

SEASONAL SOBA

季節の蕎麦

季節の薬味せいろ (焼き鰯なめろう、山うどと八朔、京鴨チーズ).....	1,900	鯛のかけ蕎麦.....	2,500
Chilled soba with seasonal condiments (Grilled horse mackerell, edible shoot and hassaku orange, duck and cheese)		Hot soba with snapper	
春野菜と桜海老のまぜ蕎麦.....	2,400	和牛のつけ蕎麦 カレーオイル添え.....	2,600
Chilled soba with seasonal vegetables and sakura shrimp		Chilled soba, warm dipping sauce with wagyu beef and curry oil	

SOBA

蕎麦

せいろ	1,000	かけ	1,200
Chilled soba with dipping sauce		Hot soba	
ゴマダレせいろ	1,400	海老と野菜の天ぷらかけ蕎麦.....	2,480
Chilled soba with sesame and walrus dipping sauce		Hot soba with prawn and vegetable tempura	
旬野菜天ぷらせいろ	2,280	穴子と野菜の天ぷらかけ蕎麦.....	2,580
Chilled soba with seasonal vegetable tempura		Hot soba with anago eel and vegetable tempura	
海老と野菜の天ぷらせいろ	2,380	鴨かけ蕎麦	2,480
Chilled soba with prawn and vegetable tempura		Hot soba with duck	
穴子と野菜の天ぷらせいろ	2,480		
Chilled soba with anago eel and vegetable tempura			
鴨せいろ	2,380		
Chilled soba with duck in warm dipping soup			
シラスと生雲丹とイクラのまぜ蕎麦	2,380		
Chilled soba topped with young sardine, sea urchin and salmon roe			

EXTRA NOODLE & SEASONINGS

蕎麦をもっと / 薬味

蕎麦少しだけ多め (60g)	+400	大根おろし / のり	各 100
Extra serving of soba noodle		Grated daikon radish / nori seaweed (each)	
蕎麦大盛り (120g)	+700	みょうが / とろろ / 温泉卵	各 200
Large serving of soba noodle		Myoga ginger / grated yam / slow cooked egg (each)	

アレルギーメニューの詳細はこちらから：
Please scan for allergy information:



RYAN

LUNCH SHORT COURSE

ランチショートコース

4,500

先付け
Appetizer

向付
Sea food dish

中皿
Seasonal dish

揚げ物
Deep fried dish

蕎麦
リストから一つお選びください。
Soba from the list

甘味
Dessert

LUNCH OMAKASE COURSE

ランチおまかせコース

6,500

先付け
Appetizer

向付
Sea food dish

中皿
Seasonal dish

揚げ物
Deep fried dish

焼き物
Grilled dish

蕎麦
リストから一つお選びください。
Soba from the list

甘味
Dessert

そば茶、またはコーヒーをお選びください。
(コーヒーはホット、アイス、ホットラテ、アイスラテ、エスプレッソ)
Soba tea or single origin coffee

SIGNATURE & SEASONAL OFFER

おすすめと季節のいろいろ

OYSTER

厳選の牡蠣

真牡蠣（生）..... 1,400
Pacific oyster (raw)

真牡蠣（焼き）..... 1,400
Pacific oyster (grilled)

真牡蠣（天ぷら）..... 1,400
Pacific oyster (tempura)

伝助穴子と白ずいき
土佐酢ジュレ（1皿）..... 1,000
Anago eel and white taro stems
with tosa vinegar jelly for 1

メロンの白和え アーモンド..... 1,260
Melon with mascarpone tofu sauce

蕎麦豆腐
生雲丹のせ（1皿）..... 1,260
Soba tofu with sea urchin and dashi paste for 1

初鰹たたき
韭しょうゆと春野菜（1皿）..... 2,300
Seared bonito with leek soy-sauce for 1

稚鮎の天ぷら
ボツタルガとそら豆..... 1,680
Young sweetfish tempura
with bottarga and broad beans

駿河湾桜海老と
ヤングコーンのパラパラ揚げ..... 1,740
Sakura shrimp and baby corn tempura

北寄貝の木の芽天ぷら..... 2,500
Surf clam tempura with kinome herb

蕎麦豆腐揚げ出し 翡翠餡
生雲丹のせ（1皿）..... 1,400
Deep fried soba tofu
with green peas sauce, sea urchin for 1

メバルの昆布焼き..... 2,900
Grilled rockfish on kelp

丹波黒鶏山椒オイル焼き
牛蒡チップス..... 2,900
Grilled free range chicken
with sansho pepper oil, deep fried burdock chips

OPTIONAL SOBA LIST

オプションとして、下記の蕎麦もお選びいただけます。

せいろ.....free
Chilled soba with dipping sauce

ゴマダレせいろ..... + 400
Chilled soba with sesame and walnuts dipping sauce

季節の薬味せいろ 焼き鰯なめろう、山うどと八朔、京鴨チーズ..... + 900
Chilled soba with seasonal condiments
(Grilled horse mackerell, edible shoot and hassaku orange, duck and cheese)

旬野菜の天ぷらせいろ..... + 1,280
Chilled soba with seasonal vegetable tempura

海老と野菜の天ぷらせいろ..... + 1,380
Chilled soba with prawn and vegetable tempura

穴子と野菜の天ぷらせいろ..... + 1,480
Chilled soba with anago eel and vegetable tempura

鴨せいろ..... + 1,380
Chilled soba with duck in warm dipping soup

春野菜と桜海老のまぜ蕎麦..... + 1,400
Chilled soba with seasonal vegetables and sakura shrimp

鯛のかけ蕎麦..... + 1,500
Hot soba with snapper

和牛のつけ蕎麦 カレーオイル添え..... + 1,600
Chilled soba, warm dipping sauce with wagyu beef and curry oil

シラスと生雲丹とイクラのまぜ蕎麦..... + 1,380
Chilled Soba topped with young sardine, sea urchin and salmon roe

かけ..... + 200
Hot Soba

海老と野菜の天ぷらかけ蕎麦..... + 1,480
Hot soba with prawn and vegetable tempura

穴子と野菜の天ぷらかけ蕎麦..... + 1,580
Hot Soba with anago eel and vegetable tempura

鴨かけ蕎麦..... + 1,480
Hot soba with duck

APPETIZER

前菜

ぬか漬け盛り合わせ..... 700
Bran pickled vegetables

真蛸のやわらか煮..... 1,340
Soy braised octopus

SALAD

サラダ

ローストポークと水茄子
アメルトマトのサラダ
塩麴ドレッシング..... 2,000
Green salad with roasted pork, eggplant
and tomato, salted rice malt dressing

焼き野菜サラダ..... 1,540
Grilled seasonal vegetable salad

SASHIMI

刺身

刺身 おまかせ三種..... 3,900
3 kinds of sashimi (4 pieces each)

刺身 おまかせ四種..... 4,980
4 kinds of sashimi (4 pieces each)

DEEP FRIED

揚げ物

キス天ぷら磯辺巻き（1尾）..... 810
Whiting tempura
with nori seaweed and mixed peppers for 1

海老と野菜の天ぷら..... 1,540
Prawn and vegetable tempura (2 pieces each)

WARM DISH

温物

だし巻き玉子..... 1,000
Japanese omelet seasoned with dashi stock

GRILL

焼き物

黒毛和牛サーロインすき焼き
生雲丹と温泉玉子..... 4,180
Seared sukiyaki beef, sea urchin, slow cooked egg

黒毛和牛ステーキ 150g..... 5,360
Grilled wagyu beef

NUTS

お酒と

あおさ海苔塩麴カシューナッツ..... 810
Cashew nuts coated with seaweed and shiokoji