

SEASONAL SOBA

季節の蕎麦

生湯葉とろろつけ蕎麦2,300 Chilled soba, dipping soup with yuba and grated yam	松茸と地鶏のかけ蕎麦 3,500 Hot soba with matsutake mushroom and chicken
かます天、浅利の時雨煮ませ蕎麦.....2,800 Chilled soba with fried barracuda and simmered clams in ginger soy sauce	

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せ蕎麦 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

KAEDE LUNCH COURSE

楓コース
5,600

蕎麦豆腐
Soba tofu

刺身二種盛り
2 kinds of sashimi

ずわい蟹と菊花の茶碗蒸し
Chawanmushi with zuwai crab and chrysanthemum

鱧パン粉揚げ 燻製タルタル レモン
Breaded fried Hamo conger pike with smoked tartar sauce and lemon

蕎麦
Soba

シャインマスカットと巨峰、発酵バターの最中
Monaka rice wafers filled with sweet red bean paste,
Shine Muscat, Kyoho grapes and fermented butter

HINOKI SIGNATURE COURSE

檜コース
7,600

前菜三種盛り
(すっぽん煮こごり、京鴨ロースト フォアグラ味噌、
アオリイカ昆布ㇼ 酒盗掛け)
3 kinds of appetizers (Jellied soft-shelled turtle, roasted duck with foie gras miso,
kelp-cured big fin reef squid with salted fish intestines)

刺身二種盛り
2 kinds of sashimi

ずわい蟹と菊花の茶碗蒸し
Chawanmushi with zuwai crab and chrysanthemum

鯨とあわび茸の天ぷら セルドフレーク レモン
Herring and abalone mushroom tempura with salt flakes and lemon

和牛サーロインすきしゃぶ ささがき牛蒡 山椒 卵黄とかえし
Wagyu sirloin shabu-shabu style with burdock,
sansho pepper, egg yolk and seasoned soy sauce

蕎麦
Soba

シャインマスカットと巨峰、発酵バターの最中
Monaka rice wafers filled with sweet red bean paste,
Shine Muscat, Kyoho grapes and fermented butter

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

生湯葉とろろつけ蕎麦..... + 1,200
Chilled soba, dipping soup with yuba 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

かます天、浅利の時雨煮まぜ蕎麦..... + 1,700
Chilled soba with fried barracuda and simmered clams in ginger soy sauce

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

松茸と地鶏のかけ蕎麦..... + 2,400
Hot soba with matsutake mushroom and chicken

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

ずわい蟹と焼き茄子のお浸し
旨出汁ジュレ 蟹味噌
ポッタルガ 黄菊 (1皿)..... 1,400
Dashi marinated zuwai crab and
grilled eggplant with dashi jelly, crab roe,
bottarga and chrysanthemum for 1

次郎柿と和梨のマスカルポーネ白和え
高知県産フィンガーライム 1,400
Persimmon and Japanese pear with
mascarpone tofu sauce, finger lime

ぬか漬け盛り合わせ 700
Bran pickled vegetables

真蛸のやわらか煮1,480
Soy braised octopus

蕎麦豆腐 生雲丹のせ (1皿) ...1,600
Soba tofu with sea urchin and dashi paste for 1

SASHIMI

刺身

炙り金目鯛 土佐酢ジュレ (1皿) ...2,980
Seared red-eyed snapper with
Tosa vinegar jelly for 1

刺身 おまかせ三種 4,200
3 kinds of sashimi (4 pieces each)

刺身 おまかせ四種 5,200
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)

駿河県産桜海老と新生姜、
鳴門金時のパラパラ揚げ 1,600
Crispy-fried sakura shrimp,
ginger and sweet potato

SALAD

サラダ

和牛ローストと彩り野菜の
和風バーニャカウダ仕立て2,980
Roasted Wagyu beef and medley of vegetables,
Japanese-style bagna càuda

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

WARM DISH

温物

鮭と里芋の和風ホワイトソース仕立て
ロディジャーノチーズ 生胡椒
トリュフオイル (1皿)..... 1,400
Salmon and taro with a Japanese-style white sauce,
Lodigiano cheese, fresh pepper and truffle oil for 1

だし巻き玉子 1,200
Japanese omelet seasoned with dashi stock

帆立としらすの焼売
生唐墨 (2個) 1,600
Scallop and whitebait dumplings
with mullet roe(2pieces)

GRILL

焼き物

岩中豚朴葉焼き
きのこ味噌 九条葱3,300
Grilled Iwachu pork with Hoba leaf,
mushroom miso and Kujo leek

鰯の味噌幽庵焼き
菊花おろし (1皿).....2,600
Grilled Spanish mackerel yuan style with miso,
chrysanthemum and grated daikon for 1

黒毛和牛サーロインすき焼き
生雲丹と温泉玉子 4,780
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