

SEASONAL SOBA

季節の蕎麦

薬味せいろ (牛すじ味噌ときんぴらごぼう、 人参の摺り流し、なめ茸かぶらおろし)	2,200	緑のつけ蕎麦 カレー仕立て	2,400
Chilled soba seasonal condiments (Simmered beef tendon with miso and kinpira burdock, pureed carrot soup, grated turnip with mushrooms)		牡蠣バター花巻つけ蕎麦	2,600
		Chilled soba with oyster butter and seaweed soup	
炙りスモークサーモンと五種の茸のまぜ蕎麦	2,000	海老しんじょうと湯葉のかけ蕎麦	2,100
Chilled soba with seared smoked salmon and five kinds of mushrooms		Hot soba with shrimp fish cake and yuba	

SOBA

蕎麦

せいろ	1,100	鴨せいろ	2,480
Chilled soba with dipping sauce		Chilled soba with duck in warm dipping soup	
ゴマダレせいろ (クルミが含まれております)	1,500	和牛すき焼き蕎麦	2,900
Chilled soba with sesame and walnut dipping sauce		Chilled soba with sukiyaki wagyu beef, warm dipping soup	
旬野菜天ぷらせいろ	2,380	かけ	1,300
Chilled soba with seasonal vegetable tempura		Hot soba	
海老と野菜の天ぷらせいろ	2,580	旬野菜天ぷらかけ蕎麦	2,480
Chilled soba with prawn and vegetable tempura		Hot soba with seasonal vegetable tempura	
穴子と野菜の天ぷらせいろ	2,680	海老と野菜の天ぷらかけ蕎麦	2,680
Chilled soba with anago eel and vegetable tempura		Hot soba with prawn and vegetable tempura	
シラスと生雲丹とイクラのまぜ蕎麦	2,580	穴子と野菜の天ぷらかけ蕎麦	2,780
Chilled soba topped with young sardine, sea urchin and salmon roe		Hot soba with anago eel and vegetable tempura	
		鴨かけ蕎麦	2,580
		Hot soba with duck	

EXTRA NOODLE & SEASONINGS

蕎麦をもっと / 薬味

蕎麦少しだけ多め (40g)	+450	大根おろし / のり	各 100
Extra serving of soba noodle		Grated daikon radish / nori seaweed (each)	
蕎麦大盛り (80g)	+750	みょうが / とろろ / 温泉卵	各 200
Large serving of soba noodle		Myoga ginger / grated yam / slow cooked egg (each)	

アレルギーメニューの詳細はこちらから：
Please scan for allergy information:



RYAN

DINNER COURSE MENU

コースメニュー
L.O 21:00

DINNER COURSE WITH SPIRIT PAIRING

コース料理に合わせたペアリングドリンク (8 種)
¥9,000

ソムリエが厳選した、クラフトビール、ワイン、日本酒、だわりの料理一皿ごとに
全 8 種のお酒が寄り添います。特別な夜を彩る、当店だけのマリアージュをご堪能ください。
Enjoy our pairing dinner, a special evening experience where our sommelier has carefully selected
the perfect craft beers, wines, and sakes to complement each seasonal dish.

CEDAR

シダーコース
¥11,000

OAK

オークコース
¥14,000

SEASONAL GRAND MENU

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)

SASHIMI

刺身

鯖の炙り 酢味噌 昆布のせ (1 皿) ...2,300
Seared Spanish mackerel with
vinegar miso and kelp for 1

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)

WARM DISH

温物

秋鮭と里芋和風ホワイトソース
トリュフオイル 胡椒 (1 人前) ...1,500
Autumn salmon and taro with Japanese-style
white sauce, truffle oil, and pepper for 1

だし巻き玉子1,100
Japanese omelet seasoned with dashi stock

ずわい蟹の和風焼売
イクラのせ (2 個)1,800
Japanese-style zuwai crab dumpling
with salmon roe (2 pieces)

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
- ・鱧南蛮漬け
- ・京鴨甲州煮
- ・Soft-shelled turtle aspic
- ・marinated pike conger nanban style
- ・simmered duck with red wine

春菊と焼き茄子
ずわい蟹の菊花浸し いくら1,300
Dashi marinated Chrysanthemum and zuwai crab
with garland chrysanthemum, salmon roe

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

柿と胡桃
マスカルポーネ白和え 石榴1,200
Persimmon and walnut with mascarpone
tofu sauce, garnished with pomegranate

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

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)

桜海老とサツマイモ、
生海苔生姜のパラパラ揚げ1,400
Crispy sakura shrimp and sweet potato
with fresh seaweed and ginger

GRILL

焼き物

霧島豚と茸の朴葉焼き2,600
Kirishima pork and mushrooms
grilled on magnolia leaf with miso

黒ムツの粕漬け 丹波焼き (1 皿) ...3,800
Grilled blackthroat seaperch marinated
in sake lees, tanba style for 1

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 150g5,480
Grilled wagyu beef

SALAD

サラダ

和牛ローストと緑野菜のサラダ
山葵ドレッシング2,600
Green salad with roasted wagyu beef,
wasabi dressing

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

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

春菊と焼き茄子 ずわい蟹の菊花浸し いくら
Dashi marinated Chrysanthemum and zuwai crab
with garland chrysanthemum, salmon roe

刺身二種盛り
2 kinds of sashimi

秋鮭と里芋和風ホワイトソース
トリュフオイル 生胡椒
Autumn salmon and taro with Japanese-style
white sauce, truffle oil, and pepper

和牛ローストと緑野菜のサラダ
山葵ドレッシング
Green salad with roasted wagyu beef, wasabi dressing

鱧真丈と蓮根挟み揚げ
Deep fried Hamo conger pike dumpling and lotus root

霧島豚と茸の朴葉焼き
Kirishima pork and mushrooms grilled
on magnolia leaf with miso

蕎麦
Soba

安納芋ティラミス
Anno sweet potato tiramisu

春菊と焼き茄子 ずわい蟹の菊花浸し いくら
Dashi marinated Chrysanthemum and zuwai crab
with garland chrysanthemum, salmon roe

本鮪と白身 とらふぐのたたき
Tuna, white fish, and seared pufferfish

地鶏と松茸の茶碗蒸し
Chawanmushi with chicken and matsutake mushroom

焼き八寸
(かます酒盗焼き、柿と大徳寺麩白和え、和牛ロースト サラダ仕立て、
すっぼん煮ごり、煮穴子手まり寿司、松葉銀杏)
Assorted appetizers and grill plate

(Grilled barracuda with pickled bonito viscera, persimmon and daitokuji
wheat gluten with mascarpone tofu sauce, roasted wagyu beef salad,
Soft-shelled turtle aspic, simmered anago eel Temari-sushi, ginkgo)

真牡蠣の天ぷら 磯辺巻き
Oyster tempura with nori seaweed

和牛サーロインすきしゃぶ
龍の玉子と生雲丹
Wagyu sirloin shabu-shabu style with egg yolk sea urchin

蕎麦
Soba

安納芋ティラミス
Anno sweet potato tiramisu