

Ala Carte



Sobagaki
Boiled Buckwheat Dumpling with Soy Sauce, Wasabi

¥880



Sobagakiage
Deep-fried Buckwheat Dumpling with Buckwheat Miso Sauce

3pic ¥297



Sobagakiage
Deep-fried Buckwheat Dumpling with Buckwheat Miso Sauce

6pic ¥550



Basashi
Raw Horse Meat with Shiso, Ginger, Soy Sauce

¥1,430



Gohei-mochi
Rice Cake with Walnut Miso Sauce, Pickles on the side

¥330



Tempra Manju
Deep-fried Redbean-paste Bun

¥242



Tamagoyaki
Japanese Rolled Omelette with Daikon-radish, Soy Sauce

¥550



Yaki-miso
Gilled Buckwheat Miso

¥550



Agemochi
Deep-fried Mochi

¥110



Rice
white rice

¥275



Tororo
Grated yam, Seaweed

¥220



Soba Soup
Soy Sauce, Bonito Broth, Mackerel Broth, Kelp Broth

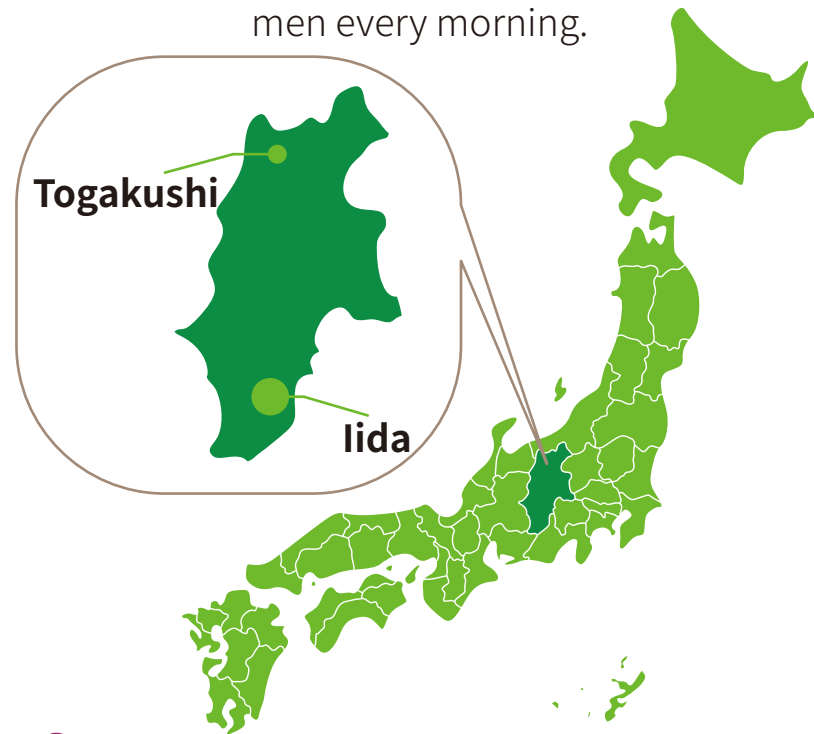
¥110



About Us

We have been in business since 1998.
The name of our restaurant, "Asuki", is a wish for our customers to come back tomorrow.

The noodles are nihachi-soba made with 20% of wheat flour and 80% of buckwheat flour sent from Togakushi, Nagano and handmade by our craftsmen every morning.



📍 1-10-2 Ikuracho, Iida, Nagano ☎️ 0265-25-1000

🕒 Opening hour

Weekdays: from 11am until once it is sold out

Weekend: from 11am to 3pm

Closed Day: Tuesday

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明日来
あすき

-Menu-

ASUKI

Zaru Soba Cold

①



Zaru-Soba

- Mini ¥550
- Medium ¥770
- Large ¥1,100

②



Tororo-Zaru

Soba, Grated yam, Seaweed, Wasabi

- M ¥990
- L ¥1,320

③



Oroshi-Zaru

Soba, Grated hot daikon-radish, Spring Onion(Raw)

- M ¥880
- L ¥1,210

④



Kamo-Zaru

Soba, Duck Meat, Fish Cake, Spinach, Spring Onion(Grilled & Raw), Yuzu Zest with Soy Sauce Baced Soup

- M ¥1,540
- L ¥1,870

⑤



Botan-Zaru

Soba, Boar meat, Spinach, Carrot, Burdock, Grilled Spring Onion with Miso Baced Soup

- M ¥1,650
- L ¥1,980

⑥



Tempra-Zaru

Soba, Tempra of Seasonal Vegetables, Prawn, Sand borer

- M ¥1,650
- L ¥1,980

⑦

Limited quantity Akaishi-Soba

Buckwheat flour produced in Toyamago, Nagano

- M ¥1,320
- L ¥1,650



⑧

Limited quantity Kikouchi-Soba

Made from 100% Buckwheat

- M ¥1,100
- L ¥1,430

All noodles are cooked in one pot.

Kake Soba Hot

⑨



Kake-Soba

Soba in Soy Sauce Baced Soup topped with Spring Onion(Raw), Seaweed

- M ¥770
- L ¥1,100

⑩



Tororo

Soba in Soy Sauce Baced Soup topped with Grated yam, Seaweed, Spring Onion(Raw)

- M ¥990
- L ¥1,320

⑪



Tempra

Soba in Soy Sauce Baced Soup topped with Tempra of Seasonal Vegetables, Prawn, Sand borer, Spring Onion(Raw)

- M ¥1,320
- L ¥1,650

⑫



Gomoku

Soba in Soy Sauce Baced Soup topped with Mashrooms, Spinach, Grated daikon-radish, Seaweed, Spring Onion (Raw)

- M ¥935
- L ¥1,265

⑬



Kamo Namban

Soba in Soy Sauce Baced Soup topped with Duck Meat, Fish Cake, Spinach, Spring Onion (Grilled, Raw), Yuzu Zest

- M ¥1,540
- L ¥1,870

⑭



Shamo Chicken

Soba in Soy Sauce Baced Soup topped with Shamo Chicken, Fish Cake, Spinach, Spring Onion (Grilled, Raw)

- M ¥1,650
- L ¥1,980

⑮



Kake Udon

Udon in Soy Sauce Baced Soup topped with Spring Onion (Raw), Seaweed

¥660

⑯



Kitsune Udon

Udon in Soy Sauce Baced Soup topped with Deep-fried Tofu Pouche, Spring Onion (Raw), Seaweed

¥770

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Kakiage Udon

Udon in Soy Sauce Baced Soup topped with Tempra of Mixed Vegetables, Spring Onion (Raw), Seaweed

¥1,100

Meal

⑱



Goheimochi

Zaru soba, Goheimochi with Walnut Miso Sorce, Tempra Manju

- M ¥1,320
- L ¥1,650

Basashi Set 1

Zaru Soba, Raw Horse Meat

- M ¥1,650
- L ¥1,980

⑲



Basashi Set 2

Zaru Soba, Raw Horse Meat, Deep-fried Buckwheat Dumpling with Buckwheat Miso Sauce (3 pic)

- M ¥1,925
- L ¥2,255

⑳



Tendon

Tempura of Seafoods and Seasonal Vegetables on the Rice, Mini Hot Soba

¥1,320

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Chicken Tendon

Chicken Tempura on the Rice, Mini Hot Soba

¥1,100

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Tempra Meal

Tempura of Seafoods and Seasonal Vegetables, Rice, Mini Hot Soba, Small Side Dish

¥1,650

