

SEASONAL SOBA	
季節の蕎麦	
薬味せいろ (茄子の摺り流し、京鴨の肉味噌、とろろ梅抹茶)2,000 Chilled soba seasonal condiments (pureed eggplant, miso with minced duck, grated yum with plum and matcha)	アメルトマトともずくの冷かけ蕎麦.....2,400 Cold soba with tomato and mozuku seaweed
鱧天梅おろしまぜ蕎麦2,200 Chilled soba with Hamo conger pike tempura and grated daikon radish, plum	シーフードカレーつけ蕎麦 枝豆仕立て2,400 Chilled soba with seafood curry warm dipping sauce edamame style

SOBA	
蕎麦	
せいろ1,000 Chilled soba with dipping sauce	かけ1,200 Hot soba
ゴマダレせいろ (クルミが含まれております) 1,400 Chilled soba with sesame and walnut dipping sauce	旬野菜天ぷらかけ蕎麦.....2,380 Hot soba with seasonal vegetable tempura
旬野菜天ぷらせいろ 2,280 Chilled soba with seasonal vegetable tempura	海老と野菜の天ぷらかけ蕎麦.....2,580 Hot soba with prawn and vegetable tempura
海老と野菜の天ぷらせいろ 2,480 Chilled soba with prawn and vegetable tempura	穴子と野菜の天ぷらかけ蕎麦..... 2,680 Hot soba with anago eel and vegetable tempura
穴子と野菜の天ぷらせいろ 2,580 Chilled soba with anago eel and vegetable tempura	鴨かけ蕎麦 2,480 Hot soba with duck
鴨せいろ 2,380 Chilled soba with duck in warm dipping soup	
和牛すき焼き蕎麦 2,800 Chilled soba with sukiyaki wagyu beef, warm dipping soup	
シラスと生雲丹とイクラのまぜ蕎麦 2,480 Chilled soba topped with young sardine, sea urchin and salmon roe	

EXTRA NOODLE & SEASONINGS	
蕎麦をもっと / 薬味	
蕎麦少しだけ多め (40g)+400 Extra serving of soba noodle	大根おろし / のり各 100 Grated daikon radish / nori seaweed (each)
蕎麦大盛り (80g) +700 Large serving of soba noodle	みょうが / とろろ / 温泉卵 各 200 Myoga ginger / grated yam / slow cooked egg (each)



RYAN

DINNER COURSE MENU

コースメニュー
L.O 21:00

CEDAR

シダーコース
¥9,800

金糸瓜と焼き茄子のお浸し 生雲丹
Dashi marinated spaghetti squash
and grilled eggplant, sea urchin

刺身二種盛り
2 kinds of sashimi

蓮根まんじゅう ずわい蟹 餡掛け
九条葱 露生姜
Lotus root dumpling with zuwai crab sauce,
Kujo leek and fresh ginger

和梨とフェタチーズ 緑野菜のサラダ
Green salad with pear and feta cheese,
peanuts dressing and yellow chrysanthemum

秋鮭西京天ぷら いくら おどろき海苔
Tempura of autumn salmon marinated in saikyo miso,
with salmon roe and seaweed

霧島豚ロースト 茸のオイル漬け
Roasted Kirishima pork with marinated mushrooms in oil

蕎麦
Soba

和栗ティラミス
Japanese chestnut tiramisu

OAK

オークコース
¥12,800

金糸瓜と焼き茄子のお浸し 生雲丹
Dashi marinated spaghetti squash
and grilled eggplant, sea urchin

刺身三種盛り
3 kinds of sashimi

鰻とフォアグラの茶碗蒸し 芽ねぎ
Chawanmushi with pike conger and foie gras,
topped with sprouting scallions

焼き八寸
(秋鮭親子焼き、シャインマスカット白和え、秋刀魚有馬煮、
京鴨燻製 白髪葱 黒七味、焼き松茸 酢橘、海老手鞠寿司、すっぼん煮ごり)
Assorted appetizers and grill plate
(Grilled autumn salmon with salmon roe, shine muscat grapes with
mascarpone tofu sauce, simmered pacific saury with sansho pepper, smoked
duck with shiraga-negi and black shichimi pepper, grilled Matsutake mushroom
with sudachi citrus, shrimp Temari-sushi, jellied soft-shelled turtle)

無花果天麩羅 胡麻餡
Fig tempura with sesame paste

牛サーロインすきしゃぶ 春菊、
龍のたまごとトリュフオイル
Wagyu sirloin shabu-shabu style with garland chrysanthemum
egg yolk and truffle oil

蕎麦
Soba

和栗ティラミス
Japanese chestnut tiramisu

SIGNATURE & SEASONAL OFFER

おすすめと季節のいろいろ

OYSTER

厳選の牡蠣

真牡蠣 (生、1個) 1,400
Pacific oyster (raw, 1 piece)

真牡蠣 (焼き、1個) 1,400
Pacific oyster (grilled, 1 piece)

真牡蠣 (天ぷら、1個)..... 1,400
Pacific oyster (tempura, 1 piece)

金糸瓜と焼き茄子のお浸し
生雲丹 (1皿)..... 1,350
Dashi marinated spaghetti squash
and grilled eggplant, sea urchin for 1

無花果とピスタチオのマスカルポーネ白和え
高知県産フィンガーライム 1,300
Fig and pistachio with mascarpone tofu sauce
and domestic finger lime

蕎麦豆腐 生雲丹のせ (1皿)..... 1,400
Soba tofu with sea urchin and dashi paste for 1

間八の薄造り
パッションフルーツジュレがけ (1皿) ..2,500
Amberjack thinly sliced with passion fruit jelly for 1

帆立と万願寺とうがらしのパラパラ揚げ
国産本唐墨がけ2,300
Deep-fried scallop and Manganji peppers
with dried mullet roe

とうもろこしと海老の焼売
サマートリュフ (2個)..... 1,600
Corn and shrimp dumplings
with summer truffles (2 pieces)

蓮根まんじゅう ずわい蟹 餡掛け
九条葱と露生姜 (1人前) 1,400
Lotus root dumpling with zuwai crab sauce,
Kujo leek and fresh ginger for 1

鱸の梅味噌焼き (1皿).....2,500
Grilled sea bass with plum miso for 1

霧島豚ロースト 茸のオイル漬け ... 2,600
Roasted Kirishima pork
with marinated mushrooms in oil

APPETIZER

前菜

前菜三種 (1人前)2,100
3 kinds of appetizers for 1
・すっぼん煮ごり
・京鴨燻製
・秋刀魚有馬煮

ぬか漬け盛り合わせ 700
Bran pickled vegetables

真蛸のやわらか煮1,380
Soy braised octopus

SALAD

サラダ

和梨とフェタチーズ 緑野菜のサラダ
落花生ドレッシング 黄菊2,400
Green salad with pear and feta cheese,
peanuts dressing and yellow chrysanthemum

焼き野菜サラダ1,600
Grilled seasonal vegetable salad

SASHIMI

刺身

刺身 おまかせ三種3,980
3 kinds of sashimi (4 pieces each)

刺身 おまかせ四種4,980
4 kinds of sashimi (4 pieces each)

DEEP FRIED

揚げ物

キス天ぷら磯辺巻き (1尾)850
Whiting tempura
with nori seaweed and mixed peppers for 1

海老と野菜の天ぷら1,740
Prawn and vegetable tempura (2 pieces each)

WARM DISH

温物

だし巻き玉子 1,000
Japanese omelet seasoned with dashi stock

GRILL

焼き物

黒毛和牛サーロインすき焼き
生雲丹と温泉玉子 4,380
Seared sukiyaki beef, sea urchin, slow cooked egg

黒毛和牛ステーキ 150g..... 5,480
Grilled wagyu beef

SNACK

お酒と

あおさ海苔塩麴カシューナッツ 810
Cashew nuts coated with seaweed
and fermented rice

お酒によく合うビーフジャーキー
淡路島の海塩熟成 1,580
Sea salt beef jerky