

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	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
ゴマダレせいろ 3,950 Chilled soba with sesame and walnut dipping sauce	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
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	かけ 3,850 Hot Soba
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かけ蕎麦 4,850 Hot soba with prawn and vegetable tempura
海老と野菜の天ぷらせいろ 4,850 Chilled 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せいろ 4,950 Chilled soba with sea water eel (anago) and vegetable tempura	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
鴨せいろ 4,850 Chilled soba with duck in warm dipping soup	鴨かけ蕎麦 4,850 Hot soba with duck
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	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

しらすおろしまぜ蕎麦 / 鶏のロースト丼 / ひとくち最中

Soba and rice bowl

Chilled Soba topped with young sardine and grated daikon radish / Roast chicken 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.....
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.....
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
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
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
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
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
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
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.....
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】			
牡蠣2種食べ比べ 真牡蠣と岩牡蠣		2,280	2年熟成メークインの蒸し揚げ パルメザンチーズと
Oyster sampler, rock and pacific oyster			Deep fried two yrs aged potato with cheese
牡蠣の雲丹焼き		2,480	筍とズワイガニ饅頭 気仙沼産 フカヒレ餡かけ (1皿)
Grilled oyster with sea urchin			Steamed bambooshoot and zuwai crab
蛤と真牡蠣の酒蒸し		1,980	黒毛和牛ロースすき焼き サマートリュフと温泉玉子
Sake - steamed oyster and hamaguri clam			3,280
牡蠣の天ぷら 露味噌田楽		1,480	Seared sukiyaki beef, summer truffle, slow cooked egg
Deep fried oyster with fuki miso			
そら豆葛豆腐 (1人前) 車海老、キャビア、豆乳餡		1,250	
Broad bean tofu, prawn, caviar, soy milk paste for 1			
アメーラトマトの マスカルポーネ白和え		1,080	
Amera tomato with tofu and mascarpone sauce			
生蛸烏賊の天ぷら 富山県産		1,180	
Firefly squid tempura tempura			

OYSTER		SASHIMI		WARM DISH	
高島さん厳選の牡蠣		刺身		温物	
真牡蠣 岩手県陸前高田		1,180	刺身 おまかせ三種	3,580	だし巻き玉子
Pacific oyster			3 kinds of sashimi (4 pieces each)		Japanese omelet seasoned with dashi stock
岩牡蠣 長崎県		1,380	刺身 おまかせ四種	4,680	
Rock oyster			4 kinds of sashimi (4 pieces each)		
SALAD		DEEP FRIED		GRILL	
サラダ		揚げ物		焼き物	
甘夏と春香味野菜のサラダ		1,280	キス天ぷら磯辺巻き (1尾)	730	松坂ポークのステーキ 照り焼きソースと牛蒡チップス 150g
Amanatsu orange and green salad			Whiting tempura with nori seaweed for 1		2,380
焼き野菜サラダ		1,480	白海老と香菜のパラパラ揚げ	1,280	黒毛和牛ステーキ 150g
Grilled seasonal vegetable salad			Glass shrimp and coriander tempura		4,880
海老と野菜の天ぷら		1,480	海老と野菜の天ぷら	1,480	Grilled wagyu beef 150g
Prawn and vegetable tempura (2 pieces each)					
蝦夷鹿の天ぷら		2,580			
Yezo deer tempura					
APPETIZER		NUTS			
前菜		お酒と			
蕎麦前三種盛り (1人前)		780	あおさ海苔塩麴カシューナッツ	780	
3 kinds of appetizers for 1			Cashew nuts coated with seaweed and rice malt		
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					