



A picture is an image picture of "Hana course"

## Hana course

The hana course is recommended  
by our head hostess

# 5,500yen

### Appetizer-to-dessert full course mizutaki chicken stew

- Kobachi(Side dish)
- 3 kinds of appetizers
- Assorted hanamidori chicken  
raw ham and lightly roasted chicken
- Kawaribachi
- Hanamidori's Mizutaki  
(chopped meat, minced meat, fillet, liver,  
vegetable serving, porridge or champon noodles)
- Pickled vegetables
- Sweetness

### Extra menu for making your stew taste even better

Hanamidori assorted chicken 1,080yen  
華味鳥肉盛り

Hanamidori chunky chicken .. 760yen  
華味鳥ぶつ切り

Hanamidori chicken strips ..... 720yen  
華味鳥切身

Hanamidori chicken liver ..... 570yen  
華味鳥肝

Assorted vegetables (1 portion) .. 600yen  
野菜盛り(1人前)

An extra vegetable ..... 350yen  
野菜単品

Hanamidori chicken meatloaf 700yen  
華味鳥ミンチ

Rice porridge set ..... 580yen  
雑炊セット

Noodles ..... 300yen  
ちゃんぽん

Soup damplings (5 pieces) ..... 500yen  
水ぎょうざ(5個)

Rice (domestic rice)..... 350yen  
ご飯(国産米)

※Any customers who don't order either the "mizutaki" or the "mizutaki course" will be charged a 580 yen cover charge.

※Please note that the image is for illustration purposes and the actual dishes may look different from the image.

※All the indicated prices are tax-included.

※We use some foods that might trigger allergies, such as yams. Please let us know if you have any food allergies.

※水たき単品と水たきコースご利用以外のお客様にはお通し代として580円頂戴しております。

※料理写真は全てイメージです。内容が変わる場合がございます。あらかじめご了承ください。

※表示価格はすべて税込み価格となっております。

※当店は山芋などを使用しております。食物アレルギーをお持ちの方はスタッフにお申し出ください。



\* The photograph shows a course of Hou-oh.

## Fine selected course

### *Hou-oh course*

7,800yen

- Kobachi(Side dish)
- Specially prepared horse sashimi and vegetables salad
- Two kinds of today's sashimi
- Seasonal dish
- Hanamidori's Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Pickled vegetables
- Sweetness

### *Kinka course*

6,500yen

#### Our specialty course

- Kobachi(Side dish)
- Sesame amberjack and homemade mentaiko
- Hanamidori's raw ham and vegetable salad
- Seasonal dish
- Hanamidori's Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Pickled vegetables
- Sweetness

### *Aji course*

4,300yen

#### The standard course of the hanamidori chicken stew

- Kobachi(Side dish)
- Assorted hanamidori chicken raw ham and lightly roasted chicken
- Hanamidori's Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Pickled vegetables

### *Hanamidori's Mizutaki*

3,800yen

- Kobachi(Side dish)
- Hanamidori's Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Pickled vegetables

We have delicious dishes,  
including Hanamidori our brand chicken.



**Assorted hanamidori  
chicken raw ham and  
lightly roasted chicken**

1,570yen

Enjoy the melting texture of Hanamidori raw ham, the delicious seared that spreads in your mouth the more you chew, please enjoy the mellow scent of Hanamidori uncured ham pickled in sake lees and various tastes.



**Salted squid with yuzu citron**

480yen

The flavour of yuzu (citron) is refreshing, and the salted squid is mild, savoury taste without the peculiar peculiarities.



**Sesame on the greater amberjack**

1,080yen

This is a Hakata's local cuisine with fresh amberjack, flavorful sesame sauce, and a refreshing taste.



**Homemade cod roe and  
leaf mustard**

450yen

A delicate dish in hakata contained leaf mustard covered in cod roe.

Take-out is available



**Homemade cod roe**

780yen

Hakata hanamidori's homemade cod roe.  
Both raw and grilled.

Take-out is available

**Chicken skin and ponzu vinegar**

We use the fresh chicken skin. Please enjoy the texture and umami.

620yen

A la carte dishes using soup  
broth for hot pots.

Japanese rolled omelet 670yen

Japanese rolled mentai omelet  
820yen

Japanese rolled omelet made with hanamai egg and  
the soup of chicken stew. Each omelet is perfectly  
wrapped with home made mentaiko.



**Mizutaki fried chicken**

750yen

Marinated in our special sauce that's created from a combination  
using the soup of chicken stew along with Japanese ponzu and  
yuzu pepper.



**Hanamidori chicken meat loaf  
with special sauce**

620yen

Hand-kneaded tsukune (grilled chicken meatballs) with cartilage,  
special sauce enhances the taste of the tsukune with the sweetness  
of the egg yolk.



**Salty-sweet fresh chicken liver**

600yen

Fresh chicken liver topped with a delicious salty-sweet taste.



**Roasted Hanamidori chicken thighs**

840yen

A luxuriously grilled dish of fresh thigh meat.

# Desserts

After dinner ...



## Hanami Egg Crème Brûlée

400yen

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The handmade creamy pudding was made with luxurious original brand Hanami Eggs with a melt-in-your-mouth texture and rich flavor.



## Beer

Draft beer	800yen
Bottle	850yen
Alcohol-free beer	650yen



## Plum brandy

Plum brandy	700yen
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## Chuhai

Chuhai (Japanese distilled spirit and soft drink) Lemon, Lime, Calpis, Yuzu, Oolong tea	580yen
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## Whisky

Highball (single)	700yen
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## Wine

Glass  
Bottle

700yen  
4,800yen

## Sake

Small (HOT or COLD)  
Regular (HOT or COLD)

650yen~  
1,300yen~



Small ..... 150ml  
Regular ..... 300ml

## Distilled spirit

Glass  
Bottle

650yen  
5,000yen

## Soft drink

- Orange
- Calpis
- Ginger ale
- Oolong tea
- White grape drink (includes collagen)
- Yuzu drink (includes collagen)

460yen  
570yen  
570yen