

LUNCH COURSE MENU
ランチコース

前菜三種
3 kinds of appetizers

刺身
Sashimi

中皿
Seasonal dish

蕎麦（下記のリストからお選びください。）
Soba (from the list)

甘味
Dessert

そば茶
（または自社焙煎のシングルオリジンコーヒーにご変更可能です。+200円）
Soba tea
(or single origin coffee by NOZY COFFEE, 200yen surcharge)

PLEASE CHOOSE ONE SOBA FROM BELOW
蕎麦をひとつお選びください

せいろ 3,980 Chilled soba with dipping sauce	かけ 4,180 Hot Soba
ゴマダレせいろ 4,380 Chilled soba with sesame and walnut dipping sauce	海老と野菜の天ぷらかけ蕎麦 5,380 Hot soba with prawn and vegetable tempura
薬味せいろ 鴨肉味噌、オリーブレモン、季節の揚げ玉 4,680 Chilled soba with seasonal condiments (Duck flakes miso, grated daikon with olive oil and lemon, agedama crumbles)	穴子と野菜の天ぷらかけ蕎麦 5,480 Hot soba with anago eel and vegetable tempura
旬野菜の天ぷらせいろ 4,980 Chilled soba with seasonal vegetable tempura	鴨かけ蕎麦 5,380 Hot soba with duck
酸辣湯風つけ蕎麦 4,780 Chilled soba with Sichuan style spicy and sour soup	
もずくと冷やかけ蕎麦 4,880 Chilled soba with mozuku seaweed in cold soup	
海老と野菜の天ぷらせいろ 5,280 Chilled soba with prawn and vegetable tempura	
穴子と野菜の天ぷらせいろ 5,380 Chilled soba with anago eel and vegetable tempura	
鴨せいろ 5,280 Chilled soba with duck in warm dipping soup	
夏の和牛まぜ蕎麦 5,450 Chilled soba topped with wagyu, salmon roe and seasonings	
しらすと生雲丹とイクラのまぜ蕎麦 5,280 Chilled Soba topped with young sardine, uni and salmon roe	



RYAN

今週の蕎麦と小どんぶり

豚と舞茸のみぞれつけ蕎麦 / ネギトロ丼 / ひとくち最中

Chilled soba, warm dipping sauce with pork, maitake mushroom and grated daikon / minced tuna rice bowl / bite size monaka rice wafers filled red bean jam

1,700

SEASONAL SOBA	
季節の蕎麦	
旬野菜天ぶらせいろ.....1,980	夏の和牛まぜ蕎麦.....2,480
Chilled soba with seasonal vegetable tempura	Chilled soba topped with wagyu, salmon roe and seasonings
酸辣湯風つけ蕎麦.....1,780	もずくと冷やかけ蕎麦.....1,880
Chilled soba with Sichuan style spicy and sour soup	Chilled soba with mozuku seaweed in cold soup

Soba	
蕎麦	
せいろ 980	かけ 1,180
Chilled soba with dipping sauce	Hot soba
ゴマダレせいろ 1,380	海老と野菜の天ぷらかけ蕎麦 2,380
Chilled soba with sesame and walnut dipping sauce	Hot soba with prawn and vegetable tempura
薬味せいろ	穴子と野菜の天ぷらかけ蕎麦 2,480
鴨肉味噌、オリーブレモン、季節の揚げ玉 1,680	Hot soba with anago eel and vegetable tempura
Chilled soba with seasonal condiments	
(Duck flakes miso, grated daikon with olive oil and lemon, agedama crumbles)	鴨かけ蕎麦 2,380
	Hot soba with duck
海老と野菜の天ぷらせいろ 2,280	
Chilled soba with prawn and vegetable tempura	
穴子と野菜の天ぷらせいろ 2,380	
Chilled soba with anago eel and vegetable tempura	
鴨せいろ 2,280	
Chilled soba with duck in warm dipping soup	
シラスと生雲丹とイクラのまぜ蕎麦 2,280	
Chilled soba topped with young sardine, sea urchin and salmon roe	

蕎麦をもっと / 薬味	
蕎麦少しだけ多め (60g)+380	大根おろし / のり 各 100
Extra serving of soba noodle	Grated daikon radish / nori seaweed (each)
蕎麦大盛り (120g)+680	みょうが / とろろ / 温泉卵 各 200
Large serving of soba noodle	Myoga ginger / grated yam / slow cooked egg (each)

SIGNATURE & SEASONAL OFFER	
おすすめと季節のいろいろ	
真牡蠣と岩牡蠣の食べ比べ2,980 2 kinds of oysters sampler 日本各地の名産地から届いた牡蠣を食べ比べて お楽しみいただく雷庵の定番メニューです。1 年を 通して身質と風味の良い牡蠣を目利きの牡蠣業者 様よりご紹介いただいております。生、焼き、天 ぷらからお選びいただけます。 真牡蠣1,350 Pacific oyster 生、焼き、又は天ぷらからお選びいただけます。 Please chose from raw, grilled, or tempura. 岩牡蠣 1,850 Rock oyster 生、焼き、又は天ぷらからお選びいただけます。 Please chose from raw, grilled, or tempura. 岩牡蠣の土佐酢ジュレがけ 岩もずくと蓴菜2,400 Oyster with tosa vinegar jelly, mozuku seaweed and watershield	アメーラトマト甲州煮 雲丹チーズと蕎麦の実 (1 皿) ...850 Amela tomatoes simmered with red wine topped with sea urchin cheese sauce and buckwheat 無花果 (いちじく) の 黒胡麻白和え960 Fig with tofu black sesame mascarpone sauce 蕎麦豆腐 生雲丹のせ (1 皿)1,200 Soba tofu topped with sea urchin for 1 炙り伊佐木のたたき 香味和え (1 皿) 1,500 Seared Isaki grunt with seasonings for 芝海老と甘長ししとう、 水茄子のパラパラ揚げ 1,440 Shibaebi shrimp, shishito pepper and eggplant tempura 房付きヤングコーンの天ぷら かえしと八代海苔 (1 皿)850 Young corn tempura with aosa seaweed and soba sauce 岩中豚の照り焼き 150g2,480 Teriyaki iwachu pork

前菜三種 (1 人前)	780
3 kinds of appetizers for 1	
ぬか漬け盛り合わせ	680
Blan pickled vegetables	
真蛸のやわらか煮	1,280
Soy braised octopus	

刺身

刺身 おまかせ三種..... 3,780
3 kinds of sashimi (4 pieces each)

刺身 おまかせ四種..... 4,800
4 kinds of sashimi (4 pieces each)

温物

だし巻き玉子980

Japanese omelet seasoned with dashi stock

焼き物

黒毛和牛サーロインすき焼き
生雲丹と温泉玉子.....3,980
Seared sukiyaki beef, sea urchin, slow cooked egg

揚げ物

キス天ぷら磯辺巻き (1尾).....780
Whiting tempura
with nori seaweed and mixed peppers for 1

お酒と

あおさ海苔塩麴カシューナッツ780

Cashew nuts coated with seaweed and shiokoji

SALAD

サラダ

季節のサラダ

桃とモッツアレラチーズ、緑のサラダ

塩麹ドレッシング 1,840

Green salad with peach and mozzarella cheese,
salted shiokoji dressing

焼き野菜サラダ 1,480

Grilled seasonal vegetable salad

