



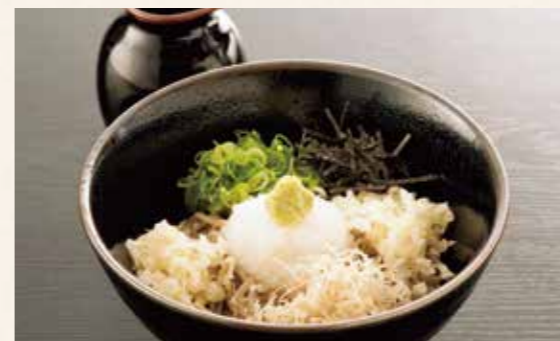
Most popular



Order Number 01 Soba Kaiseki-set
そば会席 ¥1,800



Order Number 02 Matsutaro Kaiseki-set
松太郎会席 ¥4,000



Order Number 03 Oroshi Soba
(with grated Daikon radish)
おろしそば ¥1,200



Order Number 04 Tenzaru Soba (with Tempura)
天ざるそば ¥1,400



Order Number 05 Yamakake Soba (with grated Japanese yam and soup)
山かけそば ¥1,200



Order Number 06 Tempura Soba (with Tempura and soup)
天ぶらそば ¥1,400



Order Number 07 Kamaage Soba
(Buckwheat noodles served in the water they were cooked in)
かまあげそば ¥1,000



Order Number 08 Basashi (horse meat Sashimi)
馬さし ¥2,000



Order Number 09 Salt-grilled River fish seasoned
川魚塩焼 ¥700



Order Number 10 Wagyu (Japanese beef) grilled on hot stone
和牛石焼 ¥1,700



Order Number 11 Salad of home grown vegetables
自家農園サラダ ¥600

You can enjoy three different kinds of soba noodles.
3種類のそばをたのしめます。

Order Number 12 Wariko soba
(Izumo style buckwheat noodles)
わりそば ¥1,250

Cold soba noodles served with Japanese mountain yams
山芋を使った冷たいそば

Order Number 13 Bukkake Soba
ぶっかけそば ¥1,400

Hot soba noodles with grated daikon radish and fried mochi rice cakes
おもちと大根おろしの温かいそば

Order Number 14 Mochiage Soba
もち揚そば ¥1,350

Homemade tofu made from Japanese soy beans
国産大豆の自家製豆腐。

Order Number 15 Tezukuri Tofu
手作り豆腐 ¥300

店舗紹介
Introduction of restaurant

Authentic soba noodles made from buckwheat grown in Aso.
This soba restaurant has a convenient location for visiting hot springs, and prides itself in the quality of its ingredients, such as raw wasabi, rice with pickled mustard greens, beef from Japanese Brown cattle, and horse meat sashimi.

阿蘇産のそばを使った本格そば。
生わさび、高菜ごはん、赤牛、馬さしと食材にもこだわり、温泉も楽しめるそば屋。

Use ingredients:meat



How to use hashi (chopsticks) properly

- Place a chopstick at the root of the thumb and the index finger.
- Hold and stabilize the other chopstick with the tips of the thumb and the index finger so that the two sticks are parallel.
- Make a "V-shape" with the two sticks. Pick up food with the tips of the sticks.

NO SMOKING
禁煙

* 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。



FOOD MENU

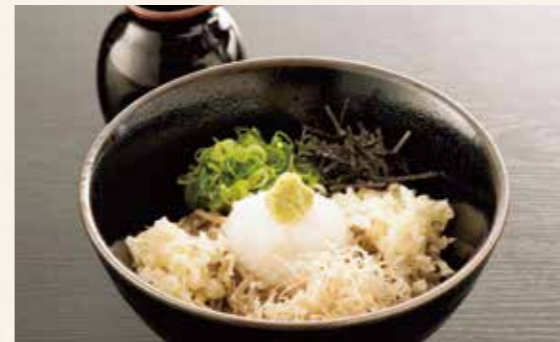
Most popular



Order Number 01 荞麦面会席 蕎麥麵會席 소바 카이세키 **そば会席** ¥1,800



Order Number 02 松太郎会席 松太郎會席 마쯔타로 카이세키 **松太郎会席** ¥4,000



Order Number 03 萝卜泥荞麦面 蘿蔔泥蕎麥麵 같은 무를 얹은 소바 **おろしそば** ¥1,200



Order Number 04 天妇罗荞麦面 天婦羅筥籠蕎麥麵 튀김 메밀 소바 **天ざるそば** ¥1,400



Order Number 05 山药泥荞麦面 山藥泥蕎麥麵 같은 마를 얹은 소바 **산かけそば** ¥1,200



Order Number 06 天妇罗荞麦面 天婦羅蕎麥麵 튀김 소바 **天ぶらそば** ¥1,400



Order Number 07 清汤热荞麦面 鍋煮蕎麥麵 가마아게 소바 **かまあげそば** ¥1,000



Order Number 08 生马肉片 馬肉刺身 말고기 회 **馬さし** ¥2,000



Order Number 09 盐烤江鱼 鹽烤江魚 민물생선 소금구이 **川魚塩焼** ¥700



Order Number 10 石烤和牛 石烤和牛 와규 돌구이 **和牛石焼** ¥1,700



Order Number 11 自家农场产沙拉 自家農場產沙拉 자가 농장 샐러드 **自家農園サラダ** ¥600

可享用三种荞麦面。 可品嚐 3 種蕎麥麵。 3종류의 소바를 즐길 수 있습니다.

3 種類のそばをたのしめます。

Order Number 12 割子荞麦面 割子蕎麥麵 와리코 소바 **わりそば** ¥1,250

使用山药的冷荞麦面 使用山芋製成的冷蕎麥麵 참마를 사용한 차가운 소바

山芋を使った冷たいそば

Order Number 13 素汤荞麦面 素湯蕎麥麵 붓카케 소바 **ぶっかけそば** ¥1,400

年糕和萝卜泥的热荞麦面年糕 麻糬及蘿蔔泥熱蕎麥麵 떡과 무즙의 따뜻한 소바

おもと大根おろしの温かいそば

Order Number 14 炸年糕荞麦面 炸年糕蕎麥麵 떡튀김 소바 **もち揚そば** ¥1,350

用国产大豆，自家生产的豆腐。 用國產大豆，自家生產的豆腐。 국산 대두의 손두부.

國產大豆の自家製豆腐。

Order Number 15 手制豆腐 手製豆腐 손두부 **手作り豆腐** ¥300

店鋪紹介 Introduction of restaurant

使用阿苏产荞麦面的正宗荞麦面。 也很讲究生芥末、雪菜拌饭、红牛、马肉刺身等食材，还能享受泡温泉的荞麦面店。

使用阿蘇蕎麥製成的正統蕎麥麵。 是一家生山葵、芥菜飯、赤牛、生馬片、食材等都相當講究，也能享受溫泉的蕎麥麵屋。

아소에서 생산한 소바를 사용한 본격 소바. 생 와사비, 갓나물 밥, 아카규(적갈색 소), 바사시(말고기회) 등 식재료를 엄선, 온천도 즐길 수 있는 소바야.

Use ingredients:meat

牛肉	豚肉	魚
牛 소	猪 돼지	魚 생선
鶏肉	馬肉	
鸡 닭	马 말	

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* 照片的內容，隨時有更換的可能。
* 根據具體情況，照片內容可能有所變更。
* 사진의 내용은 변경되는 경우가 있습니다.
* 寫真의 내용은，變更になる場合があります。

* 登載的菜單價格皆為含稅的價格。
* 登載的菜單價格，全部為含稅的價格。
* 게재된 메뉴는 전부 세금 포함 가격입니다.
*掲載メニューは全て税込価格です。

NO SMOKING 禁煙