

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
SobaTea or Herb tea

PLEASE CHOOSE ONE

蕎麦をひとつお選びください

せいろ 3,650 Chilled soba with dipping sauce	しらすと生うにとイクラのまぜ蕎麦 4,850 Chilled Soba topped with young sardine, uni and salmon roe
ゴマダレせいろ 3,950 Chilled soba with sesame and walnuts dipping sauce	
甘劇野菜の天ぷらせいろ 4,250 Chilled soba with vegetable tempura	かけ 3,850 Hot Soba
牛モツとろろせいろ カレー風味 4,650 Chilled Soba with grated yam and beef intestin curry soup	寒しじみ蕎麦 4,650 Hot soba with shijimi clam
甘劇おろし大根と鰯の蕎麦 4,550 Chilled Soba with grated daikon radish and yellowtail	海老と野菜の天ぷらかけ蕎麦 4,850 Hot Soba with prawn and vegetable tempura
薬味せいろ（蟹いくら，海苔ピーナッツ揚げ玉，辛味おろし） 4,650 Chilled soba with crab, salmon roe, nori peanurts crumbles, and radish	穴子と野菜の天ぷらかけ蕎麦 4,950 Hot Soba with Anago eel and vegetable tempura
海老と野菜の天ぷらせいろ 4,850 Chilled soba with prawn and vegetable tempura	鴨かけ蕎麦 4,850 Hot Soba with duck
穴子と野菜の天ぷらせいろ 4,950 Chilled soba with Anago eel and vegetable tempura	牛チャーシュー蕎麦 4,850 Hot soba with slow cooked beef
鴨せいろ 4,850 Chilled soba with duck in warm dipping soup	牡蠣蕎麦 5,250 Hot soba with oyster



RYAN

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

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

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

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

蝦夷鹿の天ぷら2,580
Yezo deer tempura

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

蕎麦前三種盛り (1人前).....780
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

帆立とイクラの松前漬け1,080
Soy marinated scallops and salmon roe

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

蝦夷鹿のロースト1,580
Roasted yezo deer

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 150g4,880
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

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

甘劇おろし大根と鱈の蕎麦1,880
Chilled Soba with grated daikon radish and yellowtail

寒しじみ蕎麦1,980
Hot soba with shijimi clam

牡蠣蕎麦2,580
Hot soba with oyster

SOBA

蕎麦

せいろ900
Chilled soba with dipping sauce

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

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せいろ2,180
Chilled soba with prawn 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

鴨せいろ2,180
Chilled soba with duck in warm dipping soup

シラス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

かけ1,100
Hot soba

海老と野菜の天ぷらかけ蕎麦2,180
Hot 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

鴨かけ蕎麦2,180
Hot soba with duck

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

蕎麦大盛り (120g)+680
Large 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)

とろろ／温泉卵各 200
Grated yam / Slow cooked egg (each)