

SEASONAL SOBA

季節の蕎麦

もずく&とろろつけ蕎麦.....2,300 Chilled soba, dipping soup with mozuku seaweed and grated yam	冷やし蕎麦 薬味と豚の梅そぼろ 2,100 Chilled soba with cold miso soup, condiments and minced pork with plum
フルーツトマトと蓴菜、ずわい蟹の冷かけ蕎麦.....2,780 Chilled soba with fruit tomato, watershield and zuwai crab	

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	牛すじカレー南蛮つけ蕎麦 2,300 Chilled soba with beef tendon curry dipping soup
旬野菜天ぶraiseいろ 2,400 Chilled soba with seasonal vegetable tempura	和牛すき焼き蕎麦 2,900 Chilled soba with sukiyaki wagyu beef, warm dipping soup
海老と野菜の天ぶraiseいろ 2,580 Chilled soba with prawn and vegetable tempura	かけ 1,300 Hot soba
穴子と野菜の天ぶraiseいろ 2,680 Chilled soba with anago eel and vegetable tempura	牛すじカレー南蛮蕎麦2,500 Hot soba with beef tendon curry soup
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	旬野菜天ぶらかけ蕎麦.....2,500 Hot soba with seasonal vegetable tempura
	海老と野菜の天ぶらかけ蕎麦 2,680 Hot soba with prawn and vegetable tempura
	穴子と野菜の天ぶらかけ蕎麦..... 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

冷や汁蕎麦 薬味と豚の梅そぼろ + 1,000
Chilled soba with cold miso soup, condiments and minced pork with plum

牛すじカレー南蛮つけ蕎麦..... + 1,200
Chilled soba with beef tendon curry dipping soup

もずくとりろつけ蕎麦..... + 1,200
Chilled soba, dipping soup with mozuku seaweed and grated yam

旬野菜の天ぷらせいろ + 1,300
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

フルーツマトと蓴菜、ずわい蟹の冷かけ蕎麦..... + 1,680
Chilled soba with fruit tomato, watershield and zuwai crab

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

かけ + 200
Hot soba

牛すじカレー南蛮蕎麦..... + 1,400
Hot soba with beef tendon curry soup

旬野菜の天ぷらかけ蕎麦..... + 1,400
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

金糸瓜とずわい蟹のお浸し
アメルマト オクラ 茗荷 (1皿)... 1,400
Dashi marinated spaghetti squash and zuwai crab
with tomato, okra and myoga ginger for 1

無花果とシャインマスカットの
白和え 青柚子 1,600
Fig and shine muscat grape with
mascarpone tofu sauce, yuzu citrus

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

伊佐木のたたき薬味和え
海苔醤油 (1皿)..... 2,000
Seared grunt with condiments and
nori seaweed 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)

昆布𩚑と万願寺唐辛子の
パラパラ揚げ 唐墨 2,100
Crispy-fried kelp-cured Hamo conger pike
and Manganji peppers with dried mullet roe

SALAD

サラダ

アボカドと湯葉 緑野菜のサラダ
カダイフ 山葵醤油ドレッシング ... 2,300
Green salad with avocado and yuba, kadaif,
wasabi and soy sauce dressing

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

WARM DISH

温物

蓮根まんじゅう
海老みぞれ餡 (1皿) 1,400
Lotus root dumpling with shrimp and
grated daikon sauce for 1

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

玉蜀黍と帆立の焼売 (2個) 1,100
Sweet corn and scallop dumplings(2pieces)

GRILL

焼き物

岩中豚と賀茂茄子の鉄焼き 2,800
Teriyaki Iwachu pork and eggplant

鱈 胡麻山椒幽庵焼き (1皿) 2,600
Grilled sea bass yuan style with sesame
and sansho pepper for 1

黒毛和牛サーロインすき焼き
生雲丹と温泉玉子 4,580
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

鹿児島県 ”kiitos” クラフトチョコレート
カカオ3か国食べ比べ 1,280
Kagoshima craft chocolate "Kiitos"
3-origin cacao tasting

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