



美味しい
揚げたて!

Delicious and freshly
deep-fried!

197

ざるセット

Set menu of buckwheat noodles served on a bamboo draining basket

¥1,060

つゆ

Sauce dip/soup

明治四十三年創業以来の伝統の味を継承

Since 1910, we have been passing on the taste of tradition

じっくりと熟成した本がえしと本枯節の厚削りからとった出汁で製造しています。
上品な旨みとしっかりとしたコクのあるつゆに仕上げました。
最後にそば湯でのばして、お飲みいただくとさらに美味しさがわかります。

Extracted from aged hon-gaeshi (basis of soba soup) and thick slices of honkare-bushi (deeply aged dried bonito), our sauce dip/soup has an elegant and deep taste. Please pour hot water that boiled buckwheat noodles to the soup to further enjoy the amazing taste of our sauce dip/soup.

そば

Soba(buckwheat)

石臼挽きそば粉を使い自社工場にて製麺

Made in our own factory using buckwheat flour ground on a millstone.

ビタミンB1、B2をはじめ、私たちの健康に欠かせないビタミン・ミネラル・アミノ酸等が多く含まれています。
最近特に注目されているのが「ルチン」。穀物ではそばにしか含まれていないポリフェノールの一種で、
高血圧・動脈硬化を防ぐ作用があるとされています。

Soba(buckwheat) contains all kinds of vitamins, minerals, and amino acids necessary for our health including vitamin B1 and B2. Recently catching people's attention is rutin, a kind of polyphenol that is found only in soba out of all grains, which helps preventing high blood pressure and the hardening of the arteries.

豆腐

Tofu

宮城県産 宮城白目大豆

Miyagi shirome soy beans

大粒で良質な宮城県産白目大豆を使っています。味は甘みがあり濃厚です。
Big and high quality shirome soy beans
grown in Miyagi provide a slightly sweet and deep taste.

創業明治四十三年

Since 1910,
we have been passing on the taste of tradition

そば丸
丸松

Soba restaurant Marumatsu



⑩ 冷やし花そば ¥920
Cold hana buckwheat noodles

のどごしきっぱり、
満足の七種の具入り

Enjoy its soothing taste
with seven kinds of ingredients.

仙台の逸品
肉厚の牛タンをどうぞ。

A dish of Sendai.
Please enjoy our thick grilled beef tongue.

⑪ 牛タン定食

Grilled beef tongue set

厚切り焼きたて

仙台名物

Thick and freshly grilled

¥1,920



冷たい おそば

Cold buckwheat noodles

144 ざる中盛 (1.5倍)

Buckwheat noodles served on a bamboo sieve (1.5 the amount)

¥ 100

145 ざる大盛 (2倍)

Buckwheat noodles served on a bamboo sieve (twice the amount)

¥ 200

温かい おそば

Hot buckwheat noodles

◆お持ち帰りできます

Takeouts available

161

おみやげ ざるそば ¥610

Buckwheat noodles for takeouts

162

おみやげ 海老天ざるそば ¥1,240

Buckwheat noodles with shrimp tempura for takeouts

136 ざる

Zaru soba (cold buckwheat noodles served on a bamboo draining basket)

●自慢の自家製めんとコクのあるつゆ

Homemade buckwheat noodles with tasty sauce dip

¥ 580

137 おろし

Oroshi buckwheat noodles

●すりたて大根おろしでさっぱりと

Enjoy its refreshing taste of freshly grated Japanese radish

¥ 870

138 山かけ

Yamakake buckwheat noodles

●ヘルシーな山かけがそばにからみます

Healthy grated yam goes very well with buckwheat noodles

¥ 890

139 冷し花

Cold hana buckwheat noodles

●七種の具入り、やみつきになるかも

Buckwheat noodles with seven ingredients might get you addicted

¥ 920

140 きのことざる

Cold buckwheat noodles with mushrooms

●きのこ温かいつけ汁がそばにピッタリ

Mushrooms and hot sauce dip go very well with buckwheat noodles

¥ 950

141 かしわざる

buckwheat noodles with chicken

●温かい鶏肉入りのつゆが絶妙

Amazing hot sauce dip with chicken

¥ 990

142 海老天ざる

Cold buckwheat noodles served on a bamboo draining basket with shrimp tempura

●揚げたての大海老、今日はリッチに

Freshly deep-fried big shrimps give it a rich taste

¥ 1,210

143 割子五段そば

Warigo buckwheat noodles that come in five different bowls with different spices

●五種類の薬味で味わえる贅沢な食べ方

Luxurious buckwheat noodles with five different spices

¥ 1,420

146 かけ

Kake buckwheat noodles

●そばとつゆのシンプルな味わい

Simple buckwheat noodles with hot soup

¥ 580

147 月見

Tsukimi buckwheat noodles

●玉子が旨味を引き立てます

Eggs add taste to buckwheat noodles

¥ 680

148 花

Hana buckwheat noodles

●揚げ玉の入ったおそば

Buckwheat with bits of fried tempura batter

¥ 680

149 きつね

Kitsune buckwheat noodles

●つゆがしみこんだおあげ入りです。

Buckwheat noodles with a piece of thin deep-fried bean curd

¥ 760

150 玉子とじ

Buckwheat noodles with fluffy eggs

●ふんわり玉子が旨みを引き立てます

Fluffy eggs add a special taste to buckwheat noodles

¥ 800

151 きのこと

Buckwheat noodles with mushrooms

●きのこそばがよくあいます。

Mushrooms and buckwheat noodles go very well together

¥ 950

152 かしわ南蛮

Kashiwa namban

●柔らか鶏肉と南蛮ネギの深い味わい

Soft chicken and namban scallion/spring onion make a deep taste

¥ 990

153 カレー南蛮

Curry namban

●鶏肉入り、そば屋伝統のカレー味

Traditional taste of chicken and curry flavoured buckwheat noodles served at soba restaurants

¥ 1,040

154 親子南蛮

Oyako namban

●若鶏の柔らか肉と玉子入

Buckwheat noodles with soft chicken and eggs

¥ 1,000

155 天玉

Tentama buckwheat noodles

●海老天 1本と温泉玉子入り

With a shrimp tempura and hot springs egg

¥ 980

156 五目

Buckwheat noodles with five ingredients

●五種の具沢山[温泉玉子]入り

Five different ingredients and hot springs egg

¥ 1,080

157 あんかけ

Wheat noodles served with translucent, thick, starchy sauce

●とろっとしたつゆと生姜がうどんに絡みます

Thick soup with ginger goes very well with wheat noodles

¥ 1,080

158 海老天

Wheat noodles with shrimp tempura

●ボリューム満点、大海老 2本入り

Wheat noodles with two pieces of big shrimp tempura

¥ 1,210

159 鍋焼うどん

Wheat noodles served in a hot pot with broth

●海老・温泉玉子など具沢山

Wheat noodles with shrimps, hot springs eggs, and other ingredients

¥ 1,380

200 仙台揚げ笹かまそば

Sasa kamaboko(deep-fried sasa kamaboko) uckwheat noodles

●仙台名物笹かまぼこをカラッと揚げました

¥ 780

201 かき揚げそば

Kakiage(deep-fried vegetable strips, shrimp, etc.) uckwheat noodles

●揚げたてサクサクのかき揚げ

¥ 870

202 仙台油麩そば

deep-fried gluten cakes buckwheat noodles (Seasoned deep-fried gluten cakes)

●宮城名物、油麩。味付けした油麩がそばにあう

¥ 760





Bowl

| | | | |
|-----|-----------------|--|---------|
| 112 | 玉子丼 | Egg bowl | ¥ 790 |
| 113 | 親子丼 | Oyako bowl | ¥ 980 |
| 114 | かつ丼 | Cutlet bowl | ¥ 1,000 |
| 115 | 天 丼 (海老2本・野菜天入) | Tendon(2 shrimp tempura and various vegetable tempura) | ¥ 1,160 |

※丼(单品)には吸碗とお新香がつきます Every bowl comes with a bowl of soup and pickles.



Mini bowls/rice

| | | | |
|-----|----------|---|-------|
| 116 | ミニ鶏そぼろ丼 | Mini chicken crumble bowl | ¥ 340 |
| 117 | ミニとろろ丼 | Mini grated yam bowl | ¥ 360 |
| 118 | ミニ天丼 | Mini tendon | ¥ 510 |
| 119 | いなり (2個) | Inari (Flavoured boiled rice wrapped in fried bean curd) (2 pieces) | ¥ 220 |
| 120 | 少なめご飯 | Small rice | ¥ 100 |

※ミニ丼にはお新香がつきます All mini bowls come with pickles



Set menu of bowls with mini buckwheat noodles

| | | | |
|-----|-------------|---|---------|
| 121 | カレー ミニそばセット | Curry and mini buckwheat noodles | ¥ 1,000 |
| 122 | 親子丼 ミニそばセット | Oyako bowl with mini buckwheat noodles | ¥ 1,120 |
| 123 | かつ丼 ミニそばセット | Cutlet bowl with mini buckwheat noodles | ¥ 1,210 |
| 124 | 天 丼 ミニそばセット | Tendon with mini buckwheat noodles | ¥ 1,210 |

※丼/ミニそばセットには小鉢とお新香がつきます All set menus of bowls with mini buckwheat noodles come with a small bowl and pickles.
冷たいおそばにも替えられます Cold buckwheat noodles also available instead of hot buckwheat noodles.



Grilled beef tongue

厚切り焼きたて
仙台名物

| | | | |
|-----|-----------------------------|---|---------|
| 125 | 牛タン定食 (+200円とろろ付) | Grilled beef tongue set(with a grated yam + 200 yen) | ¥ 1,920 |
| 126 | 牛タン(单品) | Grilled beef tongue | ¥ 1,620 |
| 127 | 牛タンそば | Buckwheat noodles with grilled beef tongue | ¥ 1,500 |
| 128 | そば御膳 ・牛タン・ミニそば付 (+200円とろろ付) | Grilled beef tongue, mini soba and rice set (with a grated yam + 200 yen) | ¥ 1,580 |



Set menu of buckwheat noodles with mini bowls

| | | | |
|-----|----------------------|--|---------|
| 129 | 花 セット (ミニとろろ丼付き) | Hana set (with mini grated yam bowl) | ¥ 1,020 |
| 130 | ざるセット (ミニ天 丼付き) | Cold buckwheat noodles with mini rice bowl with tempura | ¥ 1,060 |
| 131 | 冷し花セット (いなり付き) | Cold hana set (with inari) | ¥ 1,120 |
| 132 | カレー南蛮セット (ミニ鶏そぼろ丼付き) | Set menu with buckwheat noodles with curry flavoured soup (with mini chicken crumble bowl) | ¥ 1,350 |

※価格はすべて、税込価格で表示しています。※季節により内容が異なる場合がございます。
All prices are written with the consumption tax. The contents may change depending on the season.

一品・おつまみ

A la carte/Snacks

| | | | | |
|-----|----------|-------|--|---------|
| 179 | 冷奴 | 自家製豆腐 | Hiyayakko (cold tofu) using homemade tofu | ¥ 330 |
| 180 | 湯豆腐 | 自家製豆腐 | Yudo-fu (tofu in hot pot) | ¥ 390 |
| 181 | 枝豆 | | Edamame (boiled green soybeans) | ¥ 330 |
| 182 | 笹かま | | Bamboo leaf shaped fishcake | ¥ 380 |
| 183 | 自家製キムチ漬け | | Homemade kimchi | ¥ 330 |
| 184 | お新香盛合せ | | Assortment of pickles | ¥ 440 |
| 185 | 板わさ | | Slices of white fishcake served with horseradish and soy sauce | ¥ 440 |
| 186 | きのこおろし | | Mushrooms with grated Japanese radish | ¥ 440 |
| 187 | もつ煮 | | Motsunabe (A pot dish with several kinds of entrails) | ¥ 560 |
| 188 | 和風唐揚 | | Japanese style deep-fried chicken | ¥ 550 |
| 189 | 天婦羅盛 | | Assortment of various tempura | ¥ 780 |
| 190 | さば味噌煮 | | A mackerel shimmered in miso | ¥ 550 |
| 191 | 牛タン厚切 | | Thick grilled beef tongue | ¥ 1,620 |



仙台牛タンの歴史

牛タン焼き誕生の背景には戦後の復興を支えた歴史的なドラマがあります。

終戦後、日本が復興に向けて歩み始めた昭和23年、仙台牛タン焼きの歴史が始まりました。

仙台牛タンの生みの親 佐野 啓四郎氏(故)が、洋食料理の中で使われていた素材「牛タン」の旨さのとりこになり、試行錯誤を重ねた末「牛タン焼き」が誕生しました。その自慢の一品を、お店で出したのが仙台牛タン焼きの始まりです。

タン焼きの誕生は昭和20年代。時はまさに終戦直後の混乱期、仙台市内では多く焼き鳥屋が営業しておりました。

牛タン焼きの生みの親である(故)佐野 啓四郎氏も当時は和食の職人として、焼き鳥中心の飲食店を経営しておりました。

当時は食糧難ということもあり、焼き鳥屋といっても鶏肉だけではなく、豚肉や牛肉など、様々な素材を焼き料理として

出していました。そんな中、和食の職人として腕をふるっていた啓四郎氏の悩みは、焼き料理は調理方法が簡単なので、

ヒット商品を出しても、周りのお店に次々と真似されてしまうことでした。

「誰にも真似のできない自分だけの料理を造りたい!」

そんな気持ちが自然と芽生えるようになりました。生粋の職人だった佐野氏にとっては必然的ともいえる欲求だったのかも

しれません。研究をはじめ、牛タンの皮の剥き方も何もわからず、手には切り傷が絶えませんでした。連日、牛タン相手に

悪戦苦闘の末、和食の職人ならではのアイデアを思いつきました。それは、切り身にして塩味で寝かせて焼く現在の手法です。

一人作業場へこもり、牛タンの切り身の厚さ、包丁の入れ方、熟成期間、塩の量、塩の振り方、炭火の火力、焼き加減など、あらゆる

角度から研究を重ねました。そして……ついに、仙台牛タン焼きが誕生したのです。

History of Sendai grilled beef tongue

There is a historical story behind the origin of Sendai grilled beef tongue, which helped restoring the aftermath of the war.

The long history of Sendai grilled beef tongue began when Japan started to recover from the war back in 1948. Keishiro Sano, the father of Sendai grilled beef tongue, was stunned by the taste of beef tongue used in western cooking, and began to put a lot of effort into making grilled beef tongue. So the history of grilled beef tongue began when he started serving beef tongue to people. Back at the time of the postwar periods, there were a lot of Yakitori restaurants in Sendai. Mr. Sano was not an exception. Although those restaurants were Yakitori restaurants, they served not only chicken but also pork, beef, and various other ingredients. Within that circumstance, Mr. Sano had one concern on his mind, which was that grilling was such an easy way of cooking that people could always imitate the taste of his popular menus. That is when he started to dream of coming up with menus of his own that nobody else could emulate. It might have been a very natural thought for Mr. Sano as he was born to be a decent chef. There wasn't a day without cuts on his hands for he did not have a clue how to peel off the soft skin on beef tongues at first. After days of struggling with beef tongues, he had an idea only Japanese chefs could think of, which was slicing beef tongues and salting them before grilling. He spent most of his time in his kitchen, studying beef tongue cooking from all kinds of aspects; how thick each slice should be, how it should be sliced, how long it should be salted, how much salt it needs, how salt should be applied, and how strong it should be charcoal-grilled. After all this work, Sendai grilled beef tongue was born.



163 ■生ビールセット

¥ 850

Beer set

中ジョッキ・小鉢3点セット付

A glass of beer (medium) with three small bowls

164 ■牛タン生ビールセット

¥ 1,780

A glass of beer with grilled beef tongue

中ジョッキ・牛タン焼き・枝豆付

A glass of beer, grilled beef tongue, and boiled green soybeans

※飲み物チョイス Drink options

■セット商品の飲み物は生ビール(中)1杯又は日本酒1合、焼酎ジョッキ1杯から選べます。

Please choose beer (medium) or one bottles of Japanese sake or a glass of shochu.



Drinks



165 生ビール (中ジョッキ)

Beer (medium)

¥ 700

166 プレミアムアルコールフリー (ノンアルコール)

Premium Alcohol Free (Non-alcoholic)

¥ 510

167 日本酒 1合 (鳳陽)

Japanese sake 1 go (180cc) (Houyo)

¥ 640

168 生冷酒 (真鶴生貯蔵酒) (300ml)

Pure cold sake (Manatsuru)

¥ 980

169 そば焼酎 十割 (ボトル720ml)

Soba shochu Unkai (720ml bottle)

¥ 3,300

170 // (とわり) (グラス)

Soba shochu Unkai (glass)

¥ 560

171 麦焼酎 黒わら麦 (ボトル500ml)

Barley shochu Kurowara-mugi

¥ 2,500

172 // (くろわらむぎ) (グラス)

Barley shochu Kurowara-mugi (glass)

¥ 500

173 芋焼酎 黒甕 (ボトル720ml)

Sweet potato shochu Kurokame (720ml bottle)

¥ 3,200

174 // (くろかめ) (グラス)

Sweet potato shochu Kurokame (glass)

¥ 600

水割・お湯割・蕎麦湯割は無料。梅干し 1ヶ ¥60

Diluting with water, hot water, and soba hot water is free. One portion of Japanese plum is 60 yen.

175 ウーロンハイ ¥460

Oolong tea highball

176 オレンジジュース Orange juice

¥ 350

177 ウーロン茶 Oolong tea

¥ 350

178 アイスコーヒー Iced coffee

¥ 350

192 温泉玉子 Hot springs egg ¥ 100

193 半ライス Half rice ¥ 100

194 ライス Rice ¥ 200

195 吸椀 Clear broth soup ¥ 90

196 セットそば大盛 Buckwheat noodles (large) ¥ 100

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