

# 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

## ◆お持ち帰りができます Takeouts available

### 161 おみやげ ざるそば

Buckwheat noodles for takeouts  
¥550

### 162 おみやげ 海老天ざるそば

Buckwheat noodles with shrimp tempura for takeouts  
¥1,100



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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	¥500
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	¥800
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	¥820
139 冷し花 Cold hana buckwheat noodles	●七種の具入り、やみつぎになるかも Buckwheat noodles with seven ingredients might get you addicted	¥820
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	¥850
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	¥900
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	¥1,080
143 割子五段そば Warigo buckwheat noodles that come in five different bowls with different spices	●五種類の美味で味わえる贅沢な食べ方 Luxurious buckwheat noodles with five different spices	¥1,350
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	¥500
147 月見 Tsukimi buckwheat noodles	●玉子が旨味を引き立てます Eggs add taste to buckwheat noodles	¥600
148 花 Hana buckwheat noodles	●揚玉の入ったおそば Buckwheat with bits of fried tempura batter	¥600
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	¥640
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	¥700
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	¥850
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	¥920
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	¥950
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	¥900
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	¥900
156 五目 Buckwheat noodles with five ingredients	●五種の具入り山温泉玉子入り Five different ingredients and hot springs egg	¥1,000
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	¥1,000
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	¥1,080
159 キムチピリ辛うどん Wheat noodles with kimchi	●旨辛、自家製キムチ入り Tasty and spicy, enjoy wheat noodles with our homemade kimchi	¥1,000
160 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	¥1,330

# 丼(単品)

Bowl

※丼(単品)には吸物とお新香が付きます Every bowl comes with a bowl of soup and pickles.

# ミニ丼・ご飯

Mini bowls/rice

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

# 丼・ミニそばセット

Set menu of bowls with mini buckwheat noodles

※丼/ミニそばセットには小鉢とお新香が付きます 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.

# 牛タン

Grilled beef tongue

※のり巻きたて 仙台名物

# そば・ミニ丼セット

Set menu of buckwheat noodles with mini bowls

112 玉子丼 Egg bowl	¥700
113 親子丼 Oyako bowl	¥850
114 かつ丼 Cutlet bowl	¥900
115 天 丼 (海老2本・野菜天入) Tendon(2 shrimp tempura and various vegetable tempura)	¥1,080
116 ミニ鶏そぼろ丼 Mini chicken crumble bowl	¥280
117 ミニとろろ丼 Mini grated yam bowl	¥300
118 ミニ天丼 Mini tendon	¥450
119 いなり (2個) Inari (Flavoured boiled rice wrapped in fried bean curd) (2 pieces)	¥200
120 少なめご飯 Small rice	¥100

121 カレー ミニそばセット Curry and mini buckwheat noodles	¥900
122 親子丼 ミニそばセット Oyako bowl with mini buckwheat noodles	¥1,000
123 かつ丼 ミニそばセット Cutlet bowl with mini buckwheat noodles	¥1,100
124 天 丼 ミニそばセット Tendon with mini buckwheat noodles	¥1,100

125 牛タン定食 (+200円とろろ付) Grilled beef tongue set (with a grated yam + 200 yen)	¥1,680
126 牛タン(単品) Grilled beef tongue	¥1,380
127 牛タンそば Buckwheat noodles with grilled beef tongue	¥1,380
128 そば御膳 ・牛タン・ミニそば付 (+200円とろろ付) Buckwheat noodles set(with a grated yam + 200 yen)	¥1,480

129 花 セット (ミニとろろ丼付き) Hana set (with mini grated yam bowl)	¥900
130 ざるセット (ミニ天 丼付き) Cold buckwheat noodles with mini rice bowl with tempura	¥940
131 冷し花セット (いなり付き) Cold hana set (with inari)	¥1,000
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)	¥1,200

※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	¥ 300
180	湯豆腐	自家製豆腐	Yudo-fu (tofu in hot pot)	¥ 350
181	枝豆		Edamame (boiled green soybeans)	¥ 300
182	笹かま		Bamboo leaf shaped fishcake	¥ 350
183	自家製キムチ漬け		Homemade kimchi	¥ 300
184	お新香盛合せ		Assortment of pickles	¥ 400
185	板わさ		Slices of white fishcake served with horseradish and soy sauce	¥ 400
186	きのこおろし		Mushrooms with grated Japanese radish	¥ 400
187	もつ煮		Motsunabe (A pot dish with several kinds of entrails)	¥ 500
188	和風唐揚		Japanese style deep-fried chicken	¥ 500
189	天婦羅盛		Assortment of various tempura	¥ 700
190	さば味噌煮		A mackerel simmered in miso	¥ 500
191	牛タン厚切		Thick grilled beef tongue	¥ 1,380



## 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。牛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営んでおりました。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知れません。研究をはじめ、牛タンの皮の剥き方も何回も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覆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 ¥ 750

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 ¥ 1,650

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2合、焼酎ジョッキ1杯から選べます。  
Please choose beer (medium) or two bottles of Japanese sake or a glass of shochu.



Drinks



165	生ビール(中ジョッキ)	Beer (medium)	¥ 600
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)	¥ 420
167	日本酒 1合(鳳陽)	Japanese sake 1 go (180cc) (Houyo)	¥ 400
168	生冷酒(真鶴)	Pure cold sake (Mazuru)	¥ 800
169	蕎麦焼酎 雲海(ボトル720ml)	Soba shochu Unkai (720ml bottle)	¥ 2,850
170	” (グラス)	Soba shochu Unkai (glass)	¥ 400
171	麦焼酎 黒わら麦(ボトル500ml)	Barley shochu Kurowara-mugi	¥ 2,050
172	” (グラス)	Barley shochu Kurowara-mugi (glass)	¥ 400
173	芋焼酎 黒甕(ボトル720ml)	Sweet potato shochu Kurokame (720ml bottle)	¥ 2,850
174	” (グラス)	Sweet potato shochu Kurokame (glass)	¥ 400

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 ¥ 400

Oolong tea highball

## 176 オレンジジュース Orange juice ¥ 320

## 177 ウーロン茶 Oolong tea ¥ 320

## 178 アイスコーヒー Iced coffee ¥ 320

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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# 朝食メニュー Breakfast menu

午前6時30分～10時まで From 6:30 A.M. to 10 A.M.

## そば処 丸松



Cold buckwheat noodles

**鮭おろしそば ¥680**

A salmon with grated Japanese radish buckwheat noodles



Hot buckwheat noodles

**納豆キムチそば ¥580**

Fermented soy beans and kimchi buckwheat noodles



Hot buckwheat noodles

**わかめそば ¥580**

Wakame seaweed buckwheat noodles



Hot buckwheat noodles

**仙台揚げ簀かまそば ¥580**

Sasa kamaboko(deep-fried sasa kamaboko) uckwheat noodles



Hot buckwheat noodles

**かき揚げそば ¥680**

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



**ミニ鮭丼 ¥480**

Mini-salmon bowl



**ミニかき揚げ丼 ¥480**

Mini-kakiage bowl (deep-fried vegetable strips, shrimp, etc.)



**ミニとろろ丼 ¥300**

Mini-grated yam bowl



**いなり(1個) ¥100**

inarigushi is a kind of sushi made of aburaage (deep-fried tofu) stuffed with rice

