

前菜

Appetizer



濃厚手作り豆腐

"Tofu" special homemade cold tofu

¥ 530(税込 583)

権八ナムル

"Namuru" lotus root, komatsuna & 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

¥ 580(税込 638)

牛すじボン酢

"Gyusuji" beef muscle with ponzu sauce

¥ 580(税込 638)

里芋ポテサラ 黒胡麻&山葵ソース

Taro Salad with black sesame & wasabi sauce

¥ 480(税込 528)

農園野菜の蟹味噌バーニャカウダ

Crab Miso Bagna Cauda & Farm Vegetables

¥ 1,480(税込 1,628)

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)

¥ 1,500(税込 1,650)

マグロとアボカドのユッケ
"Yukke" blue fin tuna & avocado tartar

¥ 1,180(税込 1,298)

海老の真丈揚げ 柚子チリソース(1個)
"Ebi Shinjyo" fried shrimp dumpling with yuzu chili sauce (1 piece)

¥ 380(税込 418)

海苔塩フライドポテト
French Fries seaweed salt flavor

¥ 480(税込 528)

さきいかの天ぷら
"Sakiika" tempura fried squid strip

¥ 480(税込 528)

若鶏の唐揚げ
"Karaage" fried chicken

¥ 800(税込 880)

つくねメンチカツ
"Tsukune Menchikatsu" ground chicken cutlet

¥ 530(税込 583)

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

¥ 850(税込 935)

名物!! だし巻きたまご
"Dashimaki" rolled omelet

¥ 680(税込 748)

野菜

Salad

蒸し鶏とケールのシーザーサラダ
Steamed Chicken & Kale Caesar Salad

¥ 980(税込 1,078)

釜揚げしらすと枝豆腐のサラダ
Boiled Whitebait & Edamame Tofu Salad

¥ 1,080(税込 1,188)

炭焼き

Sumiyaki Charcoal Grill

鶏もも

¥ 320 (税込 352)

"Torimomo" chicken thigh

葱塩牛タン

¥ 650 (税込 715)

"Gyu-tan" beef tongue with spring onion & sesame oil sauce

手羽先

¥ 380 (税込 418)

"Tebasaki" chicken wings

鶏かわ

¥ 230 (税込 253)

"Torikawa" chicken skin charcoal broiled with soy sauce

レバー

¥ 250 (税込 275)

"Liver" chicken liver

砂肝

¥ 250 (税込 275)

"Sunagimo" chicken gizzard

たぬき

¥ 380 (税込 418)

"Tanuki" stuffed ground chicken in shiitake mushroom

銀杏

¥ 280 (税込 308)

"Ginnan" ginkgo nuts

エリンギ

¥ 250 (税込 275)

"Eringi" eringi mushrooms

ささみ(わさび・梅)

¥ 280 (税込 308)

"Sasami" chicken breast (wasabi or plum)

ししとう

¥ 250 (税込 275)

"Shishito" small green peppers

特製つくね

¥ 360 (税込 396)

"Tsukune" gonpachi signature chicken meatball

温泉玉子 Add Poached Egg ¥100 (税込 110)

ねぎ

¥ 250 (税込 275)

"Negi" japanese long onion



特選

Special Skewers

本マグロの中トロ串

"Toro" tuna belly with wasabi & grated daikon radish

¥ 1,250 (税込 1,375)

黒毛和牛の炙り焼き串

"Kuroge Beef" japanese kuroge beef sirloin

¥ 1,600 (税込 1,760)

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)

¥ 620 (税込 682)

銀ダラの西京味噌炙り焼き

"Gindara" miso glazed black cod

¥ 2,400 (税込 2,640)

鰯ほっけ

"Hokke" lightly-dried atka mackerel

¥ 1,800 (税込 1,980)

Half Size ¥ 1,080 (税込 1,188)

黒毛和牛サーロインステーキ100g

Kuroge Beef Sirloin Steak 100g

¥ 4,500 (税込 4,950)



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 & green onions

¥ 880(税込 968)

かけそば

"Kake Soba" plain noodles served in hot broth

¥ 880(税込 968)

とろろせいろそば

"Tororo Seiro Soba" served cold with grated japanese yam, dipping sauce & 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

"Tori & Goma Soba" served cold with sesame soup, steamed chicken & myoga

¥ 1,250(税込 1,375)

鴨南せいろそば

"Kamonan Seiro Soba" served cold, duck breast and broth

¥ 1,450(税込 1,595)

天ぷらせいろそば

"Tempura Seiro Soba" served cold with assortment of tempura

¥ 1,680(税込 1,848)

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)



めし

Rice

マキシマムこい卵の親子丼

"Oyako Don" chicken & premium egg rice bowl

¥ 880(税込 968)

石焼芥子高菜めし

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

¥ 680(税込 748)

石焼うなぎめし

"Unagi Meshi" rice with grilled eel served in a hot stone bowl

¥ 1,580(税込 1,738)

権八天井

"Gonpachi Tendon" tempura rice bowl prawn squid, eggplant, shishito pepper

¥ 1,480(税込 1,628)

海老四天井

"Ebisu Tendon" prawn tempura rice bowl

¥ 1,480(税込 1,628)

黒毛和牛とマキシマムこい卵の石焼めし

"Beef Meshi" rice with grilled kuroge beef & premium egg served in a hot stone bowl

¥ 3,800(税込 4,180)

ご飯 Steamed White Rice ¥200(税込 220)

味噌汁 Miso Soup ¥200(税込 220)

ご飯大盛り Extra Large Portion ¥100(税込 110)



甘味

Dessert

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(税込 462)

権ハプリン

Gonpachi Original Pudding

¥ 530(税込 583)

かぼちゃとココナッツの白玉ぜんざい

Pumpkin & Coconut Flavored Zenzai

¥ 580(税込 638)

宇治抹茶と黒糖のバスクチーズケーキ

Uji Matcha Basque Cheesecake with Brown Sugar

¥ 650(税込 715)