

SOBA

small plates

blue bay mussels: <i>thai sausage, crispy soba noodles, aioli</i>	9
indonesian corn fritter wrap: <i>bibb lettuce, basil, mint, chili-soy dipping</i>	9
seafood and kim chi pancake: <i>bay scallops, shrimp, green onion and daikon salad, sesame-soy dipping</i>	10
pork belly buns: <i>hoisin barbeque sauce, cilantro</i>	8
lobster maki: <i>pistachios, mango, pea shoots, yuzu aioli</i>	11
*spicy tuna maki: <i>corn nuts, anaheim peppers, guacamole</i>	9
shrimp and basil springrolls: <i>sweet and sour tamarind sauce</i>	9
chicken and vegetable springrolls: <i>hot mustard sauce, nuoc chom</i>	8
grilled flat bread: <i>edamame hummus, spicy cucumber salad, house made pickles</i>	8
korean barbeque ribs: <i>korean barbeque sauce</i>	9
pork dumplings: <i>sweet vinegar dipping sauce</i>	7
*tuna tartar: <i>jalapeño, garlic, mint, sunflower seeds, spicy sesame oil, asian pear salad, crispy rice paper</i>	11
calamari: <i>chilies, toasted garlic, mint, uni emulsion</i>	9
jumbo lump crab cakes: <i>sweet miso sauce, lemon aioli, seaweed</i>	11
mushroom and spinach dumplings: <i>red pepper dipping sauce</i>	7
crispy tofu: <i>scallions, cashews, lemongrass sauce</i>	7

soup and salad

thai corn chowder: <i>crab meat</i>	7
carrot and ginger: <i>curry roasted pine nuts</i>	7
chopped salad: <i>papaya, mango, cucumber, daikon, avocado, iceberg lettuce, mint, basil, cashews, coconut tempura, spicy miso dressing</i>	8
seaweed salad: <i>hawaiian seaweed, yuzu-mustard vinaigrette</i>	7
spring greens: <i>crispy shallots, carrots, edamame, red peppers, roasted shallot-sesame dressing</i>	7

Celebrate Songkran
The Thai New Year and Water Festival
at **SOBA**.
April 12th through the 15th.

SOBA

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.*

SOBA

entrees

striped bass: <i>littleneck clams, yunnan ham, fingerling potatoes, leeks, basil, red miso sauce</i>	27
tandoori grilled salmon: <i>lentils, green beans, fennel-orange salad, coriander yogurt, orange oil</i>	26
whole boneless crispy bronzini: <i>butternut squash and potato hash, honeycrisp apple and cashew slaw, lemongrass-coconut sauce</i>	26
*seared rare tuna: <i>sesame crust, korean barbeque sauce, kim chi, cucumber-red onion salad, ginger fried rice, peanuts</i>	27
boneless pork chop: <i>gold potato, corn, slow cooked pork, miso butter, cilantro and lemon salad</i>	22
filet mignon: <i>chili-garlic mashed potatoes, pan roasted shiitake, pea shoot salad, garlic-soy reduction</i>	36
pork and shrimp fried rice: <i>gala apples, bok choy, ginger, garlic, cilantro, scallions, red chilies, sesame oil</i>	17
beef short ribs: <i>rice cake, snap peas, kumquats, sesame seeds</i>	26
red curry tofu: <i>green beans, tomatoes, carrots, bok choy, steamed jasmine rice, toasted cashews</i>	16

noodles

chili-miso black cod: <i>pork, mixed choy, rice cake noodle, goju jang, pine nuts</i>	27
sea scallops: <i>shiitake and oyster mushrooms, spinach, fresh wasabi ponzu, udon noodles</i>	26
pan roasted chicken ramen: <i>confit, oyster mushrooms, fried egg, miso broth</i>	24
pad thai: <i>chicken, shrimp, rice noodles, tofu, peanuts, mung bean sprouts, cilantro</i>	18
wild mushroom and rice cake noodle: <i>butternut squash, gala apple, roasted garlic, spinach, fermented black beans, basil, pine nuts</i>	16
vegetarian pad thai: <i>zucchini, green beans, bok choy, tofu, peanuts, mung bean sprouts, cilantro</i>	16

sides

house made kim chi	4
house made pickled vegetables	3
wild mushroom stir fry	6
green bean and bok choy stir fry with chillis	5
japanese eggplant and green bean stir fry	5
steamed jasmine rice	2
ginger fried rice	4

wine features

cent'are nero d'avola, sicily, italy 2006 <i>this native Sicilian wine delivers complex flavors of dark fruit with notes of spice, pepper, and coffee. well balanced and lightly tannic.</i>	10/40
hedges cms (chardonnay, marsanne, sauvignon blanc) columbia valley, washington 2007 <i>a fresh and vibrant wine that effortlessly balances body and depth from the chardonnay, spicy aromatics from the marsanne, and structured mineral flavors from the sauvignon blanc.</i>	10/40