=GONTARO MENU=

Soba and Idon (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)
  This is set of Zaru Soba and tempura. (two prawn, seaweed laver, a blue pepper)
  [¥1300]

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

(Hot)
- Torinashba Soba or Torinashba Udon (鳥ななし)
  Served with chicken and leeks besides noodles in hot dashi-soup based broth seasoned with soy-sauce.
  [¥1000]

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

- Kanaage Udon or Kanaage Soba (かまあげうどん)
  Served in the hot tub and you can eat noodles dipping with hot dashi-sauce and condiments.
  [¥850]

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

(A la carte)
- Tempura (shrimp and vegetables) (天ぷらちらし)
  [¥1350]

- Tempura (only vegetables) (野菜天ぷら)
  [¥500]

- Broiled chicken (焼き鳥)
  [¥880]

- Narashi Tofu (からし豆腐)
  A little mustard is in Tofu.
  [¥400]

(Rice and Rice-bowl (=donburi)…with Japanese pickles)
- Rice (ごはん)
  [¥200]

- Gekakuri Gohan (かやくごはん)
  Rice with several different ingredients.
  [¥500]

- Yakitori Donburi (焼き鳥丼)
  Served with grilled chicken, leeks and seaweed laver on rice.
  [¥1200]

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

(Grinks)
- Sake
  [¥600]

- KIRIN’s Beer
  [¥600]

- SAPPORO’s Beer
  [¥650]

- Draft Beer (生ビール)
  The size is middle.
  [¥550]

- Cola, Juice
  [¥300]

- "GONTARO" Nabe (権太呑呑)
  For one person
  Personal hot pot 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-past., chiken and other vegetables.)

- Okimari Ryori (おきまり料理)
  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.

☆If you need a spoon or a fork, please ask us.