation.

Sarashina Soba, because of its refined taste, was quite popular with the native citizens of Edo (current Tokyo), and was even allowed to be delivered to the Shogun family at the Edo castle and the Feudal Lords residing in Edo. Furthermore, since the Meiji Era, it was also given the honor to be favored by the Imperial Household.

Sarashina Horii is currently a member of the "Toto Noren Kai," an association of well-known stores of long standing. By maintaining the unchanging taste of Sarashina Soba, we hope to keep up with our tradition of two hundred years.

Dishes



①【ITAWASA】
¥550

Fish cake with wasabi



②【CHAWAN-MUSHI】
¥670

Japanese style steam egg custard containing shrimp, chicken, etc.



③【TORIYAKI】
¥680

Juicy tender chicken broiled and basted with teriyaki sauce



④【TAMAGOYAKI】
¥680

Sweet egg omelet



⑤【KAMOYAKI】
¥1,680

5 pieces of duck on iron plate (like Korean yakiniku)



⑥【SOBA-SUSHI】
¥900

Sushi made by buckwheat noodle



⑦【YAKINORI】
¥650

Dried seaweed



⑧【ODAMAKI】
¥900

Chawan-Mushi with udon



⑨【BUTA-KAESHINI】
¥700

Soft pork seasoned with soy sauce



⑩【ZARU-TOFU】
¥630

Zaru style chilled bean curd



⑪【TENDANE】
¥1,990

Two big prawn tempuras mushroom, small green pepper



⑫【YUBA-SASHI】
¥650

Fresh layers of the skin of soybean milk



⑬【TATAMI-IWASHI】
¥550

Dried bar of small sardine



⑭【NISHIN-BOUNI】
¥700

Soft herring seasoned with soy sauce



⑮【YASAI-SANTENMORI】
¥680

Dish of three kinds of vegetable in season



⑯【Sunomono】
¥650

Vinegary dish

Drinks

Japanese-sake

- ①【NAGURAYAMA】
House Sake - Served hot / cold ¥680 (180ml)
- ②【SYURAKU】
Premium Sake - Served Cold (180ml) ¥1,100
- ③【UME-NISHIKI】
Premium Sake - Served Cold (180ml) ¥1,600

Beers

- ①【KIRIN Beer】 ¥550 small ¥650 medium
- ②【ASAHI (dry) Beer】 ¥650 medium
- ③【SAPPORO Beer】 ¥650 medium

Syouchu (Spirit)

- 【SOBA-SYOUCHU UNKAI】 glass ¥650
Served with water or ice, or with hot soba-water

Wine

- 【HOUSE WHITE WINE】(360ml) ¥1,300

Soft drinks

- 【COKE】 ¥400
- 【ORANGE JUICE】 ¥400

