

 Cold (Please choose soba or udon noodles)

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



C2 Tenzaru



C4 Kyoto Tamba Tenzaru

1,100yen C1 Zaru Soba

(二八 ざるそば)

Soba noodles on a bamboo tray 在竹盘子的荞麦面 대나무 쟁반에 메밀 국수

1,850yen C2 Tenzaru

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

C3 Tenzaru set 2,150yen (二八 天ざるせっと)

Soba noodles on a bamboo tray with assorted tempura

什錦切片醬和天婦羅 덴푸라 모듬 된 대나무 쟁반에 메밀 국수



rice riding of small dried sardine with sansho pepper









C4 Kyoto Tamba Tenzaru (京都丹波天ざる) 1,880yen

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

在一個竹盤子的蕎麥麵與 tamba 雞和菜天麩羅 단바와 야채 튀김을 담은 대나무 쟁반에 메밀 국수



SET MENU

Recommended menu



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

2,150yen

Soba noodles on a bamboo tray with assorted tempura 天妇罗笼屉手擀面套餐 모듬 튀김과 자루 소바 세트



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



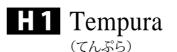




soba

udon

(Please choose soba or udon noodles)



1,650yen

Soba noodles with herring 鲱鱼荞麦面 청어 소바



H1 Tempura

Recommended menu



H2 Tempura Set

H2 Tempura Set 2,100yen

(天ぷらせっと)

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



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 t empura, eat together and buckwheat





Hot

soba

udon

(Please choose soba or udon noodles)



H3 Nishin

Nishin (にしん)

Soba noodles with herring 鲱鱼荞麦面 청어 소바

1,580yen H3 Single



H5 yubatoji

yubatoji (ゆばとじ)

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

> 1,580yen H5 Single

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

鸭肉荞麦面

오리 소바

H7 Single 1,980yen



SET MENU

Recommended menu

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



H2 Tempura Set

2,100yen



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



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 (鴨そばせっと)

2,280yen



Buckwheat warm containing the duck meat 温暖的荞麦面鸭

오리 고기가 들어간 따뜻한 소바



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)



H9 kitune

Kitune

Kyoto-style udon noodles with fried tofu

京风豆腐皮乌冬面 교토식 유부 우동

> 1,100yen H9 Single



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 1,580yen



H11 Yamakake

rice(ごはん)

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)

> 1,580yen H11 Single

Rice rice and pickles (**)





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

300yen

350yen



有喜屋名物そば

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、 お客様から滋養強壮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] 1,100yen

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/랭) (소바 위에 낫토와 날계란을 섞은 것을 얹었습니다)



Ukitensoba (有喜天そば[温/冷]) 1,500yen

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 before?

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 200 yen
- * Please choose soba or udon noodles
- * A pickle and soup are included



Tempura don



Tentoji don Use brand eggs「ヨード卵・光」



Oyako don Use brand eggs「ヨード卵・光」

R1 Tempura don 1,450yen

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 1,750yen

R3 Ten toji don 1,750yen

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 튀김2개)

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

Hot noodle

cold noodle set 2,050yen

R5 Oyako don 1,450yen

Chicken and egg over rice in a bowl 亲子盖饭 닭고기 계란 덮밥

R6 Oyako don+small soba (親子丼とわんこそば)

Hot noodle

cold noodle set

1,750yen



Jyu



E1 Ebi Ten jyu Set



E 1 Ebi Ten jyu Set 2,100yen (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 1,800yen (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)



Sukiyaki jyu Set 2,180yen

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 1,880yen

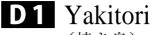
Sukiyaki over rice in a bowl one extra item



Dish



Yakitori



(焼き鳥)

Grilled chicken

烤鸡 닭 꼬치

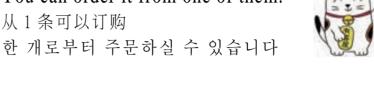
You can order it from one of them. 从1条可以订购



450yen

1 or 2 or 3 ro 4?

One skewer 350 yen





Edamame

D2 Edamame

(えだまめ)

green soy beans

毛豆 완두콩



Green soybeans match beer well.



D3 Ebi Tempura

虾天妇罗 새우 튀김

400yen 1tail

1100yen

5tail 1800yen

10tail 3500yen



Vegetable tempura

(野菜の天ぷら)

虾天妇罗새우 튀김 야채 튀김

550yen





Beer



B1 draft beer 680 yen Medium mug



B2 bottled beer 500ml



750 yen



non-alcoholic beer 550 yen
334ml

Wine choose wine red and white

B 4	glass wine	550 yen
B 5	wine&soda	550 yen

Sake

B7 kikumasamune / hot 180ml	750 yen
B8 kikumasamune / hot 360ml	1300 yen
B9 kikumasamune / cold 180ml	850 yen





DESSERT

DE2 Zenzai (ぜんざい)

800yen

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

Yuzu flavored sherbet

柚子味果子露 유자 맛의 셔벗



DE5 Soba Tea Ice 450yen

Buckwheat tea ice cream 蕎麥茶冰淇淋 메밀 차 아이스

