

LUNCH COURSE

ランチコース

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

または、シングルオリジンコーヒー (+200)

SobaTea

or Single origin coffee by Nozy coffee (+200)



RYAN

PLEASE CHOOSE ONE SOBA FROM BELOW

蕎麦をひとつお選びください

せいろ 3,650
Chilled soba with dipping sauce

ゴマダレせいろ 3,950
Chilled soba with sesame and walnut dipping sauce

薬味せいろ ビーツと梅の揚げ玉、焼き味噌、つるむらさきおろし 4,350
Chilled soba with seasonal condinants
(Fried beet & plum bits, grilled miso, indianspinach and radish)

夏野菜の天ぷらせいろ 4,450
Chilled soba with seasonal vegetable tempura

海老と野菜の天ぷらせいろ 4,850
Chilled soba with prawn and vegetable tempura

穴子と野菜の天ぷらせいろ 4,950
Chilled soba with sea water eel (anago) and vegetable tempura

あさりと黄ニラせいろ 4,450
Chilled soba with asari clams and leek in warm dipping soup

鴨せいろ 4,850
Chilled soba with duck in warm dipping soup

真鯛の天ぷらと桜海老、とろろのまぜ蕎麦 4,650
Chilled soba topped with snapper tempura, shrimp, grated yam

フルーツトマトと蓴菜、とろろのまぜ蕎麦 4,750
Chilled soba topped with fruit tomatoes, water shield, grated yam

しらすと生雲丹とイクラのまぜ蕎麦 4,850
Chilled Soba topped with young sardine, uni and salmon roe

鱧の天ぷらと唐墨のまぜ蕎麦 5,050
Chilled soba topped with pike conger tempura, pickled mullet roe

かけ 3,850
Hot Soba

海老と野菜の天ぷらかけ蕎麦 4,850
Hot soba with prawn and vegetable tempura

穴子と野菜の天ぷらかけ蕎麦 4,950
Hot soba with sea water eel (anago) and vegetable tempura

鴨かけ蕎麦 4,850
Hot soba with duck

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2種食べ比べ 真牡蠣と岩牡蠣2,380 Oyster sampler, rock and pacific oyster	賀茂茄子の焼き浸し (1人前)950 Grilled egg plant with walnut paste for 1	稚鮎の天ぷら (1皿)850 Young ayu tempura for 1
牡蠣の雲丹焼き2,480 Grilled oyster with sea urchin	アメルトマトの マスカルポーネ白和え1,080 Amera tomato with tofu and mascarpone sauce	2年熟成メークインの蒸し揚げ パルメザンチーズと1,080 Deep fried two yrs aged potato with cheese
蛤と真牡蠣の酒蒸し1,980 Sake - steamed oyster and hamaguri clam	白海老と香菜のパラパラ揚げ1,280 Glass shrimp and coriander tempura	黒毛和牛ロースすき焼き サマートリュフと温泉玉子3,280 Seared sukiyaki beef, summer truffle, slow cooked egg
牡蠣の天ぷら 路味噌田楽1,480 Deep fried oyster with fuki miso		

OYSTER	SASHIMI	WARM DISH
高島さん厳選の牡蠣	刺身	温物
真牡蠣 岩手県陸前高田1,180 Pacific oyster 年間を通して安定した品質の牡蠣産地として有名な陸前高田ですが、春は特に「雪解け牡蠣」と呼ばれミルキーで旨味たっぷりに育っています。	刺身 おまかせ三種3,580 3 kinds of sashimi (4 pieces each)	だし巻き玉子980 Japanese omelet seasoned with dashi stock
岩牡蠣 島根県隠岐1,380 Rock oyster 春に海水が 17~19℃になり、牡蠣の味が最も凝縮する島根の岩牡蠣。「春香 (はるか)」というブランド名で呼ばれ、弾力のある食感と、濃厚なエキ스가特徴です。		

APPETIZER	DEEP FRIED
前菜	揚げ物
蕎麦前三種盛り (1人前)780 3 kinds of appetizers for 1	キス天ぷら磯辺巻き (1尾)730 Whiting tempura with nori seaweed for 1
ぬか漬け780 Blan pickled vegetables	海老と野菜の天ぷら1,480 Prawn and vegetable tempura (2 pieces each)
帆立といくらの松前漬け1,180 Soy marinated scallops and salmon roe	
牡蠣のオイル煮1,200 Oyster boiled in oil	

SEASONAL SOBA	
季節の蕎麦	
夏野菜の天ぷらせいろ1,780 Chilled soba with seasonal vegetable tempura	あさりと黄ニラせいろ1,800 Chilled soba with asari clams and leek in warm dipping soup
フルーツトマトと蓴菜、とろろのまぜ蕎麦2,000 Chilled soba topped with fruit tomatoes, water shield, grated yam	鱧の天ぷらと唐墨のまぜ蕎麦2,400 Chilled soba topped with pike conger tempura, pickled mullet roe

SOBA	
蕎麦	
せいろ900 Chilled soba with dipping sauce	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
ゴマダレせいろ1,280 Chilled soba with sesame and walnut dipping sauce	真鯛の天ぷらと桜海老、とろろのまぜ蕎麦1,980 Chilled soba topped with snapper tempura, shrimp, grated yam
薬味せいろピーツと梅の揚げ玉、焼き味噌、つるむらさきおろし ...1,680 Chilled soba with seasonal condiments (Fried beets & plum bits, grilled miso, indian spinach and radish)	かけ1,100 Hot soba
海老と野菜の天ぷらせいろ2,180 Chilled soba with prawn and vegetable tempura	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せいろ2,280 Chilled soba with anago eel 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
鴨せいろ2,180 Chilled soba with duck in warm dipping soup	鴨かけ蕎麦2,180 Hot soba with duck

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	大根おろし／のり各 100 Grated Daikon radish / Nori dried seaweed (each)
蕎麦大盛り (120g)+680 Large serving of Soba noodle	みょうが／とろろ／温泉卵各 200 Myoga ginger / Grated yam / Slow cooked egg (each)