



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。
蕎麦の香りとのど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

¥ 1,100

とろろせいろそば

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

¥ 980

天ぷらせいろそば

"Tempura Seiro Soba" Served cold with assortment of tempura

¥ 1,380

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



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

1804 Sakura-Shinmachi

前菜

Appetizer

パリパリキャベツの塩昆布あえ

"Cabbage" Dressed with seaweed

¥ 320

濃厚手作り豆腐

"Zaru Tofu" Special cold tofu in a bamboo basket

¥ 450

枝豆

"Edamame" Boiled soybeans

¥ 320

海老の進丈揚げ 柚子チリソース(1個)

"Ebi Shinryo" Fried shrimp dumpling with yuzu chili sauce (1 piece)

¥ 280

昭和コロッケ (1個)

"Showa Croquette" Pork croquette with okonomiyaki sauce (1 piece)

¥ 280

鶏の唐揚げ

"Karaage" Fried chicken

¥ 580

権八風 餃子ピザ

"Gonpachi Pizza"

¥ 480

特製豚の角煮

"Kakuni" Japanese style simmered cube pork belly

¥ 580

名物!! だし巻きたまご

"Dashimaki" Rolled omelet

¥ 680

ポテトフライ

French Fries

¥ 480

海老天ぷら五本盛り

Shrimp Tempura (5 Pieces)

¥ 1,250

おまかせ天ぷら盛り合わせ

Assortment of Tempura

¥ 980

野菜

Salad

権八サラダ 浅利、水菜、そばの芽とライトオイルドレッシング

Gonpachi House Salad Mizuna, buckwheat sprout and clam with light dressing

¥ 680

ほうれん草と辛味じゃこのサラダ 和風りんごドレッシング

Spinach Salad Spinach and spicy tiny sardines with apple dressing

¥ 580

炭焼き

Sumiyaki Charcoal Grill

絶品!! 特製つくね ￥190

"Tsukune" Ground chicken stick
温泉玉子 Soft-boiled egg ￥50

鶏かわ 権八特製タレ ￥150

"Torikawa" Chicken skin charcoal broiled with soy

ぼんじり ￥180

"Bonjiri" Chicken tail

砂肝 ￥180

"Sunagimo" Chicken gizzard

アスパラのベーコン巻き ￥240

"Asparagus" Wrapped with bacon

うずら卵 ￥180

"Uzura Tamago" Quail egg

銀杏 ￥180

"Ginnan" Gingko nuts

ししとう ￥180

"Shishito" Small green peppers

おまかせ5種盛り合わせ ￥880

Assortment of Skewers (5 kinds)

和牛串 ￥880

"Wagyu" Japanese beef

焼きフォアグラ串 ￥800

熟成バルサミコソース

"Foie Gras" with balsamic sauce and fresh strawberry on top

鶏もも ￥190

"Torimomo" Chicken thigh

レバー ￥170

"Liver" Chicken liver

ハツ ￥150

"Hatsu" Chicken heart

手羽先 ￥240

"Tebasaki" Chicken wings

ささみ明太 ￥220

"Sasami Mentai" Chicken breast with spicy cod roe

ささみ梅 ￥220

"Sasami Ume" Chicken breast with pickled plum

ねぎ ￥150

"Negi" Green onions with wasabi miso

エリンギ茸 ￥180

"Eringi" Eringi mushrooms

銀ダラの西京味噌炙り焼き ￥1,380

"Gindara" Miso glazed black cod

カマンベールのベーコン巻き ￥240

"Camembert Cheese" Wrapped with bacon

めし

Rice

こだわり卵の親子丼 ￥880

"Oyako Don" Chicken and egg rice bowl

角煮丼 ￥880

"Kakuni Don" Simmered cube pork belly rice bowl

焼き鳥重 ￥980

"Yakitori Jyu" Grilled chicken skewers over rice

鶏そぼろ重 ￥980

"Soboro Jyu" Minced chicken crumble over rice

天重 ￥1,080

"Ten Jyu" Tempura over rice

鮭といくらの親子重 ￥1,350

"Oyako Jyu" Salmon and salmon roe over rice

石焼芥子高菜めし ￥680

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

焼きおにぎり (醤油・味噌大葉) ￥280

"Yaki-Onigiri" Grilled rice ball (Soy sauce or Perilla miso)

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 ￥380



甘味

Dessert

アイスクリーム・シャーベット各種 ￥250

Ice Cream or Sherbet

くず餅ときな粉のアイスクリーム 黒蜜がけ ￥380

Kuzumochi & Kinako Ice Cream with black sugar syrup

権八プリン 西京味噌風味 ￥380

Gonpachi original pudding ~Saikyoumiso flavor~

かぼちゃとココナッツの白玉ぜんざい ￥480

Pumpkin & Coconut Flavored Zenzai

