

DAILY LUNCH SOBA SET MENU * Only 30 Servings per Day

[酒蔵ランチ日替わり蕎麦セット]

All Daily Specials include Housemade Buckwheat Soba Noodles (Cold or Hot)

12.00

9/4/2017 - 9/29/2017

Early birds get the stamps & Prizes !!



Thursday - Bara Chirashi Don



Friday - Hayashi Rice

Monday

BUTANIKU HAKUSAI MISONI DON

豚肉と白菜の味噌煮丼

Pork and Chinese Cabbage Simmered in Miso Over Rice

Tuesday

SPICY SAKE FLAKE DON

スパイシー鮭フレーク丼

Salmon Flakes with Spicy Mayonnaise Over Rice

Wednesday

TAKANA MENTAI SHIRASU DON

高菜明太しらす丼

Spicy Codfish Roe, Whitebait and Takana Leaves Over Rice (*)

Thursday

BARACHIRASHI DON

酒蔵名物 バラチラシ丼

Assortment of raw fish and Dried Squash Over Rice (*)

Friday

HAYASHI RICE

酒蔵イチオシ ハヤシライス

Hashed Beef Rice in a thick Demi-Glace Sauce Over Rice



Sea Urchin Soba (Served Cold)

酒蔵特製 冷製雲丹蕎麦

Housemade Buckwheat Noodles
topped with Fresh Sea Urchin Sashimi
served with Sea Urchin Soup (*)

(Only 7 Servings per Day)

22.00

Soba noodles come with bonito-based broth. Please inform your server of any allergies.

Consuming raw or undercooked food (*) such as meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We may add an 18% gratuity to parties of 6 or greater / Maximum four credit cards per table please.

Lunch

Menu subject to change depending on availability.

🍃 ...Vegetarian Items

APPETIZERS [前菜]

Assorted Sashimi (*)

Three kinds ...18.00 Five kinds ...28.00

Tempura Assortment

Shrimp Only ...13.00 Shrimp & Vegetables ...13.00 Vegetables Only 🍃...10.00

Kakiage Tempura

Chopped Shrimp and Vegetable Tempura 12.00

Gindara Yuan-yaki

Grilled Fillet of Black Cod Steeped in Sweet Soy Sauce 16.00

Gomaae 🍃

Lightly Boiled Spinach served chilled with a Grated Sesame Sauce 6.50

Ohitashi

Lightly Boiled Spinach Seasoned with Bonito Infused Soy Sauce 5.00

Kuro Edamame 🍃

Boiled Young Soy Beans 6.00

Green Salad 🍃

Fresh Mixed Greens Served with Carrot Ginger Dressing 5.00

Fresh Tuna & Avocado Salad (*)

Green Salad Topped with Fresh Tuna and Avocado Flavored with Tosa Soy Wasabi Dressing 9.00

Seaweed Salad 🍃 (*)

Assortment of Seaweed topped with a choice of Citrus Vinaigrette or Sesame Dressing 11.00

Tofu Salad 🍃

Fresh Mixed Greens and Tofu Served with Chopped Tsa-Tsai and Miso Dressing 10.00

Tsukune

Chicken Meat Balls with Original Teriyaki Sauce (4pcs) 10.00

Sanma Onigiri

Rice Seasoned and Cooked with Various Vegetables Wrapped with Grilled Pike Mackerel 13.00

Onigiri (1pc)

Rice Balls. Choice of Topping from: Ume Plum 🍃, Bonito Flakes, Salmon Roe (*), Salmon Flakes,

Spicy Takana Leaves 🍃, Spicy Codfish Roe (*) 4.00

Tofu Miso Soup 3.00

Rice 2.00

* No substitutions

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HOUSEMADE SOBA NOODLES (COLD) [冷たい手打ち蕎麦]

Zaru

Plain Soba Noodles Served with Bonito Infused Soy Dipping Sauce 10.00

Maguro Tororo

Fresh Fillets of Tuna Sashimi Served with Grated Yam (*) 15.00

Healthy Soba Salad

Seaweed, Mixed Greens, Red Radish Tomato, Oba Leaf and Radish Sprouts
Served Atop Soba with Sesame and Bonito Infused Soy Sauce 14.00

Tenzaru

Served with Assorted Tempura (Shrimp, white fish, and vegetables) 17.00
Shrimp Tempura only ...19.50

HOUSEMADE SOBA NOODLES (HOT) [温かい手打ち蕎麦]

Kake Soba

Plain Hot Soba Noodles Served with Spinach 10.00

Vegetable Soba

Served with Shredded Burdock Roots, Carrots, Lotus Roots, Spinach,
Onions and Shiitake Mushrooms 13.00

Tempura Soba

Served with Assorted Tempura (Shrimp, white fish and vegetables) 17.00
Shrimp Tempura Only...19.50

Kamo Namban

Served with Slices of Roasted Duck, Shiitake mushrooms and scallions (*) 15.50

Kamo Curry Namban

Slices of Roasted Duck Served with Bonito Infused Curry Soup (*) 16.50



Vegetable Soba

DONBURI (BOWLS) & SOBA SET

[半井と手打ち蕎麦のセット]

Oyako Don Set

Chicken, Soft-Scrambled Eggs, and Sliced Onion and Dried Nori Seaweeds
Served Atop a Bowl of Rice, with Soba Noodles (Hot or Cold) (*)

14.50

Ten Don Set

Assorted Tempura (1 pieces of Shrimp, white fish and Vegetables) Served Atop a Bowl of Rice,
with Soba Noodles (Hot or Cold

16.50

**Shrimp Tempura Only ...18.50 *Vegetable Tempura Only...16.50*

Ebiten Toji Don Set

Shrimp Tempura with Soft-Scrambled Eggs Served Atop a Bowl of Rice,
with Soba Noodles (Hot or Cold) (*)

19.00

Tekka Don Set

Fillets of Tuna Sashimi Served Atop a Bowl of Sushi Rice, with Soba Noodles (Hot or Cold) (*)

21.00

Sake Ikura Don Set

Fillets of Salmon Sashimi and Salmon Roe steeped in Sweet Soy Sauce
Served Atop a Bowl of Sushi Rice, with Soba Noodles (Hot or Cold) (*)

20.00

Una Don Set

Broiled Eel Brushed with Original Teriyaki Sauce Served Atop a Bowl of Rice,
with Soba Noodles (Hot or Cold)

19.00

Kaisen Don Set

Assortment of sliced Fresh Sashimi Served atop Sushi Rice,
with Soba Noodles (Hot or Cold) (*)

23.00



Kaisen Don Set

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DONBURI / BOWLS [丼物]

Oyako Don

Chicken, Soft-Scrambled Eggs, Sliced Onion and Dried Nori Seaweeds
Served Atop a Bowl of Rice (*)

12.50

Ten Don

Assorted Tempura (2 pieces of Shrimp, white fish and Vegetables) Served Atop a Bowl of Rice
Shrimp Tempura Only ...18.00 Vegetable Tempura Only ...14.50

14.50

Sake Tekka "Half" Don

Fresh Salmon , Tuna Sashimi and Salmon Roe steeped in Sweet Soy Sauce
Served Atop a Bowl of Sushi Rice (*)

21.00

Ebiten Toji Don

Shrimp Tempura Topped with Soft-Scrambled Eggs Served Atop a Bowl of Rice (*)

17.00

Tekka Don

Filletts of Tuna Sashimi Served Atop a Bowl of Sushi Rice (*)

19.00

Sake Ikura Don

Filletts of Salmon Sashimi and Salmon Roe steeped in Sweet Soy Sauce
Served Atop a Bowl of Sushi Rice (*)

18.00

Una Don

Broiled Eel Brushed with Original Sweet Teriyaki Sauce Served Atop a Bowl of Rice

17.00

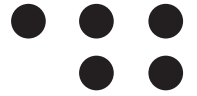
Kaisen Don

Assorted Variety of sliced Fresh Sashimi Served atop of Sushi Rice (*)

21.00



Sake Ikura Don



● Sashimi Soba Gozen [刺身蕎麦御膳]

23.00

3 kinds of Sashimi, Assorted Appetizers,
Housemade Soba Noodles (Cold or Hot) (*)

Add one scoop of ice cream \$3

● "Jewel" Oke Bento [旬菜・桶弁当]

23.00

Assorted Appetizers, Kakiage Tempura, 5 kinds of Sashimi,
Grilled Tidbits and Mini Rice Balls (*)

Only 10 Servings per Day / Add one scoop of ice cream \$3

● SAKAGURA Lunch Tasting Course

36.00

with sake pairing \$22

Appetizers : 5 kinds of Sashimi and Appetizer Assortment (*)

Main Dishes : Assortment Tempura (Shrimp, White Fish and Vegetable),
Grilled Fish, Beef Fillet Steak, and Cold Housemade Soba (Small) (*)

Dessert : Choose one Scoop of Ice Cream



No substitutions for the three courses above

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