

SEASONAL SOBA

季節の蕎麦

薬味せいろ (辛味大根おろし、ちりめんじゃこと梅味噌、唐墨とろろ) ... 2,200 Chilled soba seasonal condiments (Grated spicy radish, tiny dried sardines with plum miso, grated yum topped with dried mullet roe)	緑のつけ蕎麦 カレー仕立て2,400 Chilled soba with green dipping soup, curry-style
	牡蠣バター花巻つけ蕎麦2,600 Chilled soba with oyster butter and seaweed soup

SOBA

蕎麦

せいろ1,100 Chilled soba with dipping sauce	鴨せいろ2,480 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 Chilled soba with sesame and walnut dipping sauce	和牛すき焼き蕎麦 2,900 Chilled soba with sukiyaki wagyu beef, warm dipping soup
旬野菜天ぷらせいろ 2,380 Chilled soba with seasonal vegetable tempura	かけ1,300 Hot soba
海老と野菜の天ぷらせいろ 2,580 Chilled soba with prawn and vegetable tempura	旬野菜天ぷらかけ蕎麦2,480 Hot soba with seasonal vegetable tempura
穴子と野菜の天ぷらせいろ 2,680 Chilled soba with anago eel and vegetable tempura	海老と野菜の天ぷらかけ蕎麦 2,680 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 Chilled soba topped with young sardine, sea urchin and salmon roe	穴子と野菜の天ぷらかけ蕎麦 2,780 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 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 (80g)+750 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:



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

薬味せいろ
（辛味大根おろし、ちりめんじゃこ、梅味噌、唐墨とろろ）..... + 1,100
Chilled soba with seasonal condiments
(Grated spicy radish, tiny dried sardines with plum miso, grated yum topped with dried mullet roe)

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

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

松茸と鴨のかけ蕎麦..... + 1,700
Hot soba with Matsurake mushroom and 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

アボカドお浸し
ずわい蟹共和えと旨出汁ジュレ 1,800
Dashi marinated avocado and zuwai crab
mixed with crab miso, dashi jelly

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

蒸し鶏とろ湯葉のサラダ
山葵醤油ドレッシング 2,400
Green salad with steamed chicken and yuba,
wasabi soy sauce dressing

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

WARM DISH

温物

海老芋と雲子のホワイトソース
ロディジャーノチーズ 生胡椒 2,200
Taro and cod milt in white sauce topped with
Lodigiano cheese and fresh peppercorns

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

岩中豚照り焼き 牛蒡チップ 2,600
Teriyaki Iwachu pork with fried burdock chips

黒ムツの粕漬け 丹波焼き (1皿) ... 3,800
Grilled blackthroat scaperch 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