

蕎麦

Soba

せいろ蕎麦 ¥ 790
"Seiro Soba" Served Cold with Dipping Sauce and Green Onions

かけ蕎麦 ¥ 790
"Kake Soba" Plain Noodles Served in Hot Broth

とろろせいろ蕎麦 ¥ 1,090
"Tororo Seiro Soba" Served Cold with Grated Japanese Yam, Dipping Sauce and Green Onions

梅紫蘇蕎麦 ¥ 970
"Umeshiso Soba" Served with Pickled Plum & Shiso Leaves

月見蕎麦 ¥ 970
"Tsukimi Soba" Buckwheat Noodles in Hot Broth Topped with Raw Egg

蒸し鶏とみょうがのごまつ蕎麦 ¥ 1,190
"Tori & Goma Soba" Served with Sesame Soup, Steamed Chicken and Myoga

そば大盛り ¥ 280 Extra Large Portion

そばつゆ ¥ 110 Extra Dipping Sauce and Green Onions

とろろ ¥ 300 Tororo

温泉卵 ¥ 110 Grated Japanese Yam



甘味

Dessert

あんみつ ¥ 390
Anmitsu

クリームあんみつ ¥ 540
Cream Anmitsu

抹茶あずき ¥ 390
Matcha and Red Bean

権ハプリン ¥ 580
Gonpachi Pudding

かぼちゃとココナツの白玉ぜんざい ¥ 640
Pumpkin & Coconut Flavored Zenzai

アイスクリーム・シャーベット各種 ¥ 280
Ice Cream or Sherbet

前菜

Appetizer

枝豆 ¥ 390
"Edamame" Boiled Green Soybeans

手作り濃厚豆腐 ¥ 590
"Zaru Tofu" Special Cold Tofu in a Bamboo Basket

板わさ ¥ 460
"Itawasa" Slices of Kamaboko served with Grated Horseradish

漬物盛り合わせ ¥ 580
Assortment of Pickles

昭和コロッケ 1個 ¥ 390
Showa Croquette (1 piece) Pork Croquette with Okonomiyaki Sauce

燻製鴨肉の炙り ¥ 640
Smoked Duck Breast

タコの唐揚げ ¥ 590
Deep Fried Octopus

権ハナムル ¥ 530
"Namuru" Lotus Root, Komatsuna and Seaweed Dressed with Sesame Oil

九条ネギ月見おひたし ¥ 530
"Ohitashi" Boiled Leek from Kujo with Raw Egg in Soy Sauce

揚げ出し豆腐の蟹あんかけ ¥ 530
Deep Fried Tofu with Crab Sauce

名物！だし巻き卵 ¥ 750
"Dashimaki" Rolled Omelet



野菜

Salad

権ハサラダ ¥ 860
Gonpachi House Salad

釜揚げシラスと寄せ豆腐のサラダ ¥ 750
Tofu Salad with Whitebait, non-oil Plum Dressing

天ぷら

Tempura

食事

Meal

季節天ぷら盛り合わせ
Assortment of Tempura

¥ 1,850

帆立 2ヶ
Scallop (2 Pieces)

¥ 390

大海老
Prawn

¥ 430

薩摩芋
Ipomoea Batatas

¥ 270

海老
Shrimp

¥ 350

舞茸
Maitake Mushroom

¥ 240

牡蠣
Oyster

¥ 350

茄子
Eggplant

¥ 220

鱈
Sillaginoid

¥ 330

蓮根
Lotus Roo:

¥ 220

烏賊 2ヶ
Squid (2 Pieces)

¥ 320

南瓜
Pumpkin

¥ 220

大葉 2枚
Shiso Leaves (2 Pieces)

¥ 130

しし唐 2ヶ
Green Pepper (2 Pieces)

¥ 220

穴子の一本揚げ
Fried Conger Eel

¥ 880

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

¥ 750

天ぷら御膳

¥ 2,150

(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

¥ 2,030

(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

¥ 1,720

(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

¥ 1,870

(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

¥ 1,870

(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

¥ 1,410

(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

¥ 1,720

(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

¥ 1,420

(海老・鱈・烏賊・南瓜・茄子・蓮根)

Tempura Set

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

ご飯

Steamed White Rice ¥ 220

味噌汁

Miso Soup ¥ 220

ご飯大盛り

Extra Large Portion ¥ 110



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

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880円(税込)のご飲食代を頂戴します
Minimum Charge 880yen