

蕎麦 穂乃香

【Kyoushi Honoka】

We are a soba (buckwheat noodle) restaurant that hand makes our soba noodles with domestic buckwheat flour that is ground in-shop. We also have a wide selection of Japanese sake and snacks that go well with alcohol. Our popular Hokusai Seiro (buckwheat noodles served on a wickerwork tray) that is made with duck and green onions from Senju has a rich flavor that you will want to eat over and over again.

[Address] 1-25-7 Midori, Sumida-ku, Tokyo [Tel] 03-3634-2918

[Access] 3 min walk from Ryogoku Station on the Toei Oedo Line

[Open] 11:30am-3:00pm (L.O. 2:30pm), 5:30pm-10:00pm (L.O. 9:30pm) [Closed] Sundays

kyoushi-honoka.com



Cold Soba Noodles 冷たいそば

- 1 Seiro** せいろ ¥950
Soba Noodles Served on a Bamboo Tray
- 2 Karami Oroshi** 辛味おろし ¥1,250
Soba Noodles with a Spicy Dipping Sauce with Grated Daikon Radish
- 3 Hokusai Seiro** 北斎せいろ ¥1,550
Soba Noodles Inspired by the Artist Katsushika Hokusai Served on a Bamboo Tray with Minced Duck Meat and Green Onions from Senju
- 4 Honoka Bukkake** 穂乃香 ぶっかけ ¥1,550
Cold Soba Noodles Named After This Restaurant with a Wide Variety of Toppings
- 5 Ebi Oroshi Bukkake** 海老おろし ぶっかけ ¥1,800
Soba Noodles with Shrimp and Grated Daikon Radish
- 6 Ten Seiro** 天せいろ ¥2,000
Soba Noodles Served on a Bamboo Tray with Tempura Toppings



1 Seiro



3 Hokusai Seiro

Hot Soba Noodles 温かいそば

- 7 Kake** かけ ¥950
Soba Noodles in Broth
- 8 Tamago Toji** 玉子とじ ¥1,250
Soba Noodles with a Beaten Egg Poured Over
- 9 Honoka Soba** 穂乃香そば ¥1,450
Soba Noodles Named After This Restaurant with a Wide Variety of Toppings
- 10 Kogane Soba** 黄金そば (ねりごま つけ汁) ¥1,450
Golden Soba (Sesame Paste added to the Broth)
- 11 Hokusai Soba** 北斎そば ¥1,650
Soba Noodles Inspired by the Artist Katsushika Hokusai with Minced Duck Meat and Green Onions from Senju
- 12 Nishin Soba** にしんそば ¥2,000
Soba Noodles Topped with Herring
- 13 Tempura Soba** 天ぷらそば ¥2,000
Soba Noodles with Tempura Toppings



4 Honoka Bukkake



6 Ten Seiro

Sakana (Snacks that Go Well with Alcohol) 肴

- 14 Yaki Miso** 焼き味噌 ¥650
Grilled Miso
- 15 Nama Yuba** 生湯葉 ¥700
Fresh Tofu Skins
- 16 Itawasa** 板わさ ¥750
Steamed Fish Paste Sliced and Served with Soy Sauce and Wasabi
- 17 Dashimaki Tamago** 出汁巻き玉子 ¥1,000
Japanese-Style Omelet made with Soup Stock
- 18 Nishin no Bouni** にしんの棒煮 ¥1,100
Dried Herring Simmered in a Sweet and Salty Sauce
- 19 Assortment of Tempura** 天ぷら 盛り合わせ ¥1,800



9 Honoka Soba



10 Kogane Soba

Sweets 甘味

- 20 Sobagaki no Abekawa** そばがきの安倍川 ¥850
Buckwheat Porridge with Roasted Soy Flour and Sugar
- 21 Sobagaki Shiruko** そばがき 汁粉 ¥900
Buckwheat Porridge in Sweet Red Bean Soup



11 Hokusai Soba

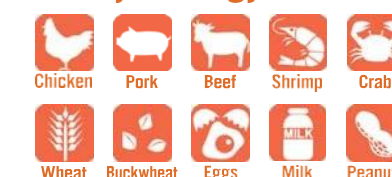
Drinks 飲み物

- 22 Bottle of Beer** 瓶ビール ¥750
- 23 Draft Beer** 生ビール ¥700
- 24 Tooge** 焼酎 峠 ¥700
Distilled Buckwheat Liquor
- 25 Shochu Imo** 焼酎 芋 ¥700
Distilled Potato Liquor
- 26 Iwami** 日本酒 石見 辛口 ¥850
Dry Japanese Sake
- 27 Kikuyoi** 日本酒 喜久酔 ¥950
Japanese Sake

◎Tax is included

▶ The picture may be different from the actual dish due to the use of seasonal ingredients
▶ Credit cards are not accepted

10 major allergy materials



▶ For descriptions of specific food allergens, please see the back of the menu