

前菜

Appetizer



濃厚手作り豆腐

"Zaru Tofu" Special cold tofu in a bamboo basket

¥ 590

権ハナムル

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

¥ 530

枝豆

"Edamame" Boiled green soybeans

¥ 390

漬物の盛り合わせ

Assortment of Pickles

¥ 580

牛スジボン酢

"Gyusuji" Beef muscle with Ponzu sauce

¥ 530

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

¥ 1,380

海老天ぷら五本盛り

Shrimp Tempura (5 Pieces)

¥ 1,380

マグロとアボカドのユッケ

"Yukke" Blue fin tuna & avocado tartar

¥ 1,080

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)

¥ 390

昭和コロッケ (1個)

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

¥ 390

海苔塩フライドポテト

French Fries Seaweed salt flavor

¥ 530

さきいかの天ぷら

"Sakiika" Tempura fried squid strip

¥ 480

若鶏の唐揚げ

"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

¥ 860

名物!! だし巻きたまご

"Dashimaki" Rolled omelet

¥ 750

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

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

¥ 860

蒸し鶏とケールのシーザーサラダ

Steamed Chicken and Kale Caesar Salad

¥ 1,080

炭焼き

Sumiyaki Charcoal Grill

鶏もも "Torimomo" Chicken thigh	¥ 290	特製つくね "Tsukune" Ground chicken stick 温泉玉子 Soft-boiled egg ¥110	¥ 330
絶品!! 手羽先 "Tebasaki" Chicken wings	¥ 390	葱塩牛タン串 "Gyu-tan" Beef tongue with spring onion & sesame oil sauce	¥ 530
レバー "Liver" Chicken liver	¥ 250	砂肝 "Sunagimo" Chicken gizzard	¥ 250
たぬき "Tanuki" Stuffed ground chicken in shiitake mushroom	¥ 420	鶏かわ 楠ハ特製タレ "Torikawa" Chicken skin charcoal broiled with soy sauce	¥ 210
エリンギ茸 "Eringi" Eringi mushrooms	¥ 280	ししとう "Shishito" Small green peppers	¥ 280
アスパラのベーコン巻き "Asparagus" Wrapped with bacon	¥ 380	銀杏 "Ginnan" Gingko nuts	¥ 310
ささみ(わさび・明太) Chicken breast (Wasabi or Cod roe)	¥ 290	ねぎ "Negi" Green onions with wasabi miso	¥ 210



特選

Special Skewers

本マグロの中トロ串 "Toro" Tuna belly with wasabi and grated daikon radish	¥ 1,160
焼きフォアグラ串 熟成バルサミソース "Foie Gras" with balsamic sauce and fresh strawberry on top	¥ 1,380
黒毛和牛の炙り焼き串 A4ランク使用 "Kuroge Beef" Japanese kuroge beef sirloin	¥ 1,540
特選串焼き3種盛り合わせ "Gonpachi Supreme" Assortment of special skewers (Toro & Foie Gras & Kuroge Beef)	¥ 3,980



魚・肉

Fish & Meat

銀ダラの西京味噌炙り焼き "Gindara" Miso glazed black cod	¥ 1,740
ほっけの開き "Hokke" Lightly-dried Atka Mackerel	¥ 1,850
黒毛和牛サーロインステーキ A4ランク使用 "Premium Beef" Sirloin Steak	¥ 3,280



手打ちそば

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

¥ 790

かけそば

"Kake Soba" Plain noodles served in hot broth

¥ 790

とろろせいろそば

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

¥ 1,090

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

¥ 1,480

天ぷらせいろそば

"Tempura Seiro Soba" Served cold with assortment of tempura

¥ 1,480

そば大盛り

Extra Large Portion

¥280

そばつゆ

Extra Dipping Sauce and Green Onions

¥ 110

とろろ

Grated Japanese Yam

¥ 300



めし

Rice

こだわり卵の親子丼

"Oyako Don" Chicken and egg rice bowl

¥ 880

石焼芥子高菜めし

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

¥ 750

石焼うなぎめし

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

¥ 1,520

権八特製天丼

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

¥ 1,480

ご飯

Steamed White Rice ¥ 220

味噌汁

Miso Soup ¥ 220

ご飯大盛り

Extra Large Portion ¥ 110

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 黒蜜かけ

Kuzumochi & Kinako Ice Cream with black sugar syrup

¥ 460

フォンダンショコラと黒胡麻アイス

Chocolate Fondant with Black Sesame Ice Cream

¥ 750

権八プリン 西京味噌風味

Gonpachi original pudding ~Saikyomiso flavor~

¥ 580

かぼちゃとココナッツの白玉ぜんざい

Pumpkin & Coconut Flavored Zenzai

¥ 640

価格は全て税込です
Price is tax-inclusive

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

8,000以降お一人様最低880円(税込)のご飲食代を頂戴します
Minimum Charge 880yen

止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