

SOBA

small plates

*flash cooked rare tuna: <i>garlic, tomato, scallion, lime, sesame oil</i>	11
p.e.i. mussels and little neck clam bowl: <i>bok choy, tomatoes, chili and fermented black bean broth</i>	10
shrimp tempura wrap: <i>avocado, red bell pepper, jalapeno pepper, bibb lettuce, sushi rice, spicy aioli, nuoc cham, peanuts</i>	11
crispy tofu: <i>scallions, cashews, lemongrass sauce</i>	7
*spicy citrus tuna tartar: <i>lemon, thai basil and chilis, potato chips</i>	11
korean barbeque ribs	9
chicken and shrimp spring rolls: <i>spicy sweet and sour sauce</i>	7
sea scallop and pork belly: <i>caramelized shallot, tamarind sauce</i>	11
pork dumplings: <i>sweet vinegar dipping sauce</i>	7
green tomato chips: <i>tempura fried, ponzu aioli</i>	7
crispy crab cakes: <i>seaweed, roasted red pepper salad, miso aioli</i>	11
local green beans and mixed choy: <i>chili garlic sauce</i>	8
avocado maki: <i>wok seared corn and herb salad</i>	7
*spicy tuna maki: <i>avocado, scallion, tobiko</i>	11
lobster maki: <i>pistachios, mango, pea shoots, yuzu aioli</i>	12
mushroom and spinach dumplings: <i>red pepper dipping sauce</i>	7

soup and salad

roasted peach gazpacho: <i>anaheim pepper and tomato salad</i>	7
thai corn chowder: <i>lump crab meat</i>	7
heirloom tomato salad: <i>knobby onions, avocado, garlic, jalapeño peppers, ponzu</i>	7
seafood and soba noodle salad: <i>shrimp and bay scallops, avocado, mint, thai chilis, grapefruit, crispy potato</i>	8
grilled flank steak: <i>corn, tomatoes, onion, chilis, basil, lime and soy</i>	10
seaweed salad: <i>hawaiian seaweed, yuzu-mustard vinaigrette</i>	7
spring greens: <i>crispy leeks, carrots, red peppers, roasted shallot-sesame dressing</i>	7

SOBA Diwali Festival
October 27th through October 30th
\$35 four course menu; \$20 wine pairing

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.

**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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large plates

heritage farms pan roasted sweet and sour chicken: <i>scallion fried rice, yu and top kao choy, peach sweet and sour sauce</i>	23
grilled salmon: <i>lump crab-potato rissole, tempura asparagus, spicy mango relish, cashew-basil coconut sauce</i>	25
wok seared sea scallops: <i>corn, tomato and knobby onion salad, shredded iceberg lettuce, vietnamese ginger lime sauce</i>	25
pan roasted alaskan halibut: <i>green bean, chicken of the woods mushrooms and roasted corn sauté, red chili pan sauce, kaffir lime aioli</i>	30
*seared rare tuna: <i>sesame crust, korean barbeque sauce, kim chi, cucumber-red onion salad, ginger fried rice, peanuts</i>	27
filet mignon: <i>chili-garlic mashed potatoes, pan roasted shiitake mushrooms, garlic-soy reduction, pea shoot salad</i>	38
braised pork and shrimp fried rice: <i>peaches, bok choy, ginger, cilantro, scallions, garlic, red chillies, sesame oil</i>	17
pad thai: <i>chicken, shrimp, rice noodles, tofu, peanuts, bean sprouts, cilantro</i>	18

bowls

asian cioppino: <i>eastern shore littleneck clams, shrimp, baby octopus, p.e.i. mussels, sea scallops, fish fritters, spicy thai tomato sauce</i>	24
braised beef short rib: <i>massaman curry, potatoes, carrots, braised leeks, kaffir lime gremolata, peanuts</i>	25
corn, green bean and lo mein noodle stir fry: <i>patty pan squash, mushrooms, garlic chili sauce</i>	16
crispy red curry tofu: <i>corn, carrots, green beans, yellow squash, tomatoes, bok choy, steamed jasmine rice, toasted cashews</i>	16

*featuring local foods from mcconnell's farm,
penn's corner farm alliance,
heritage farms and harvest valley farm*

wine features

domaine auther, pinot auxerrois, alsace, france 2006 this medium bodied white wine crafted from an a common alsatian blending grape starts dry but finishes long and lush while exhibiting hints of apricot, hazelnut and spice.	11/44
caperzzana, barco reale di carmignano, tuscan, italy 2005 a blend of 70% sangiovese, 20% cabernet sauvignon, and 10% canaiolo this wine has a purple color with ruby red shades and has an aroma that is sweet, elegant and very intense and fruity with light tones of oak.	11/44

beer feature

blue point sour cherry imperial stout, patchogue, ny very well-balanced, with the perfect amount of sweetness, tartness and creaminess. tastes rich and roasty dark malty, with dark chocolate and subdued cherry notes. rich, creamy palate, with solid complexity. abv 9%	8
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