

SOBA MENU

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SEASONAL SOBA

季節の蕎麦

細 / 田舎	細 / 田舎
春キャベツと牛もつせいろ カレー風味 1,800 / 2,000 Chilled soba with cabbage and beef intestin curry soup	若竹蕎麦 (温) 1,800 / 2,000 Hot Soba with Wakame seaweed and bamboo shoot
桜鯛とゴマだれせいろ 2,000 / 2,200 Chilled soba with snapper sashimi, sesame & walnuts dipping sauce	蛤蕎麦 (温) 2,000 / 2,200 Hot Soba with Hamaguri clam

SOBA

蕎麦

細 / 田舎	細 / 田舎
せいろ 900 / 1,100 Chilled soba with dipping sauce	なめたけおろしませ蕎麦 1,700 / 1,900 Chilled soba topped with Nametake mushroom and grated radish
ゴマダレせいろ 1,200 / 1,400 Chilled soba with sesame dipping sauce	しらすと生うにとイクラのませ蕎麦 2,100 / 2,300 Chilled soba topped with young sardine, Uni and salmon roe
山菜天ぷらせいろ 1,800 / 2,000 Chilled soba with wild vegetables tempura	かけ 1,100 / 1,300 Hot Soba
薬味せいろ (とろろズワイ蟹, 唐墨おろし, 海苔揚玉) 1,900 / 2,100 Chilled soba with crab & yam, Karasumi, Nori crumbles	山菜天ぷらかけ蕎麦 2,000 / 2,200 Hot soba with wild vegetables tempura
海老と野菜の天ぷらせいろ 2,100 / 2,300 Chilled soba with prawn and vegetable tempura	海老と野菜の天ぷらかけ蕎麦 2,100 / 2,300 Hot Soba with prawn and vegetable tempura
穴子と野菜の天ぷらせいろ 2,100 / 2,300 Chilled soba with Anago eel and vegetable tempura	穴子と野菜の天ぷらかけ蕎麦 2,100 / 2,300 Hot Soba with Anago eel and vegetable tempura
鴨せいろ 2,100 / 2,300 Chilled soba with duck in warm dipping soup	鴨かけ蕎麦 2,100 / 2,300 Hot Soba with duck
和牛温玉せいろ 2,100 / 2,300 Chilled soba with wagyu in warm dipping soup	

EXTRA NOODLE

蕎麦をもっと

細 / 田舎	細 / 田舎
蕎麦少しだけ多め (40g) +350 / +450 Extra serving of Soba noodle	蕎麦大盛り (80g) +650 / +850 Large serving of Soba noodle

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

帆立とうるい、筍の木の芽味噌和え
Appetizer

蛍烏賊とアオサ海苔の天ぷら 唐墨かけ
Tempura

鮎魚女の皮霜造り
Sashimi

新じゃがと合鴨の薄くず仕立て
Soup

公魚の南蛮漬け
Wakasagi

桜海老真蒸の蕎麦の実揚げ
Shrimp and fish dumpling

やまゆり豚
Yamayuri pork

蕎麦
Soba

桜道明寺と自家製あんこの羊羹
Dessert

OAK

オーク ¥9,800

帆立とうるい、筍の木の芽味噌和え
Appetizer

蛍烏賊とアオサ海苔の天ぷら 唐墨かけ
Tempura

鮎魚女の皮霜造り
Sashimi

新じゃがと合鴨の薄くず仕立て
Soup

公魚の南蛮漬け
Wakasagi

甘鯛の桜蒸し
Amadai snapper

桜海老真蒸の蕎麦の実揚げ
Shrimp and fish dumpling

牛タンステーキ
Beef

蕎麦
Soba

桜道明寺と自家製あんこの羊羹
Dessert

A LA CARTE

SASHIMI

刺身

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

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

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

水タコ1,800
Octopus

ブリ 2,000
Yellowtail

サワラ.....2,100
Sawara mackerel

真鯛.....2,100
Snapper

生本鮪.....2,300
Tuna

DEEP FRIED

揚げ物

活タコの梅しそ揚げ.....900
Deep fried Octopus seasoned Ume and Shiso

蛍烏賊とアオサ海苔の天ぷら1000
Hotaruika squid and aosa seaweed tempura

白魚と独活、
隠元のバラバラ揚げ 1,300
Ice fish, Udo-wild vegetable, Green bean tempura

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

やまゆり豚の昆布め天ぷら 1,600
Yamayuri pork tempura

OYSTER

牡蠣

真牡蠣
生 / 焼き / 天ぷら 1,080
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

苺とあんぽ柿の
マスカルポーネ白和え700
Strawberry and dried persimmon with Tofu
Mascarpone sauce

露の薑とチーズの
ポテトサラダ 800
Potato salad with Fukinot-shoot and cheese

牡蠣の南蛮漬け 800
Pickled deep fried oyster

魚介の松前漬け.....900
Soy marinated chopped seafood with Nori seaweed

真蛸のやわらか煮980
Soy braised octopus

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

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

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

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

WARM DISH

温物

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

牛タンと筍の玉め (一人前)..... 1,000
Beef tongue,bamboo shoot with egg dashi sauce

新じゃがと
合鴨の薄くず仕立て (一人前) 1,000
Dashi soup with duck and spring potato for 1

甘鯛頭と大根の焼き浸し1,100
Amadai snapper' s head and Daikon radish

GRILL

焼き物

真鯛のカマ塩焼き1,400
Grilled snapper' s jaw

本カマスの塩焼き1,600
Grilled Red barracuda

林ポークステーキ 150g.....2,500
Grilled Hayashi-pork 150g

牛タン照り焼き 150g.....3,200
Teriyaki ox tongue 150g

牛リブロースすき焼き
生ウニと温泉卵3,300
Seared sukiyaki beef , Sea urchin, slow cooked egg

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

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