



Appetizers, simmered dish, and desserts shown in the above photograph are examples.

NAKAJIMA Dinner Set ¥ 4,700

Assorted Appetizers from Around Japan

Simmered Dish of the Day

“Edo” Style Soba Noodles or “Shitamachi” Udon(wheat flour) Noodles

Cold Soba with Dipping Sauce or
Soba or Udon in Warm Soup
Addition of Prawn and Vegetable Tempura: ¥ 1,300

Assortment of 3 Desserts

Extra large Helping for Soba or Udon:	+ ¥ 550
Addition of “Inari zushi” (sushi rice in fried tofu pouch, 1 pc	+ ¥ 250
Addition of White or Brown Rice	+ ¥ 300

Service charge will be added to your bill.
Please inform us if you have any food allergies or special preferences.
The above menu is subject to change without prior notice.



Soba in Warm Soup with Mastutake tempura

¥ 5,500

Indulge in this luxury dish featuring tempura of Matsutake mushroom, one of the most sought-after autumn delicacies in Japan.

The delicate aroma and distinct texture present a sublime harmony with the fragrant soba noodles.

Dinner Set ¥ 8,900
Comes with Appetizers from Around Japan,
Simmered Dish, and
Assortment of 3 Desserts

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Chilled Udon Noodles with “Kabosu” Citrus

* This item can also be prepared with soba noodles.

¥ 2,600

The combination of smooth and chewy Inaniwa udon noodles, high-quality tuna broth made with spring water from Kyoto, and aromatic Kabosu citrus creates a tangy and refreshing dish that revives your heat-suffering appetite.

Dinner Set **¥6,000**

Comes with Appetizers from Around Japan,
Simmered Dish, and
Assortment of 3 Desserts

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Chilled Soba Noodles with Gathered Tempura

¥ 2,600

Enjoy the harmony of aromatic soba with crispy tempura and the umami of warm dipping soup.

Dinner Set ¥ 6,000

Comes with Appetizers from Around Japan,
Simmered Dish, and
Assortment of 3 Desserts

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Cold Soba with Tempura of the Season

¥ 3,600

Tempura of fresh vegetables and prawn are deep-fried in rice bran oil specially selected by the chef.

Enjoy the light crisp and wild flavors along with hand-made soba noodles prepared each morning.

Dinner Set ¥ 7,000

Comes with Appetizers from Around Japan,
Simmered Dish, and
Assortment of 3 Desserts

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Soba in Warm Duck Soup

¥ 2,900

Savor the combination of roast canard from Vendée, France, delicate dashi (Japanese stock) of quality ingredients, and fragrant hand-prepared soba noodles.

Dinner Set ¥ 6,300

Comes with Appetizers from Around Japan,
Simmered Dish, and
Assortment of 3 Desserts

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“Kamo-seiro”
(Cold Soba with Duck Dipping Soup)

¥ 2,600

Savor the aromatic dipping soup with roast duck and duck meatballs seasoned with a special miso.

Dinner Set ¥ 6,000

Comes with Appetizers from Around Japan,
Simmered Dish, and
Assortment of 3 Desserts

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This Picture is Udon in Curry Soup with Prawn Tempura.

Udon in Curry Soup (with Brown Rice)

¥ 2,600

Addition of Prawn Tempura: + ¥700

Addition of Chicken Tempura: + ¥700

Made from New Otani's traditional curry sauce and the most refined pork bone broth, this inspired creation of Chef Nakajima opens a whole new horizon of curry taste.

If the tang of ginger in the soup suits your taste,
add the brown rice after you've finished the noodles and savor every drop!

Dinner Set ¥ 6,000

Comes with Appetizers from Around Japan,

Simmered Dish, and

Assortment of 3 Desserts

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“Oyako-don” (Chicken and Eggs on Rice)

* Please choose white or brown rice.

¥ 2,700

This dish familiar among the Japanese people is refined NAKAJIMA style
with a delicate broth and
eggs cooked unbelievably soft and fluffy.

Dinner Set ¥ 6,100

Comes with Appetizers from Around Japan,
Simmered Dish, and
Assortment of 3 Desserts

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Yamakakesoba with Kakiage Tempura

¥ 3,800

A nutritious and hearty dish of freshly-made soba noodles topped with tororo (sticky puree of Japanese yam) and shrimp kakiage (gathered tempura).

Dinner Set ¥ 7,200

Comes with Appetizers from Around Japan,
Simmered Dish, and
Assortment of 3 Desserts

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