

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

枝豆 ¥ 390
"Edamame" Boiled green soybeans

漬物の盛り合わせ ¥ 580
Assortment of Pickles

牛スジボン酢 ¥ 530
"Gyusuji" Beef muscle with Ponzu sauce

里芋ポテサラ 黒胡麻&山葵ソース ¥ 380
Taro Salad with black sesame & wasabi sauce

おまかせ天ぷら盛り合わせ ¥ 1,380
Assortment of Tempura

海老天ぷら五本盛り ¥ 1,380
Shrimp Tempura (5 Pieces)

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"

特製豚の角煮 ¥ 860
"Kakuni" Japanese style simmered cube pork belly

名物!! だし巻きたまご ¥ 750
"Dashimaki" Rolled omelet

野菜

Salad

権八サラダ 透利、本菜、豆苗、九条ねぎとライトオイルドレッシング ¥ 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	葱塩牛タン串 "Gyu-tan" Beef tongue with spring onion & sesame oil sauce	¥ 630
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 桜入特製タレ "Torikawa" Chicken skin charred 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・梅) "Sasami" Chicken breast (Wasabi or Plum)	¥ 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

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
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 Gompachi 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

天ぷらせいろそば ¥ 1,480

"Tempura Seiro Soba" Served cold with assortment of tempura

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

石焼芥子高菜めし ¥ 750

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

権八特製天丼 ¥ 1,480

"Gompachi Tendon" Tempura bowl "Prawn, Japanese Whiting, Sea ocl, Pumpkin, Egg plant"

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

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

Gompachi original pudding ~Saikyomiso flavor~

かぼちゃとココナツの白玉ぜんざい ¥ 640

Pumpkin & Coconut Flavored Zenzai

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)にて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