

DON

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今週の蕎麦と小どんぶり

かわれ大根と紅芯大根のおろしまぜ蕎麦／海老天丼／ひとくち最中

Soba and Rice bowl

Chilled soba with radish sprouts and red radish / Rice bowl with prawn tempura/ Monaka wafers

1,600

A LA CARTE

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APPETIZER

前菜いろいろ

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

ぬか漬け 680
Blan pickled vegetables

せとかのマスカルポーネ白和え700
Setoka orange with Tofu mascarpone sauce

露の薑とチーズ、
桜海老のポテトサラダ 800
Potato salad with Fukinoto, cheese and shrimp

真蛸のやわらか煮980
Soy braised octopus

シラスと緑のサラダ 1,200
Young sardine and green leaf vegetable salad

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

ブリの炙りおろしポン酢 1,300
Seared yellowtail with Ponzu sauce

焼き野菜サラダ 1,400
Grilled seasonal vegetable salad

アボカドのお浸し
生ウニとずわい蟹のせ 1,900
Dashi-avocado with Zuwai-crab and Uni sea urchin

真牡蠣

生 / 焼き / 天ぷら1,150
Oyster choose from fresh, grilled or tempura

SASHIMI

刺身

刺身 おまかせ三種3,400
3kinds of Sashimi (4pieces each)

刺身 おまかせ四種4,500
4kinds of Sashimi (4pieces each)

刺身 おまかせ五種5,600
5kinds of Sashimi (4pieces each)

DEEP FRIED

揚げ物

活タコの梅しそ揚げ900
Deep fried Octopus seasoned with Ume and Shiso

蛸烏賊とアオサ海苔の天ぷら1000
Hotaruika squid and aosa seaweed tempura

ホタテ、アスパラ、
椎茸のパラパラ揚げ 1,000
Scallop,Asparagus and mushroom tempura

海老と野菜の天ぷら 1,400
Prawn and vegetable tempura 2 pieces each

やまゆり豚の昆布メ天ぷら 1,600
Yamayuri pork tempura

新じゃがと
合鴨の薄くず仕立て (一人前) 1,000
Dashi soup with duck and spring potato for 1

WARM DISH

温物

だし巻き玉子960
Japanese omelet seasoned with Dashi stock

新じゃがと
合鴨の薄くず仕立て (一人前) 1,000
Dashi soup with duck and spring potato for 1

そばがき 1,400
Sobagaki

GRILL

焼き物

本カマスの塩焼き1,600
Grilled Red barracuda

林ポークステーキ 150g2,500
Grilled Hayashi-pork 150g

牛タン照り焼き 150g3,200
Teriyaki ox tongue 150g

牛リブロースすき焼き
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 150g 4,800
Grilled Wagyu beef 150g

NUTS

お酒と

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

SOBA MENU

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SEASONAL SOBA

季節の蕎麦

若竹蕎麦 (温) 1,800
Hot Soba with Wakame seaweed and bamboo shoot

蛤蕎麦 (温) 2,000
Hot Soba with Hamaguri clam

春キャベツと牛もつせいろ カレー風味1,800
Chilled Soba with cabbage and beef intestin curry soup

SOBA

蕎麦

せいろ900
Chilled Soba with dipping sauce

ゴマダレせいろ1,200
Chilled Soba with sesame and walrus dipping sauce

山菜天ぷらせいろ1,800
Chilled Soba with wild vegetables tempura

薬味せいろ
(網もずくと生ウニ, 合鴨そぼろと黒胡椒, 行者ニンニクおろし) 1,900
Chilled Soba with Uni & seaweed, minced duck, radish & wild onion

海老と野菜の天ぷらせいろ 2,100
Chilled Soba with prawn and vegetable tempura

穴子と野菜の天ぷらせいろ 2,100
Chilled Soba with Anago eel and vegetable tempura

鴨せいろ 2,100
Chilled Soba with duck in warm dipping soup

和牛温玉せいろ 2,100
Chilled Soba with wagyu in warm dipping soup

なめたけおろしまぜ蕎麦 1,700
Chilled Soba topped with salmon roe, mushroom and grated radish

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

かけ1,100
Hot Soba

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かけ蕎麦 2,100
Hot Soba with Anago eel and vegetable tempura

海老と野菜の天ぷらかけ蕎麦 2,100
Hot Soba with prawn and vegetable tempura

鴨かけ蕎麦 2,100
Hot Soba with duck

EXTRA NOODLE

蕎麦をもっと

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

SEASONINGS

薬味

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)