



A picture is an image picture of "Hana course"

Hana course

The hana course is recommended
by our head hostess

6,300yen

Appetizer-to-dessert full course mizutaki chicken stew

- Kobachi(Side dish)
- 3 kinds of appetizers
- Hanamidori Prosciutto and Charcoal Grilled Full Grown Chicken
- Kwaribachi
- Hanamidori 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 1,250yen
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)

Cod roe 300yen
明太子

※Any customers who don't order either the "mizutaki" or the "mizutaki course" will be charged a 600 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.

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

※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600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。

※ディナーのみ10%サービス料を申し受けております。予めご了承ください。



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

Fine selected course

Hou-oh course

Reservation required

9,300yen

- Aperitif
- Sakizuke(1st appetizer)
- Nine kinds of seasonal tastes in a box
- Specially prepared horse sashimi
- Seasonal dish
- Hanamidori Mizutaki
(chopped meat, minced meat, fillet, liver,
vegetable serving, porridge or champon noodles)
- Pickled vegetables
- Sweetness

Kinka course

7,300yen

Our specialty course

- Kobachi(Side dish)
- Assorted appetizers
- Sesame on the greater amberjack
- Seasonal dish
- Hanamidori Mizutaki
(chopped meat, minced meat, fillet, liver,
vegetable serving, porridge or champon noodles)
- Pickled vegetables
- Sweetness

Aji course

5,300yen

The standard course of the hanamidori chicken stew

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

We have delicious dishes,
including Hanamidori our brand chicken.



Sesame on the
greater amberjack

1,480yen

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



Specially prepared horse sashimi

2,380yen

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.



Homemade cod roe

1,020yen

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.

Japanese rolled omelet 850yen

Japanese rolled mentai omelet
920yen

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



Homemade cod roe and
leaf mustard 500yen

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



Salted squid with yuzu citron 580yen

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



Hanamidori tofu dumpling 600yen

Hanamidori chicken and shrimp's mild taste along with the fluffiness of the tofu are the secrets to the amazing flavor.





Mizutaki fried chicken 800yen

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 980yen

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



Hanamidori chicken meat loaf with special sauce 700yen

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



Fried Nankotsu Chicken Soft Bone 750yen

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



Desserts

After dinner ...



Hanami Egg
Crème Brûlée 450yen

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



Hanami Egg
Ice Cream 430yen

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	900yen
Bottle	900yen
Alcohol-free beer	650yen



Plum brandy

Plum brandy 700yen~



Chuhai

Chuhai (Japanese distilled spirit and soft drink) 680yen
Lemon, Lime, Calpis, Yuzu, Oolong tea

Whisky

Highball (single) 750yen~

Wine

Glass

900yen

Bottle

7,000yen～

Sake

Small (HOT or COLD)

820yen～

Regular (HOT or COLD)

1,630yen～



Small 150ml

Regular 300ml

Distilled spirit

Glass

750yen

Bottle

6,500yen

Soft drink

■ Orange

■ Orange

■ Oolong tea

500yen

■ Coke

■ Ginger ale

550yen

■ White grape drink (includes collagen)

600yen

■ Yuzu drink (includes collagen)

600yen