



懐かしき息づかきを感じる
 団樂の居場所
 粋のいふ句の味を堪能するとし
 地酒びより肴をつつましよし
 打ちあての蕎麦や串で酒落ろし
 こゝろたし

前菜 Appetizer

- 濃厚手作り豆腐 ￥540
 "Zaru Tofu" Special cold tofu in a bamboo basket
- 権ハナムル ￥480
 "Namuru" Lotus root, komatsuna and seaweed dressed with sesame oil
- パリパリキャベツの塩昆布あえ ￥320
 "Cabbage" Dressed with seaweed
- 枝豆 ￥380
 "Edamame" Boiled green soybeans
- 漬物の盛り合わせ ￥580
 Assortment of Pickles
- 鶏節オニオン ￥550
 "Toribushi Onion" Onion slice with dried chicken shaving ~Ponzu sauce~
- マグロとアボカドのユッケ ￥980
 "Yukke" Blue fin tuna & avocado tartar
- 海老の進丈揚げ 柚子チリソース (1個) ￥350
 "Ebi Shinjyo" Fried shrimp dumpling with yuzu chili sauce (1 piece)
- 昭和コロッケ (1個) ￥350
 "Showa Croquette" Pork croquette with okonomiyaki sauce (1 piece)
- 権ハフライドポテト ￥400
 French Fries
- さきいかの天ぷら ￥480
 "Sakiika" Tempura fried squid strip
- いわい鶏の唐揚げ ￥680
 "Karaage" Fried chicken
- 権ハ風 餃子ピザ ￥680
 "Gonpachi Pizza"
- 名物!! だし巻きたまご ￥680
 "Dashimaki" Rolled omelet

チーズの盛り合わせ
 Assortment of Cheese
 ￥1,200

野菜 Salad

- 権ハサラダ 浅利、水菜、豆苗、九条ねぎとライトオイルドレッシング ￥780
 Gonpachi House Salad Clam, mizuna, pea sprout and kujo scallion with light dressing
- 蒸し鶏とケールのシーザーサラダ ￥980
 Steamed Chicken and Kale Caesar Salad
- 釜揚げしらすと寄せ豆腐のサラダ ノンオイル 梅ドレッシング ￥680
 Tofu Salad with whitebait, non-oil plum dressing

炭焼き

Sumiyaki Charcoal Grill

鶏もも "Torimomo" Chicken thigh	¥ 270	特製つくね "Tsukune" Ground chicken stick 温泉玉子 Soft-boiled egg ¥50	¥ 300
絶品!! 手羽先 "Tebasaki" Chicken wings	¥ 350	砂肝 "Sunagimo" Chicken gizzard	¥ 220
ねぎ "Negi" Green onions with wasabi miso	¥ 190	つなぎ "Tsunagi" Between chicken liver and heart	¥ 150
レバー "Liver" Chicken Liver	¥ 220	鶏かわ 権ハ特製タレ "Torikawa" Chicken skin charcoal broiled with soy sauce	¥ 190
ぼんじり "Bonjiri" Chicken Tail	¥ 220	ハツ "Hatsu" Chicken heart	¥ 220
ささみ梅 "Sasamiume" White meat chicken out	¥ 220	たぬき "Tanuki" Stuffed ground chicken in shiitake mushroom	¥ 380
エリンギ茸 "Eringi" Eringi mushrooms	¥ 250	銀杏 "Ginnan" Ginkgo nuts	¥ 280
シイタケ Shiitake Mushrooms	¥ 260	ししとう "Shishito" Small green peppers	¥ 250
アスパラのベーコン巻き "Asparagus" Wrapped with bacon	¥ 350	炭焼き7種盛り合わせ Assortment of Skewers (7 kinds)	¥ 1,450

特選

Special Skewers

本マグロの中トロ串 "Toro" Tuna belly with wasabi and grated daikon radish	¥ 900
焼きフォアグラ串 熟成バルサミコソース "Foie Gras" with balsamic sauce and fresh strawberry on top	¥ 1,200
黒毛和牛の炙り焼き串 A4ランク使用 "Kuroge Beef" Japanese kuroge beef sirloin	¥ 1,200
特選串焼き3種盛り合わせ "Gonpachi Supreme" Assortment of special skewers (Toro & Foie Gras & Kuroge Beef)	¥ 3,000



魚

Fish

銀ダラの西京味噌炙り焼き "Gindara" Miso glazed black cod	¥ 1,580
本日の焼き魚 スタッフにお尋ねください Today's Grilled Fish for more information, please ask for the staff.	¥ 880~



手打そば

Soba Noodles

季節によって最も良い産地・品種を厳選した蕎麦の実を使用し、
毎朝、石臼で丁寧に挽いた自慢の蕎麦。
蕎麦の香りとのごしを余すことなく味わえる手打ち蕎麦をお楽しみください。

We, at Gonpachi use the finest Buckwheat flour ground
with a stone mortar to offer quality Soba noodles.
All Soba noodles are made by hand daily.

せいろそば

"Seiro Soba" Served cold with dipping sauce and green onions

¥ 750

かけそば

"Kake Soba" Plain noodles served in hot broth

¥ 750

蒸し鶏とみょうがのごまつゆそば

"Tori & Goma Soba" Served with sesame soup, steamed chicken and myoga

¥ 1,080

とろろせいろそば

"Tororo Seiro Soba" Served cold with grated japanese yam, dipping sauce and green onions

¥ 980

鴨南せいろそば

宮城県産「蔵王鴨」を使用
"Kamonan Seiro Soba" Served cold, duck breast and broth

¥ 1,280

そば大盛り

Extra Large Portion

¥250

そばつゆ

Extra Dipping Sauce and Green Onions

¥ 100



めし

Rice

こだわり卵といわい鶏の親子丼

"Oyako Don" Chicken and egg rice bowl

¥ 800

鶏そぼろ丼

"Soboro Don" Minced chicken crumble rice bowl

¥ 800

焼き鳥丼

"Yakitori Don" Grilled chicken skewers rice bowl

¥ 950

石焼芥子高菜めし

"Takana Meshi" Rice with pickled mustard leaves served in a hot stone bowl

¥ 680

石焼うなぎめし

"Unagi Meshi" Rice with grilled eel served in a hot stone bowl

¥ 1,380

焼きおにぎり (醤油・一味醤油・焼き鳥のタレ)

"Yaki-Onigiri" Grilled rice ball (1 Piece)

¥ 280

ご飯

Steamed White Rice

¥ 200

味噌汁

Miso Soup

¥ 200

ご飯大盛り

Extra Large Portion

¥ 100

漬物の盛り合わせ

Assortment of Pickles

¥ 580



甘味

Dessert

くず餅ときな粉のアイスクリーム 黒蜜がけ

Kuzumochi & Kinako Ice Cream with black sugar syrup

¥ 420

かぼちゃとココナッツの白玉ぜんざい

Pumpkin & Coconut Flavored Zenzai

¥ 580

フォンダンショコラと黒胡麻アイス

Chocolate Fondant with Black Sesame Ice Cream

¥ 680

権ハプリン 西京味噌風味

Gonpachi original pudding ~Saikyomiso flavor~

¥ 520



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

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

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