



FOOD MENU

※There will be a service charge of 390 yen if you order from a la carte menu.
However you will get a small today's appetizer free of charge.

Set Menu

Banshaku meal

1500 yen

Appetizer, cold appetizer, butawasa and Soba noodles
(Butawasa is thin sliced pork served with wasabi and soy sauce)

Iron hot pot meal

2500 yen

Couple of appetizers with Tomato hot pot or Sukiyaki hot pot and multigrain rice

All you can drink with additional

1500 yen

You can add 'All you can drink' to any of our set or course menu

(* Only available from minimum of 4 people and over. All you can drink for 120 mins.)

Drink includes: Heart land beer, Shochu (Barley, Buckweat or Sweet potatoes), Sweet potatoes Shochu as Maewari**, Plum wine, Yuzu wine, Japanese Sake, Wine, Sour cocktail, Whiskey with Soda, Oolong tea, Green Tea, Green apple soda, Raspberry soda

(**Maewari Shochu is the blend of shochu and water days to weeks before consumption. The alchemy of this gives water to coat alcohol molecule and makes Shochu more smoothness and flavoured)

※Price of Set menu is tax included

Course Menu

Sora An

4500 yen

Appetizer, cold entrée, orient clam, horse sashimi, smoked Japanese radish,
choice of main (Tomato Hot Pot/ Sukiyaki Hot Pot/ Grilled Pork), Soba noodles and dessert

Tomato Hot Pot Course

3500 yen

Appetizer, cold entrée, Edo style Soba noodles (entrée size), Today's dish,
Sangenton brand pork and Tomato Hot Pot, Japanese style cheese risotto, dessert

Sukiyaki Hot Pot Course

3500 yen

Appetizer, cold entrée, Edo style Soba noodles (entrée size), Today's dish,
Sangenton brand pork Sukiyaki Hot Pot, Zousui with egg, dessert

(Zousui is like a savoury porridge of rice, without milk or sweetness)

※Price of Course menu is tax included

Sangenton brand pork X Hot pot

Tomato Hot pot

1600 yen per person
(available from 2)

With Sangenton brand pork, fresh tomato, cheese and bunch of seasonal vegetables.

Additional

Pork Loin (800 yen) Vegetables (400 yen)
Tomato (300 yen) Cheese (200 yen)
Japanese style cheese risotto for 2 (500 yen)

Sukiyaki Hot Pot

1600 yen per person
(available from 2)

With Sangenton brand pork, volumed seasonal shallot and green vegetables with tofu

Additional

Pork Loin (800 yen) Shallot (200 yen) Egg (50 yen)

Finish it off with adding rice and egg as Zousui for 2 (500 yen)
(Zousui is like a savoury porridge of rice, without milk or sweetness)



※Price of a la carte menu displayed without tax

Sangenton brand pork from Hirata Farm

Grilled Sangenton brand pork and dried-up vegetables 1300 yen

Owners favourite! Sangenton brand pork and dried vege is a great match!

Hirata Farm made Sangenton brand pork Steak 1000 yen

100g of Sangenton pork loin cooked as juicy as!

Sangenton brand pork pate 650 yen

Additives free! Brand pork pate served with crackers.

Great match with wine and Japanese sake

Sangenton brand pork uncured ham 1000 yen

Healthy brand pork leg ham. Very soft and tasty

Sangenton brand pork additive free sausage 550 yen

Made without using any of the additives. You will enjoy this umami concentrated healthy sausage.

Kimuchi marinated pork 600 yen

One of the most common side dish in Japan

※Price of a la carte menu displayed without tax

Seafood

Iron steamed natural king size clam (2) 1300 yen

Enjoy this condensed iron and umami with the best Japanese natural king size clam.
We will finish it off in front of you!

Seasonal sashimi Market Price

We will serve freshly delivered seasonal sashimi from Tsukiji

Carpaccio with Market fish of the day 700 yen

Making Japanese style carpaccio with today's freshest fish

Salad

Choose your own Sora An salad 800 yen

You can mix match 4 different type of vegetable by your likings from 15 varieties of seasonal vegetables. With 4 types of dressings (Homemade Japanese style dressing/ Balsamic and olive dressing/ Caesar dressing / sesame ponzu)

Sangenton brand pork shabushabu salad 900 yen

Salad with chilled pork shabushabu served with sesame ponzu.

※Price of a la carte menu displayed without tax

Basashi (Horse sashimi)

Marbled from Kumamoto 1700 yen

Taste this umami and texture of marbled basashi

Lean from Kaizu 1250 yen

Famous as goodies to be a beauty with low calories

Fresh horse liver sashimi (limited number available) 1500 yen

Served with sesame oil and natural sea salt

Something small for Nibbles

Mild spicy Kimchi 350 yen

Smoked Japanese radish 550 yen

Smoked Japanese radish with blue cheese 600 yen

Cheese platter 800 yen

Served with 3 different type of cheese

※Price of a la carte menu displayed without tax

Dried-up veges

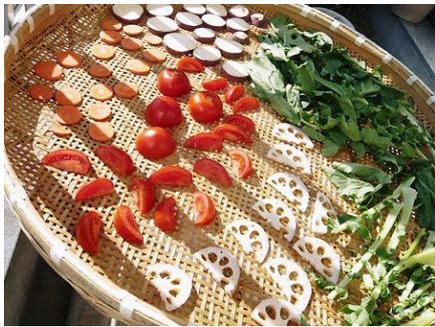
Japanese style sautéed dried-up mix veges 700 yen

Salted carpaccio with dried-up tomato 450 yen

Crisp cooked dried Japanese yam potatoes 500 yen

Buttered cooked dried-up mushrooms 600 yen

Japanese style marinated dried-up zucchini 500 yen



Sora An drying up fresh vegetables daily. Secret of drying up vegetables helps to keep high volume of nutrition as well as giving much more texture to each vegetable.

※Price of a la carte menu displayed without tax

Edo style soba noodles

We have selected best quality soba (buckwheat) in the country and grind with millstone to create soba noodles at the shop daily.



<Chilled>

Seiro Soba

Dipping noodles to cold soup

700 yen

Sesami sauce Seiro Soba

Dipping noodles to cold sesame sauce

850 yen

Spicy grated Japanese radish Soba

Cold soba noodles top-up with a cold soup served with spicy grated Japanese radish and tiny shrimp

800 yen

Bukkake Soba

Cold soba noodles topped up with a cold soup and egg yolk

1000 yen

<Hot>

Pork Seiro Soba

Dipping cold soba noodles into hot soup served with pork

950 yen

Shrimp and Tomato Soba

Dipping cold soba noodles into hot tomato soup with tiny shrimp on top

1100 yen

Dried-up Vege Soba

Dipping cold soba noodles into hot soup with dried-up vegetables

900 yen

※Price of a la carte menu displayed without tax

Rice

Dashi chazuke 550 yen

This is simple Japanese dish, served with rice and topped up green tea and fish stock base soup

Teriyaki pork don with hot spring egg on top 700 yen

Sangenton brand pork cooked with teriyaki style over rice with hot spring egg (silky egg white and custard like yolk) on top.

Dessert

Homemade dark brown sugar made custard pudding 250 yen

Green tea ice cream wrapped up with sticky rice flour crape 350 yen

Rare frozen cheese cake 450 yen



DRINK MENU

※Prices displayed without tax.
Additional 50 yen require to adding soda water to mix with your drink.

Beer

Barreled fresh Heartland beer	G	480 yen
	Small round jug	600 yen
Medium bottled Heartland beer		630 yen
Ichiban shibori stout beer (black, small bottled)		630 yen

Plum wine / Fruits wines

Tsuru Ume ▪ Well riped (Wakayama)		500 yen
Using top quality plum named 'Nankoubai'. Experience good umami and well balanced sweetness.		
Kaga plum wine (Ishikawa)		650 yen
Most popular plum wine. This has been adopt by some airline company to serve at first class		
Umeno Yadono Yuzu wine (Nara)		500 yen
Brewery surrounded by the 280 years old plum vines. Produced with Junmaishu (premium quality Japanese sake)		
Selection of Seasonal fruit wine		550 yen
Ask staff to find out today's limited seasonal fruit wine		

Japanese Sake

<Room temperature / Hot>

Fumotoi (Yamagata) 500 yen / 750 yen

Brewery located bottom of the Shounai Choukaisan mountain. Very smooth and fresh.

Mohikan Musume (Aomori) Junmai 600 yen / 900 yen

This premium junmaishu, made by boutique brewery in Aomori.

<Cold Sake>

Kaizu Hime (Fukushima) Honjyouzou 600 yen / 900 yen

Made by award winning rice. Experience this beautiful aroma and soft touch taste.

Jyoukigen (Yamagata) Special Junmai 600 yen / 900 yen

Daiginjyo blend special Junmai sake.

Shimeharitsuru (Niigata) Junmai 700 yen / 1050 yen

You will enjoy this smooth and rich aroma with soft touch on your palate.

Honkaku Shochu

Barley	Nakanaka (Miyagi) Traditionally crafted using the kame pot method resulting a refreshing aroma	550 yen
Buckweat	Tenzantogakushi (Nagano) Using half of Shinshu Togakushi Soba and stored for 2 years.	550 yen
Sweetpotato	Kurokirishima (Kagoshima) Most common sweetpotato shochu in Japan	550 yen
	Tominohouzan (Kagoshima) Most popular shochu in Japan	650 yen
	Sato / Black label (Kagoshima) Hard to get this Sato black label. Famous for its rich flavour	700 yen

Sour Cocktails

Oolang hai (mix of shochu and Oolong tea)	450 yen
Green tea hai (mix of shochu and green tea)	450 yen
Grapefruit Sour	500 yen
Fresh squeeze lemon Sour	550 yen

Whiskey

Peak Whiskey (Gifu/ Japan) 500 yen

Making with fresh clear natural water from the Youro Mountain, barrelled 10 years and stored 6 years.

Whiskey and soda 550 yen

Harajyuku Whiskey and soda 600 yen

You can only taste it here. Blend it 8 different types of herbs.

Honey Whiskey and soda 600 yen

Love sweet? This is for you! Be healthy with honey

Non-Alcohol Beverage

Non-Alcohol Beer 550 yen

Oolong Tea 350 yen

Green Tea 350 yen

Ginger Ale 350 yen

Coke 400 yen

Raspberry Soda 400 yen

Grapefruit Juice 400 yen



LUNCH MENU

Lunch special meal

1000 yen

Appetizer, cold appetizer, entrée, soup and Soba noodles

Add a soft drink with extra 100 yen

Choice of: Oolong tea, Green Tea, Green apple soda, Raspberry soda

※Price of lunch menu is tax included