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-fry soba, a sweet potato, a blue pepper, an eggplant and so on.)

Hot
◆Tori-inaba Soba or Tori-inaba 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.

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) [¥980]
◆Harashi 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) [¥250]
  ◆Kazakku Gohan (かやくごはん)
  Rice with several different ingredients.
  ◆Yakitori Donburi (焼き鳥丼)
  Served with broiled chiken, leeks and seaweed laver on rice.
  ◆Tempura Donburi (天ぷら丼)
  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 (ビール)
  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 envelops the meal.
(Noodles are boiled in the broth with seafood, fish-past., chiken and other vegetables.)

◆Okimari Ryori (おきまり料理) [¥5500] for one person
If you'd like to have Tempura and broiled chiken 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.
半分

そば

十二節