

SOBA MENU

SOBA

蕎麦

細 / 田舎	細 / 田舎
せいろ 900 / 1,100 Chilled soba with dipping sauce	かしわ天温玉すだちまぜ蕎麦 1,600 / 1,800 Chilled soba topped with chicken tempura, egg and sudachi
ゴマダレせいろ..... 1,100 / 1,300 Chilled soba with sesame dipping sauce	しらすと生うにとイクラのまぜ蕎麦..... 1,900 / 2,100 Chilled soba topped with young sardine, Uni and salmon roe
豚せいろ カレー風味 パクチー添え 1,500 / 1,700 Chilled soba with pork curry soup and coriander	かけ 1,000 / 1,200 Hot Soba
夏野菜の天ぷらせいろ 1,600 / 1,800 Chilled soba with summer vegetables tempura	山かけ蕎麦..... 1,300 / 1,500 Hot Soba with grated yam
薬味せいろ (イクラとろろ、すだちおろし、胡麻揚げ玉)..... 1,800 / 2,000 Chilled soba with salmon roe & yam, Sudachi, sesame crumbles	夏野菜の天ぷらかけ蕎麦..... 1,700 / 1,900 Hot soba with summer vegetables tempura
海老と野菜の天ぷらせいろ 1,900 / 2,100 Chilled soba with prawn and vegetable tempura	海老と野菜の天ぷらかけ蕎麦..... 2,000 / 2,200 Hot Soba with prawn and vegetable tempura
穴子と野菜の天ぷらせいろ..... 1,900 / 2,100 Chilled soba with Anago eel and vegetable tempura	穴子と野菜の天ぷらかけ蕎麦..... 2,000 / 2,200 Hot Soba with Anago eel and vegetable tempura
鴨せいろ 1,900 / 2,100 Chilled soba with duck in warm dipping soup	鴨かけ蕎麦 2,000 / 2,200 Hot Soba with duck
和牛温玉せいろ 2,000 / 2,200 Chilled soba with wagyu in warm dipping soup	ニシン蕎麦 2,000 / 2,200 Hot Soba with soy braised herring

SEASONINGS

薬味

大根おろし／のり／みょうが 各 100 Grated Daikon radish / Nori dried seaweed / Myoga ginger (each)	とろろ／温泉卵 各 200 Grated yam / Slow cooked egg (each)
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RYAN

COURSE MENU

CEDAR

シダー ¥7,000

帆立の茶碗蒸し

Chawanmushi

鴨とイチジクの胡桃味噌和え

Duck

芝海老と椎茸の春巻

Spring roll

岩中豚

Iwachu Pork

蕎麦

Soba

デザート

Dessert

OAK

オーク ¥9,000

帆立の茶碗蒸し

Chawanmushi

のど黒

Nodokuro

鴨とイチジクの胡桃味噌和え

Duck

芝海老と椎茸の春巻

Spring roll

黒毛和牛

Grilled Wagyu

蕎麦

Soba

デザート

Dessert

A LA CARTE

SASHIMI

刺身

刺身 おまかせ三種.....3,200
3kinds of Sashimi (4pieces each)

刺身 おまかせ五種..... 4,800
5kinds of Sashimi (4pieces each)

水蛸.....1,800
Octopus

カンパチ.....1,800
Seabass

真鯛.....2,200
Snapper

平目.....2,200
Flounder

生本鯖.....2,200
Tuna

蒸しアワビ.....2,500
Steamed abalone

DEEP FRIED

揚げ物

しいたけの海老しんじょう揚げ...1,100
Fried Shiitake mushroom with minced prawn

小海老と根菜
碾茶のパラパラ揚げ.....1,100
Shrimp and vegetable ten-cha tea tempura

キスの天ぷら 磯辺巻き.....1,100
Kisu whiting tempura with Nori seaweed

海老と野菜の天ぷら.....1,200
Prawn and vegetable tempura

穴子カツ.....1,700
甘らっきよと塩昆布のタルタルソース
Deep fried Anago-cel with Ken's tartar sauce

APPETIZER

前菜いろいろ

ぬか漬け..... 600
Blan pickled vegetables

蕎麦豆腐（一人前）..... 600
Buckwheat tofu

水ナスの浅漬け..... 600
Pickled eggplant

魚介のぬた和え.....700
Chopped fishes with Miso vinaigrette

キスの南蛮漬け..... 800
Kisu whiting with Nanban vinaigrette

フルーツマトともずく酢.....900
Tomato and Mozuku- seaweed with vinaigrete

巨峰の天ぷら
マスカルポーネ白和え..... 800
Tempura grape with Tofu and Mascarpone sauce

真蛸のやわらか煮.....900
Soy braised octopus

シラスと緑のサラダ.....1,100
Young sardine and green vegetable salad

焼き野菜サラダ.....1,300
Grilled seasonal vegetable salad

アボカドのお浸し
生ウニとずわい蟹のせ.....1,800
Dashi-Avocado with Zuwai-crab and Uni sea urchin

春菊と菊花、ズワイガニのお浸し

Appetizer

クエの天ぷら

Tempura

鮪のタルタル

Tuna

帆立の茶碗蒸し

Chawanmushi

鴨とイチジクの胡桃味噌和え

Duck

芝海老と椎茸の春巻

Spring roll

岩中豚

Iwachu Pork

蕎麦

Soba

デザート

Dessert

WARM DISH

温物

だし巻き玉子.....900
Japanese omelet seasoned with Dashi stock

合鴨と蓮根まんじゅう 1ヶ.....1,000
Duck and lotus roots dumpling

茶そばがき.....1,300
Cha-sobagaki

GRILL

焼き物

胡椒鯛のカマ塩焼き.....1,200
Grilled Kosho snapper' s jaw

新さんまの塩焼き 1尾.....1,600
Grilled Sanma pike

伝助穴子の炙り焼き.....1,800
Seared Anago cel

のど黒炙り.....2,000
Grilled Nodokuro sea

岩中豚ステーキ 150g.....2,400
Grilled Iwachu-pork 150g

牛リブロースすき焼き.....2,800
サマートリュフと温泉卵（一人前）
Seared sukiyaki beef , summer truffle, slow cooked egg

牛タン 照り焼き 150g.....3,000
Teriyaki ox tongue 150g

黒毛和牛ステーキ 150g.....4,500
Grilled Wagyu beef 150g

NUTS

お酒と

あおさ海苔と
塩麴のカシューナッツ.....700
Cashew nuts flavored with Aosa seaweed and
Salted rice malt