



Zaru soba only.
Homemade buckwheat soba
ground on a stone mortar.

ざるそばのみ。
石臼で挽く自家製粉のそばです。

Use ingredients:meat



Beef
牛肉



Pork
豚肉



Fish
魚



Chicken
鶏肉



Horse meat
馬肉

How to use hashi (chopsticks) properly

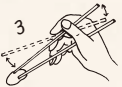
1 Place a chopstick at the root of the thumb and the index finger.



2 Hold and stabilize the other chopstick with the tips of the thumb and the index finger so that the two sticks are parallel.



3 Make a "V-shape" with the two sticks. Pick up food with the tips of the sticks.



* The dish may change without notice.
写真の内容は、変更になる場合があります。

* Tax Incl.
掲載メニューは全て税込価格です。



NO SMOKING
禁煙

Tonashi Soba
戸無そば

¥2,800



TONASHINO SOBAYA 戸無のそば屋

Open 11:00 ~ 15:30 (15:00 L.O)

Close Every Thursday Holiday



户无荞麦面
戸無蕎麥麵
토나시 소바

戸無そば
¥2,800



仅限筍荞麦面。
这是用石磨磨出的自制荞麦粉的荞麦面。

僅提供筍蕎麥麵。
以石臼研磨之自家麵粉製成。



자루 소바만입니다.
맷돌로 가는 수제가루 메밀국수 입니다.

Use ingredients:meat



牛肉
牛 소



豚肉 猪 猪肉
돼지



魚 魚
생선



雞肉 雞
닭



馬肉 馬
말

How to use hashi (chopsticks) properly

1 Place a chopstick at the root of the thumb and the index finger.



2 Hold and stabilize the other chopstick with the tips of the thumb and the index finger so that the two sticks are parallel.



3 Make a "V-shape" with the two sticks. Pick up food with the tips of the sticks.



* 照片的内容, 随时有更换的可能。
* 根據具體情況, 照片內容可能有所變更。
* 사진의 내용은 변경되는 경우가 있습니다.
* 写真の内容は、変更になる場合があります。

* 登載的菜单的价格皆为含税的价格。
* 登載的菜單價格, 全部為含税的價格。
* 게재된 메뉴는 전부 세금 포함 가격입니다.
* 掲載メニューは全て税込価格です。



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