Menrui

麺類

Japanese noodle dishes

41. Kake soba かけ蕎麦 *140,-*

Thin buckwheat noodles with finely sliced leek and *Nori* seaweed in *Men Tsuyu* soup (fish bouillon and *kombu* based light soya sauce).

42. Zaru soba ざる蕎麦 *140,-*

Cold thin buckwheat noodles with finely chopped *Nori* seaweed. Served on a platter with finely sliced leek, chopped ginger, *Wasabi* and *Men Tsuyu* (fish bouillon and *kombu* based light soya sauce).

43. Tsukimi soba つきみ蕎麦 *145,-*

Thin buckwheat noodles with finely sliced leek, *Nori* seaweed and one raw egg in *Men Tsuyu* soup (fish bouillon and *kombu* based light soya sauce).

44. Tempura soba 天ぷら蕎麦 *160,-*

Thin buckwheat noodles with finely sliced leek, *Nori* seaweed and 2 pieces deep fried light battered prawns in *Men Tsuyu* soup (fish bouillon and *kombu* based light soya sauce).

45. Kake udon かけうどん *140,-*

Thick wheat *Udon* noodles with finely sliced leek and *Nori* seaweed in *Men Tsuyu* soup (fish bouillon and *kombu* based light soya sauce).

46. Tsukimi udon つきみうどん *145,-*

Thick wheat *Udon* noodles with finely sliced leek, *Nori* seaweed and one raw egg in *Men Tsuyu* soup (fish bouillon and *kombu* based light soya sauce).

47. Tempura udon 天ぷらうどん *160,-*

Thick wheat *Udon* noodles with finely sliced leek, *Nori* seaweed and 2 pieces deep fried light battered prawns in *Men Tsuyu* soup (fish bouillon and *kombu* based light soya sauce).