

ALL OF OUR MEALS  
ARE GLUTEN FREE  
DAIRY FREE AND  
NUT FREE!

#### What is Soba?

Soba noodles are traditional Japanese noodles made from buckwheat. Our Soba noodles are made from premium Tasmanian buckwheat freshly stone-milled daily in our restaurant. Soba is an excellent source of various vitamins, fibre and also rutin, which is known to reduce high blood pressure and slow the ageing process.

#### Eight healthy reasons to eat Soba

1. Source of high-quality proteins
2. High in fibre
3. Low in fat
4. High in minerals including iron zinc phosphorus and magnesium
5. Variety of vitamins including B1, B2 and P
6. Rutin decreases the risk of heart disease and stroke
7. High in antioxidants which help slow the ageing process
8. Lowers cholesterol and blood pressure

# TAPAS

EDAMAME [VG] 11  
Boiled Japanese green beans

AGEDASHI TOFU [VG] 19  
5 pieces of deep-fried tofu with tempura sauce,  
spring onion, sesame seeds, nori seaweed and lotus chips

VEGETABLE GYOZA [VG] 17  
4 pieces of steamed vegan gyoza with house-made  
sauce, pickled purple cabbage, coriander and onion  
(contains garlic, onion)

NASU DENGAKU [VG] 19  
House-made sweet miso glazed deep-fried eggplant,  
spring onion, sesame seeds and shredded chili

SALMON SASHIMI 21  
6 pieces of salmon sashimi, wasabi,  
slice of lemon and salad

KARAAGE CHICKEN 21  
House-made sweet soy glazed Japanese fried  
chicken, mayo, spring onion and sesame seeds  
(contains garlic, spring onion, sesame)

EBI TEMPURA 21  
5 pieces of prawn tempura

ASSORTED TEMPURA 21  
2 pieces of prawns, silver whiting and assorted  
vegetable tempura

ASSORTED VEGETABLE TEMPURA [VG] 21  
Assorted vegetable tempura

[VG] :VEGAN



## SHIMBASHI SOBA CARLTON NORTH

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BOOK  
[www.shimbashisobamelbourne.com.au](http://www.shimbashisobamelbourne.com.au)



Instagram  
[@shimbashisoba.melboure](https://www.instagram.com/shimbashisoba.melboure)

Please note that there is a 10% surcharge on weekends and a 15% surcharge on public holidays for all orders.Cash payments receive a 5% discount.  
Feel free to ask our staff if you have any questions.





# BEER

Asahi Super Dry	12
The classic, as dry as the name suggests (5%)	
Orion The Draft	12
A hoppy, full-bodied, bright draft, brewed in Okinawa (5%)	
Two Bays Lager [GF]	14
A pale, clean, fruity gluten-free lager (4.5%)	
Yuzu Lager	17
Bountiful in yuzu notes with a deep citrus flavour. Crisp and easy to drink (5.5%)	
Nagoya Miso Lager	19
A deep and dark lager, with complex chocolate malt notes, finishing with a subtle nod to miso (6%)	
Echigo Koshihikari Rice Lager 16	19
A startlingly crisp rice beer; dry, light, and smooth with a refreshing aftertaste (5%)	

# WINE

WHITE	
Chardonnay	G: 17/B:50
Mountain Fizz	B:50
RED	
Pinot noir	G: 17/B:50

# SUSHI ROLL

Available during dinner time

SALMON SUSHI ROLL	22
6 pieces of salmon sushi. Salmon, spring onion flying fish roe and lotus chips on zucchini tempura and avocado sushirolls, drizzled with mayo	
SPICY SEARED SALMON SUSHI ROLL	24
6 pieces of seared salmon sushi. Seared salmon, spring onion, flying fish roe,shredded chili and lotus chips on zucchini tempura and avocado sushi rolls drizzled with house-made spicy sauce and mayo	
VEGAN SUSHI ROLL [VG]	23
6 pieces of vegan sushi. Spicy soy meat, pickled radish, spring onion and lotus chips on zucchini tempura and avocado sushi rolls, drizzled with paprika mayo (cotains garlic)	







b.

A large portion of Soba is available for an extra \$7

# UMESHU

80ml served with ice  
Soda +3

CHOYA Original	12
Made from ripened Nanko Plum steeped in alcohol and sugar. Classic plum wine (15%)	
Blueberry Umeshu	12
Sweet with strong tartness of blueberries (12%)	
Honey Umeshu	12
Has a wider but softer sweetness with the richness of honey (15%)	
Yuzu Umeshu	14
Steeped in refreshing yuzu, a mellow citrus taste (12%)	

# FLIGHTS

3 types of drinks on this side	18
5 types of drinks on this side	28

## What is Sake?

Sake (Nihonshu) is a Japanese traditional alcoholic drink made from rice, water, yeast and Koji mould. It is often referred to as 'Nihonshu' in Japanese to differentiate it from sake which Japanese people also refer to as any alcoholic drink. Sake has an average of 14%-16% ABV and you can enjoy chilled, at room temperature or warmed.



# JAPANESE SAKE

120ml Grass or 720ml Bottle  
chilled or warm

Rihaku	G:16/B:68
Crisp and dry with hints of green apple (15%)	
Chiebijin	G:19/B:83
Well-rounded sweet sake with a fruity tartness (16%)	
Dassai 45	G:20/B:90
Elegant, strong sake with notes of pear and pineapple (16%)	
Yuki no Bosha	G:22/B:100
Elegant, light sake with hints of white wine (16%)	

# SHIMBASHI'S ORIGINAL BOTTLE

300ml Bottle  
chilled only

Junmai Super Dry	28
Mild and dry finish (16%)	
Junmai Ginjo	31
Lilac flower-like flavou/r, muscat-like acidity (15%)	
Junmai Daiginjo	42
Refreshing with a mellow flavour and a cotton candy aftertaste (15%)	
SAKE TASTING SET	17
Junmai Super Dry, Junmai Ginjo, Junmai Daiginjo/30ml each	

# FRUITS SAKE

80ml served with ice  
Soda +3

15

15

# WARM SOBA

KAKE SOBA [VG]	19
Warm soba noodles in vegetable-based broth, spring onion and wakame seaweed	
TORORO MUSHROOM SOBA [VG]	31
Warm soba noodles in vegetable-based broth, grated Japanese yam (tororo), mushroom, fried tofu, spring onion and wakame seawee (contains garlic)	
CHICKEN SOBA (a.)	32
Warm soba noodles in vegetable-based broth, slow-cooked chicken breast, mushrooms, fried tofu, wakame seaweed, spring onion, sesame seeds and yuzu pepper (yuzu-kosho)(contains garlic, sesame)	
RED DRAGON (b.)	33
Warm soba noodles in soy milk, sesame and mushroom-based spicy broth, sliced beef, fried tofu, mushroom, bok choy, coriander, poached egg, chili oil and shredded chili (contains soy, garlic)	
VEGAN RED DRAGON [VG]	32
Warm soba noodles in soy milk, sesame and mushroom-based spicy broth, spicy soy meat, fried tofu, mushroom, bok choy, coriander, chili oil and shredded chili (contains soy, garlic)	
TEMPURA SOBA -House Special- (c.)	34
Warm soba noodles in vegetable-based broth, yuzu zest, spring onion, wakame seaweed, nori seaweed and assorted tempura with dipping sauce	
VEGETABLE TEMPURA SOBA [VG]	34
Warm soba noodles in vegetable-based broth, yuzu zest, spring onion, wakame seaweed, nori seaweed and assorted vegetable tempura with dipping sauce	
KARAAGE CHICKEN CURRY SOBA (d.)	33
Warm soba noodles in curry soup broth, spring onion, mushroom, wakame seaweed and house-made sweet soy glazed Japanese fried chicken (contains soy, garlic,egg)	
TOFU CURRY SOBA [VG]	33
Warm soba noodles in curry soup broth, spring onion, wakame seaweed and deep-fried tofu (contains soy, garlic)	



a.



c.



d.



# CHILLED SOBA

SEIRO [VG] 19  
Plain soba noodles with chilled vegetable-based dipping sauce, spring onion and wasabi

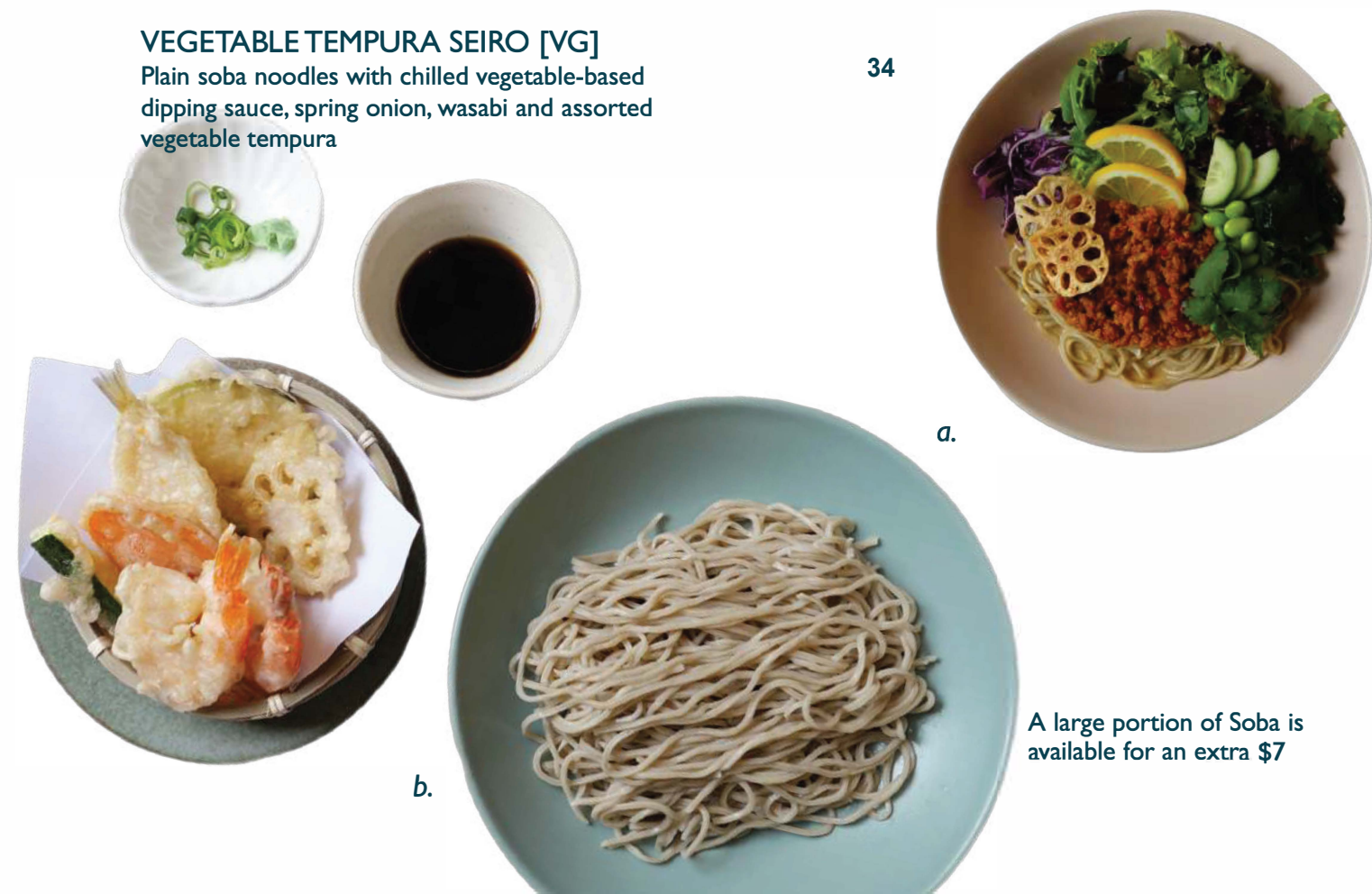
SESAME SEIRO [VG] 19  
Plain soba noodles with chilled vegetable-based sesame dipping sauce, spring onion and wasabi

TANTAN SALAD SOBA [VG] (a.) 32  
Plain soba noodles in chilled sesame sauce, spicy soy meat, deep-fried eggplant, shredded chili,mixedsalad, wakame seaweed, coriander, pickled red cabbage, lotus chips, sesame seeds andslice of lemon

SALMON SALAD SOBA (c.) 33  
Plain soba noodles in chilled sesame sauce, poached egg, seared salmon, rocket salad, wakameseaweed, coriander, pickled red cabbage, lotuschips, sesame seeds, slice of lemon and kizami nori

TEMPURA SEIRO (b.) 34  
Plain soba noodles with chilled dipping sauce, spring onion, wasabi and assorted tempura

VEGETABLE TEMPURA SEIRO [VG] 34  
Plain soba noodles with chilled vegetable-based dipping sauce, spring onion, wasabi and assorted vegetable tempura



a.

b.

A large portion of Soba is available for an extra \$7

## TEA

Chilled Japanese Green Tea 7  
Japanese No.1 green tea

Warm Genmaicha Tea (Pot) 8  
Traditional Japanese roasted brown rice tea

Warm Yuzu Hojicha Tea (Pot) 9

## SOFT DRINK

Coke/Coke No Sugar 5

Ramune 6  
Classic Japanese lemonade

Yuzu Soda 7  
Japanese citrus notes of lemon grapefruit and mandarin

Double Ginger Beer 7  
Hot and dry Australian gingerroot

Cloudy Pear & Cinnamon Soda 7  
Perfectly spiced with cinnamon

San Pellegrino Mineral Water 5

Spring Water 5



DESSERT



HOJICHA ICE CREAM [VG] 10  
2 scoops of roasted Japanese tea ice cream with  
kuromitsu (Japanese brown sugar syrup)  
roasted buckwheat and kinako soybean powder

MATCHA ICE CREAM [VG] 10  
2 scoops of green tea ice cream with  
kuromitsu(Japanese brown sugar syrup)  
roasted buckwheat and kinako soybean powder

COFFEE

- Matcha soy latte 8
- Matcha strawberry soy latte 9
- Hojicha soy latte 8
- Black sesame soy latte 8

ALMOND MILK / OAT MILK  
ICSED + 0.5



Soba-yu  
Soba-yu is the water left over after boiling the noodles.  
It is highly nutritious as vitamins and minerals from the Soba seep into the water during cooking. Soba-yu can be served upon request. Feel free to ask our friendly staff.



# BENTO

Served with miso soup

**KARAAGE CHICKEN BENTO (a.)** 32  
House-made sweet soy glazed Japanese fried chicken mayo, salad ,spring onion, sesame seeds, sesamebroccolini pickled radish, purple cabbage and multi-grain rice (contains garlic,egg)

**SPICY KARAAGE CHICKEN BENTO** 33  
House-made sweet soy glazed Japanese fried chicken, mayo, salad, spring onion, sesame seeds, sesame broccolini pickled radish, purple cabbage,shredded chili and multi-grain rice (contains garlic,egg)

**TERIYAKI TOFU BENTO [VG] (b.)** 32  
House-made teriyaki glazed deep-fried tofu, salad spring onion, sesame seeds, sesame broccolini, pickled radish, purple cabbage and multi-grain rice (contains garlic)

**TERIYAKI SALMON BENTO (c.)** 35  
House-made teriyaki glazed cooked salmon, salad spring onion, sesame seeds, sesame broccolini, pickled radish, purple cabbage and multi-grain rice (contains garlic)



# RICE BOWL

Served with miso soup

**TEMPURA RICE BOWL (d.)** 33  
Bowl of multi-grain rice topped with prawns, silver whiting and assorted vegetable tempura with house-made sweet soy sauce

**VEGETABLE TEMPURA RICE BOWL [VG]** 33  
Bowl of multi-grain rice topped with assorted vegetable tempura with house-made sweet soy sauce

**SALMON SUSHI BOWL (e.)** 33  
Bowl of multi-grain sushi rice topped with sashimi salmon and seared salmon, cucumber, spring onion, flying fish roe, poached egg, nori seaweed and pickled ginger

**SPICY SALMON SUSHI BOWL** 35  
Bowl of multi-grain sushi rice topped with sashimi salmon and seared salmon, house-made spicy sauce, mayo, flying fish roe, cucumber, spring onion, poached egg, nori seaweed and pickled ginger

**KARAAGE CHICKEN CURRY RICE** 33  
House-made sweet soy glazed Japanese fried chicken, Japanese curry sauce, mayo, salad,sesame broccolini, spring onion, pickled radish, multi-grain rice (contains garlic, egg)

**TOFU CURRY RICE [VG]** 33  
Deep-fried tofu with mayo, Japanese curry sauce, salad, spring onion, sesame broccolini,pickled radish and multi-grain rice (contains garlic)



# EXTRA

PICKLED SUSHI GINGER [VG]	1
CHILI OIL [VG]	1
MAYONNAISE [VG]	2
MISO SOUP [VG]	5
POACHED EGG	5
MULTI-GRAIN RICE [VG]	6
SEIRO DIPPING SAUCE [VG]	8
TORORO (GRATED JAPANESE YAM) [VG]	8
EXTRA PLAIN SOBA NOODLES [VG]	10