

SOBA MENU

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SEASONAL SOBA

季節の蕎麦

牡蠣と下仁田葱のせいろ.....1,600 Chilled soba with oyster and green onion soup	牛タンとろろせいろ.....1,700 Chilled soba with ox tongue and grated yam
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SOBA

蕎麦

せいろ.....900 Chilled soba with dipping sauce	なめたけおろしまぜ蕎麦.....1,700 Chilled soba topped with Nametake mushroom and grated radish
ゴマダレせいろ.....1,200 Chilled soba with sesame dipping sauce	しらすと生うにとイクラのまぜ蕎麦.....2,100 Chilled soba topped with young sardine, Uni and salmon roe
野菜の天ぷらせいろ.....1,800 Chilled soba with vegetables tempura	かけ.....1,100 Hot Soba
薬味せいろ (イクラとろろ、すだちおろし、胡麻揚げ玉).....1,900 Chilled soba with salmon roe & yam, Sudachi, sesame crumbles	青のりとタヌキのかけ蕎麦.....1,500 Hot Soba with seaweed and tempura crumbles
海老と野菜の天ぷらせいろ.....2,100 Chilled soba with prawn and vegetable tempura	野菜の天ぷらかけ蕎麦.....1,900 Hot soba with vegetables tempura
穴子と野菜の天ぷらせいろ.....2,100 Chilled soba with Anago eel and vegetable tempura	海老と野菜の天ぷらかけ蕎麦.....2,100 Hot Soba with prawn and vegetable tempura
鴨せいろ.....2,100 Chilled soba with duck in warm dipping soup	穴子と野菜の天ぷらかけ蕎麦.....2,100 Hot Soba with Anago eel and vegetable tempura
和牛温玉せいろ.....2,100 Chilled soba with wagyu in warm dipping soup	鴨かけ蕎麦.....2,100 Hot Soba with duck

EXTRA NOODLE

蕎麦をもっと

蕎麦少しだけ多め (40g)+350 Extra serving of Soba noodle	蕎麦大盛り (80g)+650 Large serving of Soba noodle
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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 ¥7,800

岩中豚
Iwachu Pork
蕎麦
Soba
デザート
Dessert

鰯
Yellowtail
海老芋 蟹あんかけ
Ebiimo-taro potato
あん肝
Monkfish liver
鱈のパン粉揚げ
Breaded Sawara mackerel

OAK

オーク ¥9,800

黒毛和牛
Wagyu
蕎麦
Soba
デザート
Dessert

鰯
Yellowtail
海老芋 蟹あんかけ
Ebiimo-taro potato
あん肝
Monkfish liver
蒸し鮑
Abalone
鱈のパン粉揚げ
Breaded Sawara mackerel

炙り帆立とほうれん草、なめこ茸のお浸し
Appetizer
鰯の白子天ぷら カラスミかけ
Tempura cod's s roe

炙り帆立とほうれん草、なめこ茸のお浸し
Appetizer

鰯の白子天ぷら カラスミかけ
Tempura cod's s roe

OYSTER

牡蠣

真牡蠣
生 / 焼き / 天ぷら850
Oyster choose from fresh, grilled or tempura

APPETIZER

前菜いろいろ

蕎麦豆腐 (一人前)650
Buckwheat tofu for 1

ぬか漬け 680
Blan pickled vegetables

唐墨とべつたら漬けの
ポテトサラダ 800
Potato salad with Karasumi and Japanese pickles

巨峰の天ぷら
マスカルポーネ白和え 880
Tempura grape with Tofu and Mascarpone sauce

あん肝の旨煮890
Dashi marinated monk fish liver

つぶ貝ともずく酢980
Shellfish and Mozuku- seaweed with vinaigrette

真蛸のやわらか煮980
Soy braised octopus

ブリの炙りおろしポン酢1,300
Seared yellowtail with Ponzu sauce

シラスと緑のサラダ 1,200
Young sardine and green leaf vegetable salad

焼き野菜サラダ 1,400
Grilled seasonal vegetable salad

合鴨ロース煮 1,400
Dashi marinated duck

アボカドのお浸し
生ウニとずわい蟹のせ 1,900
Dashi-Avocado with Zuwai-crab and Uni sea urchin

A LA CARTE

SASHIMI

刺身

刺身 おまかせ三種3,400
3kinds of Sashimi (4 pieces each)

刺身 おまかせ四種4,500
4kinds of Sashimi (4 pieces each)

刺身 おまかせ五種 5,600
5kinds of Sashimi (4 pieces each)

水タコ1,900
Octopus

サワラ 2,000
Sawara mackerel

ブリ 2,000
Yellowtail

平目 2,200
Flounder

生本鰯2,300
Tuna

DEEP FRIED

揚げ物

白魚とあおさ海苔の
さつま揚げ1,000
Deep fried minced fish and seaweed

桜海老と舞茸
隠元のパラパラ揚げ 1,300
Shrimp, mushroom and green bean tempura

海老と野菜の天ぷら 1,400
Prawn and vegetable tempura 2 pieces each

やまゆり豚の天ぷら 1,600
Yamayuri pork tempura

マコガレイの丸揚げ 1,900
Deep fried flounder

WARM DISH

温物

だし巻き玉子960
Japanese omelet seasoned with Dashi stock

合鴨と蓮根まんじゅう 1ヶ1,100
Duck and lotus roots dumpling for 1

GRILL

焼き物

サワラのカマ塩焼き1,000
Grilled Mackerel's jaw

ブリのカマ塩焼き1,500
Grilled Yellowtail's jaw

伝助穴子の炙り焼き 1,880
Seared Anago eel

本カマスの塩焼き1,600
Grilled Red barracuda

岩中豚ステーキ 150g2,500
Grilled Iwachu-pork 150g

牛タン 照り焼き 150g3,200
Teriyaki ox tongue 150g

牛リブロースすき焼き
グレートリュフと温泉卵3,300
Seared sukiyaki beef, truffle, slow cooked egg

黒毛和牛ステーキ 150g 4,800
Grilled Wagyu beef 150g

NUTS

お酒と

あおさ海苔塩麴カシューナッツ750
Cashew nuts with seaweed and salted rice malt