# 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)

#### 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	フルーツトマトと蓴菜、とろろのまぜ蕎麦4,750 Chilled soba topped with fruit tomatoes, water shield, 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
薬味せいろ ビーツと梅の揚げ玉、焼き味噌、つるむらさきおろし4,350 Chilled soba with seasonal condinants (Friedbook Stalum bits crilled miss indianning and codish)	鱧の天ぷらと唐墨のまぜ蕎麦5,050 Chilled soba topped with pike conger tempura, pickled mullet roe
(Fried beet & plum bits, grilled miso, indianspinach and radish)  夏野菜の天ぷらせいろ	かけ
海老と野菜の天ぷらせいろ	海老と野菜の天ぷらかけ蕎麦4,850 Hot soba with prawn and vegetable tempura
穴子と野菜の天ぷらせいろ	穴子と野菜の天ぷらかけ蕎麦
あさりと黄ニラせいろ4,450 Chilled soba with asari clams and leek in warm dipping soup	鴨かけ蕎麦
鴨せいろ4,850	

Chilled soba with duck in warm dipping soup



RYAN

## 今週の蕎麦と小どんぶり

夏野菜とカレーのつけ汁せいろ/梅しらすご飯/ひとくち最中

### Soba and rice bowl

Chilled soba, warm dipping sauce with vegetables curry / Plum and young sardine rice bowl / Monaka wafers

1,600

### SEASONAL SOBA

季節	の蕎麦
夏野菜の天ぷらせいろ1,780	あさりと黄ニラせいろ1,800
Chilled soba with seasonal vegetable tempura	Chilled soba with asari clams and leek in warm dipping soup
フルーツトマトと蓴菜、とろろのまぜ蕎麦2,000 Chilled soba topped with fruit tomatoes, water shield, grated yam	鱧の天ぷらと唐墨のまぜ蕎麦2,400 Chilled soba topped with pike conger tempura, pickled mullet roe
	OBA
	考支
せいろ	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
ゴマダレせいろ1,280	かけ1,100
Chilled soba with sesame and walnus dipping sauce	Hot soba
薬味せいろビーツと梅の楊げ玉、焼き味噌、つるむらさきおろし 1,680	海老と野菜の天ぷらかけ蕎麦2,180
Chilled soba with seasonal condiments	Hot soba with prawn and vegetable tempura
(Fried beets & plum bits, grilled miso, indian spinach and radish )	
	穴子と野菜の天ぷらかけ蕎麦2,280
海老と野菜の天ぷらせいろ2,180 Chilled soba with prawn and vegetable tempura	Hot soba with anago eel and vegetable tempura
	鴨かけ蕎麦2,180
穴子と野菜の天ぷらせいろ2,280 Chilled soba with anago eel and vegetable tempura	Hot soba with duck
鴨せいろ2,180	
Chilled soba with duck in warm dipping soup	
	& 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

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 Myoga ginger / Grated yam / Slow cooked egg (each)

#### A LA CARTE

アラカルト

APPETIZER 前菜	SASHIMI <sub>刺身</sub>	WARM DISH <sup>温物</sup>
蕎麦前三種盛り(1 人前)780 3 kinds of appetizers for 1	刺身 おまかせ三種3,580 3 kinds of sashimi (4 pieces each)	だし卷き玉子980 Japanese omelet seasoned with dashi stock
水茄子の浅漬け680 Eggplant pickled	刺身 おまかせ四種4,680 4 kinds of sashimi (4 pieces each)	<b>GRILL</b> 焼き物
ぬか漬けトマトのカプレーゼ900 Blan pickled tomatoes and mozzarella cheese	SALAD +74	松坂ポークのステーキ 150g2,386 Grilled matsuzaka pork 150g
賀茂茄子の焼き浸し (1人前)950 Grilled egg plant with walnut paste for 1	桃と緑のサラダ1,380 Peach and green salad	黒毛和牛ロースすき焼き サマートリュフと温泉王子3,280 Seared sukiyaki beef, summer truffle, slow cooked egg
無花果のマスカルポーネ白和え 1,080 Fig with tofu and mascarpone sauce	焼き野菜サラダ1,480 Grilled seasonal vegetable salad	黒毛和牛ステーキ 150g 4,880 Grilled wagyu beef 150g
冬瓜、海老、オクラ アメーラトマトの冷やし鉢1,100 Togan melom, shrimp, okura, tomato with dashi jelly	<b>DEEP FRIED</b> 揚げ物 キス天ぷら磯辺巻き (1尾)	NUTS
真蛸のやわらか煮1,180 Soy braised octopus	Whiting tempura with nori seaweed for 1	お酒と あおさ海苔塩麹カシューナッツ780 Cashew nuts coated with seaweed and rice malt
ボタン海老の松前漬け 生雲丹のせ1,850	2年熟成メークインの蒸し揚げ バルメザンチーズと1,080 Deep fried two yrs aged potato with cheese	
Soy marinated Spot Prawn	白海老と香菜のパラパラ揚げ1,280 Glass shrimp and coriander tempura	
	海老と野菜の天ぷら1,480 Prawn and vegetable tempura (2 pieces each)	
	北寄貝の天ぷら1,480 Surf Clam tempura	