

SOBA MENU

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SEASONAL SOBA

季節の蕎麦

甘劇野菜の天ぷらせいろ1,580 Chilled soba with vegetable tempura	寒しじみ蕎麦.....1,980 Hot soba with shijimi clam
甘劇おろし大根と鰯の蕎麦1,880 Chilled Soba with grated daikon radish and yellowtail	牡蠣蕎麦..... 2,580 Hot soba with oyster

SOBA

蕎麦

せいろ 900 Chilled soba with dipping sauce	しらすと生雲丹とイクラのまぜ蕎麦 2,180 Chilled soba topped with young sardine, Uni and salmon roe
ゴマダレせいろ..... 1,280 Chilled soba with sesame and walrus dipping sauce	
牛モツとろろせいろ カレー風味.....1,880 Chilled Soba with grated yam and beef intestine curry soup	かけ1,100 Hot soba
薬味せいろ（蟹いくら、海苔ピーナッツ揚げ玉、辛味おろし）1,980 Chilled soba with crab, salmon roe, nori peanuts crumbles, and radish	海老と野菜の天ぷらかけ蕎麦 2,180 Hot soba with prawn and vegetable tempura
海老と野菜の天ぷらせいろ 2,180 Chilled soba with prawn and vegetable tempura	穴子と野菜の天ぷらかけ蕎麦..... 2,280 Hot soba with anago eel and vegetable tempura
穴子と野菜の天ぷらせいろ.....2,280 Chilled soba with anago eel and vegetable tempura	鴨かけ蕎麦 2,180 Hot soba with duck
鴨せいろ 2,180 Chilled soba with duck in warm dipping soup	牛チャーシュー蕎麦2,180 Hot soba with slow cooked beef

EXTRA NOODLE & SEASONINGS

蕎麦をもっと / 薬味

蕎麦少しだけ多め (60g)+380 Extra serving of Soba noodle	大根おろし／のり／みょうが 各 100 Grated Daikon radish / Nori dried seaweed / Myoga ginger (each)
蕎麦大盛り (120g)+680 Large serving of Soba noodle	とろろ／温泉卵 各 200 Grated yam / Slow cooked egg (each)



RYAN

COURSE MENU

L.O 18:30
—

CEDAR

シダー ¥8,000

蕎麦
Soba
甘味
Dessert

霧島豚の照り焼き
Teriyaki pork

蛸烏賊と山独活の天ぷら
Tempura frefly squid

アメラトマト
Tomato with dashi jelly

蛤出汁の若竹煮
Hamaguri clam

刺身
Sashimi of the day

季節の前菜
Seasonal appetizer

OAK

オーク ¥11,000

蕎麦
Soba
甘味
Dessert

やぐらますの幽庵焼き
Grilled trout

蛸烏賊と山独活の天ぷら
Tempura frefly squid

和牛カツ
Breaded wagyu

アメラトマト
Tomato with dashi jelly

穴子菜種蒸し
Anago eel

刺身
Sashimi of the day

季節の前菜三種
3 kinds of seasonal appetizer

SIGNATURE & SEASONAL OFFER

おすすめと季節のいろいろ

【高島さん厳選の牡蠣】

生牡蠣1,180
Raw oyster

牡蠣のパン粉揚げ1,380
Deep fried oyster bread crumbs with salt lemon

生牡蠣 ずわい蟹と生雲丹のせ2,480
Raw oyster with snow crab raw sea urchin

せとかのマスカルポーネ白和え980
Orange with tofu and mascarpone sauce

2年熟成メークインの蒸し揚げ
ジョンさんの沖縄チーズと1,080
Deep fried two yrs aged potato with cheese

蝦夷鹿のロースト1,580
Roasted yezo deer

蝦夷鹿の天ぷら2,580
Yezo deer tempura

鯖の西京焼き1,780
Grilled miso marinated sawara mackerel

牛リブロースすき焼き
生ウニと温泉卵3,480
Seared sukiyaki beef , Sea urchin, slow cooked egg

APPETIZER

前菜いろいろ

前菜三種盛り (1人前)980
3 kinds of appetizers for 1

ぬか漬け780
Blan pickled vegetables

真蛸のやわらか煮1,060
Soy braised octopus

帆立といくらの松前漬け1,080
Soy marinated scallops and salmon roe

あん肝の旨煮1,080
Broth stewed monkfish liver

キウイと緑のサラダ1,380
Kiwi fruit and green salad

焼き野菜サラダ1,480
Grilled seasonal vegetable salad

SASHIMI

刺身

刺身 おまかせ三種3,580
3 kinds of sashimi (4 pieces each)

刺身 おまかせ四種4,680
4 kinds of sashimi (4 pieces each)

DEEP FRIED

揚げ物

キス天ぷら磯辺巻き (1尾)730
Whiting tempura with nori seaweed for 1

旬素材のパラパラ揚げ
白魚、アスパラ、里芋、チーズ1,280
Ice fish, asparagus,taro tempura with cheese

海老と野菜の天ぷら1,480
Prawn and vegetable tempura (2 pieces each)

WARM DISH

温物

だし巻き玉子980
Japanese omelet seasoned with dashi stock

牡蠣と
カリフラワーのポタージュ (1皿)1,480
Oyster and cauliflower potage for 1

GRILL

焼き物

松坂ポークのステーキ 150g2,580
Grilled matsuzaka pork 150g

牛タン照り焼き 150g3,280
Teriyaki ox tongue 150g

黒毛和牛ステーキ 150g 4,880
Grilled wagyu beef 150g

NUTS

お酒と

あおさ海苔塩麴カシューナッツ780
Cashew nuts coated with seaweed and rice malt