



「ゲイビイ」
げいび溪
イメージキャラクター

Gelbl Taste Menu

Geibi Resthouse・East Hall Co.,Ltd.

食は旅の楽しみ…げいび溪ならではの味をご堪能ください。



Limited to 50 dishes a day
Ichinoseki Grilled Harami (Grilled Chicken Miso Taste) Set Meal **1,500yen** (Excluding tax)
A set featuring the delicious "haramiyaki" or grilled chicken diaphragm, a local specialty of Ichinoseki.



"Ayu(Sweetfish) Kamameshi Gozen" Set Meal **1,500yen** (Excluding tax)
A set featuring the plump and succulent "ayu" sweetfish; its aroma is appetizing.



Limited to 100 dishes a day
Iwate Local Specialty Set Meal **1,600yen** (Excluding tax)
A set for savoring delicacies from the bountiful nature of Iwate prefecture.



Hatto Hot Pot Dishes Set Meal **1,300yen** (Excluding tax)
A set including "hatto," traditional flour-based noodles of southern Iwate prefecture.



"Seiryu Gozen" Set Meal **1,000yen** (Excluding tax)
A set featuring "ayu" sweetfish which has been salted and grilled, famous at Geibikei Gorge.
(If you tell us the budget, we can make the exact set.)

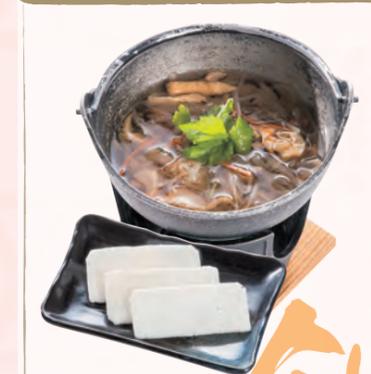


"Maesawa Beef Sukiyaki Gozen" Set Meal **3,000yen** (Excluding tax)
A set featuring Maesawa beef - a brand of beef that is the pride of Iwate prefecture.



Vegetarian Set Meal **1,500yen** (Excluding tax)
A set of healthy vegetarian cuisine, enabling various meals together.

Add-on option menu



Mochi (Rice cake) Shabu-shabu hot-pot dish set lunch **500yen** (Excluding tax)
1,500yen (Excluding tax) ~
Ichinoseki's "mochi" (pounded sticky rice) culture dates back to the Edo period (1603-1868). The Ichinoseki region was included in a new initiative by the Ministry of Agriculture, Forestry and Fisheries in 2016 which introduces local cuisine and related industry to international visitors.



Kinagashi hot-pot dish **500yen** (Excluding tax)
For a limited time only Nov to Mar Kinagashi hot-pot dish set lunch **1,500yen** (Excluding tax) ~
The Satetsu river has been a treasure trove of fine wood since long ago, and the river current was used to transport timber. This process is known as "kinagashi," and the hot pot of pork, chicken and mountain vegetables simmered in miso which the people ate, is still enjoyed to this day.



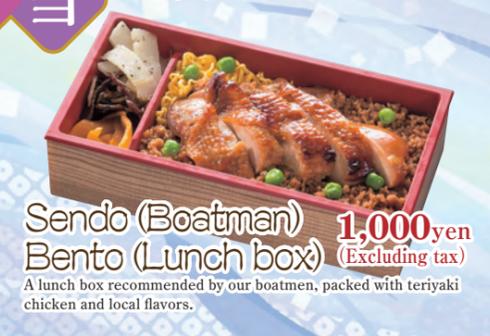
Hatto: Flour Dumpling Soup (Tohoku Local Specialty) **300yen** (Excluding tax)
Hatto Hot Pot Dishes Set Meal **1,300yen** (Excluding tax) ~
Rice has been an important food since long ago, and to save on its use people would make one meal a day using flour. These flour-based noodles are simmered along with mountain and other vegetables, and are one of the traditional cuisines of southern Iwate prefecture.

舟中弁当

Enjoy food on the boat while taking in the seasons of Geibikei Gorge.



Seiryu Bento (Lunch box) **1,000yen** (Excluding tax)
"Ayu" or sweetfish, known as the king of river fish. This lunch box features a sweetfish which has been simmered in soy sauce, sugar and sake. Its bones are soft enough to be eaten.



Sendo (Boatman) Bento (Lunch box) **1,000yen** (Excluding tax)
A lunch box recommended by our boatmen, packed with teriyaki chicken and local flavors.



Maesawa Beef Sukiyaki Bento (Lunch box) **1,500yen** (Excluding tax)
This lunch box features Maesawa beef, which was judged the best beef in Japan three years in a row.



Geibi Taste Bento (Lunch box) **1,500yen** (Excluding tax)
A lunch box packed with ingredients grown around Geibikei Gorge.

げいび溪入り口
食事と土産

Geibi Resthouse・East Hall Co.,Ltd. (Higashiyama Tourism Hotel)

Contact the Rest House for boat ride or restaurant reservations.
467machi,Higashiyama-cho,Ichinoseki-shi,iwate 029-0302,Japan [Boat and Meal Reservation office]
TEL +81-191-47-2341 FAX +81-191-47-3288
HP URL <http://www.geibikei.co.jp> E-mail geibi-rest-house@nifty.com

Maximum capacity of the venue:900people Parking (For Free)

※Bowls and plates used may differ from those in photographs.