Y A B U MENU

「ミニ丼」+「蕎麦」セット(漬物付)

「Mini-don」+「Soba」Set



ミニ黒天丼せいろセット(with Seiro)…1,200円

.....1,200 873kcal • ミニ黒天丼せいろセット……… with Seiro

• ミニ黒天丼かけそばセット

with Kake-soba



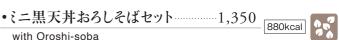


















Mini Kaeshi kuro-tendon set / Small rice bowl topped with assorted tempura dipped in Kaeshi (original broth). Choose one from the above soba menu.

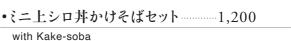


ミニ上シロ丼せいろセット(with Seiro)…1,200円

• ミニ上シロ丼せいろセット1,200 with Seiro











• ミニ上シロ丼おろしそばセット-----1,300 with Oroshi-soba





Mini Jyo-shiro-don set / Rice bowl topped with miso caramelized grilled pig guts, raw egg yolk, sprouts and spinach. Choose one from the above soba menu.



ミニねぎとろ丼せいろセット(with Seiro)…1,150円

• ミニねぎとろ丼せいろセット





ミニねぎとろ丼かけそばセット -----1,150 with Kake-soba



• ミニねぎとろ丼おろしそばセット -----1,300







500

Negi-toro-don set / Rice bowl topped with minced raw tuna, shallot and nori seaweed. Choose one from the above soba menu.

酒類など Alcoholic Beverages etc.

• 日本酒 Nihon-shu. Sake is Japan's national liquor and brewed from rice grains.

• 焼酎 Shochu. Distilled liquor made from sweet potato, grain etc. 500

• ビール(紙:500ml) 奥能登ビール日本海倶楽部 Bottled Oku-Noto Beer made by "Nihonkai Club" 500

• ノンアルコールビール Non-alcoholic Bottled beer 400

• 瓶ジュース Bottled Juice 250

営業時間

with Oroshi-soba

YABU丹 ······· •11:00~14:00

CAFÉ 丹 ······· •11:00 ~17:00 定休日/土·日·祝日·年末年始





For ¥ 200, You can order hot / iced coffee with your meal.



 $Yabu\text{-}soba\ Gozen \quad {\it Yabu\text{-}soba\ Delicious\ Variety\ Set}$

¥1,800

Chilled soba noodles and traditional Japanese Kaiseki style meal packed in a three-tiered vermilion box, with dipping broth. Our sincerely hearts in it too. Highly recommended.









※やぶそば御膳は予約制です。

麺は「細麺」と「太麺」の二種からお選びください Choose either thin noodles or thick noodles.



のどごしと風味をお楽しみください。

Hoso-men / Thin noodles Enjoy the flavor and smooth texture.



風味の強さと食べごたえをお楽しみくだ さい。あたたかい麺におすすめです。

Futo-men / Thick noodles Enjoy the strong flavor and chewy texture. Goes well with hot noodles.



「YABU丹」おすすめの御膳です

おもてなしの席に





Allergy information











アレルギー表示





せいろ…700円

423kcal





Seiro / Chilled soba noodles served in a basketlike container with dipping broth.

おろしそば(太麺のみ)…850円

鰹節と辛味大根たっぷり!







Oroshi-soba / Chilled soba soup (only thick noodles) with grated radish "Daikon", green onions and bonito flakes.



肉そば…900円





Niku-soba / Hot soba noodles soup with sliced beef and green onions.



かけそば…700円









Kake-soba / with green onion, tempura flakes and a slice of fish-cake.



天麩羅おろしせいろセット…1,250円

thick noodles) with grated radish "Daikon".









Tempura oroshi set / Set of assorted tempura and soba (only



天麩羅せいろセット…1,200円 温かい蕎麦もあります







Tempura seiro set / Set of assorted tempura and soba noodles. Choose either "Seiro" (chilled) or "Kake-soba" (hot).



For ¥200, You can order hot / iced coffee with your meal.



得田のいなりそば…900円 特大! まあるい油揚げが特長。

Inari-soba / Hot soba noodles soup with sweet deep-fried "Tokuda" tofu, and green onions.

Our buckwheat is from Bhutan, beautiful country surrounded by nature of Himalayas.

Our buckwheat flour and noodles are homemade.

Our soba broth is originally made by the way of "Kura-zukuri".



・おろしそば(太麺のみ)

得田のいなりそば

九〇〇

00

七00

八五〇

00

かけそば

Soba noodles Buckwheat noodles

自家製粉、自家製麺 ヒマラヤの 本格醸造「かえし 大自然で育ったブ 」使用 タン蕎麦使用

・天麩羅せいろい

セ

天麩羅おろしセッ

すべての味付けの基本となる、 蔵で約3か月熟成させます 醤油とざらめ、みりんを煮返





ねぎとろ丼 (汁付)…900円

450kcal

蕎麦との相性もぴったり!新鮮な磯の風味をどうぞ。

Negi-toro-don / Rice bowl topped with minced raw tuna and shallot and nori seaweed served with



For \(\pm\) 200, You can order hot / iced coffee with your meal.



牛丼 (汁付) …850円

井と言えばコレ!人気の定番メニュー。 610kcal

Gyu-don / Rice bowl topped with grilled beef and onion served with soup.



ねぎとろ丼(汁付) 上シロ丼 (汁付) かえし黒天丼(味噌汁・漬物付 九〇〇 九五〇

牛丼(汁付)

八五〇

Rice food menu

上シロ丼 (汁付)…950円

国産豚のみを使用した「かわぎし」の上シロをトッピング。 「美川37Café」のソウルフード!

Jyo-shiro-don / Rice bowl topped with miso caramelized grilled pig guts and raw egg yolk, sprouts and spinach served with soup.



かえし黒天丼(味噌汁・漬物付)…1,050円 蕎麦屋の天丼はかえしが命!

「かえし」をたっぷり潜らせたおすすめの逸品。

Kaeshi kuro-tendon / Rice bowl topped with assorted tempura dipped in "Kaeshi" (original broth) served with miso-soup and pickles.