

LUNCH COURSE

ランチコース

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

または、シングルオリジンコーヒー (+200)

SobaTea

or Single origin coffee by Nozy coffee (+200)



RYAN

PLEASE CHOOSE ONE SOBA FROM BELOW

蕎麦をひとつお選びください

せいろ 3,650
Chilled soba with dipping sauce

ゴマダレせいろ 3,950
Chilled soba with sesame and walnut dipping sauce

山菜天ぷらせいろ 山うど、露の蓋、タラの芽、こごみ..... 4,350
Chilled soba with wild vegetables tempura

薬味せいろ 春ニラおろし、露の蓋揚げ玉、もずくと桜海老..... 4,350
Chilled soba, leek and radish, fukinoto crumbles, sea weed and shrimp

海老と野菜の天ぷらせいろ 4,850
Chilled soba with prawn and vegetable tempura

穴子と野菜の天ぷらせいろ 4,950
Chilled soba with sea water eel (anago) and vegetable tempura

鴨せいろ 4,850
Chilled soba with duck in warm dipping soup

黒毛和牛ロースと筍せいろ 5,150
Chilled soba with wagyu and bamboo shoots in warm dipping soup

真鯛の天ぷらと桜海老、とろろのまぜ蕎麦..... 4,650
Chilled soba topped with snapper tempura, shrimp, grated yam

しらすと生雲丹とイクラのまぜ蕎麦..... 4,850
Chilled Soba topped with young sardine, uni and salmon roe

かけ 3,850
Hot Soba

海老と野菜の天ぷらかけ蕎麦 4,850
Hot soba with prawn and vegetable tempura

蛤蕎麦 4,950
Hot soba with hamaguri clam

穴子と野菜の天ぷらかけ蕎麦 4,950
Hot soba with sea water eel (anago) and vegetable tempura

鴨かけ蕎麦 4,850
Hot soba with duck

牛チャーシュー蕎麦 4,850
Hot soba with slow cooked beef

今週の蕎麦と小どんぶり

鶏南蛮つけ汁せいろ / 明太おろしご飯 / ひとくち最中

Soba and Rice bowl

Chilled Soba with chicken nanban in warm dipping soup /Seasoned cod roe and grated daikon radish rice bowl / Monaka wafers

1,600

SEASONAL SOBA			
季節の蕎麦			
山菜天ぷらせいろ 山うど、蒟の茎、タラの芽、こごみ.....	1,680	真鯛の天ぷらと桜海老、とろろのまぜ蕎麦.....	1,980
Chilled soba with wild vegetables tempura		Chilled soba topped with snapper tempura, shrimp, grated yam	
黒毛和牛ロースと筍せいろ.....	2,480	蛤蕎麦.....	2,280
Chilled soba with wagyu and bamboo shoots in warm dipping soup		Hot soba with hamaguri clam	

SOBA			
蕎麦			
せいろ	900	かけ	1,100
Chilled soba with dipping sauce		Hot soba	
ゴマダレせいろ	1,280	海老と野菜の天ぷらかけ蕎麦	2,180
Chilled soba with sesame and walnus dipping sauce		Hot soba with prawn and vegetable tempura	
薬味せいろ 春ニラおろし、蒟の茎揚げ玉、もずくと桜海老	1,680	穴子と野菜の天ぷらかけ蕎麦	2,280
Chilled soba, leek and radish, fukinoto crumbles, sea weed and shrimp		Hot soba with anago eel and vegetable tempura	
海老と野菜の天ぷらせいろ.....	2,180	鴨かけ蕎麦	2,180
Chilled soba with prawn and vegetable tempura		Hot soba with duck	
穴子と野菜の天ぷらせいろ	2,280	牛チャーシュー 蕎麦.....	2,180
Chilled soba with anago eel and vegetable tempura		Hot soba with slow cooked beef	
鴨せいろ.....	2,180		
Chilled soba with duck in warm dipping soup			
シラスと生雲丹とイクラのまぜ蕎麦.....	2,180		
Chilled soba topped with young sardine, Uni and salmon roe			

EXTRA NOODLE & SEASONINGS			
蕎麦をもっと / 薬味			
蕎麦少しだけ多め (60g)	+380	大根おろし／のり	各 100
Extra serving of soba noodles		Grated Daikon radish / Nori dried seaweed (each)	
蕎麦大盛り (120g)	+680	みょうが／とろろ／温泉卵.....	各 200
Large serving of soba noodles		Myoga ginger / Grated yam / Slow cooked egg (each)	

SIGNATURE & SEASONAL OFFER

おすすめと季節のいろいろ

【高島さん厳選の牡蠣】

真牡蠣 岩手県陸前高田1,180

Pacific oyster

年間を通して安定した品質の牡蠣産地として有名な陸前高田ですが、春は特に「雪解け牡蠣」と呼ばれミルキーで旨味たっぷりに育っています。

岩牡蠣 島根県隠岐..... 1,380

Rock oyster

春に海水が 17~19℃になり、牡蠣の味が最も凝縮する島根の岩牡蠣。「春香（はるか）」というブランド名で呼ばれ、弾力のある食感と、濃厚なエキ스가特徴です。

アメーラトマトの白和え1,080

Amera tomato with tofu sauce

富山県産 生蛸烏賊の天ぷら 1,180

Wild vegetables tempura

山菜の天ぷら

山うど、こごみ、蒟の茎、タラの芽 1,380

Wild vegetables tempura

筍とズワイガニ饅頭

気仙沼産 フカヒレ鰯かけ (1皿) 1,480

Grilled miso marinated sawara mackerel

鯖の西京焼き.....1,780

Grilled miso marinated sawara mackerel

黒毛和牛サーロインすき焼き

サマートリュフと温泉玉子3,380

Seared sukiyaki beef , Sea urchin, slow cooked egg

SASHIMI	DEEP FRIED	GRILL
刺身	揚げ物	焼き物
刺身 おまかせ三種.....3,580	キス天ぷら磯辺巻き (1尾)..... 730	松坂ポークステーキ
3 kinds of sashimi (4 pieces each)	Whiting tempura with nori seaweed for 1	柚子胡椒ボン酢かけ焼き 150g.....2,380
		Grilled matsuzaka pork 150g
刺身 おまかせ四種.....4,680	2年熟成メークインの蒸し揚げ	牛タン照り焼き 150g2,680
4 kinds of sashimi (4 pieces each)	ジョンさんの沖縄チーズと 1,080	Teriyaki ox tongue 150g
	Deep fried two yrs aged potato with cheese	
SALAD	白海老と香菜のパラパラ揚げ1,280	黒毛和牛ステーキ 150g 4,880
サラダ	Glass shrimp and coriander tempura	Grilled wagyu beef 150g
甘夏と春香味野菜のサラダ1,280	海老と野菜の天ぷら 1,480	
Amanatsu orange and green salad	Prawn and vegetable tempura (2 pieces each)	NUTS
		お酒と
焼き野菜サラダ.....1,480	蝦夷鹿の天ぷら2,580	あおさ海苔塩麴カシューナッツ780
Grilled seasonal vegetable salad	Yezo deer tempura	Cashew nuts coated with seaweed and rice malt
APPETIZER	WARM DISH	
前菜	温物	
蕎麦前三種盛り (1人前).....780	だし巻き玉子.....980	
3 kinds of appetizers for 1	Japanese omelet seasoned with dashi stock	
ぬか漬け.....780		
Blan pickled vegetables		
真蛸のやわらか煮 1,180		
Soy braised octopus		
帆立といくらの松前漬け 1,180		
Soy marinated scallops and salmon roe		