SEASONAL SOBA
季節の蕎麦

生湯葉とろろつけ蕎麦 2,300
Chilled soba, dipping soup with yuba and grated yam

かます天、浅利の時雨煮まぜ蕎麦 2,800
Chilled soba with fried barracuda and simmered clams in ginger soy sauce

松茸と地鶏のかけ蕎麦 3,500
Hot soba with matsutake mushroom and chicken

SOBA
蕎麦

せいろ 1,100
Chilled soba with dipping sauce

ゴマダレせいろ（ クルミが含まれております ） 1,500
Chilled soba with sesame and walnut dipping sauce

旬野菜天ぷらせいろ 2,400
Chilled soba with seasonal vegetable tempura

海老と野菜の天ぷらせいろ 2,580
Chilled soba with prawn and vegetable tempura

穴子と野菜の天ぷらせいろ 2,680
Chilled soba with anago eel and vegetable tempura

シラスと生雲丹とイクラのまぜ蕎麦 2,580
Chilled soba topped with young sardine, sea urchin and salmon roe

鴨せいろ 2,680
Chilled soba with duck in warm dipping soup

牛すじカレー南蛮つけ蕎麦 2,300
Chilled soba with beef tendon curry dipping soup

和牛すき焼き蕎麦 2,900
Chilled soba with sukiyaki wagyu beef, warm dipping soup

かけ 1,300
Hot soba

牛すじカレー南蛮蕎麦 2,500
Hot soba with beef tendon curry soup

旬野菜天ぷらかけ蕎麦 2,500
Hot soba with seasonal vegetable tempura

海老と野菜の天ぷらかけ蕎麦 2,680
Hot soba with prawn and vegetable tempura

穴子と野菜の天ぷらかけ蕎麦 2,780
Hot soba with anago eel and vegetable tempura

鴨かけ蕎麦 2,780
Hot soba with duck

EXTRA NOODLE & SEASONINGS
蕎麦をもっと / 薬味

蕎麦少しだけ多め（60g） ..... +450
Extra serving of soba noodle

蕎麦大盛り（120g） ..... +750
Large serving of soba noodle

大根おろし / のり ..... 各 100
Grated daikon radish / nori seaweed (each)

みょうが / とろろ / 温泉卵 ..... 各 200
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:

雪庵

RYAN

LUNCH COURSE MENU
コースメニュー

KAEDE LUNCH COURSE
楓コース
5,600

蕎麦豆腐
Soba tofu

刺身二種盛り
2 kinds of sashimi

帆立の茶碗蒸し　ブロッコリーと生海苔餡立て
Chawanmushi with scallop, broccoli
and fresh seaweed dashi paste

鱧パン粉揚げ　燻製タルタル
Breaded fried Hamo conger pike
with smoked tartar sauce

蕎麦
Soba

みかんとザクロ、発酵バターの最中
Monaka rice wafers filled with sweet red bean paste,
mandarin, pomegranate and fermented butter

HINOKI SIGNATURE COURSE
檜コース
7,600

前菜三種盛り
3 kinds of appetizers
（ 焼き茄子豆腐　からすみ、京鴨甲州煮、
伝助穴子炙り　わさび ）
(Grilled eggplant tofu with mullet roe, simmered
duck with red wine, seared anago eel with wasabi)

刺身二種盛り
2 kinds of sashimi

帆立の茶碗蒸し　ブロッコリーと生海苔餡立て
Chawanmushi with scallop, broccoli
and fresh seaweed dashi paste

鮟鱇天ぷら磯辺巻き
Monkfish tempura with nori seaweed

和牛サーロインすきしゃぶ　ささがき牛蒡
山椒 卵黄とかえし
Wagyu sirloin shabu-shabu style with burdock,
sansho pepper, egg yolk and seasoned soy sauce

蕎麦
Soba

みかんとザクロ、発酵バターの最中
Monaka rice wafers filled with sweet red bean
paste, mandarin, pomegranate and fermented butter

そば茶、又はシングルオリジンコーヒー
（ コーヒーはホット、アイス、ホットラテ、アイスラテ、エスプレッソ ）
Soba tea or single origin coffee

SEASONAL GRAND MENU
季節のいろいろ

OYSTER
厳選の牡蠣

真牡蠣（生、1個）.....1,400
Pacific oyster (raw, 1 piece)

真牡蠣（焼き、1個）.....1,400
Pacific oyster (grilled, 1 piece)

真牡蠣（天ぷら、1個）.....1,400
Pacific oyster (tempura, 1 piece)

APPETIZER
前菜

アボカドのお浸しと
ずわい蟹のとも和え
旨出汁ジュレ　キャビア (1皿)...1,800
Dashi marinated zuwai crab and
grilled eggplant with dashi jelly, crab roe,
bottarga and chrysanthemum for 1

次郎柿と和梨のマスカルポーネ白和え
高知県産フィンガーライム.....1,400
Persimmon and Japanese pear with
mascarpone tofu sauce, finger lime

ぬか漬け盛り合わせ.....700
Bran pickled vegetables

真蛸のやわらか煮.....1,480
Soy braised octopus

蕎麦豆腐　生雲丹のせ (1皿) ...1,600
Soba tofu with sea urchin and dashi paste for 1

SASHIMI
刺身

炙り金目鯛　土佐酢ジュレ (1皿)...2,980
Seared red-eyed snapper with
Tosa vinegar jelly for 1

刺身　おまかせ三種..... 4,200
3 kinds of sashimi (4 pieces each)

刺身　おまかせ四種.....5,200
4 kinds of sashimi (4 pieces each)

DEEP FRIED
揚げ物

キス天ぷら磯辺巻き（1尾）.....850
Whiting tempura
with nori seaweed and mixed peppers for 1

海老と野菜の天ぷら.....1,740
Prawn and vegetable tempura (2 pieces each)

駿河湾産桜海老と新生姜、
鳴門金時のパラパラ揚げ.....1,600
Crispy-fried sakura shrimp,
ginger and sweet potato

SALAD
サラダ

和牛ローストと彩り野菜の
和風バーニャカウダ仕立て....2,980
Roasted Wagyu beef and medley of vegetables,
Japanese-style bagna càuda

焼き野菜サラダ.....1,600
Grilled seasonal vegetable salad

WARM DISH
温物

鮭と里芋の和風ホワイトソース仕立て
ロディジャーノチーズ　生胡椒
トリュフオイル (1皿).....1,400
Salmon and taro with a Japanese-style white sauce,
Lodigiano cheese, fresh pepper and truffle oil for 1

だし巻き玉子.....1,200
Japanese omelet seasoned with dashi stock

帆立としらすの焼売
生唐墨 (2個).....1,600
Scallop and whitebait dumplings
with mullet roe(2pieces)

GRILL
焼き物

岩中豚朴葉焼き.....3,300
Grilled Iwachu pork with miso

鰆の味噌幽庵焼き
菊花おろし (1皿).....2,600
Grilled Spanish mackerel yuan style with miso,
chrysanthemum and grated daikon for 1

黒毛和牛サーロインすき焼き
生雲丹と温泉玉子.....4,780
Seared sukiyaki beef, sea urchin, slow cooked egg

黒毛和牛ステーキ 150g.....5,480
Grilled wagyu beef

SNACK
お酒と

鹿児島県 ”kiitos”クラフトチョコレート
カカオ3か国食べ比べ..... 1,280
Kagoshima craft chocolate "Kiitos"
3-origin cacao tasting

あおさ海苔塩麹カシューナッツ..... 810
Cashew nuts coated with seaweed
and fermented rice

お酒によく合うビーフジャーキー
淡路島の海塩熟成.....1,580
Sea salt beef jerky