

ABOUT OUR SOBA

The buckwheat flour used at Shimbashi is cultivated in the perfect environment of clean air and water in Tasmania. The characteristic of this organically grown Tasmanian soba is its full flavour with an outstanding texture and taste. Soba is famous for having abundant nutrition and has been eaten by Japanese people for centuries. Our goal is to introduce and spread our healthy food culture to people in Australia.

At Shimbashi, we freshly machine grind the soba seeds daily in-house, and hand knead one batch at a time. From one batch of the soba dough, we can only serve 15 dishes. Unlike the machine made soba noodles, our soba is very sensitive and has extra steps to take before being served. We may have you wait longer than conventional noodle shops, but this is due to us preparing the high quality soba. Thank you very much for your patience, we hope you enjoy our Japan-quality soba.

SOBA IS GOOD FOR YOU!

The most common nutrition in soba is Rutin which has powerful antioxidant properties. It also helps your body produce collagen and use Vitamin C so makes your skin beautiful!! It is thought that rutin can help strengthen and increase flexibility in blood vessels, aid in blood circulation, and prevent blood clots.

In addition, soba is rich in minerals such as zinc, potassium, and magnesium, as well as dietary fiber (which helps with bowel movement), and resistant protein, which are often deficient in a modern diet.

Soba is also full of Vitamin B I and B2. B I is said to be effective for fatigue, anxiety, or focus, and B2 is effective for stress and prevention of life-style diseases.

WE RECOMMEND SOBAYU

Soba is said to remove excess heat from the body and make the stomach healthy.

Cold soba noodles are easy to eat in the summer, but overcooling the stomach can lead to indigestion.

Therefore, we would like you to drink "Sobayu".

Sobayu, which is boiled soba water, has nutrients dissolved from the soba. In order to not lose nutrition and not to cool your body too much, please enjoy sobayu at the end. This is complimentary.



ENTREE



SASHIMI (6pcs)



サーモン刺身 Salmon Sashimi

14



マグロ刺身 Tuna Sashim<mark>i</mark>

18



刺身3種盛 (サーモン・<mark>マグロ・ホタテ)</mark> Mix Sashi<mark>mi (</mark>Salmon, Tuna, Scallop)

17

KID'S SET



お子様セット Kid's Set

いなり、たまご焼き、唐揚げ、トマト、ブロッコリー、スモールサイズ冷蕎麦 or 温蕎麦、リンゴ or オレンジジュース 9 Inari, egg, chicken karaage, tomato, broccoli, small size chilled or warm broth soba, apple or orange juice.

SIDES

味噌汁 Miso Soup	3
ご飯 Rice	3
海老天婦羅 Prawn Tempura (Ipc)	5
キス天婦羅 Whiting Tempura (Ipc)	5

CHILLED SOBA



せいろそば Seiro Soba (VGO)
Chilled plain noodles with cold dipping broth.

13

19



ごませいろそば Sesame Seiro Soba (VG)

Chilled plain noodles with dipping sesame-base sauce with sesame seed.

(Containns soy and sesame)

POPULAR



梅おろしそば Ume Oroshi Soba

Chilled plain noodles with cold soup, grated daikon radish, pickled plum, wakame seaweed, spring onion, chicken tempura, long bean tempura, and golden potato tempura.



とろろせいろそば Tororo Seiro Soba (VGO)

Chilled plain noodle with cold dipping broth served with 20 grated Japanese yam.



天婦羅せいろそば Tempura Seiro Soba (VGO)

Chilled plain noodle with cold dipping broth served with 25 prawn, whiting, and vegetables tempura.

SIGNATURE



鴨せいろそば Duck Seiro Soba

Chilled plain noodle with slow-cooked duck fillet, zucchini, 25 spring onion and yuzu zest in warm hot dipping broth.

SOBA ADD ON

大盛 Large Size (x1.5 noodles)	+6	温泉卵 Poached Egg	+3
おかわり Noodles Refill*	+9	鶏ハム Slow-cooked Chicken (3pcs)	+5
		海老天婦羅 Prawn Tempura (Ipc)	+5
おろし Oroshi (Grated Daikon Radish) (VG)	+2	キス天婦羅 Whiting Tempura (Ipc)	+5
わかめ Wakame Seaweed (VG)	+2	とろろ Grated Yam (VG)	+7
エリンギ天婦羅	+3	蕎麦湯 Soba Boiled Water	Free
King Oyster Mushroom Tempura (Ipc)(VG)			

^{*}If you'd like to get the refill, we recommend you to order in advance as it may take time.

20

25

WARM SOBA



かけそば Kake Soba (VGO)

Warm noodle soup with choy sum, wakame seaweed and 13 spring onion.

POPULAR



鶏そば Chicken Soba

Warm noodle soup with slow-cooked chicken breast, mixed mushroom, fried tofu skin, choy sum, wakame seaweed, sesame seeds and yuzu pepper.



山かけとろろそば Tororo Soba (VGO)

Warm noodle soup with grated Japanese yam, mixed mush-rooms, fried tofu skin, choy sum, spring onion, wakame seaweed.



ベジタリアン坦々そば Vegetar<mark>ian Tan Tan Soba(V</mark>G)**☆**

Warm noodle soup, soy milk, sesame and mushroom based warm noodle soup. Spicy tantan-mince tofu, pak choi, coriander, cashew nuts, a dash of chili oil, and shredded chili.

(Contains soy, onion, sesame, ginger)



レッドドラゴン Red Dragon (VGO) 👌 👌 👌

Warm noodle soup, soy milk, sesame and mushroom based soup. Sliced beef, mixed mushrooms, pak choi, coriander, fried tofu skin, cashew nuts, poached egg, and chili paste.

(Contains soy, sesame, onion, ginger, garlic)

SIGNATURE



鴨そば Duck Soba

Warm noodle soup with slow-cooked duck breast, mixed mushrooms, choy sum, wakame seaweed, spring onion and yuzu zest.



天婦羅そば Tempura Soba (VGO)

Warm noodle soup with choy sum, wakame seaweed, spring onion and yuzu zest served with prawn, whiting, and vegetables tempura.

SOBA ADD ON

上成 1		78 4 60 D 1 C	
大盛 Large Size (x1.5 noodles)	+6	温泉卵 Poached Egg	+3
おかわり Noodles Refill*	+9	鶏ハム Slow-cooked Chicken (3pcs)	+5
		海老天婦羅 Prawn Tempura (Ipc)	+5
おろし Oroshi (Grated Daikon Radish) (VG)	+2	キス天婦羅 Whiting Tempura (Ipc)	+5
わかめ Wakame Seaweed (VG)	+2	とろろ Grated Yam (VG)	+7
エリンギ天婦羅	+3		

King Oyster Mushroom Tempura (Ipc)(VG)

^{*}If you'd like to get the refill, we recommend you to order in advance as it may take time.

ADD ON HALF SIZE RICE BOWL (Must be orderd with any soba)



<mark>ミニ照焼き豆腐丼 Half Teriyaki Tofu Rice Bowl (VG)</mark>

+6.8



ミニ鶏肉照焼き丼 Half T<mark>eriyaki Chick</mark>en Ric<mark>e Bo</mark>wl

+8.8



ミニ照焼きサーモン丼 Hal<mark>f Teriyaki Salmon Ric</mark>e Bowl

+9.8



MAKE YOUR OWN MEAL!!
SOBA & HALF SIZE RICE BOWL

お好きな組み合わせでお楽しみください。

VEGETARIAN COMBO

Tororo Soba (VGO) 20 Half Size Rice Bowl Teriyaki Tofu (VG) +6.8





SPICY BEEF & CHICKEN

Red Dragon (VGO)

Half Size Rice Bowl Teriyaki Chicken +8.8





...AND MORE COMBINATION OF YOUR CHOICE!!
ENJOY YOUR FAVOURITE COMBO!!

RICE BOWL ADD ON

温泉卵 Poached Egg

RICE BOWL (Served with miso soup and pickles)



照焼き豆腐丼 Teriyaki Tofu Rice Bowl (VG)

14



<mark>鶏肉照焼き丼 Teriyaki C<mark>hicken Rice B</mark>owl</mark>

18



照焼きサーモン丼 Teriyak<mark>i Salmon Rice Bowl</mark>

21



鰻丼 Eel Rice Bowl

23

RICE BOWL ADD ON

COLD DRINK

Bottled Water 3.0 Kid's Drink (Please ask our staff) 3.0 Coke 3.5 Coke No Sugar 3.5 **Sprite** 3.5 Calpico 3.5 **Sparkling Water** 4.0 Orange Juice 4.0 **Apple Juice** 4.0 Cold Green Tea 4.5 **Cold Oolong Tea** 4.5 Ginger Beer 4.5 **Lemon Lime and Bitter** 4.5 Aloe Vera (Original, Lychee) 4.5 Ramune (Original, Strawberry, Melon) 5.0 Lipton Tea (Lemon, Peach) 5.0

HOT DRINK

Home-made Soba Tea (In tea pot)	4.0
Healthy roasted buckwheat tea	
Green Tea (In tea pot)	4.0

NON-ALCOHOLIC DRINK

Asahi Dry Zero	8.0
BYO (Wine only)	4.0/person

DESSERT

Ice Cream (Vanilla, Green Tea, or Black Sesame)(GF)

6

Find us on social media!
@soba.shimbashi.brisbane

