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

single origin coffee by Nozy coffee (+200, please choose from espresso, americano, iced americano, latte, iced latte)

PLEASE CHOOSE ONE SOBA FROM BELOW

蕎麦をひとつお選びください

せいろ	和牛まぜ蕎麦5,450 Chilled soba topped with wagyu, uni and bamboo shoots
ゴマダレせいろ4,250 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 鶏そぼろ、桜とろろ、季節の揚げ玉	
旬野菜の天ぷらせいろ	かけ4,150 Hot Soba
海老と野菜の天ぷらせいろ5,150 Chilled soba with prawn and vegetable tempura	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せいろ	穴子と野菜の天ぷらかけ蕎麦5,250 Hot soba with anago eel and vegetable tempura
蛤のつけ蕎麦5,350 Chilled soba with hamaguri clam in warm dipping soup	鴨かけ蕎麦
鴨せいろ	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 トマトの冷やかけ蕎麦/牛時雨煮井/ひとくち最中

Soba and rice bowl

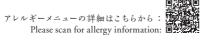
Cold soba with tomato / Simmered beef rice bowl/ Monaka wafers

1,700

SEASONAL SOBA

季節の蕎麦

旬野菜の天ぷらせいろ1,950 Chilled soba with seasonal vegetable tempura	和牛まぜ蕎麦 筍と生雲丹 Chilled soba topped with wagyu, uni and bamboo shoots	2,400
Chined soba with seasonal vegetable tempula	Chinica soba topped with wagya, and 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	
SO)BA	
	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 walnus 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	かけ	.1,100
(Chicken flakes, grated yam with solted cherry blossom, agedama crumbles)	Hot soba	
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	
	& SEASONINGS と/薬味	
蕎麦少しだけ多め (60g)+380	大根おろし/のり	<u> </u>
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

ごま豆腐と蓴菜 生雲丹のせ

刺身

DEEP FRIED

揚げ物

キス天ぷら磯辺巻き (1尾).......730

海老と野菜の天ぷら......1,480

Whiting tempura with nori seaweed for 1

Prawn and vegetable tempura (2 pieces each)

... 4,800

刺身 おまかせ三種....

3 kinds of sashimi (4 pieces each)

刺身 おまかせ四種.....

4 kinds of sashimi (4 piaeces each)

OYSTER

厳選の牡蠣

牡蠣2種食べ比べ......

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 様よりご紹介いただいております。生、焼き、天 ぶらからお選びいただけます。	(1 皿)
真牡蠣	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

..2.380

WARM DISH

白魚と空豆のパラパラ揚げ

Icefish and broad bean tempura with dried

旨出汁温玉だれ (1 皿)......1,600

Surf clam tempura with slow cooked egg

.....1,400

唐墨かけ......

北寄貝の天ぷら

and umadashi sauce

mullet roe

温物

......3,780 だし巻き玉子.......980 Japanese omelet seasoned with dashi stock

GRILL 焼き物

黒毛和牛サーロインすき焼き 生雲丹と温泉玉子......3,6 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

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

APPETIZER SASHIMI

前菜

蕎麦前三種盛り(1 人前).......780 3 kinds of appetizers for 1 ねか漬け盛り合わせ.......650 Blan pickled vegetables 真蛸のやわらか煮......1,180 Soy braised octopus

SALAD

季節のサラダ アンデスメロンと モッツァ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