

前菜

Appetizer



濃厚手作り豆腐

"Tofu" Special Homemade cold Tofu

¥ 590

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

¥ 580

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

Fried Potato 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

名物!! だし巻きたまご

"Dashimaki" Rolled omelet

¥ 750

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, pea sprout and kujo scallion with light dressing

¥ 860

釜揚げしらすとほうれん草のサラダ

Whitebait and Spinach Salad

¥ 860

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	鶏かわ 桜入特製タレ "Torikawa" Chicken skin charcoal broiled with soy sauce	¥ 210
ぼんじり "Bonjiri" Chicken tail	¥ 250	砂肝 "Sunagimo" Chicken gizzard	¥ 250
たぬき "Tanuki" Stuffed ground chicken in shiitake mushroom	¥ 420	銀杏 "Ginnan" Gingko nuts	¥ 310
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	ねぎ "Negi" Green onions with wasabi miso	¥ 210
ささみ(わさび・梅) "Sasami" Chicken breast (Wasabi or Plum)	¥ 250		

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 熟成バルサミコソース "Foie Gras" with balsamic sauce and fresh strawberry on top	¥ 1,380
黒毛和牛の炙り焼き串 Mランク "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 M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	¥ 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	
権八特製天丼 秘伝のタレ漬け	¥ 1,480
"Gonpachi Ten Don" Tempura bowl "Prawn, Japanese Whiting, Sea eel, Pumpkin, Egg plant"	
焼きおにぎり 醤油	¥ 320
"Yaki-Onigiri" Grilled rice bowl with soy sauce (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



イラストはイメージです

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
Gonpachi original pudding ~Saikyoumiso 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)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