

蕎麦

Soba

せいろ蕎麦

"Seiro Soba" Served Cold with Dipping Sauce and Green Onions

¥ 750

かけ蕎麦

"Kake Soba" Plain Noodles Served in Hot Broth

¥ 750

とろろせいろ蕎麦

"Tororo Seiro Soba" Served Cold with Grated Japanese Yam,Dipping Sauce and Green Onions

¥ 980

梅紫蘇蕎麦

"Umeshiso Soba" Served with Pickled Plum & Shiso Leaves

¥ 880

月見蕎麦

"Tsukimi Soba" Buckwheat Noodles in Hot Broth Topped with Raw Egg

¥ 880

蒸し鶏とみょうがのごまつゆ蕎麦

"Tori & Goma Soba" Served with Sesame Soup,Steamed Chicken and Myoga

¥ 1,080

そば大盛り

¥ 250 Extra Large Portion

そばつゆ

¥ 100 Extra Dipping Sauce and Green Onions



甘味

Dessert

あんみつ

Anmitsu

¥ 360

クリームあんみつ

Cream Anmitsu

¥ 490

抹茶あずき

Matcha and Red Bean

¥ 360

権八プリン

Gonpachi Pudding

¥ 520

アイスクリーム・シャーベット各種

Ice Cream or Sherbet

¥ 250

前菜

Appetizer

枝豆

"Edamame" Boiled Green Soybeans

¥ 380

手作り濃厚豆腐

"Zaru Tofu" Special Cold Tofu in a Bamboo Basket

¥ 540

板わさ

"Itawasa" Slices of Kamaboko served with Grated Horseradish

¥ 450

漬物盛り合わせ

Assortment of Pickles

¥ 580

昭和クロquette 1個

Showa Croquette (1 piece) Pork Croquette with Okonomiyaki Sauce

¥ 350

燻製鴨肉の炙り

Smoked Duck Breast

¥ 580

タコの唐揚げ

Deep Fried Octopus

¥ 540

権八ナムル

"Namuru" Lotus Root, Komatsuna and Seaweed Dressed with Sesame Oil

¥ 480

九条ネギ月見おひたし

"Ohitashi" Boiled Leek from Kujo with Raw Egg in Soy Sauce

¥ 480

揚げ出し豆腐の蟹あんかけ

Deep Fried Tofu with Crab Sauce

¥ 480

名物！だし巻き卵

"Dashimaki" Rolled Omelet

¥ 680



野菜

Salad

権八サラダ

Gonpachi House Salad

¥ 680

釜揚げシラスと寄せ豆腐のサラダ

Tofu Salad with Whitebait,non-oil Plum Dressing

¥ 680

天ぷら

Tempura

季節天ぷら盛り合わせ
Assortment of Tempura

¥ 1,680

帆立 2ヶ
Scallop (2 Pieces)

¥ 360

大海老
Prawn

¥ 390

薩摩芋
Ipomoea Batatas

¥ 250

海老
Shrimp

¥ 320

舞茸
Maitake Mushroom

¥ 220

牡蠣
Oyster

¥ 320

茄子
Eggplant

¥ 200

鱈
Sillaginoid

¥ 300

蓮根
Lotus Root

¥ 200

烏賊 2ヶ
Squid (2 Pieces)

¥ 290

南瓜
Pumpkin

¥ 200

大葉 2枚
Shiso Leaves (2 Pieces)

¥ 120

しし唐 2ヶ
Green Pepper (2 Pieces)

¥ 200

穴子の一本揚げ
Fried Conger Eel

¥ 730

海老と野菜のかき揚げ
Shrimp and Vegetable Tempura

¥ 680

食事

Meal

天ぷら御膳

¥ 1,950

(前菜3種・海老・鱈・牡蠣・南瓜・茄子・蓮根・ご飯 or 手打ち蕎麦 / 冷 or 温)

Tempura Gozen

Assortment of Appetizer 3 Kinds/Shrimp/Sillaginoid/Oyster/Pumpkin/Eggplant/Lotus Root/Rice or Buckwheat Noodles/Cold or Hot

旬の極上天ぷら蕎麦

¥ 1,850

(季節の海鮮3種・野菜4種・手打ち蕎麦 / 冷 or 温)

Seasonal Deluxe Tempura Soba

Seasonal Seafood 3 Kinds/Vegetable 4 Kinds/Buckwheat Noodles/Cold or Hot

定番天ぷら蕎麦

¥ 1,560

(海老・鱈・烏賊・南瓜・茄子・蓮根・手打ち蕎麦 / 冷 or 温)

Gonpachi Tempura Soba

Shrimp/Sillaginoid/Squid/Pumpkin/Eggplant/Lotus Root/Buckwheat Noodles/Cold or Hot

上天井と手打ち蕎麦

¥ 1,700

(海老・大海老・穴子・蓮根・茄子・しし唐・手打ち蕎麦 / 冷 or 温)

Deluxe Tempura over Rice and Soba

Shrimp/Prawn/Conger Eel/Lotus Root/Eggplant/Green Pepper/Buckwheat Noodles/Cole or Hot

大海老天井と手打ち蕎麦

¥ 1,700

(大海老3本・手打ち蕎麦 / 冷・温)

Shrimp Tempura Served Over Rice and Soba

Prawn 3 Pieces/Buckwheat Noodles/Cold or Hot

権八特製天井

¥ 1,280

(海老2本・烏賊・穴子・南瓜・茄子・しし唐)

Shrimp and Vegetable Tempura Rice Bowl

Shrimp 2 Pieces/Squid/Conger Eel/Pumpkin/Eggplant/Green Pepper

上天ぷら定食

¥ 1,560

(海老・鱈・烏賊・穴子・牡蠣・南瓜・茄子・蓮根)

Deluxe Tempura Set

Shrimp/Sillaginoid/Squid/Conger Eel/Oyster/Pumpkin/Eggplant/Lotus Root/Rice

天ぷら定食

¥ 1,290

(海老・鱈・烏賊・南瓜・茄子・蓮根)

Tempura Set

Shrimp/Sillaginoid/Squid/Pumpkin/Eggplant/Lotus Root/Rice



価格は全て税別です
8% consumption tax will be added

お米は国産米を使用しております
We use rice produced in Japan

写真はイメージです
The item may differ from
the actual photo

仕入れ状況により内容が変わる場合があります
Menu is subject to change due to availability

アレルギーをお持ちのお客様は、スタッフまでお申し付けください
Let us know if you have any ALLERGIES,
we will accommodate our menu to your need

18:00以降お一人様最低800円(税別)のご飲食代を頂戴します
Minimum Charge 800yen