

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
chili and honey glazed pork belly: <i>five spiced apple butter, brown sugar crunch, herb salad</i>	9
lobster maki: <i>pistachios, mango, pea shoots, yuzu aioli</i>	11
*spicy tuna maki: <i>corn nuts, anaheim peppers, guacamole</i>	9
chicken springrolls: <i>passionfruit sambal</i>	9
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
crab cakes: <i>seaweed, roasted red pepper salad, miso aioli</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
wonton soup: <i>pork and shrimp wonton, bok choy, shitake mushrooms, ginger and garlic</i>	7
duck confit salad: <i>preserved blood oranges, shaved fennel, cucumber, pistachios, ginger-scallion vinaigrette</i>	9
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 leeks, carrots, red peppers, roasted shallot-sesame dressing</i>	7

Celebrate Chinese New Year 2010,
“Year of the Tiger” at **SOBA**.
February 15th through the 18th.

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.*

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entrees

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>fingerling 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>fuji apples, bok choy, ginger, garlic, cilantro, scallions, red chillies, sesame oil</i>	17
beef short ribs: <i>massaman curry, celeriac puree, heirloom baby carrots, brussel sprouts, kaffir lime gremolata, peanuts</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>hedgehog mushrooms, root spinach, fresh wasabi ponzu, udon noodles</i>	26
pan roasted chicken ramen: <i>confit, royal trumpet mushrooms, fried egg, miso broth</i>	24
pad thai: <i>chicken, shrimp, rice noodles, tofu, peanuts, mung bean sprouts, cilantro</i>	18
hedgehog mushroom and rice cake noodle: <i>butternut squash, honeycrisp 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
bok choy and green bean stir fry with chillis	5
mixed eggplant and green bean stir fry	5
steamed jasmine rice	2
ginger fried rice	4

wine features

x winery <i>white x winemaker's blend, north coast, ca 2007</i> <i>the roussanne imparts a concentrated and viscous mouthfeel with apricot and honey aromas. sauvignon blanc & muscat provide the citrus notes and bright acidity. the chardonnay adds minerality to the palate along with tropical aromas, resulting in a beautifully balanced wine.</i>	12/48
padrina <i>mantonegro, binissalem-mallorca, spain 2007</i> <i>vibrant, mineral-accented strawberry and raspberry aromas display wonderful purity and depth. refreshing red berry flavors are surprisingly concentrated, but emphasize juiciness. the combination of sweetness and clarity finishes with lovely precision, leaving clean red berry and baking spice flavors behind.</i>	14/56