



A picture is an image picture of "Hana course"

Hana course

The hana course is recommended
by our head hostess

6,000yen

Appetizer-to-dessert full course mizutaki chicken stew

- 2 Small Bowls
- Three 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 leaf mustard
- 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
水餃ようざ(5個)

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

Cod roe 300yen
明太子

※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.

※5% of the food and beverage bill will be charged as an attendance fee.

Thank you for your understanding in advance.

※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。

※ご飲食代の5%をアテンド料として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

8,000yen

- Nine kinds of appetizers
- Specially prepared horse sashimi and Charcoal Grilled Full Grown Chicken
- Kawaribachi
- Special dish
- Hanamidori Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana
- Sweetness

Kinka course

7,000yen

Our specialty course

- 2 Small Bowls
- Five kinds of appetizers
- hanamidori chicken raw ham, Grilled a full grown chicken thigh, pickled breast meat in sake lees (kasuzuke)
- Special dish
- Entremets
- Hnamidori Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana
- Sweetness

Aji course

5,000yen

The standard course of the hanamidori chicken stew

- 2 Small Bowls
- Hanamidori Prosciutto and Charcoal Grilled Full Grown Chicken
- Hanamidori Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana ■ Sweetness

Hanamidori mizutaki nabe (chicken stew) **4,200yen**

- 2 Small Bowls
- Hanamidori 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 1930yen

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.



Seasonal hanamidori salad 950yen

Salad of various seasons of vegetables. The picture is an example. Ingredients will change depending on the season.



Aigamo-duck meat (A crossbreed between a wild and domestic duck) with green salad 870yen

A rich and full-flavored and a soft textured Aigamo-duck mixed with fresh vegetables. Please enjoy with two types of dressing, Mentai style and Japanese style dressings.



Homemade cod roe 980yen

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.

You can choose either <raw or roasted>

Single 500yen



Homemade cod roe and leaf mustard 500yen

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



Hanamidori
white meat with wasabi

580yen

The white meat taste good and soft with special soy sauce and wasabi with full of flavor. Nozawana is accent by side.



Teppanyaki Boneless Chicken
Neck Meat with Onion and Salt 880yen

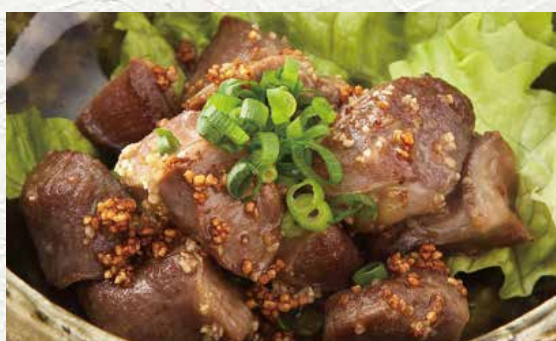
Mix the chicken neck meat with the homemade onion salt and grill.



Grilled a full grown
chicken thigh

980yen

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



Grilled fried with garlic

750yen

Gizzards that are so fresh that it could even be eaten as sashimi. The garlic taste is guaranteed to stimulate your appetite.



Salty-sweet fresh chicken liver 750yen

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



Fried Nankotsu Chicken Soft Bone 750yen

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

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.



Hanamidori special steamed egg custard

820yen

This steamed egg custard with chicken comes in ample size to leave your stomach feeling satisfied. Because we will begin steaming the egg custard once you have ordered please give us a little bit of time to make it.



Hanamidori chicken meat loaf with special sauce

700yen

As you take a bite the soft texture and sweetness of the egg yolk really bring out the tastiness of the chicken meat loaf.



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.

Chicken skin and ponzu vinegar

650yen



Chicken skirt steak with spicy miso

700yen

The skirt steak used is from rare parts of the chicken. By adding umami and spiciness to the crunchy texture, it is a perfect dish for snacks.

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	850yen
Bottle	820yen~
Alcohol-free beer	650yen



Plum brandy

Plum brandy	700yen~
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Chuhai

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

Cocktails

Cassis (Soda, Orange, Grapefruit, Oolong tea)	700yen
Lychee (Soda, Orange, Grapefruit, Oolong tea)	700yen

Whisky

Highball (single)	800yen~
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Wine

Glass
Bottle

800yen
5,000yen~

Sake

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

800yen~
1,600yen~



Small 150ml
Regular 300ml

Distilled spirit

Glass
Bottle

650yen~
4,800yen~

Soft drink

- | | | | |
|---|--------------|--------------|--------|
| ■ Coke | ■ Orange | ■ Grapefruit | 500yen |
| ■ Calpis | ■ Ginger ale | ■ Oolong tea | |
| ■ White grape drink (includes collagen) | | | 600yen |
| ■ Yuzu drink (includes collagen) | | | 600yen |