

## SEASONAL SOBA

季節の蕎麦

薬味せいろ

(秋鮭の焼味噌いくらおろし、  
焼き茄子とろろ、鴨そぼろ有馬煮).....2,200

Chilled soba with seasonal condiments( Grilled salmon with miso and grated salmon roe,  
grilled eggplant and grated yam, minced duck with sansho pepper)

秋鯖の花巻かけ蕎麦.....2,400

Hot soba with mackerel and seaweed

二種のチーズと焼き松茸のませ蕎麦..... 2,900

Chilled soba with 2 kinds cheese and seared matsutake mushroom

## SOBA

蕎麦

せいろ.....1,000

Chilled soba with dipping sauce

かけ.....1,200

Hot soba

ゴマダレせいろ (クルミが含まれております)..... 1,400

Chilled soba with sesame and walnut dipping sauce

海老と野菜の天ぷらかけ蕎麦.....2,580

Hot soba with prawn and vegetable tempura

旬野菜天ぷらせいろ..... 2,200

Chilled soba with seasonal vegetable tempura

穴子と野菜の天ぷらかけ蕎麦..... 2,680

Hot soba with anago eel and vegetable tempura

海老と野菜の天ぷらせいろ..... 2,480

Chilled soba with prawn and vegetable tempura

鴨かけ蕎麦..... 2,480

Hot soba with duck

穴子と野菜の天ぷらせいろ..... 2,580

Chilled soba with anago eel and vegetable tempura

鴨せいろ..... 2,380

Chilled soba with duck in warm dipping soup

和牛すき焼き蕎麦..... 2,800

Chilled soba with sukiyaki wagyu beef

シラスと生雲丹とイクラのませ蕎麦..... 2,480

Chilled soba topped with young sardine, sea urchin and salmon roe

## EXTRA NOODLE & SEASONINGS

蕎麦をもっと / 薬味

蕎麦少しだけ多め (40g) .....+400

Extra serving of soba noodle

大根おろし / のり.....各 100

Grated daikon radish / nori seaweed (each)

蕎麦大盛り (80g) ..... +700

Large serving of soba noodle

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:



RYAN

## DINNER COURSE MENU

コースメニュー  
L.O 21:00

### CEDAR

シダーコース  
¥9,800

春菊ときのお浸し 数の子と糸がき  
Dashi marinated chrysanthemum and mushrooms,  
herring roe and thread fish

白身魚のユッケ 鶉  
White fish tartare, quail

鯖と海老芋の蟹あんかけ 九条葱  
Spanish mackerel and Ebi-imo potato  
with crab sauce and Kujo leeks

柿とモッツアレラチーズ、緑野菜のサラダ  
胡麻ドレッシング  
Green salad with persimmon and mozzarella, sesame dressing

京鴨メンチカツ 自家製ソース  
Minced duck cutlet with homemade sauce

岩中豚ステーキ みぞれぼん酢  
Iwachu pork steak with grated daikon radish and ponzu sauce

蕎麦  
Soba

和栗チーズケーキ  
Chestnut cheesecake

### OAK

オークコース  
¥12,800

前菜三種  
3 kinds of appetizers

・海老酢味噌あえ 茗荷 Shrimp with vinegared miso sauce and myoga ginger  
・河豚皮とそばの実の煮ごり Jellied blowfish skin and buckwheat  
・和牛ローストビーフのポテトサラダ Roasted wagyu beef with potato salad

本鮪と赤貝のお造り  
Tuna sashimi and ark shell

京鴨とそば豆腐の治部煮 山葵、九条葱  
Simmered duck and soba tofu, wasabi, Kujo leeks

秋鮭杉板焼きいくらのせ  
Grilled salmon on cedar board with salmon roe

鱧と松茸の天ぷら 酢橘  
Deep fried Hamo conger pike  
and matsutake mushroom, sudachi citrus

和牛サーロインのすきしゃぶ  
トリュフと龍の卵  
Wagyu sirloin shabu-shabu style,  
truffle and egg yolk

蕎麦  
Soba

和栗チーズケーキ  
Chestnut cheesecake

## SIGNATURE & SEASONAL OFFER

おすすめと季節のいろいろ

### 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)

春菊ときのお浸し  
数の子と糸がき (1皿) ..... 1,100  
Dashi marinated chrysanthemum  
and mushrooms, herring roe and thread fish for 1

無花果とザクロの  
マスカルポーネ白和え ..... 1,300  
Fig and pomegranate mascarpone tofu sauce

蕎麦豆腐 生雲丹のせ (1皿) .. 1,400  
Soba tofu with sea urchin and dashi paste for 1

戻り鰹 国産フィンガーライムと  
薬味仕立て (1皿) ..... 2,350  
Bonito with finger lime and condiments for 1

秋鮭と熟成メークインといぶりがっこの  
パラパラ揚げ 香草といくら ..... 1,900  
Deep-fried salmon, aged potatoes and smoked  
daikon radish topped with herbs and salmon roe

ずわい蟹と海老の和風しゅうまい  
自家製ポン酢 (2個) ..... 1,800  
Dumplings with snow crab and shrimp,  
homemade ponzu sauce (2 pieces)

鯖と海老芋の蟹あんかけ  
九条葱 (1皿) ..... 1,800  
Spanish mackerel and Ebi-imo potato  
with crab sauce and Kujo leeks for 1

焼き本カマス  
削り土佐唐墨かけ (1皿) ..... 2,900  
Grilled barracuda with shaving mullet roe for 1

岩中豚ステーキ みぞれぼん酢 .. 2,600  
Iwachu pork steak  
with grated daikon radish and ponzu sauce

### APPETIZER

前菜

前菜三種 (1人前) ..... 2,400  
3 kinds of appetizers for 1  
・海老酢味噌あえ  
・河豚皮とそばの実の煮ごり  
・和牛ローストビーフのポテトサラダ

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

真蛸のやわらか煮 ..... 1,380  
Soy braised octopus

### SALAD

サラダ

柿とモッツアレラチーズ、緑野菜の  
サラダ 胡麻ドレッシング ..... 2,400  
Green salad with persimmon and mozzarella,  
sesame dressing

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

### SASHIMI

刺身

刺身 おまかせ三種 ..... 3,980  
3 kinds of sashimi (4 pieces each)

刺身 おまかせ四種 ..... 4,980  
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)

### WARM DISH

温物

だし巻き玉子 ..... 1,000  
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 ..... 4,380  
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

あおさ海苔塩麴カシューナッツ ..... 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