

# 日式荞面店 谷屋/Japanese Soba noodle restaurant Taniya



## 日式面条 简介

荞面条用荞面粉做，乌冬面用面粉做。都是从古以来受人们欢迎的菜。根据配料，各有不同名称。按照菜单或者自己的喜好，还可以加入大葱，辣椒等佐料。

## About soba noodles

Soba noodles is made from buckwheat flour, Udon noodles is made from flour..Both of them are very popular food since ancient time In Japan.

According to the ingredients, each menu has different name. Follow the menu or to your liking, you can also add green onions, peppers and other condiments.

这家店提供地道的，好吃的日式荞面条。店内布置很时髦。听说，房屋原来是第二次世界大战以前的仓库，以后老板把这所房子改造而开店了。

因为很受人们的欢迎，午餐时间往往是坐满了食客。配餐，酒类种类很丰富。晚上去的话，您能享受和午餐时不一样的气氛。荞面条当然不用说，加盐烤鸭，天妇罗，煎鸡蛋卷也很受好评。您也品尝品尝！

You can eat traditional, delicious Soba noodles In this restaurant.

The store interior is very stylish.

Originally, housing was warehouse before 2nd World War.Owner reformed this,and opened Taniya.

Because very popular, lunch time is often filled with diners.

If you go At night, there is a wide variety of drinks and side menu, you will enjoy good atmosphere that different from lunch time. Roast duck, tempura, fried egg rolls are also very popular,of course, buckwheat noodles is too.

Why don't you taste ?



## A京屋旅館 Kyoya Ryokan B谷屋 Taniya



地址：名古屋市西区幅下1-1-11 电话：  
052-561-3663 营业时间：11:30～14:00  
17:00～21:00（买光了就关门）  
休息日：周三 \*店内不准吸烟。

Address : Habasita1-1-  
11,Nisiku,Nagoya tel : 052-561-  
3663 open : 11:30～14:00  
17:00～21:00 (until sold out)  
closed : Wednesday  
\*No smorking

🍏 下面是主要菜单。只要指菜单，您可以点菜。

十割 ¥900

使用的面粉都是荞面粉

Jyuwari ¥900

Jyuwari noodles is made from 100% buckwheat flour .



天ぷら盛り合わせ ¥1000 天妇罗  
Tenpura ¥1000  
Tempura is a Japanese dish of battered and deep-fried shrimp or vegetables.



ざる ¥800

面粉和荞面粉制成的面条

Zaru ¥800

Zaru means a Sieve or a bamboo basket. Zaru noodles is made from buckwheat flour and flour.



かきあげ ¥900

把种种材料搅在一起油炸做成的天妇罗。

Kakiage ¥900 Kind of Tempura.



天ざる ¥1800

天妇罗和荞面都能品尝!

Tenzaru ¥1800

You can eat both Tempura and Soba noodles !



天井 ¥900

天妇罗饭

Ten-don ¥900

rice bowl with tempura .



天妇罗+米饭  
Tempura+rice

也有很多变种/variations

とろろそば ¥900 山药泥荞面

Tororo-soba ¥900

Noodles with grated yam



鴨ざる ¥1750

Kamo-zaru ¥1750



午餐套餐 (11: 30~14: 00)

Lunch set menu (11: 30~14: 00)

とろろご飯とおそば ¥1000

山药泥盖饭+荞面

Rice with grated yam



配餐也很受好评! Side menu

鴨焼き 加盐烤鸭

Kamo-Yaki Roasted duck



厚烧玉子 煎鸡蛋卷

Atsuyaki-Tamago omelet



自家製にしん棒  
红烧鲱鱼

Homemade  
Stewed Herring



另外还有3种午餐套餐。/ you can choose from three types of the lunch set menu, too.

- とりしょうが井とおそば
- 穴子天井とおそば
- ネギトロ井とおそば

付款的方法

入座后请首先点菜。吃完了，到付款处交钱就可以了!  
(不能用信用卡，请注意。)

How to check

At first, please order your food at the table. After the meal, please pay by cash at the register.  
(Caution: You can't use credit card)

🍏 以下是实际菜谱/Menu

# お献立

## 単品

### 热荞面条之类/Hot soba noodles

### 冷荞面条之类/Cold soba noodles

#### 冷たいそば

ざる	¥ 8.00
追加	¥ 6.00
十割	¥ 9.00
追加十割	¥ 7.00
とろろそば	¥ 10.50
生湯葉そば	¥ 13.00
海老おろし	¥ 13.30
天ざる	¥ 18.00
鴨ざる	¥ 17.50

#### 温かいそば

かけ	¥ 8.00
とろろそば	¥ 10.50
生湯葉そば	¥ 13.00
海老おろし	¥ 13.30
天ぷらそば	¥ 14.40
鴨南そば	¥ 17.50
にしんそば	¥ 16.50

#### 午餐套餐/lunch

#### 大皿罗盖饭/Rice bowl with Tempura

#### 配餐/side menu

お昼の限定	穴子天丼	¥ 9.00	
とろろ飯とそば	天 丼	¥ 9.00	
とろろそば	御飯	ごはん(大)	¥ 2.00
とろろそば	天 丼	¥ 9.00	
穴子天丼とそば	天 丼	¥ 9.00	
木下とそば	天 丼	¥ 9.00	

そばみそ	¥ 3.00
板わさ	¥ 5.00
湯み上げ湯葉	¥ 5.00
漬物盛合せ	¥ 7.00
厚焼玉子	¥ 8.00
そばがき	¥ 8.00
穴子の天ぷら	¥ 6.40
かきあげ	¥ 9.00
天ぷら盛合せ	¥ 10.00
若烏柚子胡椒焼	¥ 9.00
自家製にしんそば	¥ 8.50

### 桔子水, 乌龙茶/ orange juice, Oolong tea

### 酒类/Beer, Liquor

エビスビール 中瓶	¥ 6.50
生ビール(サボロ黒麦)	¥ 5.50
インリアルフルビール	¥ 4.00
上酒(清酒五山)一合	¥ 5.50
冷酒(一合)	表示は税込金額です
三平盛 (岐阜)	¥ 7.80
緑川 (新潟)	¥ 7.80
醸しん九平次(愛知)	¥ 8.30
鄙願 (新潟)	¥ 13.60
焼酎(表そば辛)	氷代 各二〇円
グラス	¥ 5.50
ボトル各	¥ 3.500
オレンジジュース	
ウーロン茶	¥ 4.50
ワインボトルあります	

也有瓶葡萄酒!  
We have bottles of wine, too!