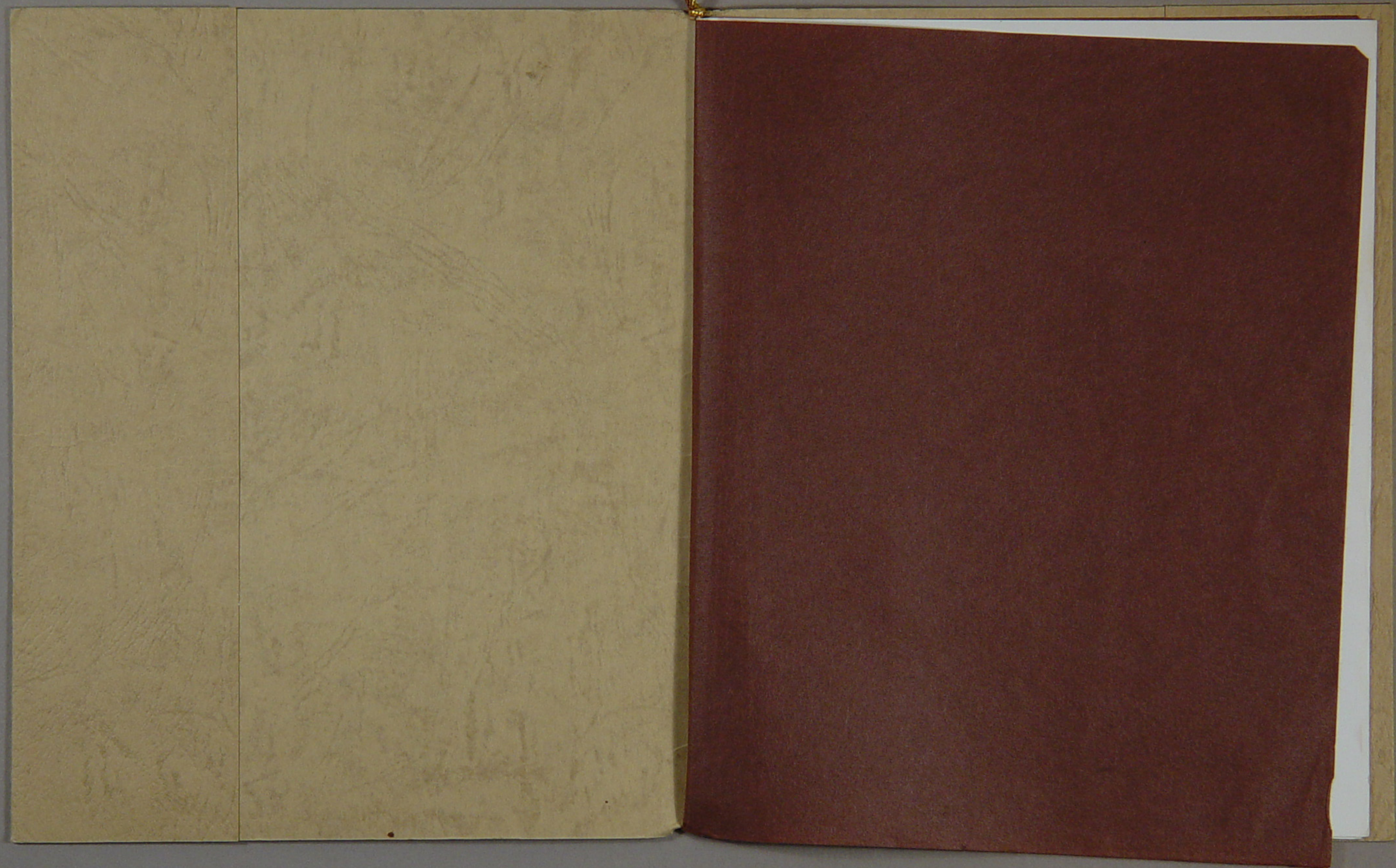




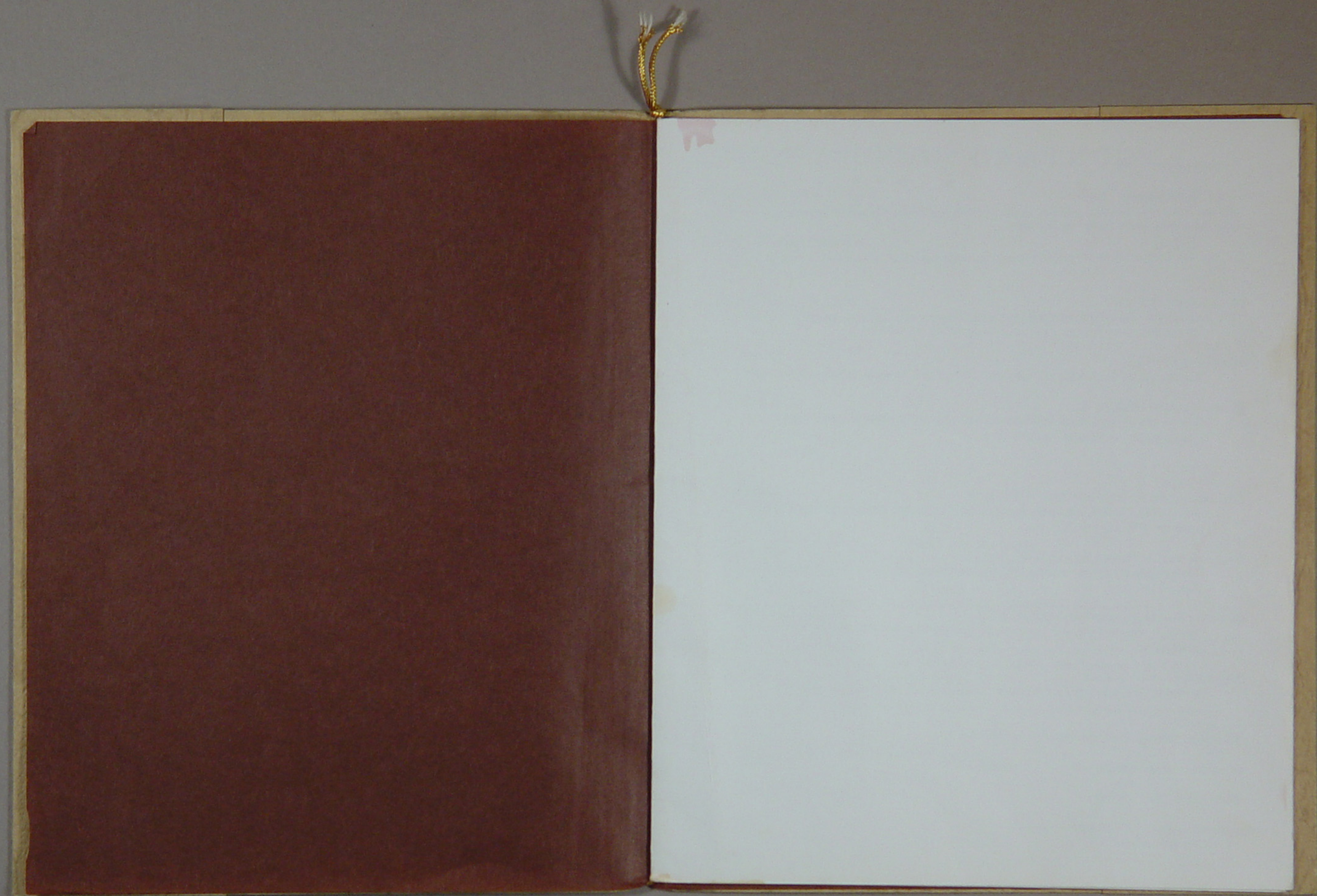
名店 焼肉

- 四 条 店 京都市中京区麩屋町四条上ル  
TEL (075) 221-5810
- 金閣寺店 京都市北区平野宮敷町26  
TEL (075) 463-1039
- 岡 崎 店 京都市左京区岡崎グランド東  
TEL (075) 751-7880
- 高島屋店 京都市下京区四条河原町  
TEL (075) 221-2261
- 御 池 店 京都市中京区烏丸御池角  
TEL (075) 255-2915











## = GONTARO MENU =

Soba and Udon (Japanese noodles)

Soba and Udon are Japanese noodles. Soba is made from buckwheat flour, while Udon uses wheat flour as its base.

You can eat Soba or Udon in each menu.

### 《Cold》

- ◆Zaru Soba (ざるそば) 【¥700】  
Served with sprinkled seaweed laver on noodles  
You can eat them dipping with cold dashi-sauce condiments.

- ◆Tem-Zaru (天ざる) 【¥1300】  
This is set of Zaru Soba and tempura. (two prawn, seaweed laver, a blue pepper)

- ◆Yasai-Tem-Zaru (野菜天ざる) 【¥1300】  
This is set of Zaru Soba and tempura, too. (deep-fly soba, a sweet potato, a blue pepper, an eggplant and so on.)

### 《Hot》

- ◆Torinanba Soba or Torinanba Udon (鳥なんば) 【¥1000】  
Served with chicken and leeks besides noodles in hot dashi-soup based broth seasoned with soy-sauce.

- ◆Tempura Soba or Tempura Udon (天ぷらそば) 【¥1250】  
Served with two prawn tempura besides noodles in hot dashi-soup based broth seasoned with soy-sauce.

- ◆Kamaage Udon or Kamaage Soba (釜揚げうどん) 【¥850】  
Served in the hot tub and you can eat noodles dipping with hot dashi-sauce and condiments.

- ◆Nishin Soba (にしんそば) 【¥980】  
Served with a sweet-boiled herring, seaweed laver and leeks on noodles.

### 《À la carte》

- ◆Tempura (shrimp and vegetables) (天ぷらちらし) 【¥1350】

- ◆Tempura (only vegetables) (野菜天ぷら) 【¥600】

- ◆Broiled chicken (焼き鳥) 【¥980】

- ◆Karashi Tofu (からし豆腐) 【¥400】  
A little mustard is in Tofu.

《Rice and Rice-bowl (=donburi) ... with Japanese pickles》

- ◆Rice (ごはん) 【¥200】

- ◆Kayaku Gohan (かやくごはん) 【¥500】  
Rice with several different ingredients.

- ◆Yakitori Donburi (焼き鳥丼) 【¥1200】  
Served with broiled chicken, leeks and seaweed laver on rice.

- ◆Tempura Donburi (天ぷら丼) 【¥1350】  
Served with Tempura on rice. (two prawn, seaweed laver, a mushroom, and a blue pepper.)

### 《Drinks》

- ◆Sake 【¥600】

- ◆KIRIN's Beer 【¥600】  
◆SAPPORO's Beer 【¥650】

- ◆Draft Beer (生ビール) 【¥550】  
The size is middle.

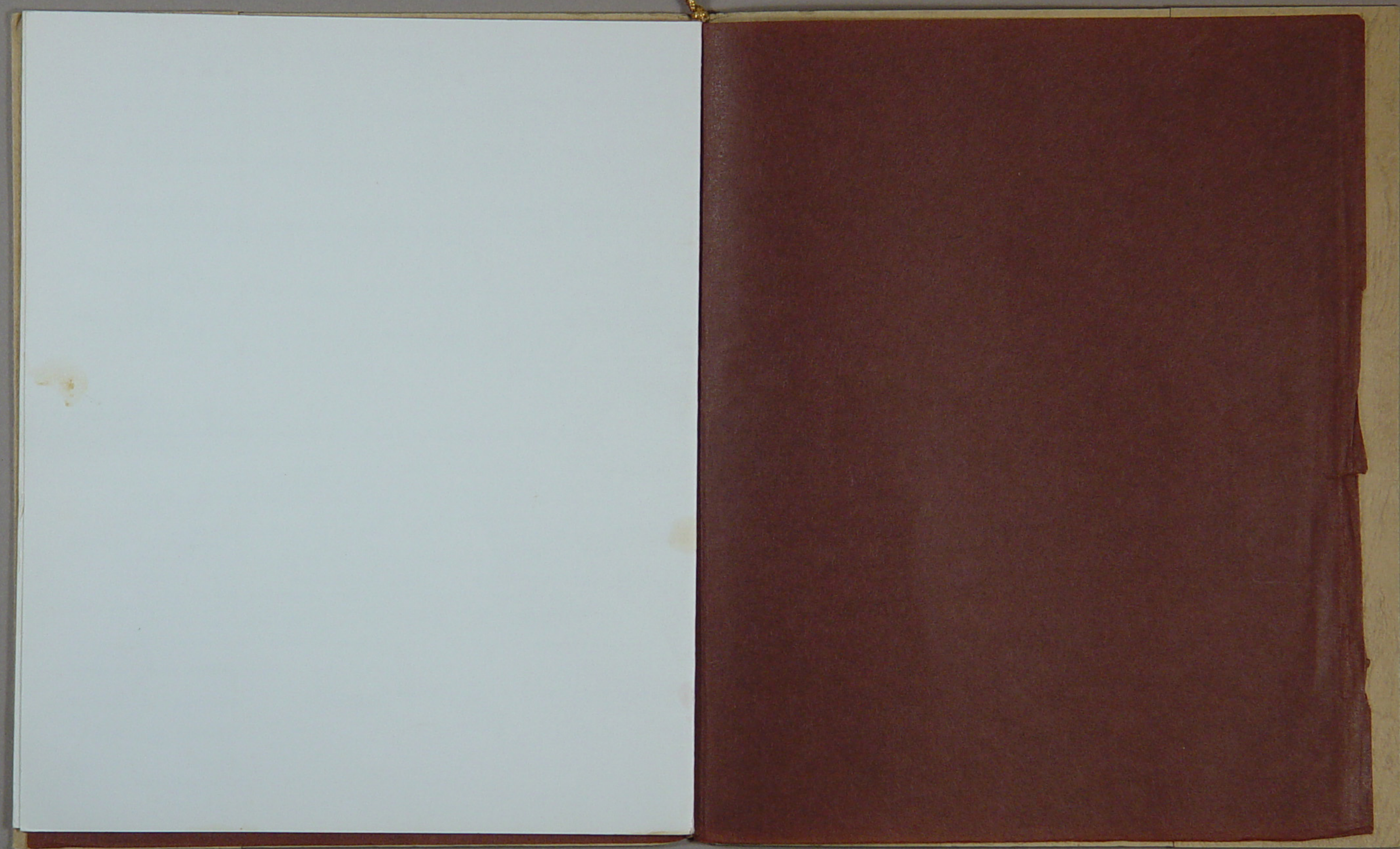
- ◆Cola, Juice 【¥300】

- 
- ◆"GONTARO" Nabe (権太呂なべ) 【¥3800】 for one person  
Nabe cuisine is commonly enjoyed among close friends and family.  
Because everyone sits around the pot (Nabe) and helps himself to the cuisine.  
A warm and congenial atmosphere envelopes the meal.  
(Noodles are boiled in the broth with seafood, fish-paste, chicken and other vegetables.)

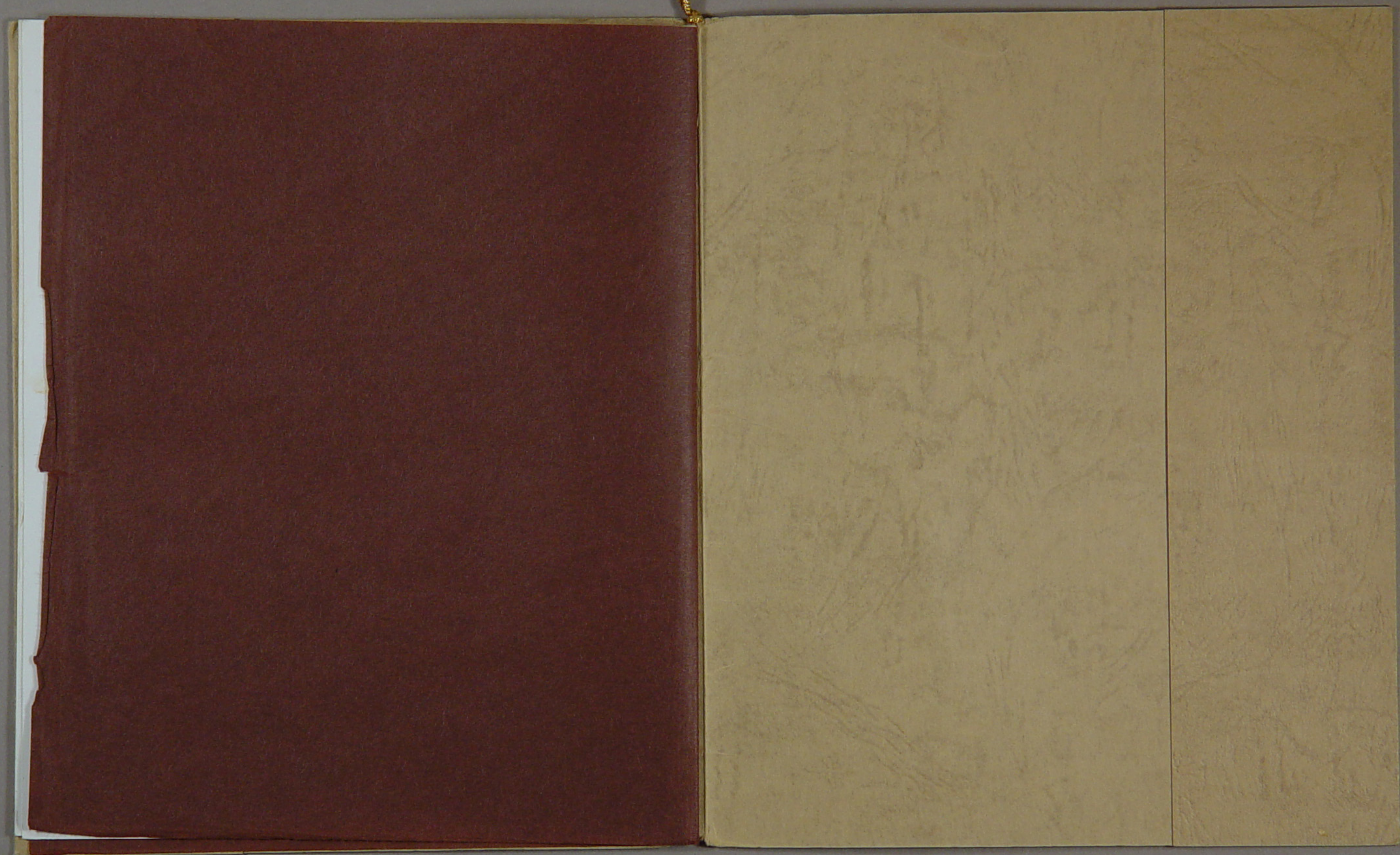
- ◆Okimari Ryori (おきまり料理) 【¥5500】 for one person  
If you'd like to have Tempura and broiled chicken besides Nabe cuisine, you can order this Nabe Set. Last you'll have a dessert, too.
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☆If you need a spoon or a fork, please ask us.











そば

# 燈台

## 《そば十二節》

睦月 蛤そば おかめ

如月 年越そば 鯨そば

弥生 白魚そば 雛そば

卯月 若菜切

皐月 茶きり 八十八夜そば

水無月 紅きり ちらしそば

文月 冷しそーめん 茶むぎ

葉月 大文字そば

長月 月見そば

神無月 菊きり 乱菊そば

霜月 鴨なんばん 釜揚げそば

師走 討入そば 晦日そば