

SOBA

small plates

blue bay mussels: <i>thai sausage, crispy soba noodles, aioli</i>	11
*yellowtail sashimi: <i>avocado, grapefruit, dried miso, sesame seeds, yuzu ponzu, wasabi oil</i>	12
wild mushroom buns: <i>mung bean sprout slaw</i>	9
cider glazed pork belly: <i>pumpkin butter, roasted chanterelles</i>	10
seafood and kim chi pancake: <i>bay scallops, shrimp, sesame-soy dipping</i>	12
wok seared sea scallops: <i>cucumber and shiso churri, chili-garlic oil</i>	14
lobster maki: <i>pistachios, mango, pea shoots, yuzu aioli</i>	11
*spicy tuna maki: <i>cucumber, avocado, tobiko</i>	9
chicken and vegetable springrolls: <i>hot mustard sauce, nuoc chom</i>	8
korean barbeque ribs: <i>korean barbeque sauce</i>	11
pork dumplings: <i>sweet vinegar dipping sauce</i>	8
*tuna tartar: <i>jalapeño, garlic, mint, sunflower seeds, spicy sesame oil, asian pear salad, crispy rice paper</i>	12
calamari: <i>chilies, toasted garlic, mint, uni emulsion</i>	9
jumbo lump crab cakes: <i>sweet miso sauce, lemon aioli, seaweed</i>	12
mushroom and spinach dumplings: <i>red pepper dipping sauce</i>	8
crispy tofu: <i>scallions, cashews, lemongrass sauce</i>	8

soup and salad

thai corn chowder: <i>jumbo lump crab meat, roasted corn</i>	8
roasted turnip soup: <i>braised kale</i>	8
acorn squash and ginger soup: <i>pomegranate molasses, toasted pepitas</i>	8
roasted beet salad: <i>edamame, shaved fennel, shiso, red curry vinaigrette</i>	10
chopped salad: <i>papaya, mango, cucumber, daikon, avocado, iceberg lettuce, mint, basil, cashews, coconut tempura, spicy miso dressing</i>	9
seaweed salad: <i>hawaiian seaweed, yuzu-mustard vinaigrette</i>	8
spring greens: <i>crispy shallots, carrots, edamame, red peppers, roasted shallot-sesame dressing</i>	8

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5847 ellsworth avenue 412.362.5656 soba@bigburrito.com

part of the big burrito restaurant group

SOBA.UMI.KAYA.MADMEX.CASBAH.ELEVEN.BIG BURRITO CATERING

a gratuity of eighteen percent is added for parties of six or more.

*may contain or contains raw or undercooked seafood or meats. consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

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entrees

- tandoori grilled salmon: *lentils, green beans, fennel-orange salad, coriander yogurt, orange oil* 27
- *seared rare tuna: *sesame crust, korean barbeque sauce, kim chi, cucumber-red onion salad, ginger fried rice, peanuts* 28
- roasted duck breast: *celeriac, sweet potato, brussel sprouts, baby mustard greens, miso duck jus* 27
- filet mignon: *chili-garlic mashed potatoes, pan roasted shiitake mushrooms, pea shoot salad, garlic-soy reduction* 38
- grilled whole bronzini: *wild mushrooms, gai lan, butternut squash, bean sprouts, egg, lemon raita* 27
- double cut pork chop: *japanese pumpkin polenta, napa cabbage, leek, apple, pork belly, apple cider glaze* 25
- pork and shrimp fried rice: *local apples, bok choy, fried egg, ginger, garlic, cilantro, scallions, red chilies, sesame oil* 18
- pumpkin curry tofu: *chanterelles, fried cauliflower, carrots, chickpeas, kabocha squash, pumpkin seeds, basil, steamed jasmine rice* 17

noodles

- chili-miso black cod: *slow cooked pork, mixed choy, rice cake noodle, ssam jang, pine nuts* 27
- wok seared sea scallops: *shiitake mushrooms, scallion, lo mein, omelette, lobster-lemongrass broth* 28
- heritage farm chicken ramen: *confit, chanterelles, scallions, fried egg, miso broth* 24
- pad thai: *chicken, shrimp, rice noodles, tofu, peanuts, mung bean sprouts, cilantro* 19
- vegetables and rice cake noodle: *wild mushrooms, garlic confit, butternut squash, arugula and sunflower seed pesto* 17
- vegetarian pad thai: *zucchini, green beans, bok choy, tofu, peanuts, mung bean sprouts, cilantro* 17

sides

- ginger fried rice 4
- kim chi 4
- jasmine rice 2
- wild mushroom and bok choy stir fry 6
- green bean and bok choy stir fry with chilis 5
- japanese eggplant and green bean stir fry 5

wine features

- matané primitivo, puglia, italy 2007 11/44
perhaps better known as zinfandel, this primitivo offers waves of dark, jammy fruit intermingled with toasted oak and spices in a generous and engaging style.
- schwaben feteasca regala, transylvania, romania 2008 10/40
from the land of long, winding mountain roads and dark, ancient forests, this feteasca regala is crisp and light with hints of fruity citrus. count dracula's second-favorite libation.