

SEASONAL SOBA

季節の蕎麦

薬味せいろ (牛すじ味噌ときんぴらごぼう、 人参の摺り流し、なめ茸かぶらおろし)	2,200	緑のつけ蕎麦 カレー仕立て	2,400
Chilled soba seasonal condiments (Simmered beef tendon with miso and kinpira burdock, pureed carrot soup, grated turnip with mushrooms)		牡蠣バター花巻つけ蕎麦	2,600
		Chilled soba with oyster butter and seaweed soup	
炙りスモークサーモンと五種の茸のまぜ蕎麦	2,000	海老しんじょうと湯葉のかけ蕎麦	2,100
Chilled soba with seared smoked salmon and five kinds of mushrooms		Hot soba with shrimp fish cake and yuba	

SOBA

蕎麦

せいろ	1,100	鴨せいろ	2,480
Chilled soba with dipping sauce		Chilled soba with duck in warm dipping soup	
ゴマダレせいろ (クルミが含まれております)	1,500	和牛すき焼き蕎麦	2,900
Chilled soba with sesame and walnut dipping sauce		Chilled soba with sukiyaki wagyu beef, warm dipping soup	
旬野菜天ぶらせいろ	2,380	かけ	1,300
Chilled soba with seasonal vegetable tempura		Hot soba	
海老と野菜の天ぶらせいろ	2,580	旬野菜天ぷらかけ蕎麦	2,480
Chilled soba with prawn and vegetable tempura		Hot soba with seasonal vegetable tempura	
穴子と野菜の天ぶらせいろ	2,680	海老と野菜の天ぷらかけ蕎麦	2,680
Chilled soba with anago eel and vegetable tempura		Hot soba with prawn and vegetable tempura	
シラスと生雲丹とイクラのまぜ蕎麦	2,580	穴子と野菜の天ぷらかけ蕎麦	2,780
Chilled soba topped with young sardine, sea urchin and salmon roe		Hot soba with anago eel and vegetable tempura	
		鴨かけ蕎麦	2,580
		Hot soba with duck	

EXTRA NOODLE & SEASONINGS

蕎麦をもっと / 薬味

蕎麦少しだけ多め (40g)	+450	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 (80g)	+750	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：
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RYAN

LUNCH SHORT COURSE

ランチショートコース
5,500

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
7,500

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

炙りスモークサーモンと五種の茸のまぜ蕎麦..... + 900
Mixed soba with seared smoked salmon and five kinds of mushrooms

薬味せいろ
（牛すじ味噌ときんぴらごぼう、人参の摺り流し、なめ茸かぶらおろし）..... + 1,100
Chilled soba with seasonal condiments
(simmered beef tendon with miso and kintpira burdock,
pureed carrot soup, grated turnip with mushrooms)

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

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

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

緑のつけ蕎麦 カレー仕立て + 1,400
Chilled soba with green dipping soup, curry-style

牡蠣バター花巻つけ蕎麦 + 1,600
Chilled soba with oyster butter and seaweed soup

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

かけ + 200
Hot Soba

海老しんじょうと湯葉のかけ蕎麦..... + 1,000
Hot soba with shrimp fish cake and yuba

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

SEASONAL GRAND MENU

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)

APPETIZER

前菜

春菊と焼き茄子
ずわい蟹の菊花浸し いくら 1,300
Dashi marinated Chrysanthemum and zuwai crab
with garland chrysanthemum, salmon roe

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

柿と胡桃
マスカルポーネ白和え 石榴 1,200
Persimmon and walnut with mascarpone
tofu sauce, garnished with pomegranate

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

SASHIMI

刺身

鯖の炙り 酢味噌 昆布のせ（1皿）...2,300
Seared Spanish mackerel with
vinegar miso and kelp for 1

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)

桜海老とサツマイモ、
生海苔生姜のパラパラ揚げ..... 1,400
Crispy sakura shrimp and sweet potato
with fresh seaweed and ginger

SALAD

サラダ

和牛ローストと緑野菜のサラダ
山葵ドレッシング2,600
Green salad with roasted wagyu beef,
wasabi dressing

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

WARM DISH

温物

秋鮭と里芋和風ホワイトソース
トリュフオイル 胡椒（1人前）...1,500
Autumn salmon and taro with Japanese-style
white sauce, truffle oil, and pepper for 1

だし巻き玉子1,100
Japanese omelet seasoned with dashi stock

ずわい蟹の和風焼売
イクラのせ（2個）.....1,800
Japanese-style zuwai crab dumpling
with salmon roe (2 pieces)

GRILL

焼き物

霧島豚と茸の朴葉焼き2,600
Kirishima pork and mushrooms
grilled on magnolia leaf with miso

黒ムツの粕漬け 丹波焼き（1皿）...3,800
Grilled blackthroat seaperch marinated
in sake lees, tanba style for 1

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