

COURSE MENU

—

COURSE

コース

蕎麦前三種
Appetizers

刺身
Sashimi

中皿
Seasonal dish

蕎麦
Soba from the list

甘味
Dessert

そば茶
フレーバーティー
*SobaTea or
Seasonal flavored tea*

PLEASE CHOOSE ONE

蕎麦をひとつお選びください

せいろ 3,500
Chilled soba with dipping sauce

ゴマダレせいろ 3,800
Chilled soba with sesame and walnuts dipping sauce

薬味せいろ（雲丹もずく，合鴨そぼろ，茗荷おろし） 4,500
Chilled soba with uni、seaweed, minced duck, and daikon radish

黄ニラとキャベツの牛もつせいろ カレー風味 4,500
Chilled Soba with cabbage and beef intestin curry soup

海老と野菜の天ぷらせいろ 4,700
Chilled soba with prawn and vegetable tempura

穴子と野菜の天ぷらせいろ 4,700
Chilled soba with Anago eel and vegetable tempura

鴨せいろ 4,700
Chilled soba with duck in warm dipping soup

和牛温玉せいろ 4,700
Chilled soba with wagyu in warm dipping soup

もずくの冷かけ蕎麦 4,300
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 4,500
Chilled Soba topped with sudachi citron, tomato and junsai wild plant

しらすと生うにとイクラのまぜ蕎麦 4,700
Chilled Soba topped with young sardine, uni and salmon roe

かけ 3,700
Hot Soba

海老と野菜の天ぷらかけ蕎麦 4,700
Hot Soba with prawn and vegetable tempura

穴子と野菜の天ぷらかけ蕎麦 4,700
Hot Soba with Anago eel and vegetable tempura

鴨かけ蕎麦 4,700
Hot Soba with duck



RYAN

A LA CARTE

APPETIZER

前菜いろいろ

蕎麦前 前菜三種盛り500
Weekly 3 kinds of appetizers

ぬか漬け700
Blan pickled vegetables

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

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

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

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

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

OYSTER

高島さん厳選の牡蠣

真牡蠣
生 / 焼き / 天ぷら1,100
Fresh oysters.

Please choose from raw, grilled or tempura.

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
4 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

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

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

WARM DISH

温物

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

そばがき1,400
Sobagaki

GRILL

焼き物

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

天然稚鮎の塩焼き1,000
Grilled young ayu

岩中豚ステーキ 150g2,300
Grilled iwachu pork 150g

牛リブロースすき焼き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 150g3,200
Teriyaki ox tongue 150g

黒毛和牛ステーキ 150g4,800
Grilled wagyu beef 150g

NUTS

堅果

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

SOBA MENU

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

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

SOBA

蕎麦

せいろ900
Chilled soba with dipping sauce

ゴマダレせいろ1,200
Chilled soba with sesame and walnut dipping sauce

海老と野菜の天ぷらせいろ2,100
Chilled soba with prawn and vegetable tempura

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

和牛温玉せいろ2,100
Chilled soba with wagyu in warm dipping soup

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

薬味せいろ (雲丹もずく、合鴨そばろ、茗荷おろし)1,900
Chilled soba with Uni、seaweed, minced duck, and daikon radish

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

かけ1,100
Hot soba

穴子と野菜の天ぷらかけ蕎麦2,100
Hot soba with anago eel and vegetable tempura

海老と野菜の天ぷらかけ蕎麦2,100
Hot soba with prawn and vegetable tempura

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 (60g)+350
Extra serving of Soba noodle

蕎麦大盛り (120g)+650
Large serving of Soba noodle

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)