

永田町

NAGATACHO KUROSAWA

黒澤



TABLE SEATING MENU

Consumption tax is not included onto each price.

The menu may be change without notice due to matter of ingredients.

Thank you for your understanding.



KUROSAWA'S OMAKASE SET MENU

JPY 6,000

COLD SOBA NOODLE

- SEIRO SOBA single JPY 700
 double JPY 1,200

Soba noodle served with traditional cold dipping sauce, chopped Spring Onion and Japanese Horseradish

- INAKA SOBA single JPY 700
 double JPY 1,200

Thick Soba noodle which contains outer skin of Buckwheat grains served with traditional cold dipping sauce, chopped Spring Onion and Japanese Horseradish

- SEIRO AND INAKA double JPY 1,200

Combination of Seiro and Inaka Soba

- TSUKE TORORO single JPY 1,200
 double JPY 1,700

Soba noodle served with cold dipping sauce and grated Yam

- KUROBUTA SEIRO single JPY 1,200
 JPY double 1,700

Soba noodle served with cooked Black Pork Rib in hot dipping sauce

- KAMO SEIRO single JPY 1,600
 JPY double 2,200

Soba noodle served with roasted Duck breast and Spring Onion in hot dipping sauce

- KAKIAGE TEN SEIRO single JPY 1,600
 JPY double 2,200

Soba noodle served with crispy fried Tempura stuffed with prawns and vegetables

- OROSHI SOBA single JPY 900
 large JPY 1,200



HOT SOBA NOODLE

• KAKE-SOBA JPY 700

Soba noodle in hot broth

• INAKA KAKE-SOBA JPY 700

Thick Soba noodle which contains outer skin of Buckwheat grains in hot broth

• TAMAGO TOJI JPY 900

Soba noodle in hot broth topped with Egg

• YUBA SOBA JPY 1,200

Soba noodle in hot broth topped with fresh Soymilk skin

• KURO-BUTA SOBA JPY 1,400

Soba noodle in hot broth topped with Black Pork Rib and Potherb Mustard

• NISHIN-SOBA JPY 1,400

Soba noodle in hot broth topped with softly simmered Herring in soy sauce and sugar

• KAMO-NAN SOBA JPY 1,600

Soba noodle served with cooked Duck breast and Spring Onion

• KAKIAGE SOBA JPY 1,600

Soba noodle in hot broth served with crispy fried Tempura stuffed with prawns and vegetables



BLACK PORK DISHES

• SHIO-KOJI YAKI JPY 1,000

Sauteed Black Pork Ribs with scent of Salted Rice Malt

• SHABU-SHABU SALAD JPY 1,100

Assortment of lightly boiled Black Pork and vegetables dressed with Japanese vinegar sesame sauce

• DASHI-BIKI JPY 700

Lightly simmered Black Pork Ribs dressed with vegetables

• KUSHI-YAKI JPY 800

Grilled Kebab-style Black Pork Ribs (2 pieces)

BLACK BEEF DISHES

• GYU-SUJI DOTE-NI JPY 800

Softly simmered Black Beef Tendon and Short Ribs in traditional soybean paste broth

• BLACK BEEF STEAK JPY 3,000

Black Beef steak served with seasonal vegetables (80g per serving)

CHICKEN DISHES

• TORI TEBASAKI YAKI JPY 600

Grilled Kebab-style “Awa-Odori” Chicken wing tip (2 pieces)

• TORI MOMO YAKI JPY 800

Grilled Kebab-style “Awa-Odori” Chicken leg served with sliced Garlic (2 pieces)



THE CLASSIC DISHES

• YAKI-MISO JPY 400

Roasted soybean paste stuffed with Buckwheat seeds and Japanese herbs

• HAKUSAI-ZUKE JPY 500

Pickled Chinese Cabbage topped with chopped Green Chili Pepper

• ITA-WASA JPY 600

Steamed Japanese style Fish cake served with Japanese Horseradish and soy sauce

• YAKI-NORI JPY 600

Lightly roasted dried Laver served with Japanese Horseradish and soy sauce

• YUBA-SASHI JPY 600

Sashimi of Soymilk skin

• DASHI-MAKI TAMAGO JPY 800

Japanese style omelet served with grated White Radish

• NISHIN YAWARAKA-NI JPY 900

Softly simmered Herring in broth with soy sauce and sugar

THE TRADITIONAL DISHES

• MISO-ZUKE TOFU JPY 500

Marinated and matured soybean curd in soybean paste

• CREAM CHEESE MISO-ZUKE JPY 700

Cream Cheese preserved in soybean paste

• IKA-SHIOKARA JPY 700

Salted and matured Squid

• BAKURAI JPY 900

Salted Sea Squirt and guts of Sea Cucumber

• SATSUMA-AGE JPY 900

Assortment of deep fried Fish Cakes served with grated Radish





VEGETABLE DISHES

- GREEN SALAD JPY 500
Assortment of Lettuce, Cucumber and Broccoli dressed with Salted Rice Malt vinaigrette
- SHIITAKE YAKI JPY 300
Grilled Shiitake mushroom dressed with Bonito flakes
- ERYNGII YAKI JPY 400
Grilled Eryngii mushroom with scent of soy sauce
- FRUIT TOMATO JPY 800
Chilled Fruit Tomato served with salt
- GOBO SALAD JPY 600
Assortment of Mesclun and fried Burdock

FRIED DISHES

- GOBO KAKI-AGE JPY 600
Crispy fried Tempura stuffed with Burdock
- NAGANEGI KAKI-AGE JPY 600
Crispy fried Tempura stuffed with Spring Onion served with Bonito flakes and soy sauce
- HATAHATA KARA-AGE JPY 800
Deep fried Small Sandfish
- KOEBI KAKI-AGE JPY 1,000
Crispy fried Tempura stuffed with Prawns and shredded vegetables
- EBI TEMPURA JPY 1,000
Crispy fried Tempura of Prawns
- YASAI TEMPURA JPY 1,200
Assortment of crispy fried Tempura of seasonal vegetables