

二八そば 2: 8 flour/buckwheat soba noodles
二八荞麦面 니하치 소바



つなぎ (小麦粉) を 2 割、そば粉 8 割のそばです

Soba noodles made with 20% wheat flour as a source of gluten and 80% buckwheat flour

粘稠剂 (小麦粉) 的比例为 2・荞麦面粉的比例为 8
밀가루 20%, 메밀 가루 80%의 소바입니다



C1 Zaru Soba

C1 Zaru Soba 1,000yen
(二八 ざるそば)

Soba noodles on a bamboo tray

在竹盘子的荞麦面

대나무 쟁반에 메밀 국수

C2 Tenzaru 1,700yen
(二八 天ざる)

Soba noodles on a bamboo tray with tempura

在一个竹盘子的荞麦面与天麸罗

덴푸라있는 대나무 트레이에 메밀 국수



C2 Tenzaru

C3 Tenzaru set 1,850yen
(二八 天ざるせっと)

Soba noodles on a bamboo tray with assorted tempura

什锦切片醬和天婦羅

덴푸라 모듬 된 대나무 쟁반에 메밀 국수

SET
includes
4 items

rice riding of small dried sardine with sansho pepper
pickles, one side dish, one extra item



C4 Kyoto Tamba Tenzaru

C4 Kyoto Tamba Tenzaru
(京都丹波天ざる) 1,780yen

Soba noodles on a bamboo tray with tamba chicken and vegetable tempura

在一个竹盘子的蕎麦麵與 tamba 雞和菜天麸羅

단바와 야채 튀김을 담은 대나무 쟁반에 메밀 국수



The near flower

You don't know that it's unexpected, but Uki shop is a few noodle shop with domestic buckwheat flour 100 %. It's done now using the material by which domestic was selected carefully made in Hokkaido Horokanai made in Kyoto. Mishima is particular about place producing center shou and also particular about a place with a soba field in Kyoto to make the culture near Kyoto best of Japan.

And tempura
crispy batter,
delicious and
slippery
Zarusoba !



C3 Tenzaru set

(二八 天ざるせつと)

1,850yen

Soba noodles on a bamboo tray with assorted tempura

天婦羅籠手擀面套餐

모듬 튀김과 자루 소바 세트

SET
includes
4 items

Boiled rice mixed with vegetables or
rice riding of small dried sardine with sansho pepper
pickles, one side dish, one extra item



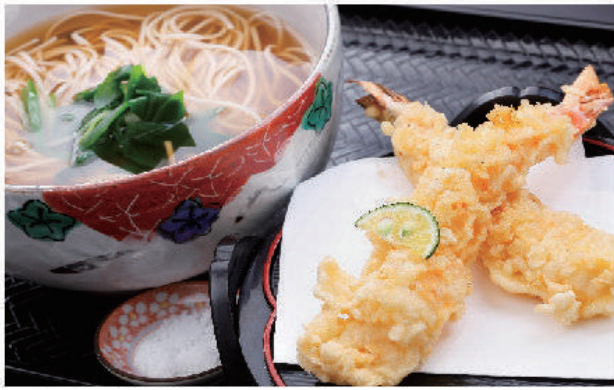


Hot

soba

udon

(Please choose soba or udon noodles)



H1 Tempura

H1 Tempura

(てんぷら)

Soba noodles with herring

鯉魚蕎麦面

청어 소바

1,500yen

Recommended menu



H2 Tempura Set

H2 Tempura Set

(天ぷらセット)

noodles in a hot soup two shrimp several kind vegetable

温暖的荞麦面和两个虾和一些蔬菜天妇罗

따뜻한 소바와 새우 두 마리와 여러 야채 튀김

1,850yen

SET
includes
4 items

Boiled rice mixed with vegetables
pickles, one side dish, one extra item



How to eat delicious tempura

As it is to eat and clothing is delicious and crispy tempura. In addition, if put into the warm buckwheat soup, smoked juice, delicious juicy. If you like, please eat your.

(1) Eat as it is tempura.

(2) Eat over the salt that has been served with tempura to dish.

(3) Immersed in a soup of buckwheat tempura, eat together and buckwheat





H3 Nishin

Nishin
(にしん)

Soba noodles with herring
鯊魚荞麦面
청어 소바

H3 Single 1,480yen



H5 yubatoji

yubatoji
(ゆばとじ)

Soba noodles topped with bean curd skin
油豆皮蛋花荞麦面 / 유바 소바

H5 Single 1,450yen

What is the Yuba?



Yuba is a thin skin that can be on the surface when heated soy milk. Or used as ingredients in the soup, and it is eaten with a soy sauce such as sashimi.



H7 Kamo

Kamo
(鴨そば)

Soba noodles with duck meat
鴨肉荞麦面
오리 소바

H7 Single 1,580yen

H8 Set 1,780yen

Boiled rice mixed with vegetables
pickles, one side dish, one extra item

Buckwheat of warm soup is good to eat as it is, also delicious.



H2 Tempura Set

(天ぷらセット)

1,850yen

noodles in a hot soup two shrimp several kind vegetable

温暖的荞麦面和两个虾和一些蔬菜天妇罗

따뜻한 소바와 새우 두 마리와 여러 야채 튀김

SET
includes
4 items

Boiled rice mixed with vegetables or
rice riding of small dried sardine with sansho pepper
pickles,one side dish,one extra item



It is very delicious taste out of the duck meat !



H8 Kamo set

(鴨そばセット)

1,780yen

Buckwheat warm containing the duck meat

温暖的荞麦面鴨

오리 고기가 들어간 따뜻한 소바

SET
includes
4 items

Boiled rice mixed with vegetables or
rice riding of small dried sardine with sansho pepper
pickles,one side dish,one extra item





H9 kitune

Kitune

(きつね)

Kyoto-style udon noodles with fried tofu

京风豆腐皮乌冬面

교토식 유부 우동

H9 Single

1000yen



H10 Ebiten Curry

Ebiten Curry

(海老天カレー)

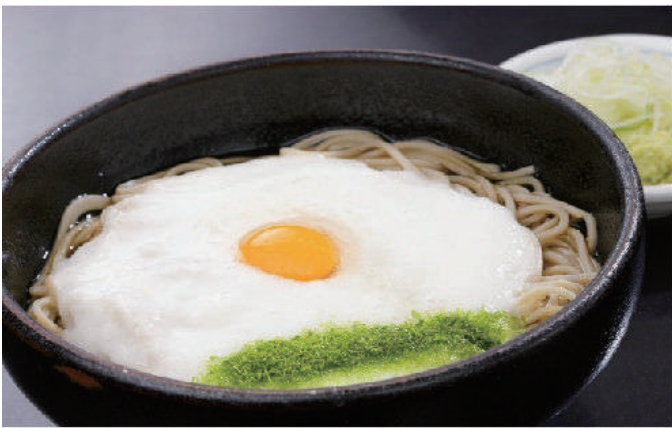
curry noodles with shrimp tempura

鲱鱼荞麦面

청어 소바

H10 Single

1,300yen



H11 Yamakake

Yamakake

(やまかけ)

Soba noodles covered with grated yam

(hot or cold)

山药泥荞麦面 (热 / 冷)

마즙 가케소바 (온/냉)

H11 Single

1,450yen

Rice

rice and pickles



rice(ごはん)

280yen

Boiled rice mixed with vegetables (かやくごはん)

300yen

rice riding of small dried sardine with sansho pepper (ちりめん山椒ごはん)

350yen

Ukiya-special soba noodles

有喜屋招牌荞麦面

우키야 명물 소바

昭和三十年代後半に、有喜屋二代目店主が、栄養素の豊富な納豆とそばをとりあわせた「有喜そば」を創作したところ、お客様から滋養強壯の食べ物として評価を得ました

The second owner of Ukiya combined soba noodles with nutritious natto and began to serve it as “Uki soba noodles” in the early 1960’s.

The new soba dish became popular among customers as a healthful and nutritious food.

昭和三十年代后期，有喜屋第二代店主将营养丰富的纳豆和荞麦面调合制作的“有喜荞麦面”，获得了客户‘这是营养丰富的料理’这样的评价

1960년대 초반에 우키야 2대 점주가 영양소가 풍부한 낫토와 소바를 조합한 「우키 소바」을 만들었는데 고객들로부터 자양 강장의 음식이라는 호평을 받았습니다.



Ukisoba (有喜そば [温 / 冷]) 1000yen

Uki soba noodles (hot or cold)
(soba noodles topped with natto mixed with raw egg)

有喜荞麦面 (热 / 冷)
(纳豆和生鸡蛋搅拌后浇在荞麦面上)

우키 소바(온/냉)
(소바 위에 낫토와 날계란을 섞은 것을 얹었습니다)



Ukitensoba (有喜天そば [温 / 冷]) 1,350yen

Uki soba noodles with tempura (hot or cold)
(Uki soba noodles with shrimp, dried seaweed, and green pepper tempura)

有喜天妇罗荞麦面 (热 / 冷)
(有喜荞麦面・天妇罗炸虾・炸海苔・炸绿辣椒)

우키 튀김 소바(온/냉)
(우키 소바, 새우・김・고추 튀김)

Have you ever eaten natto before?



Ukiyuan

NATTO

納豆は、大豆を納豆菌によって発酵させた日本の発酵食品。骨にカルシウムを与えて強固にするビタミンK2などのビタミン類やミネラル、食物繊維、腸に良い乳酸菌、蛋白質が含まれている。骨にも良く、免疫力を高める健康食である。長寿国日本の長生きの秘訣として人気があります。

Natto is a Japanese fermented food that ferment soybean by *Bacillus natto*. Vitamins such as vitamin K 2 and minerals that give calcium to the bones to strengthen, dietary fiber, lactic acid bacteria good for the intestines, proteins are included. It is good for bones, it is a health food that boosts immunity. It is popular as a secret of longevity country long life in Japan.

Rice bowl

- * Rice, large serving of noodles is 200yen
- * Please choose soba or udon noodles
- * A pickle and soup are included



Tempura don

R1 Tempura don 1,250yen (天丼)

Seven kinds of tempura over rice in a bowl

天妇罗盖饭

튀김 덮밥

R2 Tempura don+small soba (天丼とわんこそば)

Hot noodle

cold noodle

set

1,450yen



Tentoji don

R3 Ten toji don 1,500yen (天とじ丼)

Two pieces of shrimp tempura and egg scramble over rice in a bowl

蛋花盖饭 (天妇罗炸虾 2 只)

튀김 계란 덮밥 (새우 튀김 2개)

R4 Ten toji don+mall soba (天とじ丼とわんこそば)

Hot noodle

cold noodle

set

1,700yen

Use brand eggs 「ヨード卵・光」



Oyako don

R5 Oyako don 1,250yen (親子丼)

Chicken and egg over rice in a bowl

親子盖饭

닭고기 계란 덮밥

R6 Oyako don+small soba (親子丼とわんこそば)

Hot noodle

cold noodle

set

1,450yen

Use brand eggs 「ヨード卵・光」



E1 Ebi Ten jyu Set



E1 Ebi Ten jyu Set 1,980yen
(海老天重せっと)

three shrimp tempura
over rice in a bowl one extra item one
conlander zaru of little or
noodles in a hot soup of little

三虾天妇罗
在一个碗里的米饭一个额外的项目之一
conlander zaru of little or
面条在热汤中少许

새우 튀김 3 종
그릇에 담은 쌀 위에 여분 품목 1 개
조그만 또는
국수가 뜨거운 국물에 조금있다.

E2 Ebi Ten jyu 1,580yen
(海老天重)

three shrimp tempura
over rice in a bowl one extra item one



E3 Sukiyaki jyu Set
(すきやき重せっと)



E3 Sukiyaki jyu Set 2,080yen

Sukiyaki over rice in a bowl one extra item
conlander zaru of little or
noodles in a hot soup of little

寿喜烧饭在一碗额外的项目
conlander zaru of little or 面条在热汤中少许

스키야키 밥 위에 그릇 하나 여분의 상품
조그만 또는 국수가 뜨거운 국물에 조금있다.

E4 Sukiyaki jyu 1,680yen
(すきやき重)

Sukiyaki over rice in a bowl one extra item

Dish



Yakitori

D1 Yakitori (焼き鳥)

One skewer 300yen

Grilled chicken

烤鸡

닭 꼬치

You can order it from one of them.

从1条可以订购

한 개로부터 주문하실 수 있습니다

1 or 2 or 3 or 4?
(^^)/



Edamame

D2 Edamame (えだまめ)

400yen

green soy beans

毛豆

완두콩



Green
soybeans
match beer
well.



D3 Ebi Tempura

1tail 350yen

3tail 1000yen

5tail 1500yen

10tail 2800yen

虾天妇罗

새우 튀김



Vegetable tempura

500yen

(野菜の天ぷら)

虾天妇罗 새우 튀김

야채 튀김



Beer



B 1 draft beer 650 yen
Medium mug

B 2 bottled beer 700 yen
500ml

B 3 non-alcoholic beer 480 yen
334ml

Slight alcohol beer 500 yen
Alcohol 0.5%
334ml

Wine

choose wine red and white

B 4 glass wine 550 yen

B 5 wine&soda 550 yen



Sake

B 7 kikumasamune / hot 180ml 650 yen

B 8 kikumasamune / hot 360ml 1100 yen

B 9 kikumasamune / cold 180ml 750 yen

B 10 tuyano hibiki / cold 300ml 950 yen

ukiya' s exclusive label chilled sake

B 11 sudati cold sake 480 yen

special of japanese citrus



What is the Sudachi?

Sudachi is a regional brand in Tokushima Prefecture. Citrus fruits born in Tokushima have refreshing sourness and refreshing scent. It contains rich vitamin C that exceeds lemon and it is effective for beauty. You can enjoy fruit juice as well as peel.



DE2 Zenzai 600yen

(ぜんざい)

Sweet boiled juice of the red bean, contains the glutinous rice dumpling

果汁中含有白色果冻饺子，甜甜地煮出了豆子
단팥죽



DE4 Yuzu Sherbet 380yen

(柚子シャーベット)

Yuzu flavored sherbet

柚子味果子露

유자 맛의 셔벗



DE5 Soba Tea Ice 450yen

(そば茶アイス)

Buckwheat tea ice cream

蕎麥茶冰淇淋

메밀 차 아이스

