



暁庵セット

AKATSUKI-AN SET

3,500yen

絹華豆腐
* Tofu

季節の小鉢二品+焼き味噌
* Seasonal assorted two appetizers and Yaki Miso
(Yakimiso ; Roasted Miso contained buckwheat, walnut, leaves, leeks, and miso)

海老一本 旬の野菜三点
* Shrimp Tempura and Seasonal Vegetable Tempura; 3 Kinds

手打ち二八蕎麦
* Nihachi Soba (80% Buckwheat and 20% Wheat Noodle)

大盛り変更
• Larger serving of soba noodles +600yen
追加ざる
• Extra Soba Noodles Served in a Basketlike +800yen



ZARU ざる

1,200yen

Soba Noodles Served in a Basketlike Container with Dipping Sauce



KAKE かけ

1,200yen

Soba Noodles in Hot Broth



金目鯛の煮つけ

KINMEDAI NO NITSUKE 2,200yen

Red Sea Bream Simmered in Soy Sauce, Sake, and Mirin

※The menu changes by the season.
※Please let us know if you have any food allergies.
※Price includes tax.



そば御膳

SOBA GOZEN 4,500yen

揚げ蕎麦サラダ
* Deep-fried Buckwheat and Salad

季節の小鉢二品・蕎麦ガレット
* Seasonal assorted two appetizers and Galette made with Buckwheat

刺身三点盛り
* Sashimi Assortment; 3 Kinds

鴨つくね 黄身を添えて
* Duck Meatballs Dressed with Egg Yolk

蕎麦がゆ
* Buckwheat Porridge

手打ち二八蕎麦 もり汁・薬味
* Nihachi Soba (80% Buckwheat and 20% Wheat Noodle)

抹茶アイスとあずき
* Green Tea Ice Cream and Sweet Bean Paste

暁夕膳

AKATSU YU ZEN 5,500yen

季節の小鉢六品
* Seasonal assorted six appetizers

刺身三点盛り
* Sashimi Assortment; 3 Kinds

どちらかお選びいただけます
* Please Choose One or The Other.

箱根西麓牛もものロースト蕎麦屋の返しを使って
Roast Beef (Beef Round)
(HAKONE SEIROKU BEEF From HAKONE)

神奈川県産やまゆりポークのつゆしゃぶ
Pork Shabu-shabu
(YAMAYURI PORK From Kanagawa)

海老と地元野菜の天麩羅
* Shrimp Tempura and Local Vegetable Tempura

手打ち二八蕎麦 もり汁・薬味
* Nihachi Soba (80% Buckwheat and 20% Wheat Noodle)

抹茶アイスとあずき
* Green Tea Ice Cream and Sweet Bean Paste



お飲み物
DRINK

ビール

BEER

箱根七湯ビール

HAKONE SITHITOU BEER Hakone Local Beer **770yen**

瓶ビール 黒ラベル

BOTTLED BEER BLACK LABEL **770yen**

瓶ビール エビス

BOTTLED BEER YEBISU **850yen**

生ビール 大

DRAFT BEER LARGE **770yen**

ノンアルコールビール

NONALCOHOLIC BEERS **650yen**

日本酒

JAPANESE SAKE

神龍

SHINRYU 300ml AKATSUKIAN ORIGINAL JAPANESE SAKE **1,100yen**

燗

WARMED SAKE **1,000yen**

丹沢山 一合

TANZAWASAN (180ml) **1,000yen**

四季桜 一合

SHIKI SAKURA (180ml) **1,200yen**

焼酎

SHOUCHU

雲海 蕎麦

UNKAI (Liquor Distilled from Buckwheat Seeds) **850yen**

吉四六 麦

KITCHOMU (Liquor Distilled from Barley) **850yen**

富乃宝山 芋

TOMINO HOUZAN (Liquor Distilled from Sweet Potatoes) **850yen**

ウイスキー

WHISKY

角

KAKUBIN WHISKY **700yen**

ソフトドリンク

SOFT DRINK

コーラ

COLA **550yen**

ジンジャーエール

GINGER ALE **550yen**

烏龍茶

OOLONG TEA **550yen**

オレンジ

ORANGE JUICE **550yen**

サイドメニュー
SIDE MENU



天麩羅盛り合わせ
TENPURA MORIAWASE
Tempura Assortment
2,500yen



小海老のかき揚げ
KOEBI NO KAKIAGE
Shrimp Tempura Fritters
850yen



厚切り薩摩芋天
ATSUGIRI SATUMAIMO TEN
Thick-cut Sweet-potato
Tempura **1,100yen**



そばかき
SOBA GAKI
Porridge Made of Soba-flour
and Hot Water **660yen**



焼き味噌
YAKI MISO
Roasted Miso contained buckwheat,
walnut, leaves, leeks, and miso
660yen



湯葉刺し
YUBA SASHI
Tofu Skins Sashimi
1,100yen



足柄豆腐
ASHIGARA TOFU
Chilled Tofu
850yen



板わさ
ITAWASA
Boiled Fish Paste and Served
with Soy Sauce and Wasabi
1,250yen



鴨つくねのおろし和え
KAMO TSUKUNE NO OROSHI AE
Duck Meatballs Dressed with
Grated Daikon Radish
660yen



にしん旨煮
NISHIN UMANI
Sweet-simmered Herring
1,300yen



柚子入り塩辛
YUZU IRI SHIOKARA
Salted Squid Viscera with
Yuzu Citron **660yen**



出汁巻き玉子
DASHI MAKI TAMAGO
Thick Japanese Omelet Made
with Stock **660yen**

刺身三点盛り
SASHIMI SANTEN MORI
Sashimi Assortment; 3 Kinds
1,350yen

旬野菜天盛
SHUN YASAI TEN MORI
Seasonal-vegetable Tempura
1,050yen

晚サラダ
AKATSUKI SARADA
Salad
850yen



白玉アイスぜんざい
SHIRATAMA AISU ZENZAI
Sweet-bean-paste Soup
with Sweet Dumplings
Made of Glutinous-rice Flour,
and Green Tee Ice Cream
600yen



わらび餅
WARABI MOCHI
Bracken-starch
Dumplings
600yen

※The menu changes by the season. ※Please let us know if you have any food allergies.
※Price includes tax.