

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

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	
甘劇野菜の天ぷらせいろ 4,100 Chilled soba with vegetable tempura	かけ 3,700 Hot Soba
牛モツとろろせいろ カレー風味 4,400 Chilled Soba with grated yam and beef intestin curry soup	寒しじみ蕎麦 4,500 Hot soba with shijimi clam
甘劇聖護院かぶらと鰯の蕎麦 4,400 Chilled Soba with turnip and yellowtail	海老と野菜の天ぷらかけ蕎麦 4,700 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） 4,500 Chilled soba with crab, salmon roe, nori peanurts crumbles, and radish	穴子と野菜の天ぷらかけ蕎麦 4,700 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	牡蠣蕎麦 4,900 Hot soba with oyster



RYAN

A LA CARTE		
OYSTER	SASHIMI	WARM DISH
高島さん厳選の牡蠣	刺身	温物
真牡蠣 生 / 焼き / 天ぷら1,100 Oyster choose from fresh, grilled or tempura	刺身 おまかせ三種3,400 3 kinds of sashimi (4 pieces each)	だし巻き玉子960 Japanese omelet seasoned with dashi stock
	刺身 おまかせ四種4,500 4 kinds of sashimi (4 pieces each)	豚のやわらか煮1,600 Braised cubed pork
APPETIZER	DEEP FRIED	GRILL
前菜いろいろ	揚げ物	焼き物
蕎麦前三種盛り 750 3 kinds of appetizers	キス天ぷら磯辺巻き (1尾)650 Whiting tempura with nori seaweed for 1	鱈の西京焼き1,700 Grilled miso marinated sawara mackerel
ぬか漬け700 Blan pickled vegetables	甘劇野菜 二色の人参だけのかき揚げ800 Carrots tempura	牛タン照り焼き 150g3,200 Teriyaki ox tongue 150g
寒しじみの古酒漬け900 Shijimi clam pickled in old sake	鮫鰯の煮凝り900 Jellied monkfish	黒毛和牛ステーキ 150g 4,800 Grilled wagyu beef 150g
紅マドンナの マスカルポーネ白和え950 Orange with tofu and mascarpone sauce	旬素材のパラパラ揚げ 芝海老、セリ、ムカゴ、唐墨1,200 Shrimp, dropwort,bulbil tempura with mullet roe	
真蛸のやわらか煮980 Soy braised octopus	白子の青海苔天ぷら1,350 Soft cob roe with aonori sea weed tempura	あおさ海苔塩麴カシューナッツ 750 Cashew nuts coated with seaweed and rice malt
あん肝の旨煮 1,000 Broth stewed monkfish liver	海老と野菜の天ぷら 1,400 Prawn and vegetable tempura 2 pieces each	ジョンさんの沖縄チーズ2種1,700 2kinds of cheese by THE CHEESE GUY
ホタテといくらの松前漬け 1,000 Soy marinated scallops and salmon roe	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 1,000 Deep fried two yrs aged potato with cheese	
なまこ酢ともずく 1,000 Sea cucumber and mozuku sea weed		
柿と緑のサラダ 1,300 Persimmon and green salad		
焼き野菜サラダ 1,400 Grilled seasonal vegetable salad		

SEASONAL SOBA	
季節の蕎麦	
甘劇野菜の天ぷらせいろ1,500 Chilled soba with vegetable tempura	寒しじみ蕎麦1,900 Hot soba with shijimi clam
甘劇聖護院かぶらと鰯の蕎麦1,800 Chilled Soba with turnip and yellowtail	牡蠣蕎麦2,300 Hot soba with oyster

SOBA	
蕎麦	
せいろ 900 Chilled soba with dipping sauce	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
ゴマダレせいろ 1,200 Chilled soba with sesame and walnut dipping sauce	
牛モツとろろせいろ カレー風味1,800 Chilled Soba with grated yam and beef intestin curry soup	かけ1,100 Hot soba
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 Chilled soba with crab, salmon roe, nori peanurts crumbles, and radish	穴子と野菜の天ぷらかけ蕎麦 2,100 Hot soba with anago eel and vegetable tempura
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穴子と野菜の天ぷらせいろ 2,100 Chilled soba with anago eel and vegetable tempura	鴨かけ蕎麦 2,100 Hot soba with duck
鴨せいろ 2,100 Chilled soba with duck in warm dipping soup	牛チャーシュー蕎麦2,100 Hot soba with slow cooked bee

EXTRA NOODLE & SEASONINGS	
蕎麦をもっと / 薬味	
蕎麦少しだけ多め (60g)+350 Extra 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)
蕎麦大盛り (120g)+650 Large serving of Soba noodle	とろろ／温泉卵 各 200 Grated yam / Slow cooked egg (each)