

SEASONAL SOBA

季節の蕎麦

桜海老と山芋の揚げ団子つけ蕎麦 .....2,300 Chilled soba with sakura shrimp and fried yam dumpling, warm dipping soup	深川かけ蕎麦..... 1,800 Hot soba with clam and wild vegetables
薬味せいろ (路の薑味噌、新じゃがの摺り流し、鴨ユッケ) .....2,000 Chilled soba with seasonal condiments (butter bur miso, pureed potato, duck tartare)	筍とそら豆、アメルアトマトのまぜ蕎麦 福島県いわき産エクストラバージン オリーブオイルとアンチョビソースかけ..... 2,300 Chilled soba with bamboo shoot and fava bean, Fukushima E.V olive oil and anchovy sauce

SOBA

蕎麦

せいろ .....1,000 Chilled soba with dipping sauce	かけ ..... 1,200 Hot soba
ゴマダレせいろ ( クルミが含まれております ) ..... 1,400 Chilled soba with sesame and walnut dipping sauce	旬野菜天ぷらかけ蕎麦.....2,580 Hot soba with seasonal vegetable tempura
旬野菜天ぷらせいろ ..... 2,480 Chilled soba with seasonal vegetable tempura	海老と野菜の天ぷらかけ蕎麦.....2,580 Hot soba with prawn and vegetable tempura
海老と野菜の天ぷらせいろ ..... 2,480 Chilled soba with prawn and vegetable tempura	穴子と野菜の天ぷらかけ蕎麦..... 2,680 Hot soba with anago eel and vegetable tempura
穴子と野菜の天ぷらせいろ ..... 2,580 Chilled soba with anago eel and vegetable tempura	鴨かけ蕎麦 ..... 2,480 Hot soba with duck
鴨せいろ ..... 2,380 Chilled soba with duck in warm dipping soup	
和牛すき焼き蕎麦..... 2,800 Chilled soba with sukiyaki wagyu beef, warm dipping soup	
シラスと生雲丹とイクラのまぜ蕎麦 ..... 2,480 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 Extra serving of soba noodle	大根おろし / のり .....各 100 Grated daikon radish / nori seaweed (each)
蕎麦大盛り (120g) ..... +700 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)

アレルギーメニューの詳細はこちらから：  
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RYAN

LUNCH SHORT COURSE

ランチショートコース

4,800

先付け

Appetizer

向付

Seafood 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

6,800

先付け

Appetizer

向付

Seafood 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

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（クルミが含まれております）..... + 400  
Chilled soba with sesame and walnut dipping sauce

薬味せいろ（落の茎味噌、新じゃがの摺り流し、鴨ユッケ）... + 1,000  
Chilled soba with seasonal condiments( butter bur miso, pureed potato, duck tartare)

桜海老と山芋の揚げ団子つけ蕎麦..... + 1,300  
Chilled soba with sakura shrimp and fried yam dumpling, warm dipping soup

筍とそら豆、アメルトマトのまぜ蕎麦  
国産オリーブオイルとアンチョビソースかけ..... + 1,300  
Chilled soba with bamboo shoot and fava bean,  
domestic olive oil and anchovy sauce

旬野菜の天ぷらせいろ ..... + 1,480  
Chilled soba with seasonal vegetable tempura

海老と野菜の天ぷらせいろ ..... + 1,480  
Chilled soba with prawn and vegetable tempura

穴子と野菜の天ぷらせいろ ..... + 1,580  
Chilled soba with anago eel and vegetable tempura

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

シラスと生雲丹とイクラのまぜ蕎麦..... + 1,480  
Chilled Soba topped with young sardine, sea urchin and salmon roe

和牛すき焼き蕎麦..... + 1,800  
Chilled soba with sukiyaki wagyu beef, warm dipping soup

かけ..... + 200  
Hot Soba

深川かけ蕎麦..... + 800  
Hot soba with clam and wild vegetables

旬野菜の天ぷらかけ蕎麦..... + 1,580  
Hot soba with seasonal vegetable tempura

海老と野菜の天ぷらかけ蕎麦..... + 1,580  
Hot soba with prawn and vegetable tempura

穴子と野菜の天ぷらかけ蕎麦..... + 1,680  
Hot Soba with anago eel and vegetable tempura

鴨かけ蕎麦..... + 1,480  
Hot soba with duck

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個）..... 1,400  
Pacific oyster (raw, 1 piece)

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

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

あわびと旬野菜の  
冷製炊き合わせ（1皿）..... 1,400  
Cold simmered abalone and seasonal vegetables for 1

メロンとキウイのマスカルポーネ白和え  
花穂とアーモンド ..... 1,700  
Melon and kiwi with mascarpone tofu sauce,  
flower spike and almonds

蕎麦豆腐 生雲丹のせ（1皿）..... 1,400  
Soba tofu with sea urchin and dashi paste for 1

初鰹たたき  
蕎麦味噌と辛味大根（1皿）..... 1,850  
Seared katsuo bonito with buckwheat miso  
and daikon radish for 1

伝助穴子とあつばアオサの  
パラパラ揚げ 山椒..... 1,800  
Deep fried anago and aosa seaweed  
with sansho pepper

桜海老の和風しゅうまい  
自家製ポン酢（2個）..... 1,300  
Sakura shrimp dumpling,  
homemade ponzu sauce (2 pieces)

焼き蕎麦豆腐と  
黒鶏の治部煮（1人前）..... 1,300  
Stewed grilled soba tofu and chicken for 1

ソフトシェルシュリンプ西京焼き  
夏みかんおろし（1皿）..... 1,300  
Grilled soft shell shrimp with saikyo miso,  
grated daikon radish and orange for 1

岩中豚塩麹味噌焼き ..... 2,600  
Grilled Iwachu pork with salted rice malt and miso

APPETIZER

前菜

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

真蛸のやわらか煮 ..... 1,380  
Soy braised octopus

SALAD

サラダ

無花果とフェタチーズ、緑野菜のサラダ  
胡桃ドレッシング ..... 2,600  
Green salad with fig and feta cheese,  
walnut dressing

焼き野菜サラダ ..... 1,600  
Grilled seasonal vegetable salad

SASHIMI

刺身

刺身 おまかせ三種..... 3,980  
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）..... 850  
Whiting tempura  
with nori seaweed and mixed peppers for 1

海老と野菜の天ぷら ..... 1,740  
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 ..... 4,380  
Seared sukiyaki beef, sea urchin, slow cooked egg

黒毛和牛ステーキ 150g..... 5,480  
Grilled wagyu beef

SNACK

お酒と

あおさ海苔塩麹カシューナッツ ..... 810  
Cashew nuts coated with seaweed  
and fermented rice

お酒によく合うビーフジャーキー  
淡路島の海塩熟成 ..... 1,580  
Sea salt beef jerky