

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
シングルオリジンコーヒー (+200、ホット)
水出しコーヒー (+200)
SobaTea
Single origin coffee by Nozy coffee (+200, hot)
Cold brew 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	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
ゴマダレせいろ 3,950 Chilled soba with sesame and walnut dipping sauce	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
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 condiments (Fried beet & plum bits, grilled miso, indian spinach and radish)	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
夏野菜の天ぷらせいろ 4,450 Chilled soba with seasonal vegetable tempura	かけ 3,850 Hot Soba
海老と野菜の天ぷらせいろ 4,850 Chilled soba with prawn and vegetable tempura	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せいろ 4,950 Chilled soba with anago eel and vegetable tempura	穴子と野菜の天ぷらかけ蕎麦 4,950 Hot soba with anago eel 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	鴨かけ蕎麦 4,850 Hot soba with duck
鴨せいろ 4,850 Chilled soba with duck in warm dipping soup	

A LA CARTE

アラカルト

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OYSTER

厳選の北海道産真牡蠣

厚岸 (あつけし)

生、焼き、又は天ぷら1,150
名産地として名高く、山や湿原の養分を含んだ海で育ち、長い時間をかけて身を大きくする為、食感はふっくらとして甘みが濃厚。

APPETIZER

前菜

蕎麦前三種盛り (1 人前).....780
3 kinds of appetizers for 1

水茄子の浅漬け680
Eggplant pickled

ぬか漬けトマトのカプレーゼ ..900
Blan pickled tomatoes and mozzarella cheese

無花果のマスカルポーネ白和え 1,080
Fig with tofu and mascarpone sauce

真蛸のやわらか煮 1,180
Soy braised octopus

SALAD

サラダ

梨と胡桃のサラダ 1,100
Pear and walnut salad

焼き野菜サラダ1,480
Grilled seasonal vegetable salad

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

2年熟成メークインの蒸し揚げ
バルメザンチーズと 1,080
Deep fried two yrs aged potato with cheese

海老しんじょう東寺揚げ
伏見唐辛子 (1人前)1,100
Deep fried yuba shrimp fritter with fushimi pepper for 1

とうもろこしとヤングユーンの
バラバラ揚げ サマートリュフ1,350
Corn tempura with summer truffle

海老と野菜の天ぷら 1,480
Prawn and vegetable tempura (2 pieces each)

北寄貝の天ぷら 1,480
Surf Clam tempura

WARM DISH

温物

だし巻き玉子980
Japanese omelet seasoned with dashi stock

GRILL

焼き物

黒毛和牛サーロインすき焼き
サマートリュフと温泉玉子3,580
Seared sukiyaki beef, summer truffle, slow cooked egg

黒毛和牛ステーキ 150g 4,880
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

夏野菜の天ぷらせいろ 1,780
Chilled soba with seasonal vegetable tempura

フルーツトマトと萠菜、とろろのまぜ蕎麦.....2,000
Chilled soba topped with fruit tomatoes, water shield, grated yam

あさりと黄ニラせいろ 1,800
Chilled soba with asari clams and leek in warm dipping soup

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

ゴマダレせいろ 1,280
Chilled soba with sesame and walnut dipping sauce

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)

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

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／のり各 100
Grated Daikon radish / Nori dried seaweed (each)

みょうが／とろろ／温泉卵.....各 200
Myoga ginger / Grated yam / Slow cooked egg (each)