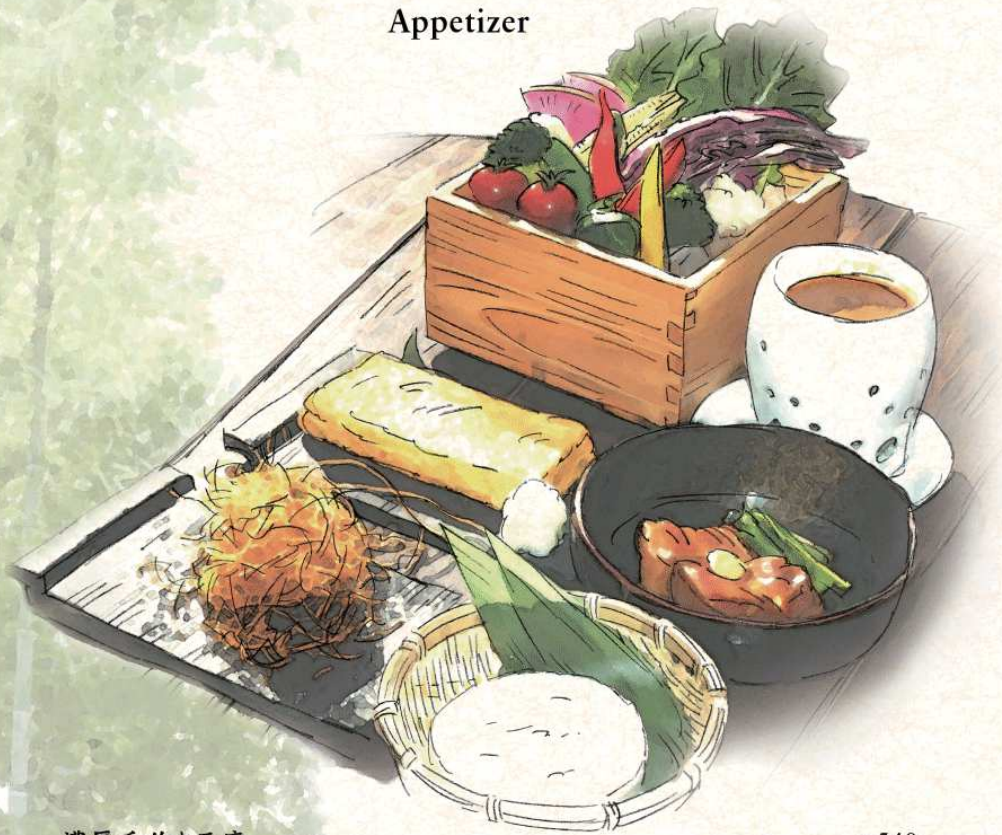


# 前菜

Appetizer



濃厚手作り豆腐

"Zaru Tofu" Special cold tofu in a bamboo basket

¥ 540

権八ナムル

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

¥ 480

枝豆

"Edamame" Boiled green soybeans

¥ 380

漬物の盛り合わせ

Assortment of Pickles

¥ 580

牛スジボン酢

"Gyusuji" Beef muscle with Ponzu sauce

¥ 480

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

¥ 1,280

海老天ぷら五本盛り

Shrimp Tempura (5 Pieces)

¥ 1,250

マグロとアボカドのユッケ

"Yukke" Blue fin tuna & avocado tartar

¥ 980

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

昭和クロquette (1個)

"Showa Croquette" Pork croquette with okonomiyaki sauce (1 piece)

¥ 350

さきいかの天ぷら

"Sakiika" Tempura fried squid strip

¥ 480

いわい鶏の唐揚げ

"Karaage" Fried chicken

¥ 680

権八風 餃子ピザ

"Gonpachi Pizza"

¥ 680

特製豚の角煮

"Kakuni" Japanese style simmered cube pork belly

¥ 780

名物!! だし巻きたまご

"Dashimaki" Rolled omelet

¥ 680

# 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

蒸し鶏とケールのシーザーサラダ

Steamed Chicken and Kale Caesar Salad

¥ 980

# 炭焼き

## Sumiyaki Charcoal Grill

鶏もも "Torimomo" Chicken thigh	¥270	特製つくね "Tsukune" Ground chicken stick 温泉玉子 Soft-boiled egg ¥50	¥300
絶品!! 手羽先 "Tebasaki" Chicken wings	¥350	葱塩牛タン串 "Gyu-tan" Beef tongue with spring onion & sesame oil sauce	¥480
レバー "Liver" Chicken liver	¥220	砂肝 "Sunagimo" Chicken gizzard	¥220
たぬき "Tanuki" Stuffed ground chicken in shiitake mushroom	¥380	鶏かわ 推入特製タレ "Torikawa" Chicken skin charcoal broiled with soy sauce	¥190
エリンギ茸 "Eringi" Eringi mushrooms	¥250	ししとう "Shishito" Small green peppers	¥250
アスパラのベーコン巻き "Asparagus" Wrapped with bacon	¥350	銀杏 "Ginnan" Ginkgo nuts	¥280
ささみ (わさび・明太) Chicken breast (Wasabi or Cod roe)	¥280	ねぎ "Negi" Green onions with wasabi miso	¥190



# 特選

## Special Skewers

本マグロの中トロ串 "Toro" Tuna belly with wasabi and grated daikon radish	¥1,050
焼きフォアグラ串 熟成バルサミコンソース "Foie Gras" with balsamic sauce and fresh strawberry on top	¥1,250
黒毛和牛の炙り焼き串 A4ランク使用 "Kuroge Beef" Japanese kuroge beef sirloin	¥1,400
特選串焼き3種盛り合わせ "Gonpachi Supreme" Assortment of special skewers (Toro & Foie Gras & Kuroge Beef)	¥3,600



# 魚・肉

## Fish & Meat

銀ダラの西京味噌炙り焼き "Gindara" Miso glazed black cod	¥1,580
ほっけの開き "Hokke" Lightly-dried Atka Mackerel	¥1,680
黒毛和牛サーロインステーキ A4ランク使用 "Premium Beef Sirloin Steak"	¥2,980



# 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** ¥ 750

"Seiro Soba" Served cold with dipping sauce and green onions

**かけそば** ¥ 750

"Kake Soba" Plain noodles served in hot broth

**とろろせいろそば** ¥ 980

"Tororo Seiro Soba" Served cold with grated Japanese yam, dipping sauce and green onions

**鴨南せいろそば** 宮城県産「蔵王鴨」を使用 ¥ 1,280

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

**天ぷらせいろそば** ¥ 1,280

"Tempura Seiro Soba" Served cold with assortment of tempura

**そば大盛り** Extra Large Portion ¥ 250

**そばつゆ** Extra Dipping Sauce and Green Onions ¥ 100



# めし

## Rice

**こだわり卵といわい鶏の親子丼** ¥ 800

"Oyako Don" Chicken and egg rice bowl

**石焼芥子高菜めし** ¥ 680

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

**石焼うなぎめし** ¥ 1,380

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

**権八特製天丼** ¥ 1,280

"Gonpachi Tendon" Shrimp Tempura served rice bowl

**ご飯** Steamed White Rice ¥ 200

**味噌汁** Miso Soup ¥ 200

**ご飯大盛り** Extra Large Portion ¥ 100

**漬物の盛り合わせ** Assortment of Pickles ¥ 580



# 甘味

## Dessert

**くず餅ときな粉のアイスクリーム** 黒蜜がけ ¥ 420

Kuzumochi & Kinako Ice Cream with black sugar syrup

**フォンダンショコラと黒胡麻アイス** ¥ 680

Chocolate Fondant with Black Sesame Ice Cream

**権八プリン** 西京味噌風味 ¥ 520

Gonpachi original pudding ~Saikyomiso flavor~

**かぼちゃとココナツの白玉ぜんざい** ¥ 580

Pumpkin & Coconut Flavored Zenzai

価格は全て税別です  
All prices are before tax

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

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