

COURSE MENU

—

COURSE

コース

蕎麦前三種
Apetizers

刺身
Sashimi

中皿
Seasonal dish

蕎麦
Soba from the list

甘味
Dessert

そば茶
季節のハーブティー
Soba Tea or Herb tea

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

ゴマダレせいろ 3,800
Chilled soba with sesame and walnuts dipping sauce

薬味せいろ（蟹いくら，海苔ビーナッツ揚げ玉，辛味おろし） 4,500
Chilled soba with crab, salmon roe, nori peanurts crumbles, and radish

たっぷり木の子の牛もつせいろ カレー風味 4,500
Chilled Soba with mushrooms 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

穴子と野菜の天ぷらせいろ 4,700
Chilled soba with Anago eel and vegetable tempura

鴨せいろ 4,700
Chilled soba with duck in warm dipping soup

松茸と真鯛のせいろ 5,000
Chilled soba with matsutake mushroom, snapper in warm dipping soup

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

かけ 3,700
Hot Soba

海老と野菜の天ぷらかけ蕎麦 4,700
Hot Soba with prawn and vegetable tempura

穴子と野菜の天ぷらかけ蕎麦 4,700
Hot Soba with Anago eel and vegetable tempura

鴨かけ蕎麦 4,700
Hot Soba with duck

牛チャーシュー蕎麦 4,700
Hot soba with slow cooked beef



RYAN

DON

—

今週の蕎麦と小どんぶり

甘劇落花生香る肉味噌坦々蕎麦 / ねぎとろ三色丼 / ひとくち最中

Soba and Rice bowl

Chilled Tantan soba topped with Miso mixed ground chicken / Rice bowl with Minced tuna and slow cooked egg,seaweed / 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

水茄子の浅漬け750
Blan pickled vegetables

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

モロヘイヤと赤茄子のお浸し850
boiled mulukhiya and egg plants in Japanese broth

巨峰の天ぷら
マスカルポーネ白和え950
Grape tempura with tofu and mascarpone sauce

真蛸のやわらか煮980
Soy braised octopus

ホタテといくらの松前漬け1,000
Soy marinated scallops and salmon roe

柿と緑のサラダ1,300
Persimmon and green salad

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

OYSTER

高島さん厳選の牡蠣

岩牡蠣
生 / 焼き / 天ぷら1,300
Rock oyster
Please choose from raw, grilled or tempura.

真牡蠣
生 / 焼き / 天ぷら1,100
Pacific oyster
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)

DEEP FRIED

揚げ物

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

旬素材のパラパラ揚げ
原木椎茸、アオリイカ、隠元、唐墨1,400
Mushroom, squid, green bean tempura, mullet roe

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

新さんまの塩焼き1,600
Grilled saury fish

牛リブロースすき焼き2,600
グレートリュフと温玉
Seared sukiyaki beef , gray 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 2 種1,500
2kinds of cheese by THE CHEESE GUY

SOBA MENU

—

SEASONAL SOBA

季節の蕎麦

松茸と真鯛のせいろ2,600
Chilled soba with matsutake mushroom, snapper in warm dipping soup

たっぷり木の子の牛もつせいろ カレー風味1,900
Chilled Soba with mushrooms and beef intestin curry soup

牛チャーシュー蕎麦2,100
Hot soba with slow cooked beef

SOBA

蕎麦

せいろ900
Chilled soba with dipping sauce

かけ1,100
Hot soba

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

穴子と野菜の天ぷらかけ蕎麦2,100
Hot soba with anago eel and vegetable tempura

薬味せいろ (蟹いくら,海苔ピーナッツ揚げ玉,辛味おろし)1,900
Chilled soba with crab, salmon roe, nori peanuts crumbles, and radish

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

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

鴨かけ蕎麦2,100
Hot soba with duck

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

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

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)