

TEI-AN SOBA NOODLES

Soba has been one of the core of Japanese cuisine for hundreds of years.

Our soba noodles are made in house by hand every morning.
We use Edo-style recipe called "Ni Hachi Soba"
20% wheat flour and 80% buckwheat flour.

You can enjoy the quality of the noodles through cold dipping style.
Hot soba soup to warm up your body and soul,
and we offer modern approach and fusion style.

COLD DIPPING SOBA

Zaru	14
Choice of classic soy, black sesame, walnut and pecan	
Sampler	18
with all 4 of our dipping sauces	

HOT SOBA SOUP

Soy Dashi Broth	12
Curry Broth	17

COLD TOPPINGS

Extra Daikon Oroshi	2
Plum Daikon Oroshi	2
Tororo, Grated Yam	6
Selection Tempura	18

HOT DIP

Chicken	16
Duck	18

HOT TOPPINGS

Angus Brisket	7	Poached Egg	3
A5 Miyazaki Beef	10	Broccoli	4
Chicken Breast	5	Shiitake	6
Duck Breast	9	Selection Tempura	18
Duck Meat Balls	11	Fried Tofu	3
Chashu Pork	6	Sansai	5
Crab Omelette*	7	Tempura Flakes	3

*only for soy dashi broth

SOBA SPECIALITY - COLD

Soba Salad	17
Choice of Soy, black sesame, walnut	
Takana Soba	17
Mustard green, soy	

Microgreen	18
Olive Oil	

SOBA SPECIALITY - HOT

Bolognese	26
Ground washu beef, shiitake, truffle oil	
Carbonara	16
Bacon, shimeji, parmesan	

Yaki Soba	17
Stir fried, chicken, carrot, cabbage, shimeji	

OTHER NOODLES

Zaru Udon	18
Cold udon with soy dipping sauce	
Kake Udon	18
Served hot with soy dashi broth	
Curry Udon	21
Served hot with curry broth	
Yaki Udon	22
Stir fried, chicken, onion, carrot	
Tonkotsu Ramen	19
Pork broth, chashu, bamboo, ginger	
Butabara Ramen	21
Pork broth, pork belly, garlic chives	

RICE / GRAINS

Miyazaki Beef Fried Rice	23
carrot, onion	
Short Rib Curry Rice	24
Poachd egg, cornichon	
Duck Rice Bowl	22
Suimono soup, threaded chili	
Crab Pilaf	26
Fried egg, prosciutto	
Crab & Uni Risotto	28
Uni sauce, truffle oil	
Purple Potato Gnocchi	24
Gorgonzola sauce	
Soba Risotto	22
Truffle oil	

CLASSIC TEI-AN TASTING MENU

7 courses of our popular dishes.

Available for the entire table only.

Dietary restrictions can be accommodated

\$145 per person

CHEF'S PREMIUM SOBA KAISEKI

6~9 courses of seasonal dishes

prepared by chef.

Available for the entire table only.

Dietary restrictions can be accommodated

\$250 per person

Sake pairing \$150 per person

VEGETABLE

"White Seaweed" Salad	16
Simple Asian Salad	9
Japanese Pickle Trio	9
Baby Spinach (walnut or sesame)	8
Suimono Soup	7
Blistered Shishitos	9

RAW

Today's Sashimi	34
Sashimi Premium	68
Tuna Tartare	24
Scallop or Tuna Carpaccio	36
Tuna Karashi Ae	26



BITES

Crispy Chicken Kara Age	12
Grilled Maitake Mushroom	16
Atsu Age Tofu	9
Soba Gaki	11
Pork & Shrimp Shumai	14
Pork Skewers	16

TEMPURA

Crispy Tei-An Shrimp	28
Tempura Sampler	24
Vegetable Tempura	16
Corn	14
Prosciutto & Fig	19

UMI - SEA

Grilled Chilean Seabass	34
Crab Chawan Mushi	24
Grilled Spear Squid	19
Grilled Fish Collar of the day	21

YAMA - LAND

Veal Bone Marrow	21
Miso Eggplant & Beef	18
Crispy Pork Tonkatsu	18
Crispy Chicken Katsu	18

PRESSED SUSHI

30

Salmon	Tuna
Vegetable	Spicy Tuna
Snow Crab	Torched Eel

ROLLS

Tuna & Caviar	48
Shrimp Tempura	24

WAGYU/WASHU BEEF

Washu Beef Hot Rock	23
Cooked at the table (5pc)	
A5 Miyazaki Ribeye	22/oz
Choice of Hot Rock, Carpaccio, or Steak	
Blackhawk Farms Tomahawk	235
36oz, brussel sprouts, grilled vegetable	
allow us 1hr to prepare	
24hr Braised Beef Tongue	26
Truffle mashed potato	
48hr Braised Angus Brisket	32
Red wine reduction	