

食樂彩白 そば処

みよ田

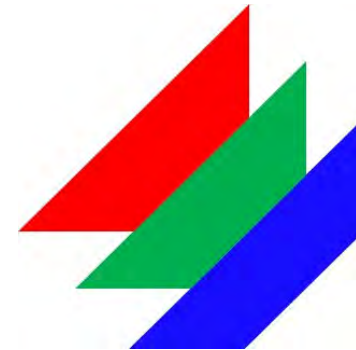


ShokuRaku-SaiSai

Soba-Dokoro

Miyota

Recommended



◆Facebook



[https://www.facebook.com/
SobaDokoroMiyota/](https://www.facebook.com/SobaDokoroMiyota/)

◆Official Website

<http://www.nikkoku.co.jp/miyota/>





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.

【Alcoholic Drinks info】

- The consumption of alcoholic beverages is forbidden for persons under the age of 20 (minors) under Japanese law.
- We charge ¥250 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 ¥1,480

Please choose your buckwheat noodles: Seiro (cold) or Kakesoba (hot)

Included in the Set is a Donburi + 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 ¥2,290

Please choose your buckwheat noodle:Seiro(cold) or Kakesoba(hot)

Included in the set is a **Shinshu Premium Beef Miso-Sukiyaki** + Rice + pickles + seasonal tempura + dessert + coffee or soft drink.

C

Shinshu Premium Beef Miso-Suki Set ¥1,690

Included in the Set are Shinshu Premium Beef Miso-Sukiyaki + rice + pickles + Hiya-kake Oroshi Soba.

Hiya-kake Oroshi Soba is served with grated Japanese white radish Daikon.



《 Miyota Set 》



《 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》

- ◆ **Seiro** ¥850
General Mix made of 70% buckwheat.
- ◆ **Shinshu Nagaimo-Tororo Seiro** ¥980
With grated yam potato (Tororo) from Shinshu-Nagano.
- ◆ **Goma-Jiru Seiro** ¥980
With fish broth (sesame flavor)
- ◆ **Hiya-Kake Oroshi Soba** ¥980
With grated radishes and white radish sprouts.
- ◆ **Tomoe Seiro** ¥1,190
With three different kinds of dips
(sesame, grated white Japanese radish *Daikon*, grated Japanese yam *Nagaimo*.)
- ◆ **Hiya-Kake Tanuki Soba** ¥1,190
With Tenkasu (bits of deep fried tempura batter) , Kamaboko,grated radishes,leafy green vegetables and Shiitake mashrooms.
- ◆ **Tempura Seiro** ¥1,550
With mixed Tempura of shrimp, mushroom, and vegetables.
Tempura is a Japanese dish of seafood or vegetables that have been battered and deep fried.

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** ¥1,290
Seiro with **HOT Tsuyu** (duck meat broth) and Japanese leek.



Kake Soba

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



《Kamo namban Kakesoba》

- ◆ **Shinshu Nagaimo-Tororo soba** ¥980
With grated yam potato (Tororo) from Shinshu-Nagano.
- ◆ **Tanuki soba** ¥1,060
With Tenkasu (bits of deep fried tempura batter) ,Kamaboko and leafy green vegetables
- ◆ **Shinshu Kinoko soba** ¥1,080
With selected seasonal mushrooms from Nagano.
- ◆ **Kamo namban soba** ¥1,340
With duck and Japanese leek.
- ◆ **Tempura soba** ¥1,550
with mixed Tempura of shrimp, mushroom and vegetables. tempura is a Japanese dish of seafood or vegetables that have been battered and deep fried.

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 or C Set: Each + ¥400

- ◆ B Set = Your ordered buckwheat noodles + Mini Tempura Bowl +Pickles
- ◆ C Set = Your ordered buckwheat noodles + Coffee + Sobanomi Ice-cream (Buckwheat ice)

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 ¥250 for all customers who ordered alcoholic drinks.
(We serve you an appetizer)

[Alcoholic Drinks]

◆ Beer

- Suntory Premium Malt's¥660
- Sapporo Kuro-Label¥700
- Miyota's Buckwheat Beer* ¥660

*Please pardon when sold out for seasonal products.
Quantities are limited, so ask NOW !!

◆ Shochu

Choose how you would like to drink your Shouchu:

- Size: Glass¥560
- Bottle¥3,000

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

- Touge (Soba-Shochu) made from buckwheat

◆ Wine

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

- Size: Glass 90ml¥600
- Bottle 720ml¥3,600

White • chardonnay **Red** • Melrot

◆ BYO (Bring your own bottle)

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

◆ Chu-Hi

Choose how you would like to drink your Chu-Hi

- Each (Glass)¥560

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

◆ Ume-Shu

Choose how you would like to drink your Ume-Shu

- Each (Glass)¥560

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

◆ Highball

Whiskey and soda

- Glass¥560

◆ 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(100ml • cold)¥530
- Katakuchi(180ml • cold)¥840
- Tokkuri(Hot)¥900

- Miyota (Junmai-ginjo) • • • • • Medium dry
- Size : shot(100ml • cold)¥580
- Katakuchi(180ml • cold)¥900

- Miyota(Junmai-ginjo Nama) • • • Medium dry
- Size : Bottle Only(300ml cold)¥1,110

[Non Alcoholic Drinks]

◆ Non-Alcohol Beer

- Suntory All Free¥560

◆ Soft Drinks

- Each¥370

- Apple Juice(100% Nagano Apple)
- Oolong tea
- Hot Coffee
- Iced Coffee



Desserts

Each desserts made from buckwheat

- Each¥460

- Sobanomi Ice-cream (Buckwheat ice)
- Bon Sarrasin Soba Roll cake (1 piece)
- Soba Cheese Cake (1 piece)





A La Carte Dishes

[Japanese Styles]

- O-toshi (for all customers who ordered alcoholic drinks)¥250
we serve you an appetizer
- Itawasa¥430
cold Japanese Kamaboko (boiled fish paste)
with Japanese horse radish wasabi.
Please dip it in soy sauce!
- Yakimiso¥450
baked miso (Japanese bean paste)
- Kawaebi¥470
fried Shrimps
- Tamagoyaki¥740
traditional made Japanese omelet
- Kamoyaki¥920
roasted duck

[Salad]

- Seasonal Mixed Salad¥580
- Caesar Salad¥770

[Shinshu Pickles]

- Nozawana¥370
It has known famous vegetable for pickles, historic and traditional in Nagano.
- Ha-Wasabi¥430
Made from leaves of Wasabi

[Assorted Plate]

- Seasonal Tempura¥700
selected seasonal Tempura
- Tempura Mix¥800
mixed Tempura of shrimp, mushroom and vegetables. Tempura is a Japanese dish of seafood or vegetables that have been battered and deep fried.



《Yakimiso & Ha-wasabi》

《Tamagoyaki》

《Kamoyaki》



《Seasonal Mixed Salad》

《Nozawana》

《Tempura Mix》



BYO

◆BYO

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

If you bought a bottled Nagano Wine 750ml at Shinshu-Kuraudo (MIDORI Nagano 2F), We will charge you only ¥500 !!

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




CONTACT US

◆Facebook



<https://www.facebook.com/SobaDokoroMiyota/>

◆Official Website

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