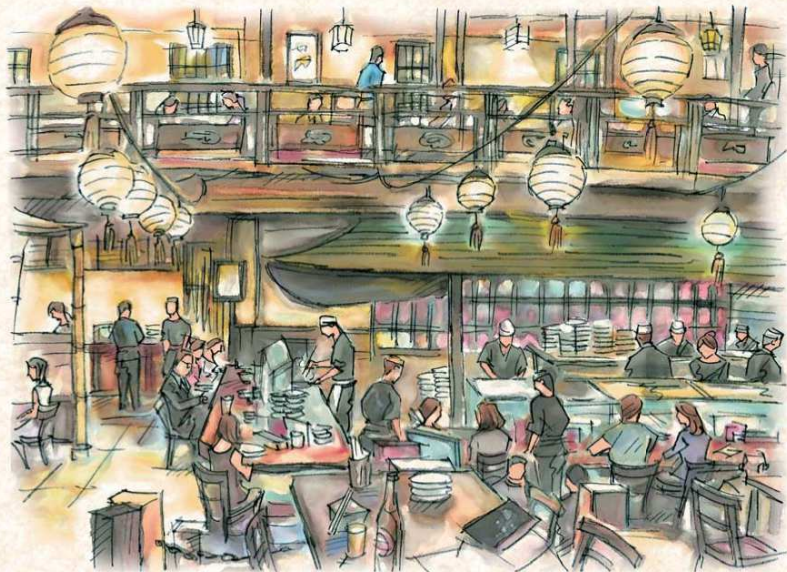




刺身

Sashimi

産地直送鮮魚

Fresh fish delivered directly from the farm

直送鮮魚のお刺身盛り合わせ
Assortment of Sashimi

Ask



牡蠣

Oyster

本日の生牡蠣
Today's Oysters

Ask

新鮮な牡蠣を各種ご用意しております

We aim to deliver you the freshest oysters from Japan and overseas

※鮮魚、生牡蠣共に、時期により、産地、価格など変更となる場合がございます。詳細はスタッフまでお気軽にお尋ねください
※Fish and oyster menu is subject to change due to availability. Please confirm with your server

懐かしき息づかいを感じる
団樂の居場所
粋のいい旬の味を堪能する
地酒でよく肴をつつくもよし
町おろしの肴を串で酒落るも
よいもなし

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

権八

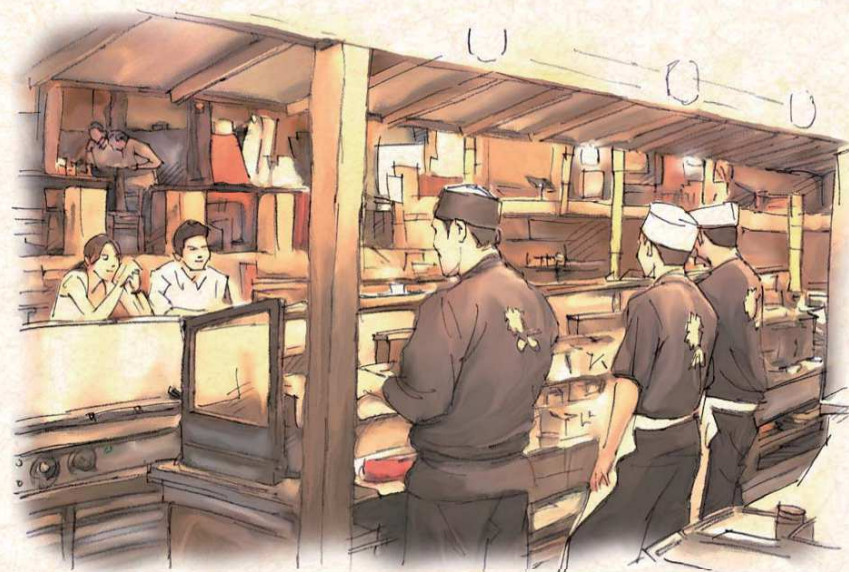
炭焼き

Sumiyaki Charcoal Grill

鶏もも "Torimomo" Chicken thigh	¥ 270	特製つくね "Tsukune" Ground chicken stick 温泉玉子 Add Poached egg ¥110	¥ 270
絶品!! 手羽先 "Tebasaki" Chicken wings	¥ 310	ささみ (わさび・梅・明太) "Sasami" Chicken breast (Wasabi or Plum or Cod roe)	¥ 250
レバー "Liver" Chicken liver	¥ 220	砂肝 "Sunagimo" Chicken gizzard	¥ 220
つなぎ "Tsunagi" Between chicken liver and heart	¥ 160	鶏かわ 椎ハ特製タレ "Torikawa" Chicken skin charcoal broiled with soy sauce	¥ 210
エリンギ茸 "Eringi" Eringi mushrooms	¥ 210	ししとう "Shishito" Small green peppers	¥ 210
ねぎ "Negi" Green onions with wasabi miso	¥ 210	銀杏 "Ginnan" Gingko nuts	¥ 280
炭焼き五種盛り合わせ Assorted Skewers (5 Kinds) ※串の指定はできません	¥ 1,200	銀ダラの西京味噌炙り焼き "Gindara" Miso glazed black cod	¥ 1,740

笹手巻き

Hand-Roll



納豆 Natto	¥ 200	納豆めんたい Natto & Spicy Cod Roe	¥ 220
長芋梅 Yam & Plum	¥ 200	長芋めんたい Yam & Spicy Cod Roe	¥ 200
海苔わさび Nori & Wasabi	¥ 200	産地直送釜揚げしらす Whitebait	¥ 280
アボカドサーモン Avocado & Salmon	¥ 280	とろアボカド Chopped Tuna & Avocado	¥ 310
いくら醤油漬け Salmon Caviar	¥ 440	焦がし葱とろ Chopped Tuna & Fried Green Onion	¥ 280
サーモンいくら Salmon Caviar & Salmon	¥ 530	生うに Sea Urchin	¥ 640

前菜

Appetizer

濃厚手作り豆腐

"Zaru Tofu" Special cold tofu in a bamboo basket

¥ 490

権八ナムル

"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

¥ 530

ねぎとろ梅水晶

Tuna and Shark Cartilage with Plum Sauce

¥ 640



野菜

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, bean seedling, green onion with light dressing

¥ 750

釜揚げしらすとほうれん草のサラダ

Whitebait and Spinach Salad

¥ 750

温菜

Hot Appetizer

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

権八風おつまみ 餃子ピザ

"Gonpachi Gyoza Pizza"

¥ 680

名物!! だし巻きたまご

"Dashimaki" Rolled omelet

¥ 680

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

若鶏の唐揚げ

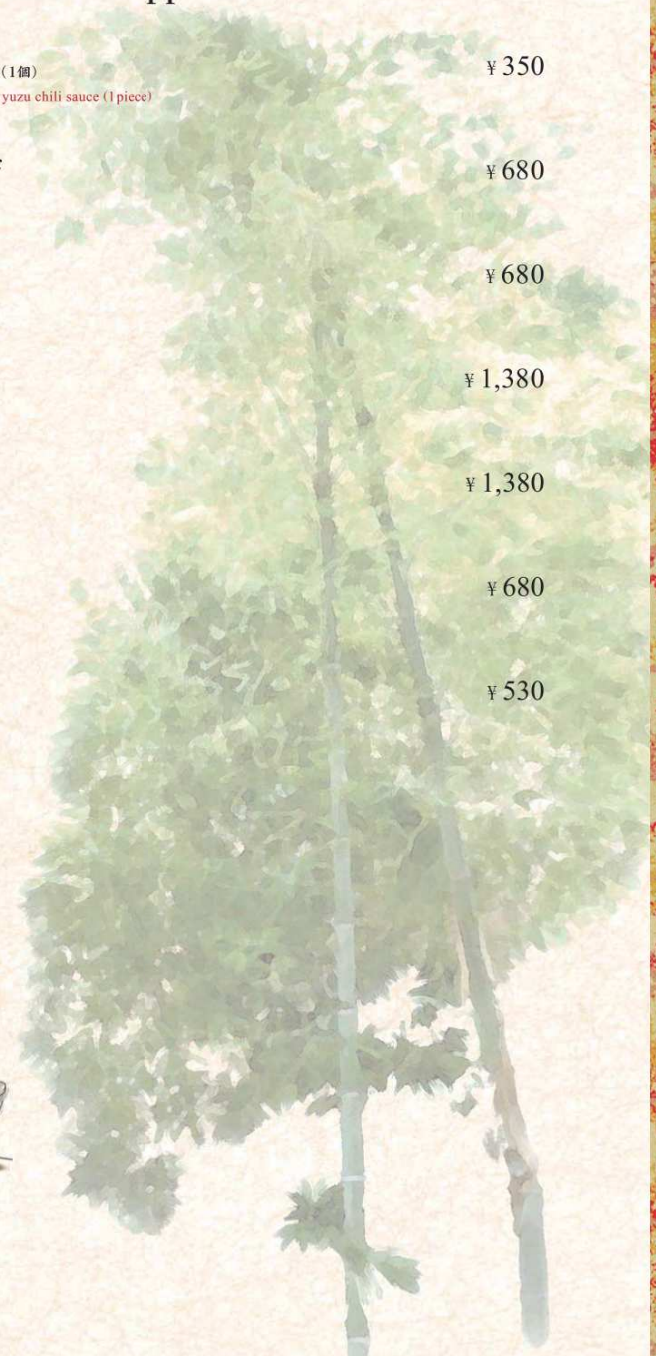
"Karaage" Fried Chicken

¥ 680

海苔塩フライドポテト

Fried Potato Seaweed salt flavor

¥ 530





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

¥ 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

権八特製天丼

"Gonpachi Tendon" Shrimp Tempura served rice bowl

¥ 1,480

サーモンイクラ親子丼

"Oyako Don" Salmon and salmon caviar served rice bowl

¥ 1,480

焼き鳥丼

"Yakitori Don" Grilled chicken skewers served rice bowl

¥ 1,200

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 ¥ 530



甘味

Dessert

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

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

¥ 460