

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
又は

シングルオリジンコーヒー

(+200、ホット、アイス、エスプレッソ、ラテ、アイスラテからお選びいただけます)

Soba Tea

or

single origin coffee by Nozy coffee

(+200, please choose from espresso, americano, iced americano, latte, iced latte)



RYAN

PLEASE CHOOSE ONE SOBA FROM BELOW

蕎麦をひとつお選びください

せいろ3,950
Chilled soba with dipping sauce

ゴマダレせいろ 4,250
Chilled soba with sesame and walnut dipping sauce

薬味せいろ 鶏そぼろ、桜とろろ、露の蓋揚げ玉4,650
Chilled soba with seasonal condiments
(Chicken flakes, grated yam with solted chrry blossom, fukinotou crumbles)

旬野菜の天ぷらせいろ5,300
Chilled soba with seasonal vegetable tempura

海老と野菜の天ぷらせいろ 5,150
Chilled soba with prawn and vegetable tempura

穴子と野菜の天ぷらせいろ5,250
Chilled soba with anago eel and vegetable tempura

蛤のつけ蕎麦 5,350
Chilled soba with hamaguri clam in warm dipping soup

鴨せいろ5,150
Chilled soba with duck in warm dipping soup

和牛まぜ蕎麦5,150
Chilled soba topped with wagyu, uni and bamboo shoots

しらすと生雲丹とイクラのまぜ蕎麦 5,150
Chilled Soba topped with young sardine, uni and salmon roe

かけ4,150
Hot Soba

海老と野菜の天ぷらかけ蕎麦 5,150
Hot soba with prawn and vegetable tempura

穴子と野菜の天ぷらかけ蕎麦5,250
Hot soba with anago eel and vegetable tempura

鴨かけ蕎麦 5,150
Hot soba with duck

真鯛のかけ蕎麦5,250
Hot soba with red snapper

今週の蕎麦と小どんぶり

きのこのパラパラ天混ぜ蕎麦 / しょうが焼き丼 / ひとつち最中

Soba and rice bowl

Chilled soba topped with mushrooms tempura/ Grilled ginger pork rice bowl/ Monaka wafers

1,700

SEASONAL SOBA

季節の蕎麦

旬野菜の天ぷらせいろ 2,250 和牛まぜ蕎麦 筍と生雲丹 2,100
Chilled soba with seasonal vegetable tempura Chilled soba topped with wagyu, uni and bamboo shoots

蛤のつけ蕎麦 2,300 真鯛かけ蕎麦 2,200
Chilled soba with hamaguri clam in warm dipping soup Hot soba with red snapper

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
Chilled soba with sesame and walrus dipping sauce

薬味せいろ 鶏そぼろ、桜とろろ、季節の揚げ玉 1,600
Chilled soba with seasonal condiments
(Chicken flakes, grated yam with solted cherry blossom, agedama crumbles)

海老と野菜の天ぷらせいろ 2,180 海老と野菜の天ぷらかけ蕎麦 2,180
Chilled soba with prawn and vegetable tempura Hot soba with prawn and vegetable tempura

穴子と野菜の天ぷらせいろ 2,280 穴子と野菜の天ぷらかけ蕎麦 2,280
Chilled soba with anago eel and vegetable tempura Hot soba with anago eel and vegetable tempura

鴨せいろ 2,180 鴨かけ蕎麦 2,180
Chilled soba with duck in warm dipping soup Hot soba with duck

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)

アレルギーメニューの詳細はこちらから：

Please scan for allergy information:



SIGNATURE & SEASONAL OFFER

おすすめと季節のいろいろ

OYSTER

厳選の牡蠣

牡蠣2種食べ比べ 2,380
2 kinds of pacific oyster sampler

日本各地の名産地から届いた牡蠣を食べ比べでお楽しみいただく雷庵の定番メニューです。1年を通して身質と風味の良い牡蠣を目利きの牡蠣業者様よりご紹介させていただいております。生、焼き、天ぷらからお選びいただけます。

真牡蠣 1,250
Oyster of the day

Please chose from raw, grilled, or tempura.

その日におすすめする牡蠣をご案内しております。生、焼き、又は天ぷらからお選びいただけます。

翡翠茄子のお浸しと生雲丹
旨出汁ジュレ (1皿) 1,000
Dashi marinated eggplant with uni and dashi jelly for 1

蕎麦豆腐 生雲丹のせ (1皿) ...1,100
Soba tofu topped with sea urchin for 1

初鰹のたたき
行者ニンニク醤油 (1皿)1,450
Seared bonito with leek soy sauce for 1

日向夏とピスタチオの
マスカルポーネ白和え 850
Hyuganatsu citrus and pistachio with tofu mascarpone sauce

白魚と空豆のパラパラ揚げ
唐墨かけ 1,400
Icefish and broad bean tempura with dried mullet roe

北寄貝の天ぷら
旨出汁温玉だれ (1皿) 1,600
Surf clam tempura with slow cooked egg and umadashi sauce

APPETIZER

前菜

蕎麦前三種盛り (1人前) 780
3 kinds of appetizers for 1

ぬか漬け盛り合わせ 650
Blan pickled vegetables

真蛸のやわらか煮 1,180
Soy braised octopus

SALAD

サラダ

季節のサラダ
アングスメロンと
モッツアレラチーズのサラダ 2,400
Green salad with melon, mozzarella cheese and prosciutto

焼き野菜サラダ 1,480
Grilled seasonal vegetable salad

SASHIMI

刺身

刺身 おまかせ三種 3,780
3 kinds of sashimi (4 pieces each)

刺身 おまかせ四種 4,800
4 kinds of sashimi (4 piieces each)

DEEP FRIED

揚げ物

キス天ぷら磯辺巻き (1尾) 730
Whiting tempura with nori seaweed for 1

海老と野菜の天ぷら 1,480
Prawn and vegetable tempura (2 pieces each)

WARM DISH

温物

だし巻き玉子 980
Japanese omelet seasoned with dashi stock

GRILL

焼き物

焼き筍 木の芽味噌 (1皿) 1,800
Grilled bamboo shoots with kinome herb miso

黒毛和牛サーロインすき焼き
生雲丹と温泉玉子 3,680
Seared sukiyaki beef, sea urchin, slow cooked egg

黒毛和牛ステーキ 150g 4,950
Grilled wagyu beef 150g

NUTS

お酒と

あおさ海苔塩麴カシューナッツ 780
Cashew nuts coated with seaweed and rice malt