

COURSE MENU

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COURSE

コース

蕎麦前三種
Appetizers

刺身
Sashimi

中皿
Seasonal dish

蕎麦
Soba from the list

甘味
Dessert

そば茶
*Soba Tea or
 Flavored tea*



RYAN

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	もずくの冷かけ蕎麦 4,300 Chilled Soba with chilled dashi soup and mozuku seaweed
ゴマダレせいろ 3,800 Chilled soba with sesame and walnuts dipping sauce	すだちとフルーツマト、じゅん菜のまぜ蕎麦 4,500 Chilled Soba topped with sudachi citron, tomato and junsai wild plant
薬味せいろ（雲丹もずく、合鴨そぼろ、茗荷おろし） 4,500 Chilled soba with uni, seaweed, minced duck, and daikon radish	しらすと生うにとイクラのまぜ蕎麦 4,700 Chilled Soba topped with young sardine, uni and salmon roe
キャベツと牛もつせいろ カレー風味 4,500 Chilled Soba with cabbage and beef intestin curry soup	
海老と野菜の天ぷらせいろ 4,700 Chilled soba with prawn and vegetable tempura	かけ 3,700 Hot Soba
穴子と野菜の天ぷらせいろ 4,700 Chilled soba with anago eel and vegetable tempura	海老と野菜の天ぷらかけ蕎麦 4,700 Hot Soba with prawn and vegetable tempura
鴨せいろ 4,700 Chilled soba with duck in warm dipping soup	穴子と野菜の天ぷらかけ蕎麦 4,700 Hot Soba with Anago eel and vegetable tempura
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

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今週の蕎麦と小どんぶり

とまと蕎麦 / 牛丼 / ひとつち最中

Soba and Rice bowl

Chilled soba with tomato / Rice bowl with soy braised beef / Monaka wafers

1,600

A LA CARTE

—

APPETIZER

前菜いろいろ

蕎麦前 前菜三種盛り500
Weekly 3 kinds of appetizers

ぬか漬け700
Blan pickled vegetables

無花果マスカルポーネ白和え750
Fig with tofu and mascarpone sauce

水茄子の浅漬け750
Blan pickled vegetables

フルーツマトともずく酢850
Tomato and mozuku seaweed with vinaigrette

牛すじポテトサラダ850
Potato salad with beef tendon

真蛸のやわらか煮980
Soy braised octopus

合鴨ロース煮1,000
Dashi marinated duck

生雲丹とじゅん菜の
冷製茶碗蒸し 1個1,300
Chawanmushi with uni sea urchin and junsai for 1

たっぷりチーズと緑のサラダ1,300
Cheese and green salad

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

初鰹のタタキ 薬味ポン酢1,400
Seared bonito with ponzu sauce

OYSTER

高島さん厳選の牡蠣

真牡蠣
生 / 焼き / 天ぷら1,100
Fresh oysters.
Please choose from raw, 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
5 kinds of sashimi (4 pieces each)

DEEP FRIED

揚げ物

キス天ぷら磯辺巻き (1尾)650
Whiting tempura with nori seaweed for 1

トウモロコシと明日葉の
パラパラ揚げ1,000
Corn and ashitaba leaf tempura

漬け本鮪の天ぷら1,200
Soy marinated tuna tempura

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

WARM DISH

温物

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

そばがき1,400
Sobagaki

GRILL

焼き物

万願寺ししとう 山椒胡麻のせ850
Grilled shishito pepper with sansho sesame

岩中豚ステーキ 150g2,300
Grilled iwachu pork 150g

牛リブロースすき焼き2,400
サマートリュフと温玉
Seared beef, summer truffle and slow cooked egg

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

黒毛和牛ステーキ 150g4,800
Grilled wagyu beef 150g

NUTS & CHEESE

お酒と

あおさ海苔塩麴カシューナッツ750
Cashew nuts coated with seaweed and rice malt

ジョンさんの
沖縄チーズ盛り合わせ2,500
Cheese plate by THE CHEESE GUY in Okinawa

SOBA MENU

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SEASONAL SOBA

季節の蕎麦

もずくの冷かけ蕎麦1,700
Chilled Soba with chilled dashi soup and mozuku seaweed

黄ニラキャベツと牛もつせいろ カレー風味1,900
Chilled Soba with cabbage and beef intestin curry soup

すだちとフルーツマト、じゅん菜のまぜ蕎麦1,900
Chilled Soba topped with sudachi citron, tomato and junsai wild plant

薬味せいろ (雲丹もずく, 合鴨そぼろ, 茗荷おろし)1,900
Chilled soba with Uni, seaweed, minced duck, and daikon radish

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

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

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

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)