

先付け

Appetizer

キンピラ "Kinpira" Burdock root cooked in soy sauces	¥ 350
五目ひじき "Hijiki" Simmered hijiki seaweeds	¥ 350
茄子の揚げ浸し "Agebitashi" Deep-fried eggplants with hot broth	¥ 380
お惣菜3種盛り合わせ キンピラ、五目ひじき、茄子の揚げ浸し Tapas Assortment (Kinpira, hijiki, agebitashi)	¥ 880
山下商店のざる豆腐 "Zaru Tofu" Special tofu in a bamboo basket	¥ 580
枝豆 "Edamame" Japanese green soybeans	¥ 580
梅肉和え 真蛸とオクラ "Bainiku Ae" Octopus and okra with pickled plum	¥ 480
完熟冷やしトマトのおひたし "Ohitashi" Chilled tomatoes soaking in soup stock	¥ 580
権八ナムル 小松菜と蓮根の太白胡麻油和え "Namuru" Komatsuna and lotus root dressed with sesame oil	¥ 450
マグロのユッケ "Yukke" Blue fin tuna tartar	¥ 950
牛肉のタタキ "Tataki" Seared beef	¥ 680
海老の進丈揚げ いよかんチリソース (1個) "Ebi Shinjyo" Fried shrimp dumpling with sweet chili sauce (1 piece)	¥ 350
昭和クロquette 複製版 (1個) Showa Croquette (1 piece)	¥ 350
福井産甘海老の黒七味揚げ Seven Spice Mixed Shrimp Fry	¥ 530
だし巻きたまご "Dashimaki" Rolled omelet	¥ 680
活アサリの酒蒸し "Sakamushi" Clam steamed in sake	¥ 850
和牛肉じゃが "Niku Jyaga Sukiyaki Style" Stewed beef & potatoes	¥ 680
天ぷら5種盛り合わせ Assortment of Tempura (5 kinds)	¥ 1,280
ほうれん草と辛味じゃこのサラダ Spinach Salad with spicy tiny sardines	¥ 580
クラシックシーザーサラダ Classic Caesar Salad	¥ 650
生ワカメと寄せ豆腐のサラダ Wakame Seaweed & Tofu Salad	¥ 650
権八サラダ 浅利、水菜、そばの芽とライトオイルドレッシング Gonpachi House Salad Mizuna, buckwheat sprout, clam tossed with light dressing	¥ 700

炭焼き

Charcoal Grill

ねぎま (特製タレまたは焼き塩) "Negima" Chicken and green onions (soy sauce or salt)	¥ 300
特製つくね (温泉玉子 + ¥50) "Tsukunc" Ground chicken stick	¥ 320
手羽先 "Tebasaki" Chicken wings	¥ 360
たぬき 肉厚しいたけの焼肉詰め "Tanuki" Stuffed shitake mushrooms	¥ 420
ミニトマトの自家製ベーコン巻き "Tomato" Wrapped in homemade bacon	¥ 330
グリーンアスパラガスの自家製ベーコン巻き "Asparagus" Wrapped in homemade bacon	¥ 380
わさび鴨 "Wasabigamo" Duck breast with Wasabi	¥ 670
イベリコ豚 "Iberico Pork"	¥ 480
牛カルビのんにく焼き "Karubi" Beef short ribs with garlic seasonings	¥ 480
海老のスパイス焼き "Ebi" Prawn with spicy seasoning	¥ 420
厚揚げ "Atsuage" Deep-fried tofu	¥ 280
とうもろこし "Morokoshi" Corn	¥ 250
ジャガバター "Jyaga Butter" Baby potato & butter sauce	¥ 280
獅子唐 "Shishito" Small green peppers	¥ 250
ペコロス "Pecoros"	¥ 280
エリンギ茸 "Eringi" Eringi mushrooms	¥ 300

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 熟成バルサミコソース "Foie Gras" with strawberry	¥ 1,250
黒毛和牛の炙り焼き串 "Kuroge Beef" Japanese kuroge beef sirloin	¥ 1,500
特選串焼き3種盛り合わせ Gonpachi Supreme Assortment of special skewers (3 kinds)	¥ 3,500

魚、肉

Fish & Meat

大アサリの磯焼き "O-Asari" Big clam with soy sauces	¥ 750
銀ダラの西京味噌炙り焼き "Gindara" Miso glazed black cod	¥ 1,300
ほっけの炙り焼き 函館 小西鮮魚店 "Hokke" Dried atka mackerel	¥ 1,200
骨付きラムの炭火焼き "Lamb Chops" with balsamico sauce	¥ 850
厳選和牛サーロインステーキ Choice Beef Sirloin Steak	¥ 2,800

めし

Rice

石焼き芥子高菜めし "Takana Meshi" Rice with pickled mustard leaves served in a hot stone pot	¥ 650
自然卵といわい鶏の親子丼 (半分 half ¥ 550) / ¥ 850 味噌汁付き "Oyako Don" Chicken and egg rice bowl	¥ 1,050
天丼 味噌汁付き "Ten Don" Prawn tempura served over rice	¥ 1,050
ご飯 Rice	¥ 200
味噌汁 Miso Soup	¥ 250
漬物の盛り合わせ Assortment of Pickles	¥ 650
ご飯大盛り Extra Large Portion	+¥100

手打ち蕎麦

Soba Noodles

北海道・会津・福井の産地より、その季節最も良い蕎麦の実を厳選しております。石臼で丁寧に挽いた蕎麦粉九割に対してつなぎを一割だけ加えた自慢の“九一蕎麦”。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. (The following dishes are available on a limited basis.)

せいろそば ¥ 650
"Seiro Soba" Served cold with dipping sauce and green onions

かけそば ¥ 650
"Kake Soba" Plain noodles served in hot broth

板そば ¥ 1,100
"Ita Soba" Served cold with soy-based dipping sauce
※約お二人様分の量がございます。

鴨南せいろそば ¥ 1,350
"Kamonan Seiro Soba" Served cold, duck breast and broth

天ぷらせいろそば ¥ 1,350
"Tempura Seiro Soba" Served cold with assortment of tempura

梅紫蘇そば ¥ 850
"Ume Shiso Soba" Served with pickled plum & shiso leaves

そば大盛り + ¥ 250
Extra Large Portion

とろろ —長芋— + ¥ 400
"Tororo" Grated mountain yam topping



権八では、野菜のみを使用したベジタリアンコース (¥ 3500~) もご用意しております。詳しくは従業員までお尋ね下さい。
We also serve special courses using only fresh seasonal vegetables. Please ask the waiter for details.