

Soba

sushi bar 

M E N U





Fresh Poke Bowls

Blazing | 14.5

Sushi rice, lettuce, avocado, edamame, cucumber, shrimp, crab, spicy sauce



Tuna & Salmon | 16

Sushi rice, lettuce, salmon, tuna, avocado, seaweed, mango, lemon



Salmon Lover | 14.5

Sushi rice, lettuce mix, salmon, mango, avocado, lemon



Appetizers / Soup

Dynamite Shrimp | 11

Crispy shrimp coated with rich creamy Sriracha mayo sauce



Kani Panko | 8.5

Deep fried crab sticks, batter with gold bread crumbs, served with ponzu sauce



Salmon Crab & Avocado Salad | 7

Shredded cucumber and spicy mayonnaise



Crispy Volcano Salad | 6.7

Edamame, crispy crab, pear, iceberg lettuce, & shrimps tempura



Rock Shrimp | 6.5

Shrimps tempura, green onion with spicy mayonnaise



Ebi Tempura | 6.5

Prawn & tempura sauce (5 Pieces)



Edamame Ginger Garlic | 5

Spicy boiled Japanese green soy beans, ginger shavings, garlic



Miso Soup | 4.5

Traditional Japanese soy beans soup



Usuzukuri Salmon Platter | 9.25

Salmon, ponzu sauce, spring onion



Sashimi Salad | 9.5

Tuna, salmon, iceberg lettuce, mango, avocado, caramel spicy sauce



Usuzukuri Tuna Platter | 12.25

Tuna blue fin, ponzu sauce, spring onion



Kani Tama Soups | 7.5

Hondashi, soy sauce, mirin, white onion, crab sticks, corn starch, spring onion



If you are allergic to any of the menu items, let us know and we will adjust our menu for you to enjoy an allergy-free dining experience.

All prices are in Jordanian Dinars and subject to 7% Service Charge and 8% Sales Tax.

Main Courses



Signature dish

Yaki Soba | 14.7

Pan fried soba noodles with prawn, chicken & vegetables



Contains Seafood



Contains Sesame Seeds



Contains Eggs

Salmon Teriyaki | 13.5

Served with homemade sauce & cabbage salad



Contains Seafood



Gluten

Mixed Fried Rice | 4.8

Minced beef, chicken, eggs, shrimps, vegetable & soy sauce



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs

Chicken Teppanyaki | 8.0

With teppan vegetables



Contains Seafood



Gluten



Contains Eggs

BBQ Eel - Teriyaki | 22.75

Unagi kabayaki, teriyaki sauce, spring onion, carrots, capsicum



Contains Seafood



Contains Sesame Seeds



Gluten

Sashimi

individual sliced raw fish
4 pieces per order

Maguro "Bluefin Tuna" | 7.5

Shake "Salmon" | 6.5

Tako "Octopus" | 7.5



Contains Seafood

Nigiri Sushi

2 Pieces per order

Maguro "Bluefin Tuna" | 5.7

Shake "Salmon" | 4.8

Tako "Octopus" | 7

Ebi- Prawn | 5



Contains Seafood

Unagi Kabayaki - BBQ Eel | 9.5

2 Pieces per order

Sushi rice, wasabi, ginger pickles, sushi nori, terriyaki sauce



Contains Seafood



Gluten

Mackerel - Shimesaba | 7.25

2 Pieces per order

Sushi rice, wasabi, ginger pickles, sushi nori



Contains Seafood



Gluten



Contain Nuts

Special House Rolls

Caramel Maki | 10

Crab, ebi tempura topped with crispy crab with caramel sauce



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs



Dairy

Discovery Maki | 7.75

Ebi tempura, salmon crab and spicy sauce rice out tobiko with fried kunafa



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs



Dairy

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Sesame Maki | 7.5

Ebi tempura crab, cucumber rice out sesame



Contains Seafood



Contains Sesame Seeds



Gluten



Dairy

Yasai Maki | 7.25

Vegetable with avocado sauce



Vegetarian



Gluten



Fried California | 7

Butter fried California crab roll with special sauce



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs



Dairy



Top Crab | 8.25

Fresh salmon, ebi and crab roll



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs

Crispy Salmon | 8.5

Fresh salmon, avocado, cucumber, kani



Contains Seafood



Gluten



Dairy



Contains Eggs

California Roll | 7.25

Crab stick, avocado, cucumber & tobiko



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs

Crazy Maki | 7

Combination of california roll salmon & tempura prawn with spicy sauce



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs



Crispy Maki | 7

Combination of crazy maki in white soya sheet topped with spicy & plum sauce & crispy tempura



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs

Caterpillar Maki | 7.75

Tempura, cucumber, lettuce, avocado, crispy crab & tobiko



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs

Salmon Avocado Maki | 8.25

Ebi tempura, rice out topped with salmon & avocado with special sauce and sesame



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs

Volcano Maki | 7.5

Ebi tempura spicy mayonnaise, avocado, crab, cucumber rice out crispy



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs

Soba Maki | 7.5

Ebi tempura, crispy, crab, mango, cucumber, rice, out salmon



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs

Sushi & Maki

Soba Lovers - 18 pieces | 25.5

Combination of caterpillar, volcano & crispy maki



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs

Salmon Lovers - 18 pieces | 26.5

Nigiri salmon (6 pieces), salmon maki (6 pieces), & salmon sashimi (6 pieces)



Contains Seafood



Gluten

Spicy Lovers - 12 pieces | 22

Combination of spicy salmon, spicy tuna, and cooked roll



Contains Seafood



Contains Sesame Seeds



Gluten



Contains Eggs

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Desserts

Banana Harumaki | 9.5

Deep fried banana spring rolls with vanilla ice cream and sweet topping



Gluten



Contains Eggs



Dairy

Apple Cinnamon Tempura | 4.5

Deep fried caramelized apple with cinnamon, wrapped with spring roll paper, served with vanilla ice cream



Gluten



Contains Eggs



Dairy



Contains Nuts



Mochi Ice Cream | 4.5

Mango, vanilla & green tea



Gluten



Contains Eggs



Dairy



Vegan



Vegetarian



Gluten Free



Contains Eggs



Contains Beef



Contains Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Contains Alcohol



Light Meal



20 mins Preparation Time



Halal



Contains Sesame Seeds

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BEVERAGE LIST

SOBA SPECIAL

Classic Cocktails

Margaritas | 9

A smooth and flavourful Margarita twist, available shaken or frozen.

Tequila, triple sec, lemon juice, and your choice of strawberry or lemon flavor.

The Island | 12

A bold take on the long island

Vodka, gin, tequila, white rum,

triple sec, lemon juice, soft syrup

Electric Peel | 10

For the negroni Lover

Tequila, aperol, martini dry,

grapefruit bitters

Golden Anchor | 12

Set sail with every pour.

Spiced rum, white rum, pineapple juice,

lemon juice, cinnamon syrup, angostura

bitters

Thunder Frog | 12

A high voltage punch in every sip.

Vodka, gin, white rum, blue curacao, fresh

lemon juice, energy drink

Passión Roja | 12

Where passion meets fiesta.

Passion fruit puree, martini rosso,

sparkling wine

Bloody Mary | 9

An old classic made with vodka and tomato juice.

Blue Lagoon | 12

A mix made with vodka, blue curacao and

lemon juice.

Daiquiri | 10

Lemony white rum-based drink for the perfect afternoon.

Mojito | 10

Mint white rum, white sugar and fresh leaves.

Tequila Sunrise | 9

Tequila, orange juice and grenadine.

Whiskey Sour | 10

Whisky, egg white and sweet and sour mix.

B52 | 10

Layered shot composed of kahlua,

Irish cream and cointreau.

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Non Alcoholic

Virgin Mojito | 8

Lime, mint, sugar, soda

Passion Fruit Cooler | 8

Passion fruit, lime, vanilla, soda

Berry Lemonade | 8

Mixed berries, lemon, soda

Lemon Mint | 6

Fresh lemon juice and garden mint

Smoothies & Milk Shakes

Create your special mix | 6

Banana

Strawberry

Vanilla

Mango

Choco

Soft Beverages

Still & Sparkling Water

San Pellegrino Sparkling 750 ML | 6

San Pellegrino Sparkling 250 ML | 4

Perrier 750 ML | 6

Perrier 250 ML | 4

Mineral 1500 ML | 3.5

Mineral 500 ML | 2

Aerated Beverages | 4

Pepsi, seven up, mirinda, tonic, soda,
ginger ale, bitter lemon

Hot Beverages

Freshly Brewed Tea | 4

English breakfast, earl grey, green tea,
mint tea, chamomile, moroccan
and jasmine

Coffee

Single Espresso | 4

Double Espresso | 5

Cappuccino | 5

Café Latte | 5

Black Coffee | 4.5

Lebanese Coffee | 4.5

Decaffeinated | 4.5

Hot Chocolate | 4.5

Iced Tea | 4

Iced Coffee | 4

Energy Drinks

Red Bull Energy Drink | 5

Red Bull Sugar Free | 5

Aperitifs

Campari | 7.5

Pernod | 7.5

Amaretto | 7.5

Jagermeister | 7.5

Bailey's | 7.5

Martini rosso | 7.5

Martini dry | 7.5

Martini bianco | 7.5

Sambuca | 7.5

Cointreau | 7.5

Khalua | 7.5

Blended Scotch Whiskeys

		
JW Double Black	16	220
JW Black Label	9	140
JW Red Label	7	90
J&B Rare	7	100
J&B Reserve 15 YRS	15	200
Chivas Regal 12 YRS	9	150
Chivas Regal 18 YRS	23	380

Single Malt



Scotch Whiskeys

Glenfiddich 12 YRS	13	150
Glenfiddich 18 YRS	22	220
Glenfiddich 21 YRS	35	480
Macallan 12 YRS	20	280

Bourbon Whiskeys

Jim Beam	8	90
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Tennessee Whiskeys

Jack Daniel's	8	80
Canadian Club	8	80

Irish Whiskeys

Jameson	9	90
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Vodka

Belvedere	14	180
Grey Goose	15	175
Beluga Transatlantic	10	200
Stolichnaya Cristall	8	90
Stolichnaya Elite	15	250
Russian Standard		
Original	8	90
Russian Standard		
Platinum	8.5	95
Russian Standard		
Imperial	12	160
Smirnoff Red	7	70
Absolute	8	90

Gin

Gordon's	8	90
Tanqueray	8	105
Bombay Sapphire	9	110
Hendrick's	9	170

Rum



Bacardi Light	9	80
Bacardi Dark	10	130
Havana Club	8	98
Captain Morgan	9	95

Tequila

Tequila Clase Azul		
Reposado	30	480
Jose Cuervo Silver	8	95
Jose Cuervo Gold	8.5	115
Don Julio Blanco	12	220
Don Julio Reposado	12	220
Patron Silver	15	230
Patron Gold	17	280

Cognac

Hennessey VS	15
Remy Vsop	25
Courvosier VS	14.5
Remmy Martin XO	42

Digestif

Crème de Menthe	8
Fernet-Branca	12
Grappa Limoncino	8

Beer



Carakale	4	7.5	7
Amstel	4	7.5	5.5
Heineken	7	10	8
Almaza			7
Corona			8
Budweiser			8



Red Wine

JR Classic, Cabernet Sauvignon	7	30
JR Reserve, Pinot Noir	7.5	40
Santa Helena, Cabernet Sauvignon	8	50
Lamberti, Cabernet Sauvignon, Vernona		50
El embaradoro Red, Chili	8	50

White Wine

JR Classic, Chardonnay Blanc	7	30
JR reserve, Pinot Grigio	7.5	40
Château Du Pin Blanc, Bordeaux	8.5	48
M. Cha poutier, Cote's du Rhone		58
El embaradoro White, Chili	8	40

Rose Wine

JR Classic rose, Jordan	7	35
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Champagne

Moët & Chandon Brut Imperial, Epernay		180
Moët & Chandon Rosé Imperial, Epernay		250
Laurent Perrier Brut La Cuvée, Tours sur Marne		180
Laurent Perrier Cuvée Rosé, Tours sur Marne		250
Dom Pérignon Vintage Champagne, Epernay		600

Sparkling

Bottega Prosecco Brut, Italy	8	60
Bottega Prosecco Rosé, Italy		60

THANK YOU FOR
DINING WITH US

