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	鰤天まぜ蕎麦4,850 Chilled soba topped with yellowtail tempura
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	
いぶりがっこおろし、ブリッコリーとあおさ海苔の揚げ玉、蟹と数の子4,330	
Chilled soba with seasonal condiments	
(Smoked radish pickles, deep fried broccoli and aosa seaweed, crab and	
herring roe)	カットナ
冬野菜の天ぷらせいろ4,350	
Chilled soba with seasonal vegetable tempura	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	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4,950	
Chilled soba with anago eel and vegetable tempura	鴨かけ蕎麦4,850 Hot soba with duck
猪のつけ蕎麦4,850	
Chilled soba with boar in warm dipping soup	牡蠣蕎麦5,030 Hot soba with oyster
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 和牛温玉せいろ/しらす丼/ひとくち最中

Soba and rice bowl

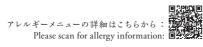
Chilled soba with wagyu in warm dipping soup / Young sardine rice ball/ Monaka wafers

1,600

SEASONAL SOBA

季節の蕎麦

冬野菜の天ぷらせいろ1,580	鰤天まぜ蕎麦2,080
Chilled soba with seasonal vegetable tempura	Chilled soba topped with yellowtail tempura
猪のつけ蕎麦2,180	牡蠣蕎麦2,280
Chilled soba with boar in warm dipping soup	Hot soba with oyster
SO)BA
	表
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	
Chilled soba with sesame and walnus dipping sauce	
薬味せいろ	
いぶりがっこおろし、 ブリッコリーとあおさ海苔の揚げ玉、蟹と数の子 1,680	かけ1,100
Chilled soba with seasonal condiments	Hot soba
(Smoked radish pickles, deep fried broccoli and aosa seaweed, crab and	
herring roe)	海老と野菜の天ぷらかけ蕎麦2,180
A 14 x 1972 Hz 2 7 18 x 2 x 2 4	Hot soba with prawn and vegetable tempura
海老と野菜の天ぷらせいろ	
Chilled soba with prawn and vegetable tempura	穴子と野菜の天ぷらかけ蕎麦2,280
	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)



SIGNATURE & SEASONAL OFFER-

おすすめと季節のいろいろ

OYSTER

厳選の牡蠣

土蠣 2 種食べ比べ2,380 kinds of pacific oyster sampler 本各地の名産地から届いた牡蠣を食べ比べで	蕎麦豆腐 生雲丹のせ (1 皿)1,000 Soba tofu topped with sea urchin for 1	京鴨治部煮 (1 皿)
楽しみいただく雷庵の定番メニューです。1年を にて身質と風味の良い牡蠣を目利きの牡蠣業者 よりご紹介いただいております。 生、焼き、天	鮟肝の旨煮1,000 Braised monkfish liver	真鱈白子の青さ海苔天ぷら1,900 Soft cod roe and aosa seaweed tempura
らからお選びいただけます。	アボカドのお浸し ずわい蟹 生雲丹のせ (1皿)1,600	岩中豚ロースの照り焼き 150g2,400 Grilled iwachu pork 150g
4. 生蠣	Seasoned avocado for 1	
ease chose from raw, grilled, or tempura. の日におすすめする牡蠣をご案内しております。 、焼き、又は天ぶらからお選びいただけます。	桜海老、 春菊と百合根のパラパラ揚げ1,000 Deep fried sakura shrimp, crown daisy and lily bulb	
APPETIZER 前菜	SASHIMI 刺身	WARM DISH _{温物}
序麦前三種盛り(1 人前)780 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

3 kinds of appetizers for 1
ぬか漬け盛り合わせ650 Blan pickled vegetables
苺のマスカルポーネ白和え1,000 Strawberry with mascarpone sauce
真蛸のやわらか煮1,180 Sov braised octobus

SALAD

サラダ

紅マドンナと春菊のサラダ....1,300

Beni madonna orange and crown daisy salad 焼き野菜サラグ......1,480 Grilled seasonal vegetable salad

DEEP FRIED

揚げ物

Prawn and vegetable tempura (2 pieces each)

GRILL

焼き物

黒毛和牛サーロインすき焼き

黒毛和牛ステーキ 150g 4,880 Grilled wagyu beef 150g

NUTS

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