

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 (60g)+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 (120g) +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)



RYAN

アレルギーメニューの詳細はこちらから：
Please scan for allergy information:



LUNCH SHORT COURSE

ランチショートコース
4,800

先付け
Appetizer

向付
Seafood dish

中皿
Seasonal dish

揚げ物
Deep fried dish

蕎麦
リストから一つお選びください。
Soba from the list

甘味
Dessert

LUNCH OMAKASE COURSE

ランチおまかせコース
6,800

先付け
Appetizer

向付
Seafood dish

中皿
Seasonal dish

揚げ物
Deep fried dish

焼き物
Grilled dish

蕎麦
リストから一つお選びください。
Soba from the list

甘味
Dessert

そば茶、またはコーヒーをお選びください。
(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

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)

春菊ときのこのお浸し
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)

鱈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 Kujō 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

OPTIONAL SOBA LIST

オプションとして、下記の蕎麦もお選びいただけます。

せいろ free
Chilled soba with dipping sauce

ゴマダレせいろ (クルミが含まれております) + 400
Chilled soba with sesame and walnut dipping sauce

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) + 1,200
Chilled soba with seasonal condiments
(Grilled salmon with miso and grated salmon roe,
grilled eggplant and grated yam, minced duck with sansho pepper)

旬野菜の天ぷらせいろ + 1,200
Chilled soba with seasonal vegetable tempura

海老と野菜の天ぷらせいろ + 1,480
Chilled soba with prawn and vegetable tempura

穴子と野菜の天ぷらせいろ + 1,580
Chilled soba with anago eel and vegetable tempura

鴨せいろ + 1,380
Chilled soba with duck in warm dipping soup

シラスと生雲丹とイクラのまぜ蕎麦 + 1,480
Chilled Soba topped with young sardine, sea urchin and salmon roe

和牛すき焼き蕎麦 + 1,800
Chilled soba with sukiyaki wagyu beef

二種のチーズと焼き松茸のまぜ蕎麦 + 1,900
Chilled soba with 2 kinds cheese and seared matsutake mushroom

かけ + 200
Hot Soba

秋鯖の花巻かけ蕎麦 + 1,400
Hot soba with mackerel and seaweed

海老と野菜の天ぷらかけ蕎麦 + 1,580
Hot soba with prawn and vegetable tempura

穴子と野菜の天ぷらかけ蕎麦 + 1,680
Hot Soba with anago eel and vegetable tempura

鴨かけ蕎麦 + 1,480
Hot soba with duck

APPETIZER

前菜

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

柿とモッツァレラチーズ、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