

## Soba history and our philosophy

We "SASUGA" are proudly serving hand kneaded 十割蕎麦 "Jyuwari Soba" which means 100% pure, unadulterated buckwheat noodles. We are not making Soba by machine. Not adding flour, eggs or seaweed as binders. Most of the Soba shops knead with machines and use these binding ingredients because it is quick and easy. Because we knead our soba with care, you can enjoy Jyuwari Soba's special fragrance, texture and taste.

The traditional way to enjoy Soba is different from other cultures. We will serve you several small appetizers to have with Sake called "Kobachi". After a while, take Soba as the main and final dish.

This traditional way to enjoy Soba has been loved by Japanese people from the mid Edo period (19 century) especially from the great authors. We call this way of eating "Iki" which means smart and stylish. We are all wishing you can enjoy not only the Soba but also the Japanese Soba tradition and history.



### Course menu

\*Tax excluded.

#### Lunch

\*Weekdays only  
Last order 13:00

<b>A course</b>	¥2,800
Two small appetizers, Soba and Dessert.	
<b>B course</b>	¥3,500
Hot Soba, Pinkish Shrimp Tempura, Cold Soba and Dessert.	
<b>Sasuga course</b>	¥8,000
Hot Soba Cold Soba Japanese egg cake Pinkish Shrimp Tempura Chef's special	

#### Dinner

<b>Sasuga course</b>	¥8,000
Same as above	