

SOBA MENU

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SEASONAL SOBA

季節の蕎麦

もずくの冷かけ蕎麦.....1,700 Chilled Soba with chilled dashi soup and mozuku seaweed	すだちとフルーツトマト、じゅん菜のまぜ蕎麦.....1,900 Chilled Soba topped with sudachi citron, tomato and junsai wild plant
黄ニラとキャベツの牛もつせいろ カレー風味.....1,900 Chilled Soba with cabbage and beef intestin curry soup	薬味せいろ（雲丹もずく、合鴨そぼろ、茗荷おろし）.....1,900 Chilled soba with Uni, seaweed, minced duck, and daikon radish

SOBA

蕎麦

せいろ.....900 Chilled soba with 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
ゴマダレせいろ.....1,200 Chilled soba with sesame and walnuts dipping sauce	
海老と野菜の天ぷらせいろ.....2,100 Chilled soba with prawn and vegetable tempura	かけ.....1,100 Hot Soba
穴子と野菜の天ぷらせいろ.....2,100 Chilled soba with Anago eel and vegetable tempura	穴子と野菜の天ぷらかけ蕎麦.....2,100 Hot Soba with Anago eel and vegetable tempura
鴨せいろ.....2,100 Chilled soba with duck in warm dipping soup	海老と野菜の天ぷらかけ蕎麦.....2,100 Hot Soba with prawn 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

水無月豆腐 *Appetizer* じゅん菜と車海老
無花果田楽 *Fig*
鱧の湯引き *Hamo pike conger*
翡翠茄子の蟹餡かけ *Eggplant*
鶏の昆布 *Chicken*
穴子八幡巻き天ぷら *Anago eel*
やまゆり豚 *Yamayuri pork*
蕎麦 *Soba*
デザート *Dessert*

OAK

オーク ¥9,800

水無月豆腐 *Appetizer* じゅん菜と車海老
無花果田楽 *Fig*
鱧の湯引き *Hamo pike conger*
翡翠茄子の蟹餡かけ *Eggplant*
鶏の昆布 *Chicken*
穴子八幡巻き天ぷら *Anago eel*
和牛かつ *Wagyu cutlette*
合鴨 *Duck*
蕎麦 *Soba*
デザート *Dessert*

A LA CARTE

OYSTER

牡蠣

真牡蠣
生 / 焼き / 天ぷら1,100
Oyster choose from fresh, grilled or tempura

APPETIZER

前菜いろいろ

ぬか漬け700
Blan pickled vegetables

水無月豆腐750
Sesame tofu with red bean

無花果マスカルポーネ白和え750
Fig with tofu and mascarpone sauce

水茄子の浅漬け750
Blan pickled vegetables

フルーツマトともずく酢850
Tomato and mozuku seaweed with vinaigrette

鶏の昆布 *Okura*
オクラと長芋の山葵酢850
Kelp cured chicken and Wasabi vinegar sauce

牛すじポテトサラダ850
Potato salad with beef tendon

真蛸のやわらか煮980
Soy braised octopus

合鴨ロース煮1,000
Dashi marinated duck

生雲丹とじゅん菜の
冷製茶碗蒸し 1個1,300
Chawanmushi with uni sea urchin and junsai for 1

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

初鰹のタタキ 薬味ポン酢1,400
Seared Bonito with ponzu sauce

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)

水タコ1,800
Octopus

スズキ1,800
Seabass

鯖2,000
Sawara mackerel

生本鮪2,200
Tuna

DEEP FRIED

揚げ物

キス天ぷら磯辺巻き (1尾)650
Whiting tempura with Nori seaweed for 1

トウモロコシと明日葉の
パラパラ揚げ1,000
Corn and ashitaba leaf tempura

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

牛カツ ごまだれ1,800
Breaded beef with sesame sauce

WARM DISH

温物

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

翡翠茄子の蟹餡かけ1,300
Eggplant with crab sauce

GRILL

焼き物 p

真子ガレイの塩焼き1,300
Grilled Marbled sole

ヤングコーン バター醤油焼き800
Grilled young corn

焼き万願寺ししとう
山椒胡麻のせ850
Grilled shishito pepper with sansho sesame

やまゆり豚幽庵焼き 150g2,500
Grilled Yamayuri-pork 150g

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

黒毛和牛ステーキ 150g4,800
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