

SEASONAL SOBA	
季節の蕎麦	
薬味せいろ (茄子の摺り流し、京鴨の肉味噌、とろろ梅抹茶)2,000 Chilled soba seasonal condiments (pureed eggplant, miso with minced duck, grated yum with plum and matcha)	アメーラトマトともずくの冷かけ蕎麦.....2,400 Cold soba with tomato and mozuku seaweed
鱧天梅おろしまぜ蕎麦2,200 Chilled soba with Hamo conger pike tempura and grated daikon radish, plum	シーフードカレーつけ蕎麦 枝豆仕立て.....2,400 Chilled soba with seafood curry warm dipping sauce edamame style

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.....2,380 Hot soba with seasonal vegetable tempura
旬野菜天ぷらせいろ2,280 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：
Please scan for allergy information:





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（茄子の摺り流し、京鴨の肉味噌、とろろ梅抹茶）... + 1,000
Chilled soba with seasonal condiments(pureed eggplant, miso with minced duck, grated yum with plum)

鱧天梅おろしまぜ蕎麦..... + 1,200
Chilled soba with Hamo conger pike tempura and grated daikon radish, plum

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 + 1,480
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

アメルトマトともずくの冷かけ蕎麦..... + 1,400
Chilled soba with tomato and mozuku seaweed

シーフードカレーつけ蕎麦 枝豆仕立て + 1,400
Chilled soba with seafood curry warm dipping sauce edamame style

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

旬野菜の天ぷらかけ蕎麦..... + 1,380
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)

金糸瓜と焼き茄子のお浸し
生雲丹（1皿）..... 1,350
Dashi marinated spaghetti squash
and grilled eggplant, sea urchin for 1

無花果とピスタチオのマスカルポーネ白和え
高知県産フィンガーライム 1,300
Fig and pistachio with mascarpone tofu sauce
and domestic finger lime

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

間八の薄造り
パッションフルーツジュレがけ（1皿）..2,500
Amberjack thinly sliced with passion fruit jelly for 1

帆立と万願寺とうがらしのパラパラ揚げ
国産本唐墨がけ2,300
Deep-fried scallop and Manganji peppers
with dried mullet roe

とうもろこしと海老の焼売
サマートリュフ（2個）..... 1,600
Corn and shrimp dumplings
with summer truffles (2 pieces)

蓮根まんじゅう ずわい蟹餡掛け
九条葱と露生姜（1人前）..... 1,400
Lotus root dumpling with zuwai crab sauce,
Kujo leek and fresh ginger for 1

鱸の梅味噌焼き（1皿）.....2,500
Grilled sea bass with plum miso for 1

霧島豚ロースト 茸のオイル漬け ... 2,600
Roasted Kirishima pork
with marinated mushrooms in oil

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

和梨とフェタチーズ 緑野菜のサラダ
落花生ドレッシング 黄菊2,400
Green salad with pear and feta cheese,
peanuts dressing and yellow chrysanthemum

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

あおさ海苔塩麴カシューナッツ 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