

A Note To Our Visitor

No smoking in any part of Our Restaurant. Thank you.

【Allergy info】

If you have a food allergy, intolerance or sensitivity, please inform your server upon arrival !!

Allergens:

Buckwheat, cereal , crustacean , egg, fish, milk, mollusc, mustard, nut, peanut, sesame seed, soya, sulphur dioxide.

Please note, our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that dishes are 100% free of these ingredients .

【 Alcoholic Drinks info】

- The consumption of alcoholic beverages is forbidden for persons under the age of 20 (minors) under Japanese law.
- We charge ¥280 for all customers who ordered alcoholic drinks. (We serve you an appetizer)
- Good sake, good quantity, not too much.
- Never drink and drive.

【 Price info】

All prices listed on Miyota's recommended Menu are correct at the time of entering the information, however, we reserve the right to change prices of any product at any time.

All prices include sales tax

【 Opening Times】

Everyday 11am-10pm (Lunch time service till 3pm)
✕Last Order 9:30pm

Set Menus

A. Miyota Set ¥1,550

Please choose your buckwheat noodles: Seiro (cold) or Kakesoba (hot)
Included in the Set is a Donburi + Mini side dish + Japanese Pickles +
Please choose one Donburi:

1. Neigitoro-Don : Bowl of rice topped with **Raw chopped Tuna**
2. Ten-Don : Bowl of rice topped with Seasonal Tempura

B. Zenkoji Gozen Set ¥2,500

Please choose your buckwheat noodle: Seiro (cold) or Kakesoba (hot)
Included in the set is a **Shinshu Premium Beef Miso-Sukiyaki** + Rice + mini side dish + pickles + seasonal tempura + seasonal gelato + coffee or soft drink

C. Shinshu Premium Beef Miso-Suki Set ¥1,900

Included in the Set are Shinshu Premium Beef Miso-Sukiyaki + rice + pickles + mini side dish + Bukkake Oroshi Soba.
Bukkake Oroshi Soba is served with grated Japanese white radish Daikon.



A. Miyota Set



B. Zenkoji Gozen Set



C. Shinshu Premium Beef Miso-Suki Set

About “Shinshu Premium Beef”

The original beef is raised by certified farmers from Nagano Prefecture. It is renowned for its excellent taste and flavor with Miso Sukiyaki. Please enjoy it !

Seiro Soba

Our Seiro Soba is ...
Home-made buckwheat noodles are served after being boiled and rinsed under the cold running water, in a traditional way on a bamboo basket.
with **Cold Tsuyu** (fish broth)



Seiro General Mix made of 70% buckwheat.	¥880
Shinshu Nagaimo-Tororo Seiro With grated yam potato (Tororo) from Shinshu-Nagano.	¥1,010
Goma-Jiru Seiro With fish broth (sesame flavor, Contains walnuts)	¥1,020
Tomoe Seiro With three different kinds of dips (sesame, grated white Japanese radish Daikon, grated Japanese yam Nagaimo.	¥1,250
Bukkake Oroshi Soba With grated radishes and white radish sprouts.	¥1,010
Bukkake Ebiten Tanuki Soba With Shrimp tempura, Tenkasu (bits of deep-fried tempura batter) ,Kamaboko, grated radishes, leafy green vegetables and Shiitake mushrooms.	¥1,380
Tempura Seiro With mixed Tempura of shrimp, mushroom, and vegetables. Tempura is a Japanese dish of seafood or vegetables that have been battered and deep fried.	¥1,590

How to eat Seiro
On the side of noodles you will find the cold tsuyu (fish broth)and on an extra small plate the wasabi (Japanese horseradish),Daikon(Japanese white radish) and some Japanese leek. Add the wasabi, daikon and Japanese leek into the broth as to your liking. You dip the noodles into the broth and slurp noisily!

Tsuke Soba

Kamo-Jiru Seiro Rich duck broth with savory dipping soba.	¥1,350
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Kake Soba

Our Kake Soba is ...
Home-made buckwheat noodles are boiled and served In **HOT Tsuyu** (fish broth)



Shinshu Nagaimo-Tororo soba With grated yam potato (Tororo) from Shinshu-Nagano.	¥1,020
Ebiten Tanuki soba With Shrimp tempura, Tenkasu (bits of deep-fried tempura batter) , Kamaboko and leafy green vegetables.	¥1,390
Shinshu Kinoko soba With selected seasonal mushrooms from Nagano.	¥1,120
Kamo namban soba With three different kinds of dips (sesame, grated white Japanese radish Daikon, grated Japanese yam Nagaimo.	¥1,440
Tempura soba with mixed Tempura of shrimp, mushroom and vegetables. tempura is a Japanese dish of seafood or vegetables that have been battered and deep fried.	¥1,600



Shinshu Kinoko soba



Ebiten Tanuki soba



Tempura soba

Lunch Service
《only available from 11:00am~3:00pm》 <L.O. 2:30pm>
Turn your ordered buckwheat noodles (hot or cold) into a Lunch-Set!
Choose from B Set + ¥440
◆ B Set = Your ordered buckwheat noodles + Mini Tempura Bowl

All dishes are served in a standard size.
If you would like you can change the quantity of each soba per dish:
・ Medium Size : (+ ¥150) ・ Large Size : (+ ¥300)

Drinks

Please Notice

We charge ¥280 for all customers who ordered alcoholic drinks.
(We serve you an appetizer)

【Alcoholic Drinks】

Beer

- Suntory Premium Malt’s (Draft 330ml) ¥690
- Sapporo Kuro-Label (Bottle 500ml) ¥750
- Kirin Classic Lager (Bottle 500ml) ¥750

Low-malt beer

- Buckwheat Beer (Bottle 330ml) ¥850

Shochu Touge (Soba-Shochu) made from buckwheat

- Glass ¥580
- Bottle ¥3,300

Served with * Soba-yu , *water, *hot water, *on the rock, *straight

Wine

Our selected Wine is made from Nagano Grapes (100%)

Glass 90ml ¥620

White : chardonnay Red : Melrot

Ume-Shu

Choose how you would like to drink your Ume-Shu

- Each (Glass) ¥580

Served with * Soda , *Hot water, *On the rock,*Straight

Highball

Whiskey and soda

- Glass ¥600

Chu-Hi

Choose how you would like to drink your Chu-Hi

- Each (Glass) ¥580

Served with * Soba-Tea , *Lemon tonic, *Oolong tea

The Sake (The Japanese alcoholic beverage)

We serve you “Miyota” is our best recommend one of Nagano.
Choose types of taste, sizing, and enjoy it !

- Miyota (tokubetsu-honjozo) • • • Sweet taste
 - Size : Shot (90ml • cold) ¥540
 - Katakuchi (200ml • cold) ¥880
 - Tokkuri (200ml • Hot) ¥920
- Miyota (Junmai-ginjo) • • • Medium dry
 - Size : Shot (90ml • cold) ¥600
 - Katakuchi (200ml • cold) ¥910
- Miyota (Junmai-ginjo Nama) • • • Medium dry
 - Size : Bottle Only (300ml • cold) ¥1,240

【Non Alcoholic Drinks】

Non-Alcohol Beer

- Sapporo Premium Alcohol Free ¥580

Soft Drinks

Each (Glass) ¥400

- Apple Juice (100% Nagano Apple)
- Nagano Purple Soda
- Ice Coffee
- Dry Ginger Ale
- Oolong tea
- Hot Coffee

Desserts

Each desserts made from buckwheat

Each ¥660

- Sobanomi Ice-cream (Buckwheet ice)
- Bon Sarrasin Soba Roll cake (1 piece)
- Soba Cheesecake (1 piece)



A La Carte Dishes

【Japanese Styles】

- O-toshi ¥280
We serve an appetizer to all customers who order alcoholic beverages.
- Itawasa ¥520
cold Japanese Kamaboko (boiled fish paste) with Japanese horse radish wasabi. Please dip it in soy sauce!
- Yakimiso ¥500
baked miso (Japanese bean paste).
- Kawa-Ebi ¥580
fried shrimps.
- Tamagoyaki ¥850
traditional made Japanese omelet.
- Kamoyaki ¥930
roast duck.



Itawasa



Yakimiso



Kawa-Ebi



Tamagoyaki



Kamoyaki

【Salad】

- Seasonal Mixed Salad ¥710
- Duck Caesar Salad ¥830

【Shinshu Pickles】

- Nozawana ¥430
It has known famous vegetable for pickles, historic and traditional in Nagano.
- Ha-Wasabi ¥480
made from leaves of Wasabi.

【Assorted Plate】

- Seasonal Tempura ¥800
selected seasonal Tempura set.
- Tempura Mix ¥860
mixed Tempura of shrimp, mushroom and vegetables.



Seasonal Mixed Salad



Duck Caesar Salad



Nozawana



Ha-Wasabi



Tempura Mix

Seasonal Alcoholics

The Sake we serve you is a selection of Nagano's Best !

Size : Shot (90ml ・ cold)	¥600
Katakuchi (200ml ・ cold)	¥980

BYO

BYO

We welcome BYO (Bring your own), any kind of alcoholic drinks.

・ 1,000ml and less	¥1,050
・ Over 1,000ml	¥1,580

CONTACT US



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