

COURSE MENU

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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
季節のハーブティー
Soba Tea or Herb tea



RYAN

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	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
ゴマダレせいろ 3,800 Chilled soba with sesame and walnuts dipping sauce	かけ 3,700 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） 4,500 Chilled soba with crab, salmon roe, nori peanurts crumbles, and radish	海老と野菜の天ぷらかけ蕎麦 4,700 Hot Soba with prawn and vegetable tempura
たっぷり木の子の牛もつせいろ カレー風味..... 4,500 Chilled Soba with mushrooms and beef intestin curry soup	穴子と野菜の天ぷらかけ蕎麦 4,700 Hot Soba with Anago eel and vegetable tempura
海老と野菜の天ぷらせいろ 4,700 Chilled soba with prawn and vegetable tempura	鴨かけ蕎麦..... 4,700 Hot Soba with duck
穴子と野菜の天ぷらせいろ 4,700 Chilled soba with Anago eel and vegetable tempura	牛チャーシュー蕎麦..... 4,700 Hot soba with slow cooked beef
鴨せいろ 4,700 Chilled soba with duck in warm dipping soup	
松茸と真鯛のせいろ..... 5,000 Chilled soba with matsutake mushroom, snapper in warm dipping soup	

SIGNATURE & SEASONAL OFFER

おすすめと季節のいろいろ

【高島さん厳選の牡蠣】
牡蠣の産地別食べ比べ 2個2,200
Oyster sampler, by production area 2 pieces

牡蠣 酢橘の土佐酢ジュレかけ 1,400
Raw oyster with tosaazu vinaigrette

牡蠣の天ぷら 生雲丹のせ1,800
Tempura oyster with uni sea urchin

牡蠣と無花果の田楽焼き 1,400
Grilled oyster with fig miso sauce

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

落花生豆腐 生雲丹のせ1,100
Peanuts tofu with dashi paste and uni sea urchin

柿と緑のサラダ1,300
Persimmon and green salad

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

2年熟成メークインの蒸し揚げ
琉球エメンタルチーズと1,100
Deep fried two yrs aged potato with cheese

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

焼き合鴨 山椒胡麻かけ 120g.....2,100
Grilled duck with sansho sesame sauce 120g

牛リブロースすき焼き2,600
プレートリュフと温玉
Seared sukiyaki beef, gray truffle and slow cooked egg

OYSTER

高島さん厳選の牡蠣

真牡蠣1,100
Pacific oyster

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

フルーツトマトともずく酢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

河豚皮の煮ごり900
Fugu dashi jelly

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

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

メゴチと柿の木茸の天ぷら1,000
Big eye and Enokitake mashroom tempura

原木なめこの天ぷら1,000
Log nameko mashroom 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

カマスの塩焼き1,600
Grilled barracuda

牛タン照り焼き 150g3,200
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2種1,500
2kinds of cheese by THE CHEESE GUY

SOBA MENU

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SEASONAL SOBA

季節の蕎麦

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

たっぶり木の子の牛もつせいろ カレー風味1,900
Chilled Soba with mushrooms and beef intestin curry soup

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 walnut dipping sauce Hot soba with anago eel and vegetable tempura

薬味せいろ (蟹いくら,海苔ビーナッツ揚げ玉,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 peanurts 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 (60g)+350 蕎麦大盛り (120g)+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)