

## 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..... 2,680 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..... 2,680 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.....2,780 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..... 2,780 Hot soba with duck

## EXTRA NOODLE & SEASONINGS

蕎麦をもっと / 薬味

蕎麦少しだけ多め (60g).....+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 (120g).....+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 ..... + 1,580  
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 ..... + 1,580  
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..... + 1,680  
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..... + 1,680  
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

カリフラワームースとコンソメジュレ 生雲丹  
海老 うるい 桜フレーク (1皿).....1,600  
Cauliflower mousse with consommé jelly, sea urchin,  
shrimp, wild vegetable and sakura flakes 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

鱈の炙り 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

アメルマトマトとモッツァレラチーズ  
緑野菜のサラダ  
塩麴ドレッシング 生胡椒 ..... 2,700  
Green salad with tomato and mozzarella cheese,  
salted rice malt dressing and fresh pepper

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

### WARM DISH

温物

和牛治部煮  
大根 分葱 山わさび (1皿).....1,600  
Stewed wagyu beef, daikon radish,  
welsh onion, horseradish 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 (2pieces)

### GRILL

焼き物

岩中豚西京焼き 柚子胡椒おろし ...2,700  
Grilled miso marinated iwachu pork with  
yuzu citrus pepper and grated daikon radish

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