

SOBAR

Pure Buckwheat Noodle

Food Menu

Special Appetizer Plates 28

Our signature!

Lemopeno Cabbage / Seared Koji Salmon / Kamo Yaki /
Crispy Tuna Grab Sushi

*A combination of SOBAR's popular menu items,
offering a little bit of everything!*

Ju-Wari Soba

Hand-crafted organic pure buckwheat noodles

Maze Soba

Maze Soba 21

***vegan option*

*Chilled soba with savory broth poured over, topped with various
garnishes*

Ribeye Niku Soba 26 *Most popular!*

*Chilled soba with savory broth poured over, topped with seasoned ribeye
and poached egg*

Scallop Shiso Maze Soba 26

*Chilled soba with shiso based broth poured over,
topped with rarely deep fried scallop, shiitake, micro shiso leaf*

Warm Soba

Poached Egg Soba (soup) 21

*Warm soba in a savory broth, topped with a poached egg,
wakame seaweed, scallions and tempura flakes*

Kakiage Soba (soup) 24 *A Classic Japanese Favorite!*

*Warm soba in a savory broth, topped with crispy shrimp, scallop
and mixed vegetable fritter and a poached egg in a comforting soup*

Spicy Garlic Enoki Soba (soup) 22

*Warm soba with a spicy garlic broth, topped
with enoki mushrooms and poached egg*

Kamo Negi Soba (dipping) 26

*Warm soba with a rich dipping broth, tender duck slices,
and fragrant green onions for a savory experience*

** Udon substitution available for Maze Soba and Warm Soba upon request.*

Chilled Dipping Soba

GF V Zaru Soba 18

*Chilled soba served on a bamboo sieve with the noodles dipped in
sauce before eating*

Choice of dipping sauce:

Traditional Tsuyu 0

Katsuo dashi and soy sauce base, scallion, wasabi

GF V Shoujin Tsuyu. 2.5

Shiitake + konbu based dashi and organic tamari, scallion, wasabi

Tororo 3

Ground yamaimo, okra with traditional tsuyu

V Shiso 3.5

Soy sauce + garlic + vinegar base with shiso leaf

GF Gluten Free
V Vegan

“Attention:

Our dishes may contain buckwheat and other allergens. We strive to
accommodate food allergies but cannot guarantee an allergen- free
environment. Please inform our staff of any allergies, and consume our food
at your own risk.”

“Raw Fish Advisory:

Consuming raw or undercooked fish may increase your risk of foodborne
illness, especially if you have certain medical conditions. Please inform your
server if you have any allergies or dietary restrictions.”

Appetizer

- GF

V

Lemopeño Cabbage 4.5

Cabbage pickle mixed with Sobar’s signature sauce “lemopeño”
- Dashi Simmered Pumpkin 5.5
- Japanese style simmered pumpkin using dashi
- V

Otsukemono 6

Seasonal Japanese style pickled vegetables
- V

Yaki Edamame 8

Pan-fried edamame mixed with Sobar’s signature sauce “lemopeno” and soy sauce
- V

Cucumber Sunomono 7

House marinated vinaigrette cucumber and wakame
- V

Nori-Shio (Seaweed&Salt) Potato 10

Fried potatoes, ao-nori and sea salt, served in a bag
- Agedashi Tofu 11
- Lightly fried tofu in dashi broth
- Agedashi Nasu 12
- Lightly fried eggplant in dashi broth
- Kyoto Style Dashimaki 13
- Dashi based egg omelette
- Chicken Karaage 12
- Japanese style fried chicken

Sashimi

- Albacore Crudo Style Sashimi 16
- Sliced albacore sashimi, blood orange, crunchy chili garlic
- Seared Koji Salmon 18
- Marinated Atlantic Salmon with salt koji, served with grated daikon radish

Tempura & Grill

- Vegetable Tempura 15
- Mixed seasonal local vegetable tempura
- Shrimp and Vegetable Tempura 16
- 3 pcs of shrimp tempura and 2 pcs of seasonal vegetables
- Kakiage 16
- Shrimp and mixed vegetable fritter
- “Mongo Ika” Squid tempura 16
- Tender squid tempura served with our original spiced salt and a wedge of lemon
- GF

Gindara Saikyo Yaki 24

Grilled marinated saikyo miso black cod
- Kamo Yaki 22
- Grilled slow cooked duck breast with negi

Sushi

- V

Inari Sushi 2pc 6

2pc of sweet tofu pouch sushi with gari
- Shrimp Tempura Nori-Maki 6
- Shrimp Tempura Hand Roll
- Spicy Tuna Nori-Maki 7.5
- Spicy Tuna Hand Roll
- Crispy Tuna Grab Sushi 15
- 3pc crispy rice topped with spicy tuna and Sobar’s signature sauce “lemopeno”

Dessert

- GF

Ice Cream 4.5

Choice of : matcha, yuzu, vanilla and black sesame