

# 前菜

## Appetizer



### 濃厚手作り豆腐

"Tofu" special homemade cold tofu

¥ 480(税込 528)

### 権八ナムル

"Namuru" lotus root, komatsuna and seaweed dressed with sesame oil

¥ 480(税込 528)

### 枝豆

"Edamame" boiled green soybeans

¥ 350(税込 385)

### 漬物の盛り合わせ

Assortment of Pickles

¥ 480(税込 528)

### 牛すじボン酢

"Gyusuji" beef muscle with ponzu sauce

¥ 530(税込 583)

### 里芋ポテサラ

Taro Salad with black sesame & wasabi sauce

¥ 350(税込 385)

### おまかせ天ぷら盛り合わせ

Assortment of Tempura

¥ 1,250(税込 1,375)

### 海老天ぷら五本盛り

Shrimp Tempura (5 Pieces)

¥ 1,250(税込 1,375)

### マグロとアボカドのユッケ

"Yukke" blue fin tuna & avocado tartar

¥ 980(税込 1,078)

### 海老の真丈揚げ

袖子チリソース(1個)  
"Ebi Shinjyo" fried shrimp dumpling with yuzu chili sauce (1 piece)

¥ 360(税込 396)

### 海苔塩フライドポテト

French Fries sesame salt flavor

¥ 480(税込 528)

### さきいかの天ぷら

"Sakiika" tempura fried squid strip

¥ 450(税込 495)

### 若鶏の唐揚げ

"Karaage" fried chicken

¥ 620(税込 682)

### 雲仙ハムカツ

Unzen Ham Cutlet

¥ 580(税込 638)

### 権八風 餃子ピザ

"Gonpachi Pizza"

¥ 620(税込 682)

### 特製豚の角煮

"Kakuni" japanese style simmered cube pork belly

¥ 780(税込 858)

### 名物!! だし巻きたまご

"Dashimaki" rolled omelet

¥ 680(税込 748)

# 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

¥ 780(税込 858)

### 釜揚げしらすとほうれん草のサラダ

Whitebait and Spinach Salad

¥ 780(税込 858)

# 炭焼き

## Sumiyaki Charcoal Grill

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|---|---------------|---|---------------|
| 鶏もも<br>"Torimomo" chicken thigh                             | ¥ 270(税込 297) | 特製つくね<br>"Tsukune" ground chicken stick<br>温泉玉子 Add Poached Egg ¥100(税込110) | ¥ 300(税込 330) |
| 手羽先<br>"Tebasaki" chicken wings                             | ¥ 360(税込 396) | 葱塩牛タン<br>"Gyu-tan" beef tongue with spring onion & sesame oil sauce         | ¥ 570(税込 627) |
| レバー<br>"Liver" chicken liver                                | ¥ 230(税込 253) | 鶏かわ<br>"Torikawa" chicken skin charcoal broiled with soy sauce              | ¥ 210(税込 231) |
| たぬき<br>"Tanuki" stuffed ground chicken in shiitake mushroom | ¥ 380(税込 418) | 砂肝<br>"Sunagimo" chicken gizzard  | ¥ 230(税込 253) |
| もちチーズベーコン巻<br>"MOCHI" wrapped with bacon                    | ¥ 350(税込 385) | 银杏<br>"Ginnan" ginkgo nuts  | ¥ 280(税込 308) |
| ささみ(わさび・梅)<br>"Sasami" chicken breast (wasabi or plum)      | ¥ 270(税込 297) | エリンギ<br>"Eringi" eringi mushrooms   | ¥ 250(税込 275) |
|   |               | ししとう<br>"Shishito" small green peppers                                      | ¥ 250(税込 275) |
|   |               | ねぎ<br>"Negi" green onions with wasabi miso                                  | ¥ 250(税込 275) |



# 特選

## Special Skewers

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|---|-------------------|
| 本マグロの中トロ串<br>"Toro" tuna belly with wasabi and grated daikon radish | ¥ 1,050(税込 1,155) |
| 黒毛和牛の炙り焼き串<br>"Kuroge Beef" Japanese kuroge beef sirloin            | ¥ 1,400(税込 1,540) |

# 魚・肉

## Fish & Meat

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|--|-------------------|
| 鹿児島県産 黒豚ソーセージ炭焼き(2本)<br>Charcoal Grilled Black Pork Sausage (2 Pieces) | ¥ 620(税込 682)     |
| 銀ダラの西京味噌炙り焼き<br>"Gindara" miso glazed black cod                        | ¥ 1,580(税込 1,738) |
| カラスガレイの味醂漬け炙り焼き<br>Flatfish Marinated Sweet Sake                       | ¥ 1,180(税込 1,298) |
| 黒毛和牛サーロインステーキ<br>"Premium Beef Sirloin Steak"                          | ¥ 2,980(税込 3,278) |



# 手打ちそば

## Soba Noodles

季節によって最も良い産地・品種も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。蕎麦の香りとどろろ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.

<b>せいろそば</b> "Seiro Soba" served cold with dipping sauce and green onions	¥ 720(税込 792)
<b>かけそば</b> "Kake Soba" plain noodles served in hot broth	¥ 720(税込 792)
<b>とろろせいろそば</b> "Tororo Seiro Soba" served cold with grated Japanese yam, dipping sauce and green onions	¥ 1,000(税込 1,100)
<b>蒸し鶏とみょうがの胡麻つゆそば</b> "Tori & Goma Soba" served with sesame soup, steamed chicken and myoga	¥ 1,080(税込 1,188)
<b>鴨南せいろそば</b> 宮城県産「蔵王鴨」を使用 "Kamonan Seiro Soba" served cold, duck breast and broth	¥ 1,380(税込 1,518)
<b>天ぶらせいろそば</b> "Tempura Seiro Soba" served cold with assortment of tempura	¥ 1,380(税込 1,518)
<b>そば大盛り</b> extra large portion	¥ 260(税込 286)
<b>そばつゆ</b> extra dipping sauce and green onions	¥ 100(税込 110)
<b>とろろ</b> grated Japanese yam	¥ 280(税込 308)



# めし

## Rice

<b>こだわり卵の親子丼</b> "Oyako Don" chicken and egg rice bowl	¥ 800(税込 880)
<b>石焼芥子高菜めし</b> "Takana Meshi" rice with pickled mustard leaves served in a hot stone bowl	¥ 680(税込 748)
<b>権八天丼</b> "Gonpachi Tendon" tempura rice bowl prawn, Japanese whiting, sea eel, pumpkin, eggplant	¥ 1,480(税込 1,628)
<b>海老四天丼</b> "Ebisu Tendon" prawn tempura rice bowl	¥ 1,280(税込 1,408)
<b>ご飯</b> Steamed White Rice	¥ 200(税込 220)
<b>味噌汁</b> Miso Soup	¥ 200(税込 220)
<b>ご飯大盛り</b> Extra Large Portion	¥ 100(税込 110)



# 甘味

## Dessert

<b>くず餅ときな粉のアイスクリーム</b> 黒蜜がけ Kuzumochi & Kinako Ice Cream with black sugar syrup	¥ 420(税込 462)
<b>権八プリン</b> Gonpachi original pudding	¥ 530(税込 583)
<b>かぼちゃとココナッツの白玉ぜんざい</b> Pumpkin & Coconut Flavored Zenzai	¥ 580(税込 638)
<b>大人の抹茶テリーヌとモナカアイス</b> (日本酒八海山使用) Green Tea Terrine & Wafer Cake with Ice Cream	¥ 680(税込 748)

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800円(税込880)のご飲食代を頂戴します  
Minimum Charge 800yen(880)

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