

COURSE MENU

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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



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	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
ゴマダレせいろ..... 3,800 Chilled soba with sesame and walnuts dipping sauce	かけ..... 3,700 Hot Soba
甘劇聖護院かぶらと鰯の蕎麦 4,400 Chilled Soba with turnip and yellowtail	寒しじみ蕎麦..... 4,500 Hot soba with shijimi clam
牛モツとろろせいろ カレー風味..... 4,500 Chilled Soba with grated yam and beef intestin curry soup	海老と野菜の天ぷらかけ蕎麦..... 4,700 Hot Soba with prawn 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）..... 4,500 Chilled soba with crab, salmon roe, nori peanurts crumbles, and radish	穴子と野菜の天ぷらかけ蕎麦..... 4,700 Hot Soba with Anago eel and vegetable tempura
海老と野菜の天ぷらせいろ 4,700 Chilled soba with prawn and vegetable tempura	鴨かけ蕎麦..... 4,700 Hot Soba with duck
穴子と野菜の天ぷらせいろ 4,700 Chilled soba with Anago eel and vegetable tempura	牛チャーシュー蕎麦..... 4,700 Hot soba with slow cooked beef
鴨せいろ..... 4,700 Chilled soba with duck in warm dipping soup	

DON

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今週の蕎麦と小どんぶり

甘劇ほうれん草と牡蠣のつけ蕎麦 / 鶏とひじきの炊き込みご飯 / ひとくち最中

Soba and Rice bowl

Chilled soba with spinach and oyster in warm dipping soup / Rice bowl with chicken and hijiki / Monaka wafers

1,600

SOBA			
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SEASONAL SOBA			
季節の蕎麦			
牛モツとろろせいろ カレー風味.....1,900 Chilled Soba with grated yam and beef intestin curry soup		寒しじみ蕎麦.....1,900 Hot soba with shijimi clam	
甘劇聖護院かぶらと鰯の蕎麦1,800 Chilled Soba with turnip and yellowtail			

SOBA			
蕎麦			
せいろ900 Chilled soba with dipping sauce		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	
ゴマダレせいろ1,200 Chilled soba with sesame and walnus dipping sauce		かけ1,100 Hot soba	
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 peanurts crumbles, and radish		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せいろ.....2,100 Chilled soba with prawn 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	
穴子と野菜の天ぷらせいろ2,100 Chilled soba with anago eel and vegetable tempura		鴨かけ蕎麦2,100 Hot soba with duck	
鴨せいろ2,100 Chilled soba with duck in warm dipping soup		牛チャーシュー蕎麦.....2,100 Hot soba with slow cooked bee	

EXTRA NOODLE & SEASONINGS			
蕎麦をもっと / 薬味			
蕎麦少しだけ多め (60g)+350 Extra serving of Soba noodle		大根おろし／のり／みょうが各 100 Grated Daikon radish / Nori dried seaweed / Myoga ginger (each)	
蕎麦大盛り (120g)+650 Large serving of Soba noodle		とろろ／温泉卵.....各 200 Grated yam / Slow cooked egg (each)	

A LA CARTE

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OYSTER

高島さん厳選の牡蠣

真牡蠣

生 / 焼き / 天ぷら1,100

Oyster choose from fresh, grilled or tempura

APPETIZER	
前菜いろいろ	
蕎麦前三種盛り750	3 kinds of appetizers
ぬか漬け700	Blan pickled vegetables
寒しじみの古酒漬け900	Shijimi clam pickled in old sake
鰯鱈の煮凝り900	Jellied monkfish

紅マドンナの マスカルポーネ白和え950	Orange with tofu and mascarpone sauce
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真蛸のやわらか煮980	Soy braised octopus
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あん肝の旨煮1,000	Broth stewed monkfish liver
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ホタテといくらの松前漬け1,000	Soy marinated scallops and salmon roe
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なまこ酢ともずく1,000	Sea cucumber and mozuku sea weed
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柿と緑のサラダ1,300	Persimmon and green salad
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焼き野菜サラダ1,400	Grilled seasonal vegetable salad
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A LA CARTE

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SASHIMI

刺身

刺身 おまかせ三種.....3,400

3 kinds of sashimi (4 pieces each)

刺身 おまかせ四種.....4,500

4 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
甘劇野菜	
二色の人参だけのかき揚げ800	Carrots tempura
海老芋しんじょう1,100	Deep fried minced ebiimo potato

旬素材のパラパラ揚げ	
芝海老、セリ、ムカゴ、唐墨.....1,200	Shrimp, dropwort,bulbil tempura with mullet roe

白子の青海苔天ぷら1,350	Soft cob roe with aonori sea weed tempura
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海老と野菜の天ぷら1,400	Prawn and vegetable tempura 2 pieces each
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2年熟成メークインの蒸し揚げ	
ジョンさんの沖縄チーズと1,000	Deep fried two yrs aged potato with cheese

WARM DISH

温物

だし巻き玉子960	Japanese omelet seasoned with dashi stock
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豚のやわらか煮1,600	Braised cubed pork
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GRILL

焼き物

鰯の西京焼き1,700

Grilled miso marinated sawara mackerel

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1,700

2kinds of cheese by THE CHEESE GUY

DESSERT

甘味

シルクスイートの芋羊羹650

Imo-yokan cake

雷庵の珈琲ゼリー 卵アイス800

Ryan coffee jelly with egg ice cream

ひとくち最中150

Bite size Monaka

- rice wafers filled red bean jam

TEA

お茶

そば茶630

Soba tea

季節のハーブティー630

Herb tea (Elderflower, hibiscus, rooibos, ginger)

シングルオリジンコーヒー750

Single origin coffee roasted by Nozy coffee