# 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 Nozy Coffeeのシングルオリジンコーヒー(+200、ホット、または水出し)

SobaTea

Single origin coffee by Nozy coffee (+200, hot or cold brew)

# PLEASE CHOOSE ONE SOBA FROM BELOW

蕎麦をひとつお選びください

せいろ	秋鮭とイクラ、とろろのまぜ蕎麦4,650 Chilled soba topped with salmon, salmon roe and grated mountain yam
ゴマダレせいろ	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
薬味せいろ 焼き味噌柚子風味、酒盗おろし、蓮根と胡麻の揚げ玉	かけ3,850 Hot Soba
秋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
海老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
穴子と野菜の天ぷらせいろ	鴨かけ蕎麦4,850 Hot soba with duck
秋刀魚のつみれ蕎麦	地鶏と松茸のかけ蕎麦5,250 Hot soba with free-range chicken and matsutake masshrooms
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 きのこのパラパラ天のせまぜ蕎麦/鶏のロースト丼/ひとくち最中

Soba and rice bowl
Chilled soba topped with mushroom tempura /Roasted chicken rice bowl / Monaka wafers

1,600

# SEASONAL SOBA

季節の蕎麦

秋野菜の天ぷらせいろ1,780 Chilled soba with seasonal vegetable tempura	秋刀魚のつみれ蕎麦1,680 Chilled soba with pacific saury fish balls in warm dipping soup	
秋鮭とイクラ、とろろのまぜ蕎麦1,890 Chilled soba topped with salmon, salmon roe and grated mountain yam	地鶏と松茸のかけ蕎麦2,480 Hot soba with free-range chicken and matsutake mushrooms	
	DBA i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	カリナ	
薬味せいろ焼き味噌柚子風味、酒盗おろし、蓮根と胡麻の揚げ玉1,680 Chilled soba with seasonal condiments (Grilled miso, Shuto marinated radish, Deep fried lotus root & sesame)	海老と野菜の天ぷらかけ蕎麦2,180 Hot soba with prawn and vegetable tempura	
	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	Hot soba with anago eel and vegetable tempura	
穴子と野菜の天ぷらせいろ2,280 Chilled soba with anago eel and vegetable tempura	鴨かけ蕎麦2,180 Hot soba with duck	
鴨せいろ		
	& SEASONINGS と/薬味	
蕎麦少しだけ多め (60g)+380 Extra serving of soba noodles	大根おろし/のり各 100 Grated Daikon radish / Nori dried seaweed (each)	
蕎麦大盛り (120g)+680 Large serving of soba noodles	みようが/とろろ/温泉卵各 200 Myoga ginger / Grated yam / Slow cooked egg (each)	



### A LA CARTE

	_

APPETIZER 前菜	SASHIMI <sub>刺身</sub>	WARM DISH <sub>温物</sub>
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)	だし巻き玉子980 Japanese omelet seasoned with dashi stock
ぬか漬け盛り合わせ650 Blan pickled vegetables	刺身 おまかせ四種4,680 4 kinds of sashimi (4 pieces each)	国産鰻とイクラ 茶碗蒸し(1 皿)2,000 Steamed egg custard with ikuravand eel for 1
茹で落花生ののかえし漬け780 Boiled peanuts pickeled with kaeshi		
蕎麦豆腐 生雲丹のせ (1 皿) 1,00 Soba tofu topped with sea urchin for 1	DEEP FRIED 揚げ物	GRILL 焼き物
帆立と金時草 もずくのお浸し(1 皿)1,100 Scallop, Kinziso, mozuku steeped in dashi for 1	キス天ぷら磯辺巻き (1尾)730 Whiting tempura with nori seaweed for 1	新秋刀魚の塩焼き1,800 Grilled pacific saury
真蛸のやわらか煮1,180	秋のおつまみフライ(1 皿)800 Seasonal deep fried vegetables for 1	京鴨ステーキ(1 皿) 焦がし葱とどんこ椎茸2,600 Grilled duck with leek and shiitake mashroom for 1
Soy braised octopus	真鱈白子春巻き(1 皿)800 Deep fried cod milt spring roll for 1	黒毛和牛サーロインすき焼き グレートリュフと温泉玉子3,680 Seared sukiyaki beef, gray truffle, slow cooked egg
	2年熟成メークインの蒸し揚げ	
SALAD サラダ	パルメザンチーズと1,080 Deep fried two yrs aged potato with cheese	黒毛和牛ステーキ 150g4,880 Grilled wagyu beef 150g
春菊と柿サラダ1,000 Crown daisy greens and persimmon salad	小海老とさつま芋と 新生姜のパラパラ揚げ1,000	
	利生安のバノバノ物()1,000 Shrimp, sweet potato and ginger tempura	
焼き野菜サラダ1,480 Grilled seasonal vegetable salad		NUTS
	巨峰の天ぷら	お酒と
	マスカルポーネ白和え1,000 Grape tempura with mascarpone sauce	あおさ海苔塩麹カシューナッツ780 Cashew nuts coated with seaweed and rice malt
	海老と野菜の天ぷら1,480 Prawn and vegetable tempura (2 pieces each)	