



前菜

Appetizer

- 濃厚手作り豆腐 ¥ 490
"Tofu" Special Homemade cold Tofu
- 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 ¥ 530
Assortment of Pickles
- びんちょう鮭のタタキポン酢 ¥ 750
Sard Albacore Tuna with Ponzu Sauce
- ねぎとろ梅水晶 ¥ 640
Tuna and Shark Cartilage with Plum Sauce

懐かしさ息づかみを感じる
 団樂の居場所
 粋のい匂の味を堪能可なり
 地酒でい肴をつつくもよし
 打ち立ての蕎麦串で洒落くも
 よしまたよし

野菜

Salad

- 権八サラダ ¥ 750
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 ¥ 750
Whitebite and Spinach Salad

温泉

Hot Appetizer

おまかせ天ぷら盛り合わせ Assortment of Tempura	¥ 980
海老天ぷら五本盛り Shrimp Tempura (5 Pieces)	¥ 1,380
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
昭和コロッケ (1個) "Showa Croquette" Pork croquette with okonomiyaki sauce (1 piece)	¥ 350
まるごと一丁厚揚げ豆腐 Thick fried Tofu	¥ 480
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"	¥ 630
特製豚の角煮 "Kakuni" Japanese style simmered cube pork belly	¥ 650
名物!! だし巻きたまご "Dashimaki" Rolled omelet	¥ 680
海苔塩フライドポテト Fried Potato Seaweed salt flavor	¥ 530



炭焼き

Sumiyaki Charcoal Grill

絶品!! 特製つくね "Tsukune" Ground chicken stick 温泉玉子 Soft-boiled egg ¥110	¥ 210	鶏もも "Torimomo" Chicken thigh	¥ 210
鶏かわ 権八特製タレ "Torikawa" Chicken skin charcoal broiled with soy	¥ 180	レバー "Liver" Chicken liver	¥ 200
ぼんじり "Bonjiri" Chicken tail	¥ 200	手羽先 "Tebasaki" Chicken wings	¥ 260
砂肝 "Sunagimo" Chicken gizzard	¥ 200	ささみ(わさび・梅) "Sasami" Chicken breast (Wasabi or Plum)	¥ 250
アスパラのベーコン巻き "Asparagus" Wrapped with bacon	¥ 260	ねぎ "Negi" Green onions with wasabi miso	¥ 160
うずら卵 "Uzura Tamago" Quail egg	¥ 200	エリンギ茸 "Eringi" Eringi mushrooms	¥ 200
銀杏 "Ginnan" Ginkgo nuts	¥ 200	カマンベールのベーコン巻き "Camembert Cheese" Wrapped with bacon	¥ 260
ししとう "Shishito" Small green peppers	¥ 200	和牛串 "Wagyu" Japanese beef	¥ 980
おまかせ5種盛り合わせ Assortment of Skewers (5 kinds)	¥ 980	鹿児島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	¥ 1,580





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。蕎麦の香りとど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
蒸し鶏とみょうがの胡麻つゆそば "Tori & Goma Soba" Served with sesame soup, steamed chicken and miyoga	¥ 1,190
天ぷらせいろそば "Tempura Seiro Soba" Served cold with assortment of tempura	¥ 1,480
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
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 "Oyako Don" Chicken and egg rice bowl	¥ 880
角煮丼 "Kakuni Don" Simmered cube pork belly rice bowl	¥ 980
焼き鳥丼 "Yakitori Don" Grilled chicken skewers over rice	¥ 1,080
鶏そぼろ丼 "Soboro Don" Minced chicken crumble over rice	¥ 880
権八天丼 "Gonpachi Ten Don" Tempura over rice	¥ 1,080
石焼芥子高菜めし "Takana Meshi" Rice with pickled mustard leaves served in a hot stone bowl	¥ 750
焼きおにぎり (醤油・味噌大葉) "Yaki-Onigiri" Grilled rice ball (Soy sauce or Perilla miso)	¥ 320

ご飯	Steamed White Rice	¥ 220
味噌汁	Miso Soup	¥ 220
ご飯大盛り	Extra Large Portion	¥ 110



甘味

Dessert

アイスクリーム・シャーベット各種 Ice Cream or Sherbet	¥ 280
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	¥ 420
権八プリン 西京味噌風味 Gonpachi original pudding ~Saikyoumiso flavor~	¥ 580
かぼちゃとココナッツの白玉ぜんざい Pumpkin & Coconut Flavored Zenzai	¥ 530

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