

Suzie's Soba

1009 W 36th St 21211-2416 · +14102430051 · Updated: Jan 14, 2026

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NOODLES 11

Pan-fried Soba With Pork Tenderloin	\$15.00
buckwheat noodles sauteed in grape seed oil with shallots, pork, napa cabbage, and spring vegs	
Spinach And Shiitake	\$10.00
sauteed garlic, basil pesto, and buckwheat soba	
Oriental Chicken Soba	\$12.00
spicy udon noodles sauteed with chicken, scallions, broccoli, carrots and snow peas	
Yaki Soba	\$10.00
buckwheat noodles and fresh vegetables sauteed with yakisoba sauce	
Spinach And Mushroom Miso	\$8.00
with buckwheat noodles in light miso broth	
Seafood Chajang Myun	\$16.00
thick flour noodles, zucchini, shrimp, mussels and scallops served in a chinese black bean sauce	
Smoked Salmon And Basil	\$11.00
norwegian cold-smoked salmon with fresh basil and pesto sauteed with thin flour noodles	
Tofu And Snow Peas	\$10.00
simmered with red bell peppers, onion, soy and garlic, served over rice noodles	
Seafood Champpong	\$15.00
with thick noodles & vegetables in spicy broth	
Mool Mandu	\$9.00
homemade korean chicken dumplings, scallions, and rice noodles in a light broth	
Cold Spicy Sesame Noodles	\$8.00

ENTREES 9

Spicy Citrus Pork Tenderloin	\$17.00
sauteed with garlic and onion in a spicy ginger gochujang sauce, served with fresh spinach and rice	
Ginger Chicken Teriyaki	\$14.00
chicken breast sauteed in homemade teriyaki sauce, served with rice and vegetables	
Char-grilled Citrus Salmon	\$19.00
fresh salmon in citrus marinade, flame grilled and served with rice and sauteed spinach	

Ginger Teriyaki Salmon	\$18.00
sushi-grade salmon gently cooked in ginger teriyaki sauce, served with seaweed salad and rice	
Tempura Dinner	\$19.00
lightly battered seafood and vegetables, fried crisp	
Grilled Spicy Tuna	\$22.00
sushi-grade tuna steak marinated in red pepper, garlic, ginger, basil and sesame oil, grilled to order and served over basil noodles and snow peas	
Steamed Mussel Soba	\$17.00
mussela steamed with garlic, ginger, red pepper, cilantro and sake, served over thick flour noodles	
Eggplant Saute	\$15.00
japanese eggplant marinated in garlic, soy, sesame and olive oil, basil and balsamic vinegar, sauteed and served with vegetables and rice	
Poached Ginger Lime Chicken	\$16.00
chicken breast marinated in lime juice, ginger, and basil, poached gently and served with avocado and mango over mesclun with ginger lime vinaigrette	

DONBURI 5

Chicken	\$11.00
Vegetable	\$10.00
Shrimp	\$14.00
Tuna	\$20.00
Unagi	\$17.00
broiled eel	