

APPETIZERS

Avocado Tempura	served with roasted sesame salt (DINE-IN ONLY)	\$13
Salmon Sashimi*	sliced salmon sashimi and salmon roe over rice (DINE-IN ONLY)	\$13
Aburi Sake Toro*	seared salmon belly with original sauce (DINE-IN ONLY)	\$15



Goma Ae \$7
Boiled spinach mixed with sesame sauce



Edamame \$7
Boiled young soy beans



Shrimp Shumai \$12.75
Homemade shrimp dumpling (steamed or fried)



Seaweed Salad \$9.75
Served with sesame dressing



Kamo Kuwayaki \$13
country style pan sautéed duck



Tatsuta Age \$12
home style deep fried marinated chicken



Organic Tamago \$12
Japanese-style egg omelette made of organic egg. Made by hand by adding thin layer upon thin layer



Citrus Shishito \$11
Fried shishito pepper with freshly squeezed lemon and sesame salt

RICE BOWL



Oyakodon* \$11.50
Poached egg and chicken over rice.
Classic Japanese home style rice bowl
(egg well done or medium rare)



Una Ju \$21.90
Customer favorite: grilled eel over rice



Ten Don \$21.50
Shrimp tempura & assorted vegetable
kakiage tempura with fried shishito
pepper over rice

Yasai Kakiage Don	Assorted vegetable kakiage tempura over rice	\$12.50
Pork Katsu Don	Fried breaded pork cutlet with egg over rice (egg well done or medium rare)	\$16.50
Chicken Katsu Don	Fried breaded chicken cutlet with egg over rice (egg well done or medium rare)	\$15.50
Tuna Steak Don*	Seared tuna sashimi over rice with garlic sauce (DINE-IN ONLY)	\$17.00
Tuna Avocado Don*	Marinated diced tuna sashimi and avocado over rice (DINE-IN ONLY)	\$18.00

* Starred items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COLD NOODLE

—Soba or Udon—



Ten Zaru \$24

Cold noodle with crispy shrimp tempura and shishito tempura



Nameko Oroshi \$17

Nameko mushrooms & grated radish



Kamo Seiro \$23.50

Sautéed sliced duck & scallion in hot dipping sauce

Mori Plain noodles with Sobaya's original dipping sauce. You can add toppings to this to create your own noodle dish **\$11.50**

Zaru Mori with nori seaweed with Sobaya's original dipping sauce. **\$11.75**

HOT NOODLE

—Soba or Udon—



Tempura Noodle \$24

Shrimp and shishito tempura with noodles in hot broth



Kamo Nanban \$23.50

Sliced sautéed duck & scallion in hot broth



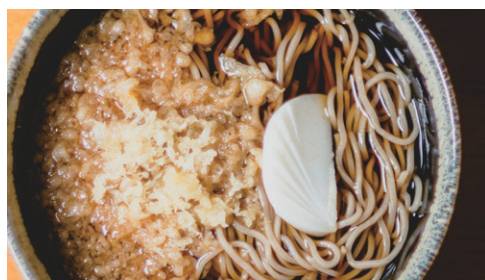
Curry Nanban \$17.50

Chicken, sliced onion and scallions in curry dashi soup



Kitsune \$14.40

Simple noodles with fried bean curd in hot broth



Tanuki \$13.90

Fried batter flakes with noodles in hot broth



Kake \$12.90

Plain noodles in Sobaya's original soup. You can add toppings to this to create your own bowl

EXTRA NOODLE TOPPINGS

Shrimp Tempura
Kakiage
Nori
Tempura Flakes
Extra Zaruji
Oroshi

Crunchy fried tempura made with fresh shrimp \$4.50
Mixed vegetable tempura \$3.50
Kizami Nori (thinly sliced dried seaweed) \$2.00
Fried bites of tempura crunch \$1.50
Housemade dipping sauce \$1.00
Grated radish \$3.00

Pork Katsu \$5.50
Chicken Katsu \$4.50
Natto \$4.50
Nameko Mushroom \$3.50
Wakame Seaweed \$2.00

DRINK & DESSERT

JAPANESE BEER (Bottle)

Asahi Super Dry (12oz)	6	Sapporo Black Label (12oz) 6 / (16oz) 8
Kirin Ichiban (12oz)	6	Orion (21oz) 9

SAKE Glass(3oz)/Carafe(6oz)/Half Bottle(12oz)/Bottle(24oz)

Funaguchi (cold/hot) (6.7oz can) 12 Sweet, bold & powerful	Kikusui Karakuchi (cold/hot) Bottle(10oz) 17 Crisp, refreshing & extra dry
Dassai 45 Bottle(10oz) 25 Bright, lively, creamy & semi-dry. Sweet aroma of grape, hint of lemon	Hadare Yuki Bottle(10oz) 24 Very aromatic fruity sake. Savory flavor followed by clean finish
Kubota Hekiju 12/23/44/85 Clean, dry & crisp. Flavors of ripe pears & grapes. Extremely popular in Japan	Senchu Hassaku 11/21/41/80 Well rounded, smooth & dry. Aromas from marshmallow cream to apple & plums
Hakkaisan 9/17/33/65 Clean, light, dry & flavorful. Unique spicy note of apples & roasted nuts	Ozeno Yukidoke 8.5/16/31/60 Dry, crisp, clean & elegant. Using Omachi Rice creates Umami with a crisp finish
Masumi Nanago 15/28/53/100 Bright, Crisp & layered. Flavors of citrus, blossoms, minerals & hot wood	Fukujyu 10/19/35/67 The sake served at the Nobel Prize Banquets, this sake blossoms with lively aromas of tropical fruits then finishes clean and crisp
Mimurosugi 8.5/17/30/58 A refreshing ginjo aroma that resembles ramune. Fresh and tender on the palate with a clean sharp acidity	

PLUM WINE Notes of sweetness & acidity	Straight / On the Rock / Soda / Water / Hot Water 9
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SOFT DRINKS

Coke, Diet Coke, Ginger Ale, Calpico (with water or soda), Perrier (+\$1)	3
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DESSERT

Ice Cream (Green Tea / Vanilla / Black Sesame)	(A La Carte) 3 / (Assortment) 8
Green Tea Brûlée (DINE-IN ONLY)	7.5