



前菜

Appetizer

- 濃厚手作り豆腐 ¥ 590
"Tofu" Special Homemade cold Tofu
- 権八ナムル ¥ 530
"Namuru" Lotus root, komatsuna and seaweed dressed with sesame oil
- パリパリキャベツの塩昆布あえ ¥ 350
"Cabbage" Dressed with seaweed
- 枝豆 ¥ 390
"Edamame" Boiled green soybeans
- 漬物の盛り合わせ ¥ 580
Assortment of Pickles
- やみつきごぼうチップス ¥ 580
Assortment of Pickles
- マグロとアボカドのユッケ ¥ 1,080
"Yukke" Blue fin tuna & avocado tartar
- 海老の進丈揚げ 柚子チリソース(1個) ¥ 390
"Ebi Shinjyo" Fried shrimp dumpling with yuzu chili sauce (1 piece)
- 昭和コロッケ (1個) ¥ 390
"Showa Croquette" Pork croquette with okonomiyaki sauce (1 piece)
- 海苔塩フライドポテト ¥ 530
French Fries Seaweed salt flavor
- さきいかの天ぷら ¥ 480
"Sakiika" Tempura fried squid strip
- 若鶏の唐揚げ ¥ 680
"Karaage" Fried chicken
- 権八風 餃子ピザ ¥ 680
"Gonpachi Pizza"
- 名物!! だし巻きたまご ¥ 750
"Dashimaki" Rolled omelet

懐かしき息づかきを感じる
 団樂の居場所
 粋のい匂の味を堪能すべし
 地酒で旨肴をつつましよし
 打ち立ての蕎麦や串で酒落ろし
 こんやたし

野菜

Salad

- 権八サラダ ¥ 860
Gonpachi House Salad Clam, mizuna, pea sprout and kujo scallion with light dressing
- 釜揚げしらすとほうれん草のサラダ ¥ 860
Whitebite and Spinach Salad



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	砂肝 "Sunagimo" Chicken gizzard	¥ 250
ねぎ "Negi" Green onions with wasabi miso	¥ 210	つなぎ "Tsunagi" Between chicken liver and heart	¥ 160
レバー "Liver" Chicken Liver	¥ 250	鶏かわ 権八特製タレ "Torikawa" Chicken skin charcoal broiled with soy sauce	¥ 210
ぼんじり "Bonjiri" Chicken Tail	¥ 250	ハツ "Hatsu" Chicken heart	¥ 250
ささみ(わさび・梅) "Sasami" Chicken breast (Wasabi or Plum)	¥ 250	たぬき "Tanuki" Stuffed ground chicken in shiitake mushroom	¥ 420
エリンギ茸 "Eringi" Eringi mushrooms	¥ 280	銀杏 "Ginnan" Gingko nuts	¥ 310
シイタケ Shiitake 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	炭焼き7種盛り合わせ Assortment of Skewers (7 kinds)	¥ 1,600

特選

Special Skewers

本マグロの中トロ串 "Toro" Tuna belly with wasabi and grated daikon radish	¥ 990
焼きフォアグラ串 熟成バルサミコンソース "Foie Gras" with balsamic sauce and fresh strawberry on top	¥ 1,320
黒毛和牛の炙り焼き串 A4ランク使用 "Kuroge Beef" Japanese kuroge beef sirloin	¥ 1,320
特選串焼き3種盛り合わせ "Gonpachi Supreme" Assortment of special skewers (Toro & Foie Gras & Kuroge Beef)	¥ 3,300



魚・肉

Fish & Meat

鹿児島県産 黒豚ソーセージ炭焼き(2本) Charcoal Grilled Black Pork Sausage (2 Pieces)	¥ 680
銀ダラの西京味噌炙り焼き "Gindara" Miso glazed black cod	¥ 1,740
本日の焼き魚 スタッフにお尋ねください Today's Grilled Fish for more information, please ask for the staff	¥ 960~
牛ハラミの鉄板ステーキ 150g Beef Skirt Steak	¥ 1,980



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 ¥ 790
"Seiro Soba" Served cold with dipping sauce and green onions

かけそば ¥ 790
"Kake Soba" Plain noodles served in hot broth

とろろせいろそば ¥ 1,090
"Tororo Seiro Soba" Served cold with grated Japanese yam, dipping sauce and green onions

蒸し鶏とみょうがの胡麻つゆそば ¥ 1,190
"Tori & Goma Soba" Served with sesame soup, steamed chicken and myoga

鴨南せいろそば 宮城県産「蔵王鴨」を使用 ¥ 1,480
"Kamonan Seiro Soba" Served cold, duck breast and broth

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 ¥ 880
"Oyako Don" Chicken and egg rice bowl

鶏そぼろ丼 ¥ 880
"Soboro Don" Minced chicken crumble rice bowl

焼き鳥丼 ¥ 1,080
"Yakitori Don" Grilled chicken skewers rice bowl

石焼芥子高菜めし ¥ 750
"Takana Meshi" Rice with pickled mustard leaves served in a hot stone bowl

焼きおにぎり (醤油・一味醤油・焼き鳥のタレ) ¥ 320
"Yaki-Onigiri" Grilled rice ball (1 Piece)

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 黒蜜がけ ¥ 460
"Kuzumochi & Kinako Ice Cream" with black sugar syrup

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

フォンダンショコラと黒胡麻アイス ¥ 750
"Chocolate Fondant" with Black Sesame Ice Cream

権八プリン 西京味噌風味 ¥ 580
"Gonpachi original pudding" ~Saikyomiso flavor~



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

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

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