

## SEASONAL SOBA

季節の蕎麦

春掘りとりろつけ蕎麦..... 2,200  
Chilled soba with sesame, egg yolk, nori seaweed and grated yum

蛤と若芽のかけ蕎麦.....2,680  
Hot soba with clam and wakame seaweed

季節の柑橘と桜海老のおろし冷かけ蕎麦.....2,400  
Chilled soba with Japanese citrus, sakura shrimp and grated daikon radish

## 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

旬野菜天ふらせいろ..... 2,680  
Chilled soba with seasonal vegetable tempura

かけ.....1,300  
Hot soba

海老と野菜の天ふらせいろ..... 2,580  
Chilled soba with prawn and vegetable tempura

旬野菜天ふらかけ蕎麦.....2,780  
Hot soba with seasonal vegetable tempura

穴子と野菜の天ふらせいろ..... 2,680  
Chilled soba with anago eel and vegetable tempura

海老と野菜の天ふらかけ蕎麦..... 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

穴子と野菜の天ふらかけ蕎麦..... 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)



RYAN

アレルギーメニューの詳細はこちらから：  
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## 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

春掘りとろろつけ蕎麦 ..... + 1,200  
Chilled soba with sesame, egg yolk, nori seaweed and grated yum

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

季節の柑橘と桜海老のおろし冷かけ蕎麦 ..... + 1,400  
Chilled soba with Japanese citrus, sakura shrimp and grated daikon radish

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 ..... + 1,680  
Chilled soba with duck in warm dipping soup

蛤と若芽のかけ蕎麦 ..... + 1,680  
Hot soba with clam and wakame seaweed

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 ..... + 1,780  
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

アボカドのお浸し ずわい蟹といくらのせ  
旨出汁ジュレ 花穂 (1皿) ..... 1,800  
Dashi marinated avocado topped with zuwai crab and  
salmon roe, with dashi jelly and flower spikes for 1

苺とピスタチオの  
マスカルポーネ白和え ..... 1,200  
Strawberry and pistachio with  
mascarpone tofu sauce

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

蕎麦豆腐 生雲丹のせ (1皿) ... 1,500  
Soba tofu with sea urchin and dashi paste for 1

### SASHIMI

刺身

初鰹のたたき  
季節の薬味と新玉醤油 (1皿) ..... 2,600  
Seared bonito with seasonal condiments  
and grated onion soy sauce 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)

白海老とヤングコーンの  
パラパラ揚げ ..... 2,000  
Deep fried white shrimp and baby corn

### SALAD

サラダ

蒸し鶏とアメラトマト  
緑野菜のサラダ 塩麹ドレッシング  
ロディジャーノチーズ 生胡椒 ..... 2,600  
Green salad with steamed chicken and tomato, salted rice  
malt dressing, Lodigiano cheese and fresh pepper

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

### WARM DISH

温物

筍まんじゅう あおさ餡掛け  
そばの実 山わさび (1皿) ..... 1,500  
Bamboo shoot dumpling with aosa seaweed  
dashi paste, buckwheat and horseradish for 1

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

螢鳥賊と海老の焼売 唐墨 (2個) ... 1,600  
Firefly squid and shrimp dumplings  
with mullet roc(2pieces)

### GRILL

焼き物

岩中豚ステーキ 行者にんにく醤油漬け  
おろし和え ベビーリーフ ..... 2,700  
Iwachu pork steak with grated daikon radish mixed  
with soy marinated wild garlic, baby leaf

桜鱒の山椒味噌焼き  
焼き天豆 (1皿) ..... 3,200  
Grilled sakura trout with sansho miso,  
grilled broad beans 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

あおさ海苔塩麩カシューナッツ ..... 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