

# SOBA

## small plates

blue bay mussels: <i>thai sausage, crispy soba noodles, aioli</i>	11
indonesian corn fritter wrap: <i>bibb lettuce, basil, mint, chili-soy dipping</i>	9
*yellowtail sashimi: <i>avocado, grapefruit, dried miso, sesame seeds, yuzu ponzu, wasabi oil</i>	12
pork buns: <i>nectarine chutney, brown sugar crunch</i>	10
seafood and kim chi pancake: <i>bay scallops, shrimp, green onion and daikon salad, sesame-soy dipping</i>	12
braised beef short rib: <i>sweet corn cake, chili honey glaze</i>	13
wok seared sea scallops: <i>sweet cherry and thai basil salad, pine nut brittle</i>	14
tandoori grilled lamb: <i>chickpea flatbread, summer cucumber and shiso churri, hot pepper and peach compote</i>	14
bay scallop ceviche: <i>cucumber, celery leaves, shallot, hot peppers, micro mustard greens, popcorn, lotus root</i>	12
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>crab meat</i>	8
peach and watermelon gazpacho: <i>kaffir lime, ginger, cucumber, toasted almonds</i>	8
chopped salad: <i>papaya, mango, cucumber, daikon, avocado, iceberg lettuce, mint, basil, cashews, coconut tempura, spicy miso dressing</i>	9
tomato salad: <i>banana pepper, cucumber, white soy, lime, sea salt, basil, sesame tuile</i>	10
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

**SOBA** celebrates Oc Om Boc,  
a Vietnamese lunar festival,  
October 18<sup>th</sup> through October 21<sup>st</sup>.

### SOBA

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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.*

# SOBA

## entrees

alaskan halibut: <i>summer vegetable ratatouille, sushi rice cake, roasted peppers, ssam jang, basil</i>	28
tandoori grilled salmon: <i>lentils, green beans, fennel-orange salad, coriander yogurt, orange oil</i>	27
whole boneless crispy bronzini: <i>jumbo lump crab, jalapeño, orange, watercress, lobster cream</i>	27
*seared rare tuna: <i>sesame crust, korean barbeque sauce, kim chi, cucumber-red onion salad, ginger fried rice, peanuts</i>	28
double cut pork chop: <i>fingerling potato, corn, anaheim pepper, lardons, napa cabbage, peach sweet and sour sauce</i>	25
filet mignon: <i>chili-garlic mashed potatoes, pan roasted shiitake mushrooms, pea shoot salad, garlic-soy reduction</i>	38
pork and shrimp fried rice: <i>peaches, bok choy, fried egg, ginger, garlic, cilantro, scallions, red chilies, sesame oil</i>	18
red curry tofu: <i>green beans, tomatoes, carrots, bok choy, steamed jasmine rice, toasted cashews</i>	17

## noodles

chili-miso black cod: <i>pork, mixed choy, rice cake noodle, ssam jang, pine nuts</i>	27
sea scallops: <i>locally foraged mushrooms, root spinach, fresh wasabi ponzu, udon noodles</i>	28
heritage farm chicken ramen: <i>confit, wild mushrooms, scallions, fried egg, miso broth</i>	24
pad thai: <i>chicken, shrimp, rice noodles, tofu, peanuts, mung bean sprouts, cilantro</i>	19
summer vegetables and rice cake noodle: <i>wild mushrooms, yellow squash, green beans, cherry tomatoes, corn, mizuna and sunflower seed pesto</i>	17
vegetarian pad thai: <i>zucchini, green beans, bok choy, tofu, peanuts, mung bean sprouts, cilantro</i>	17

## sides

ginger fried rice	4
jasmine rice	2
wild mushroom and bok choy stir fry	6
grilled corn with spicy aioli	5
green bean and bok choy stir fry with chilis	5
japanese eggplant and green bean stir fry	5

## wine features

flor de montgó, monastrell, yecla, spain 2008 <i>this lightly-oaked monastrell, perhaps better known by its french name, mourvèdre, combines concentrated black fruit flavors - plums, blackberries and cherries with old world minerality and hints of licorice.</i>	11/44
appollis white blend, wellington, south africa 2009 <i>this fair trade certified wine is a blend of 60% chardonnay, 30% chenin blanc and 10% viognier. a citrus nose followed by a medium body with hints of nectarine before finishing with crisp mineral flavors.</i>	11/44