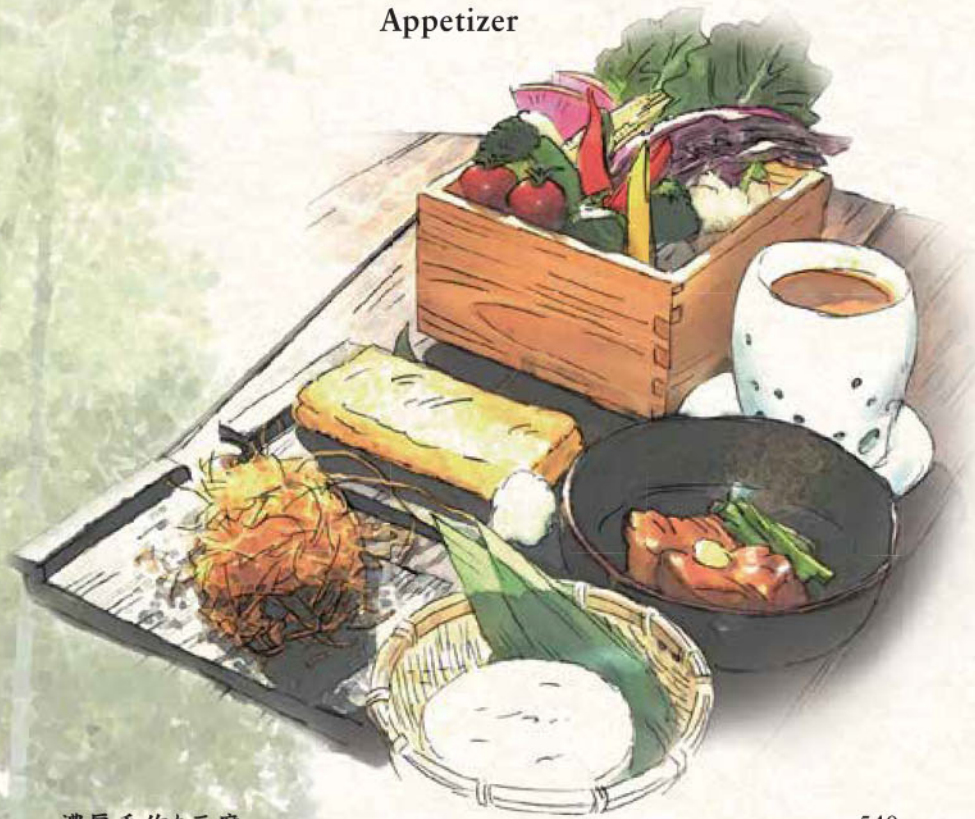


前菜

Appetizer



濃厚手作り豆腐

"Zaru Tofu" Special cold tofu in a bamboo basket

¥ 540

権ハナムル

"Namuru" Lotus root, komatsuna and seaweed dressed with sesame oil

¥ 480

枝豆

"Edamame" Boiled green soybeans

¥ 380

漬物の盛り合わせ

Assortment of Pickles

¥ 580

牛スジボン酢

"Gyusuji" Beef muscle with Ponzu sauce

¥ 480

里芋ポテサラ 黒胡麻&山葵ソース

Taro Salad with black sesame & wasabi sauce

¥ 380

おまかせ天ぷら盛り合わせ

Assortment of Tempura

¥ 1,280

海老天ぷら五本盛り

Shrimp Tempura (5 Pieces)

¥ 1,250

マグロとアボカドのユッケ

"Yukke" Blue fin tuna & avocado tartar

¥ 980

海老の進丈揚げ 柚子チリソース(1個)

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

¥ 350

昭和コロッケ (1個)

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

¥ 350

さきいかの天ぷら

"Sakiika" Tempura fried squid strip

¥ 480

いわい鶏の唐揚げ

"Karaage" Fried chicken

¥ 680

権八風 餃子ピザ

"Gonpachi Pizza"

¥ 680

特製豚の角煮

"Kakuni" Japanese style simmered cube pork belly

¥ 780

名物!! だし巻きたまご

"Dashimaki" Rolled omelet

¥ 680

帰菜

Salad

権八サラダ

浅利、水菜、豆苗、九条ねぎとライトオイルドレッシング

Gonpachi House Salad Clam, mizuna, pea sprout and kujo scallion with light dressing

¥ 780

蒸し鶏とケールのシーザーサラダ

Steamed Chicken and Kale Caesar Salad

¥ 980

特級上海蟹味噌のバーニャカウダ

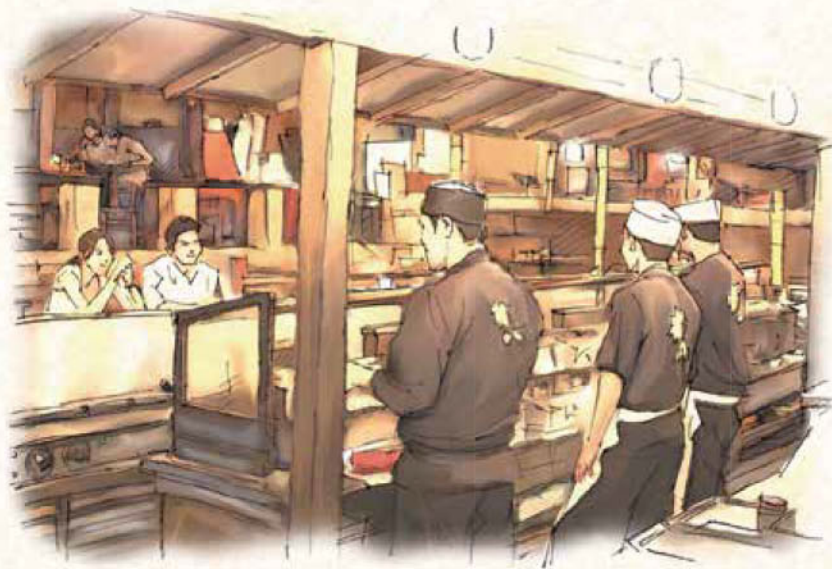
"Bagna Cauda" Shanghai crab butter dip with vegetables

¥ 1,480

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	葱塩牛タン串 "Gyu-tan" Beef tongue with spring onion & sesame oil sauce	¥ 480
レバー "Liver" Chicken liver	¥ 220	砂肝 "Sunagimo" Chicken gizzard	¥ 220
たぬき "Tanuki" Stuffed ground chicken in shiitake mushroom	¥ 380	鶏かわ 権入特製タレ "Torikawa" Chicken skin charcoal broiled with soy sauce	¥ 190
エリンギ茸 "Eringi" Eringi mushrooms	¥ 250	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	銀杏 "Ginnan" Ginkgo nuts	¥ 280
ささみピーマン串 Chicken breast with green pepper	¥ 280	ねぎ "Negi" Green onions with wasabi miso	¥ 190



特選

Special Skewers

本マグロの中トロ串 "Toro" Tuna belly with wasabi and grated daikon radish	¥ 1,050
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	¥ 1,250
黒毛和牛の炙り焼き串 A4ランク使用 "Kuroge Beef" Japanese kuroge beef sirloin	¥ 1,400
特選串焼き3種盛り合わせ "Gonpachi Supreme" Assortment of special skewers (Toro & Foie Gras & Kuroge Beef)	¥ 3,600



魚・肉

Fish & Meat

銀ダラの西京味噌炙り焼き "Gindara" Miso glazed black cod	¥ 1,580
ほっけの開き "Hokke" Lightly-dried Atka Mackerel	¥ 1,680
黒毛和牛サーロインステーキ A4ランク使用 "Premium Beef Sirloin Steak"	¥ 2,980



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

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

天ぷらせいろそば

"Tempura Seiro Soba" Served cold with assortment of tempura

¥ 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

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

江戸前大海老天重 秘伝のタレ漬け

"Gonpachi Ten Jyu" Tempura bowl "Prawn, Japanese Whiting, Sea eel, Pumpkin, Egg plant"

¥ 1,670

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

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

かぼちゃとココナッツの白玉ぜんざい

Pumpkin & Coconut Flavored Zenzai

¥ 580

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

LUNCH COURSE



ランチコース 2,000円

特選ランチコース 3,500円

権八サラダ
Gonpachi House Salad

**海老の進丈揚げ
柚子チリソース**
Fried Shrimp Dumpling with Yuzu Chili Sauce

天ぷら
(海老・野菜二種)
Tempura (Shrimp and Vegetables)

本日の焼き魚
Today's Grilled Fish

串焼き三種
(鶏もも・自家製つくね・アスパラのベーコン巻き)
Assorted Skwers
(Chicken Thigh, Ground Chicken Stick
and Asparagus Wrapped with Bacon)

手打ち蕎麦
“Soba” Homemade Buckwheat Noodles

甘味
Dessert

前菜三種
3 Kinds of Appetizers

サーモンのカルパッチョ
Salmon Carpaccio

天ぷら
(海老・野菜二種)
Tempura (Shrimp and Vegetables)

銀ダラの西京焼き
Miso Glazed Black Cod

串焼き三種
(鶏もも串・黒毛和牛の炙り焼き串・野菜串)
Assorted Skwers
(Chicken Thigh, Char Grilled Kuroge Beef, Vegetables)

手打ち蕎麦
“Soba” Homemade Buckwheat Noodles

甘味
Dessert



※仕入れ状況により内容が一部変更になる場合がございます
Menu is subject to change due to availability

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

※価格は全て税込みです
Price is tax-inclusive