

## 変わり天ぷら

Original Tempura



- ◆ 紅生姜のたこ焼き風天ぷら  
Red Pickled Ginger Tempura Takoyaki Style  
¥ 380 (税込418)



- ◆ さきイカの天ぷら  
"Sakiika" Tempura Fried Squid Strip  
¥ 450 (税込495)



- ◆ 生ハムと  
カマンベールチーズの天ぷら  
Camembert Cheese Tempura with Raw Ham  
¥ 380 (税込418)



- ◆ 明太チーズ蓮根はさみ揚げ  
Fried Lotus Root with Cheese & Cod Roe  
¥ 430 (税込473)

## 海鮮天

Seafood Tempura

|  |               |
|--|---------------|
| 海老<br>Shrimp                             | ¥ 350 (税込385) |
| 大海老<br>Prawn                             | ¥ 450 (税込495) |
| 烏賊 2ヶ<br>Squid (2 Pieces)                | ¥ 290 (税込319) |
| 鱈<br>Garfish                             | ¥ 290 (税込319) |
| カキ<br>Oyster                             | ¥ 290 (税込319) |
| 海老野菜の<br>かき揚げ<br>Mixed Vegetable Tempura | ¥ 680 (税込748) |

## 野菜天

Vegetable Tempura

|                                      |               |
|--------------------------------------|---------------|
| 大葉 2枚<br>Macrophyll (2 Pieces)       | ¥ 160 (税込176) |
| ししとう 2ヶ<br>Green Pepper (2 Pieces)   | ¥ 190 (税込209) |
| 茄子<br>Eggplant                       | ¥ 190 (税込209) |
| 南瓜<br>Pumpkin                        | ¥ 190 (税込209) |
| 蓮根<br>Lotus Root                     | ¥ 190 (税込209) |
| 薩摩芋<br>Sweet Potato                  | ¥ 190 (税込209) |
| しいたけ<br>"Shiitake" Shiitake Mushroom | ¥ 260 (税込286) |

## 旬の天ぷら

Seasonal Tempura

※日本全国各地から  
取り寄せた旬の食材を  
ご用意しております。  
別紙をご覧ください

## 名物!! 対馬産 金穴子の1本揚げ

Deep Fried Conger Eel

¥ 1,100 (税込1,210)

## 天ぷら盛り合わせ

Assortment of Tempura



- ◆ 7種盛り ¥ 1,590 (税込1,749)  
(魚介3 / 野菜4)  
7 kinds Assortment of Tempura
- ◆ 5種盛り ¥ 1,180 (税込1,298)  
(魚介2 / 野菜3)  
5 kinds Assortment of Tempura

## サラダ

Salad

|   |               |
|---|---------------|
| 権八サラダ<br>Gonpachi House Salad   | ¥ 800 (税込880) |
| 梅じゃこひじきのグリーンサラダ<br>Green Salad with Plum, Dried Baby Sardines, and Hijiki Seaweed | ¥ 880 (税込968) |

サラダおすすめトッピング

濃厚豆腐 ¥ 250 (税込275)  
Topping: Special Homemade Cold Tofu

## 温菜

Hot Appetizer

|  |               |
|--|---------------|
| 海苔塩フライドポテト<br>French Fries Seaweed Salt Flavor | ¥ 480 (税込528) |
| 絶品!! だし巻きたまご<br>"Dashimaki" Rolled Omelet      | ¥ 680 (税込748) |



# 冷菜

Cold Appetizer

|   |               |  |               |
|---|---------------|--|---------------|
| 枝豆<br>"Edamame" Boiled Green Soybeans                                     | ¥ 350 (税込385) | 板わさ<br>Fish Cake with Wasabi   | ¥ 420 (税込462) |
| 濃厚手作り豆腐<br>"Tofu" Special Homemade Cold Tofu                              | ¥ 530 (税込583) | 漬物の盛り合わせ<br>Assortment of Pickles                                    | ¥ 480 (税込528) |
| 権八ナムル<br>"Namuru" Lotus Root, Komatsuna & Seaweed Dressed with Sesame Oil | ¥ 480 (税込528) | 冷やしガリトマト<br>Tomato Pickled Ginger                                    | ¥ 480 (税込528) |
| ねぎとろ梅水晶<br>Combined Toro & Shark Cartilage with Plum                      | ¥ 480 (税込528) | 九条ネギの月見おひたし<br>"Ohitashi" Boiled Leek Kujo with Raw Egg in Soy Sauce | ¥ 580 (税込638) |
| 炙りしめ鯖<br>Grilled Mackerel   | ¥ 620 (税込682) |  |               |

# 蕎麦

Soba Noodles



|  |                   |   |                   |
|--|-------------------|---|-------------------|
| せいろそば<br>"Seiro Soba" Served Cold with Dipping Sauce & Green Onion                                       | ¥ 880 (税込968)     | かけそば<br>"Kake Soba" Plain Noodles Served in Hot Broth                           | ¥ 880 (税込968)     |
| 梅紫蘇おろしそば<br>"Umeshiso Soba" Served with Pickled Plum & Shiso Leaves                                      | ¥ 1,150 (税込1,265) | 月見そば<br>"Tsukimi Soba" Buckwheat Noodles in Hot Broth with Raw Quail Egg        | ¥ 980 (税込1,078)   |
| とろろせいろそば<br>"Tororo Seiro Soba" Served Cold Broth with Grated Japanese Yam, Dipping Sauce & Green Onions | ¥ 1,160 (税込1,276) | とろろそば<br>"Tororo Soba" Served Hot Broth with Grated Japanese Yam & Green Onions | ¥ 1,160 (税込1,276) |
| 蒸し鶏とみょうがの冷製胡麻つゆそば<br>"Tori & Goma Soba" served cold with sesame soup, steamed chicken & myoga            | ¥ 1,250 (税込1,375) | 海老と野菜のかき揚げそば<br>"Kakiage Soba" Buckwheat Noodles with Mixed Tempura             | ¥ 1,560 (税込1,716) |
| 天ぷらせいろそば<br>"Tempura Seiro Soba" Served Cold Broth with Assortment Of Tempura                            | ¥ 1,760 (税込1,936) |   |                   |

そば大盛り Extra Large Portion ¥ 280 (税込308) そばつゆ Extra Dipping Sauce & Green Onions ¥ 100 (税込110) とろろ Grated Japanese Yam ¥ 280 (税込308)

# 天丼

(味噌汁 漬物付き)

Tendon

|  |                   |                           |               |
|--|-------------------|---------------------------|---------------|
| かき揚げ天丼<br>"Kakiage Tendon" Mixed Tempura Bowl              | ¥ 1,080 (税込1,188) | ご飯大盛り Extra Large Portion | ¥ 100 (税込110) |
| 穴子天丼<br>"Anago Tendon" Cogger Eel Tempura Bowl             | ¥ 1,480 (税込1,628) |                           |               |
| 権八天丼<br>"Gonpachi Tendon" Seafood & Vegetable Tempura Bowl | ¥ 1,580 (税込1,738) |                           |               |

※ミニ蕎麦セット + ¥500 (税込550)  
ハーフせいろを付けられます

# 甘味

Dessert

|  |               |  |               |
|--|---------------|--|---------------|
| くず餅ときなこのアイスクリーム<br>Kuzumochi & Kinako Ice Cream with Black Sugar Syrup | ¥ 420 (税込462) | かぼちゃとココナッツの白玉ぜんざい<br>Pumpkin & Coconut Flavored Zenzai                               | ¥ 580 (税込638) |
| 権八プリン<br>Gonpachi Pudding  | ¥ 530 (税込583) | 大人の抹茶テリーヌとモナカアイス<br>(権八オリジナル日本酒使用)<br>Green Tea Terrine & Wafers Cake with Ice Cream | ¥ 680 (税込748) |