# 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 シングルオリジンコーヒー(+200、ホット) 水出しコーヒー(+200) SobaTeaSingle origin coffee by Nozy coffee (+200, hot) Cold brew coffee (+200)

### PLEASE CHOOSE ONE SOBA FROM BELOW

蕎麦をひとつお選びください

せいろ	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	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 (Fried beet & plum bits, grilled miso, indianspinach and radish)	鱧の天ぶらと唐墨のまぜ蕎麦5,050 Chilled soba topped with pike conger tempura, pickled mullet roe
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4,950 Hot soba with anago eel and vegetable tempura
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4,850 Hot soba with duck
順よ)、7 4.850	

Chilled soba with duck in warm dipping soup





### 土用の丑の日

### 鰻玉丼 (愛知県産) /せいろ/ひとくち最中

Eel and Japanese omelette rice bowl / Chilled soba with dipping sauce / Monaka wafers

2,100

## SEASONAL SOBA

季節の蕎麦

T M *	<b>,</b> 同久		
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	鱧の天ぷらと唐墨のまぜ蕎麦2,400		
Chilled soba topped with fruit tomatoes, water shield, grated yam	Chilled soba topped with pike conger tempura, pickled mullet roe		
SOBA			
蕎麦			
せいろ900	シラスと生雲丹とイクラのまぜ蕎麦2,180		
Chilled soba with dipping sauce	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			
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)		

## A LA CARTE

アラカルト

APPETIZER 前菜	SASHIMI 刺身	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98 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 サラダ	松坂ポークのステーキ 150g2,38 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 生雲丹と温泉玉子3,48 Seared sukiyaki beef, sea urchin, 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 4,88 Grilled wagyu beef 150g
真蛸のやわらか煮1,180 Soy braised octopus	DEEP FRIED 揚げ物	
ボタン海老の松前漬け 生雲丹のせ1,850 Soy marinated Spot Prawn with sea urchin	キス天ぶら磯辺巻き (1尾)	NUTS お酒と あおさ海苔塩麹カシューナッツ78 Cashew nuts coated with seaweed and rice malt
	とうもろこしとヤングコーンの パラパラ揚げ サマートリュフ1,350 Corn tempura with summer truffle	
	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	