



A picture is an image picture of "Hana course"

Hana course

The hana course is recommended
by our head hostess

5,000yen

Appetizer-to-dessert full course mizutaki chicken stew

- Kobachi(Side dish)
- 3 kinds of appetizers
- Hanamidori Prosciutto and Charcoal Grilled Full Grown Chicken
- Kwaribachi
- Hnamidori Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana
- 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 course" will be charged a 580 yen cover charge.

※We charge a 10% service charge for dinner only.

※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。

※ディナーのみ10% サービス料を申し受けております。

※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。



A picture is an image picture of "Hou-oh course"

Fine selected course

Hou-oh course

8,000yen

A spectacular course that you may enjoy to your heart's content.

- Kobachi(Side dish)
- Five kinds of appetizers
- Two kinds of today's sashimi
- Seasonal dish
- Hanamidori's Mizutaki
(chopped meat, minced meat, fillet, liver,
vegetable serving, porridge or champon noodles)
- Mentai Takana
- Sweetness

Kinka course

6,000yen

Our specialty course

- Kobachi(Side dish)
- Sesame amberjack and
homemade mentaiko
- Hakata sesame amberjack
- Seasonal dish
- Hanamidori's Mizutaki
(chopped meat, minced meat, fillet, liver,
vegetable serving, porridge or champon noodles)
- Mentai Takana
- Sweetness

Aji course

4,000yen

The standard course of the hanamidori chicken stew

- Kobachi(Side dish)
- Hanamidori Prosciutto and Charcoal Grilled Full Grown Chicken
- Hanamidori's Mizutaki(chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana

We have delicious dishes,
including Hanamidori our brand chicken.



Hanamidori Prosciutto and Charcoal Grilled Full Grown Chicken

1,570yen

Please enjoy the differences of the taste.
For The Prosciutto, melting texture, for The Grilled Chicken, a
rich taste every single bite and for The Pickled Prosciutto with
Lees, a rich aroma.



Specially prepared horse sashimi

2,200yen

Carefully selected fresh horse meat. Its taste with odorless, moist
meat and sweetness is excellent.

※The parts of horse meat are subject to change
depending on the purchasing situation. Please note in advance.



Sesame on the greater amberjack

1,380yen

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



Homemade cod roe

950yen

Marinated high-quality roe in a special sauce infused with the rich
flavors of domestically sourced kelp and bonito. The spiciness is
complemented by a mild and gentle taste. Served as an assortment
of raw and seared.



Chicken skin and ponzu vinegar 620yen

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

Japanese rolled omelet 750yen

Japanese rolled mentai omelet 880yen

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.



Charcoal-Grilled a full grown chicken

880yen

Grilled a full grown domestic chicken boldly.
Hope you enjoy the unique chewy and taste.



Fried Nankotsu Chicken Soft Bone

650yen

Crispy fried cartilage with a delightful crunch. Enjoy the unique texture and savory flavor of the cartilage.



Hanamidori chicken meat loaf
with special sauce

650yen

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

Desserts

After dinner ...



**Hanami Egg
Crème Brûlée** 400yen

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



Available for take out

Ryotei's Hanami egg pudding

Please enjoy the popular sweetness at home too.
With caramel sauce (2 piece)

2 piece 580yen



Hanami Egg Ice Cream 380yen

Made with Hanami eggs and Hokkaido fresh cream. Enjoy the natural richness of egg flavor with a smooth texture and refined sweetness.

Beer

Draft beer	750yen
Bottle	800yen
Alcohol-free beer	550yen



Plum brandy

Plum brandy	600yen
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Chuhai

Chuhai (Japanese distilled spirit and soft drink) Lemon, Calpis, Oolong tea	580yen
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Highball

Highball (single)	650yen~
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Wine

Glass

650yen

Bottle

4,000yen~

Sake

Small (HOT or COLD)

800yen~



Small 150ml

Regular 300ml

Distilled spirit

Glass

600yen

Bottle

4,500yen

Soft drink

■ Coke

■ Coke Zero

■ Orange

■ Calpis

400yen

■ Ginger ale

■ Oolong tea