COURSE MENU

COURSE

ピーチストロベリーティSobaTea or Peach & strawberry tea	甘味	為 表 Soba from the list	中 旦 Seasonal dish	Sashimi	Appetizers Appetizers
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PLEASE CHOOSE ONE

蕎麦をひとつお選びください

せいろ3,500 Chilled soba with dipping sauce	なめたけおろしまぜ蕎麦
ゴマダレせいろ3,800	しらすと生うにとイクラのまぜ蕎麦4,700
Chilled soba with sesame and walnuts dipping sauce	Chilled Soba topped with young sardine, Uni and salmon roe
春キャベツと牛もつせいろ カレー風味4,200 Chilled soba with cabbage and beef intestin curry soup	かけ
山菜天ぷらせいろ4,400	若竹蕎麦(温)4,400
Chilled soba with wild vegetables tempura	Hot Soba with Wakame seaweed and bamboo shoot
薬 味せいろ	蛤蕎麦(温)4,600
絹もずくと生ウニ,合鴨そぼろと黒胡椒,行者ニンニクおろし)4,500	Hot Soba with Hamaguri clam
Chilled soba with Uni & seaweed, minced Duck, Radish & wild onion	山菜天ぷらかけ蕎麦4,600
海老と野菜の天ぷらせいろ4,700	Hot Soba with wild vegetables tempura
Chilled soba with prawn and vegetable tempura	海老と野菜の天ぷらかけ蕎麦4,700
穴子と野菜の天ぷらせいろ4,700	Hot Soba with prawn and vegetable tempura
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Chilled soba with duck in warm dipping soup 和牛温玉せいろ4,700 Chilled soba with wagyu in warm dipping soup	鴨かけ蕎麦4,700 Hot Soba with duck



DON

今週の蕎麦と小どんぶり

梅と水菜のおろしまぜ蕎麦/かに飯/ひとくち最中

Soba and Rice bowl

Chilled soba with Ume salted plum, and grated Daikon rudish / crab rice / Monaka wafers

1,600

A LA CARTE

蕎麦前 前菜三種盛り500 Weekly 3 kinds of appetizers
蕎麦豆腐 (一人前)650 Buckwheat tofu for 1
せとかのマスカルポーネ白和え700 Setoka orange with Tofu mascarpone sauce
蕗の薹とチーズ、 桜海老のポテトサラダ800 Potato salad with Fukinoto, cheese and shrimp
魚介の松前漬け900 Soy marinated chopped seafood with Nori seaweed
真蛸のやわらか煮980 Soy braised octopus
ローストビーフ コンテチーズとマスタード1,200 Roasted beef with Conte cheese and mustard
シラスと緑のサラダ1,200 Young sardine and green leaf vegetable salad

ブリの炙りおろしポン酢1,300

生ウニとずわい蟹のせ1,900 Dashi-avocado with Zuwai-crab and Uni sea urchin

..... 1,400

Seared yellowtail with Ponzu sauce

焼き野菜サラダ...... Grilled seasonal vegetable salad

アボカドのお浸し

APPETIZER

前菜いろいろ

OYSTER 牡蠣

生/焼き/天ぷら.....1,080 Oyster choose from fresh, grilled or tempura

...3,400

SASHIMI 刺身

刺身 おまかせ三種.....

真牡蠣

3kinds of Sashimi (4pieces each)			
	おまかせ四種 of Sashimi (4pieces each)	4,500	
	おまかせ五種	5,600	

	刺身 おまかせ五種5,600 ikinds of Sashimi (4pieces each)
	DEEP FRIED 揚げ物
-	舌タコの梅しそ揚げ900 Deep fried Octopus seasoned with Ume and Shiso
	蛍烏賊とアオサ海苔の天ぷら1000 Hotaruika squid and aosa seaweed tempura
ŀ	白魚と独活、 隠元のパラパラ揚げ1,300 ce fish, Udo-wild vegetable, Green bean tempura
-	海老と野菜の天ぷら1,400 Prawn and vegetable tempura 2 pieces each

やまゆり豚の昆布〆天ぷら1,600

Yamayuri pork tempura

WARM DISH

温物

だし卷き玉子960
Japanese omelet seasoned with Dashi stock
新じゃがと合鴨の薄くず仕立て1,000 Dashi soup with duck and spring potato
そばがき1,400 Sobagaki
GRILL

焼き物

本カマスの塩焼き Grilled Red barracuda	1,600
林ポークステーキ Grilled Hayashi-pork 150	150g2,500

牛タン照り焼き	150g	3,200
Teriyaki ox tongue 15		*

牛リブロースすき焼き	<i>‡</i>
生ウニと温泉卵	3,300
Seared sukiyaki beef, Uni sea	urchin, slow cooked egg
黒毛和牛ステーキ 1 Grilled Wagyu beef 150g	50g 4,800

NUTS

お酒と

あおさ海苔塩麹カシューナッツ.....700 Cashew nuts with seaweed and salted rice malt

SOBA MENU

SEASONAL SOBA

季節の蕎麦

若竹蕎麦(温)1,800 Hot Soba with Wakame seaweed and bamboo shoot	春キャベツと牛もつせいろ カレー風味
蛤蕎麦(温)2,000 Hot Soba with Hamaguri clam	
	BA 麦
せいろ900 Chilled Soba with dipping sauce	なめたけおろしまぜ蕎麦1,700 Chilled Soba topped with salmon roe, mushroom and grated radish
ゴマダレせいろ	しらすと生うにとイクラのまぜ蕎麦2,100 Chilled Soba topped with young sardine, Uni and salmon roe
山菜天ぷらせいろ	
薬味せいろ (絹もずくと生ウニ, 合鴨そぼろと黒胡椒, 行者ニンニクおろし)	かけ
海老と野菜の天ぷらせいろ2,100 Chilled Soba with prawn and vegetable tempura	山菜天ぷらかけ蕎麦2,000 Hot Soba with wild vegetables tempura
穴子と野菜の天ぷらせいろ2,100 Chilled Soba with Anago eel and vegetable tempura	穴子と野菜の天ぷらかけ蕎麦2,100 Hot Soba with Anago eel and vegetable tempura
鴨せいろ2,100 Chilled Soba with duck in warm dipping soup	海老と野菜の天ぷらかけ蕎麦2,100 Hot Soba with prawn and vegetable tempura
和牛温玉せいろ2,100 Chilled Soba with wagyu in warm dipping soup	鴨かけ蕎麦2,100
	NOODLE きっと
蕎麦少しだけ多め (+60g)+350 Extra serving of Soba noodle	蕎麦大盛り (+120g)+650 Large serving of Soba noodle
	DNINGS 味
大根おろし/のり/みょうが各 100 Grated Daikon radish / Nori dried seaweed / Myoga ginger (each)	とろろ/温泉卵各 200 Grated yam / Slow cooked egg (each)