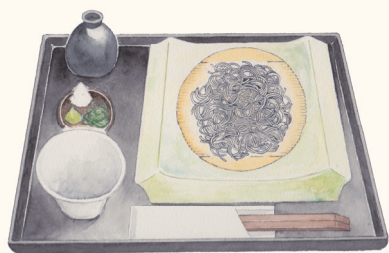


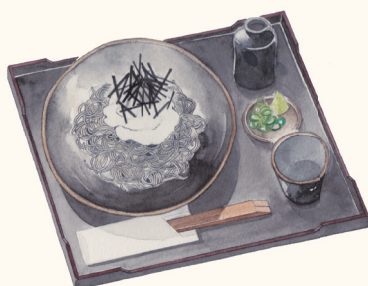
# Cold Noodles

/ Large size +300yen



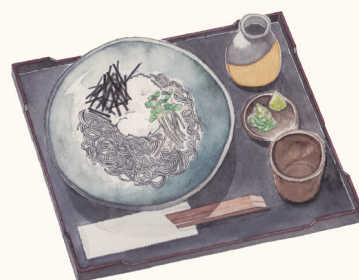
## ⑦ Zaru-soba 870yen

Japanese leek, Japanese radish,  
Wasabi



## ⑧ Yamakake-soba 970yen

Grated yam, Japanese leek,  
Wasabi, Nori



## ⑨ Oroshi-soba 930yen

Grated Japanese radish,  
Japanese leek, Wasabi



## ⑩ Ebi Oroshi-soba 990yen

Shrimp tempura, grated Japanese  
radish, Japanese leek



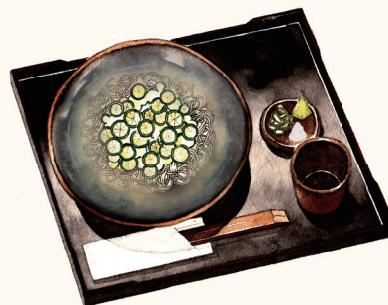
## ⑪ Tenzaru-soba 1480yen

vegetable & shrimp Tempura,  
Japanese radish, Japanese leek,  
Wasabi , Bonito salt



## ⑫ Sudachi-soba 970yen Summer only

Sudachi-citrus, Japanese radish,  
Japanese leek, Wasabi  
summer special [ mid July - Sep. ]

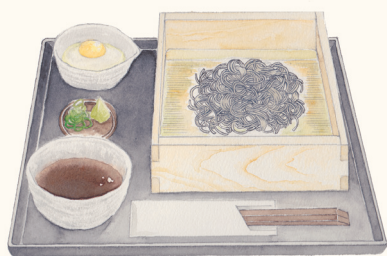


## ⑬ Hiyakake Sudachi-soba 970yen Summer only

Sudachi-soba served with cold soup  
Sudachi-citrus, Japanese radish  
summer special [ mid July - Sep. ]

# Warm Noodles

/ Large size +300yen



## ① Atsumori-soba 930yen

Warm version of Zaru-soba  
Fresh egg, Japanese leek,  
wasabi



## ② Kake-soba 870yen

Yuzu-citrus,  
Mitsuba(honewort), Tenkasu



## ③ Toji-soba 960yen

Scrambled egg, Yuzu-citrus,  
Mitsuba(honewort)

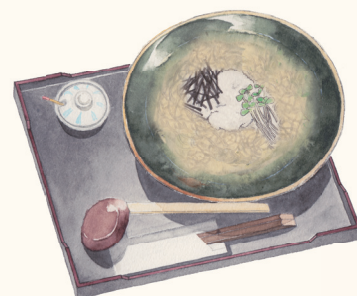


## ④ Tororo-soba 990yen

Grated yam, fresh egg, Yuzu-citrus, Mitsuba(honewort), Nori

## ⑤ Tempura-soba 1480yen

Vegetable & shrimp Tempura, Yuzu-citrus, Mitsuba(honewort)



## ⑥ Mizore-soba 970yen

Grated Japanese radish,  
Yuzu-citrus, Japanese leek

Please order at least 1 article /for 1 person ( except children ).  
Thank you.



# Drink

- Bottled KIRIN beer 560yen
- Non-alcohol beer 420yen
- Coca-Cola 320yen
- Oolong tea 320yen
- Daibutsu soda ; Yuzu citrus flavor 350yen
- Deer soda ; Persimmon vinegar flavor 350yen

## Local Japanese Sake

- [Choryu] “Taru-zake” 670yen  
Mild. Japanese cedar barrel-flavored sake.
- [Harushika] “Cho-Karakuchi <EXTRA DRY>” 650yen  
Extra dry. Ending with refreshing aftertaste.
- [Harushika] “Gokumi” 650yen  
Mild. Ending with mild aftertaste.



### HOT sake; "Atsukan"

Once Japanese sake becomes "HOT", its aroma grows stronger.



Smell the aroma of the Japanese sake while pouring a small amount of it into your mouth. Just sip it little by little.



# Appetizers



## Tempura assortment 950yen

2 Shrimp & 6-7 kinds of Vegetable made in Nara. Why don't you have this with your friends?

\* Additional shrimp for 190yen / each.



## Sashimi Tofu 570yen

This is called Sashimi, but made with soy milk, konjak flour, Yoshino's arrowroot !

Why don't you try this healthy appetizer ? Enjoy silky taste with soy sauce and grated wasabi.

\*Not serving on Summer.



## Homemade seasoned herring 630yen

Cooked with soy sauce and dashi soup stock. quantity limited



## Tororo with buckwheat crunch 570yen

Grated yam with dashi ; a Japanese soup stock. Buckwheat crunch on top.



## Nara-zuke (pickles) 570yen

Nara's traditional food ; pickled persimmon in sake lees.