

SOBA MENU

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SEASONAL SOBA

季節の蕎麦

へべすの冷かけ蕎麦.....	1,700	たっぶり木の子の牛もつせいろ カレー風味.....	1,900
Chilled soba with hebesu citrus		Chilled Soba with mushrooms and beef intestin curry soup	
松茸と真鯛のせいろ.....	2,600	牛チャーシュー蕎麦.....	2,100
Chilled soba with matsutake mushroom, snapper in warm dipping soup		Hot soba with slow cooked beef	

SOBA

蕎麦

せいろ.....	900	かけ.....	1,100
Chilled soba with dipping sauce		Hot soba	
ゴマダレせいろ.....	1,200	穴子と野菜の天ぷらかけ蕎麦.....	2,100
Chilled soba with sesame and walrus dipping sauce		Hot soba with anago eel and vegetable tempura	
薬味せいろ（蟹いくら、海苔ピーナッツ揚げ玉、辛味おろし）.....	1,900	海老と野菜の天ぷらかけ蕎麦.....	2,100
Chilled soba with crab, salmon roe, nori peanuts crumbles, and radish		Hot soba with prawn and vegetable tempura	
海老と野菜の天ぷらせいろ.....	2,100	鴨かけ蕎麦.....	2,100
Chilled soba with prawn and vegetable tempura		Hot soba with duck	
穴子と野菜の天ぷらせいろ.....	2,100		
Chilled soba with anago eel and vegetable tempura			
鴨せいろ.....	2,100		
Chilled soba with duck in warm dipping soup			
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			

EXTRA NOODLE

蕎麦をもっと

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

SEASONINGS

薬味

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



RYAN

COURSE MENU

CEDAR

シダー ¥7,800

里芋豆腐	Appetizer	シヨウサイフグの唐揚げ	Deepfried Blowfish	季節の造り	Sashimi	蕎麦がきの沢煮	Sobagaki	きなこ豚ときのこのみぞれ和え	Kinako pork	海老しんじょう	Shrimp and corn dumpling	鮭の親子焼き	Salmon	蕎麦	Soba	デザート	Dessert
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OAK

オーク ¥9,800

里芋豆腐	Appetizer	シヨウサイフグの唐揚げ	Deepfried Blowfish	季節の造り	Sashimi	蕎麦がきの沢煮	Sobagaki	きなこ豚ときのこのみぞれ和え	Kinako pork	焼き松茸と鰻の炙り	Grilled Matsutake and Hamo pike	海老しんじょう	Shrimp and corn dumpling	黒毛和牛の丹波焼き	Wagyu	蕎麦	Soba	デザート	Dessert
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A LA CARTE

OYSTER

高島さん厳選の牡蠣

岩牡蠣	
生 / 焼き / 天ぷら	1,300
Rock oyster	
Please choose from raw, grilled or tempura.	

真牡蠣	
焼き / 天ぷら	1,100
Pacific oyster	Please choose from grilled or tempura.

APPETIZER

前菜いろいろ

ぬか漬け	700
Blan pickled vegetables	

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	

モロヘイヤと赤茄子のお浸し	850
boiled mulukhiya and egg plants in Japanese broth	

巨峰の天ぷら	
マスカルポーネ白和え	950
Kyoho grape tempura	
with tofu and mascarpone sauce	

真蛸のやわらか煮	980
Soy braised octopus	

ホタテといくらの松前漬け	1,000
Soy marinated scallops and salmon roe	

たっぷりチーズと緑のサラダ	1,300
Cheese and green salad	

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

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)	

DEEP FRIED

揚げ物

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

旬素材のパラパラ揚げ	
原木椎茸、アオリイカ、隠元、唐墨	1,400
Mushroom, squid, green bean tempura, mullet roe	

漬け本鮪の天ぷら	1,200
Soy marinated tuna tempura	

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

正才河豚の唐揚げ	1,500
Deep fried blowfish	

WARM DISH

温物

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

GRILL

焼き物

太刀魚のアラ塩焼き	1,000
Grilled cutlassfish bony parts	

秋鮭のカマ塩焼き	1,200
Grilled salmon jaw	

真鯛のカマ塩焼き	1,300
Grilled snapper jaw	

落ち鮎の西京焼き	1,200
Kyoto-style grilled ayu	

新さんまの塩焼き	1,600
Grilled saury fish	

牛リブローズすき焼き	2,400
サマートリュフと温玉	
Seared beef, summer truffle and slow cooked egg	

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

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

NUTS & CHEESE

お酒と

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

ジョンさんの	
沖縄チーズ盛り合わせ	2,300
Cheese plate by THE CHEESE GUY in Okinawa	