



course

コース



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## Shofuku course

招福コース

1 portion 5,060yen

Available from at least 2 portions

- Appetizer(お通し)
- Full grown chicken with Ponzu Sauce(親鳥のぼん酢和え)
- Salad(サラダ)
- Assorted two types of spicy seasoned cod roe platter(明太子二種盛り)
- Mizutaki fried chicken(水炊き唐揚げ)
- Broiled premium chicken (Hanamidori) thighs(華味鳥もも炙り焼き)
- Your choice of hot pot: (お好きな鍋一種)  
Mizutaki(水炊き) or Motsu (beef offal)(もつ鍋)
- Rice porridge or champon noodles(雑炊または、ちゃんぽん麺)
- Dessert(デザート)

※All prices are tax-included.

※All-you-can-drink option for 2 hours is available for the following three courses:Shofuku, Daikoku, and Ebisu for 2,145 yen per customer.(The last order must be taken at the 90-minute mark.)

※All-you-can-drink option must be shared by at least four customers.

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※表示価格はすべて税込価格です。

※招福・大黒・恵比寿の3コースは、お一人様2,145円にて2時間(90分ラストオーダー)飲み放題承ります。

※飲み放題は4名様から承ります。※写真はイメージです。



## Daikoku course

大黒コース

1 portion 4,510yen

Available from at least 2 portions

- Appetizer(お通し)
- Full grown chicken with Ponzu Sauce  
(親鳥のぼん酢和え)
- Salad(サラダ)
- Broiled premium chicken (Hanamidori) thighs(華味鳥もも炙り焼き)
- Your choice of hot pot: (お好きな鍋一種)  
Mizutaki(水炊き) or Motsu (beef offal)(もつ鍋)
- Rice porridge or champon noodles(雑炊または、ちゃんぽん麺)
- Dessert(デザート)



## Ebisu course

恵比寿コース

1 portion 3,960yen

Available from at least 2 portions

- Appetizer(お通し)
- Full grown chicken with Ponzu Sauce  
(親鳥のぼん酢和え)
- Salad(サラダ)
- Your choice of hot pot: (お好きな鍋一種)  
Mizutaki(水炊き) or Motsu (beef offal)(もつ鍋)
- Rice porridge or champon noodles(雑炊または、ちゃんぽん麺)



## Course shared by two customers

二名様限定コース

For a group of two 9,020yen

- Appetizer(お通し)
- Your choice of salad (select one from the menu)  
(選べるサラダ メニューより一種)
- Your choice of teppanyaki: grilled meat and vegetables on an iron plate (select one from the menu)  
(選べる鉄板 メニューより一種)
- Your choice of hot pot: (お好きな鍋一種)  
Mizutaki(水炊き) or Motsu (beef offal)(もつ鍋)
- Rice porridge or champon noodles(雑炊または、ちゃんぽん麺)
- Dessert(デザート)
- Full grown chicken with Ponzu Sauce(親鳥のぼん酢和え)

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## Hanamidori mizutaki (Chicken stew)

Most Popular

Chicken chunks, Chicken meatball, Chicken strip, Chicken liver, Vegetables

### Healthy food makes you more beautiful.

Our soup with plenty of collagen will keep your body beautiful from the inside

Our specifically chosen chicken,soup,and ponzu.

Enjoy and savor the best flavor of food that you will ever taste.

The soup with abundant collagen is perfect for keeping your body healthy and looking youthful.

1 portion **2,970 yen**

Available from at least 2 portions

### Stew ingredients

Hanamidori chunky chicken .....	660yen	Assorted vegetables .....	770yen
Hanamidori chicken meatball .....	550yen	Various Vegetable .....	330yen
Hanamidori chicken strips .....	550yen	Tofu .....	220yen
Hanamidori chicken liver .....	550yen	Noodles .....	330yen
Soup damplings (4 pieces) .....	484yen	Rice porridge .....	385yen

※There is a cover charge of 495 yen per person on the final bill, which includes a small appetizer. ※All prices are tax-included.

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## Cow offal stew

Beef offal produced in Japan / Vegetables

1 portion 1,969 yen

Available from at least 2 portions



### Garlic soy sauce

Sweetness of cabbages will go the best with soy sauce-based soup.



### Salt chicken stock

This salt chicken stock together with Mizutaki-based soup will create a rich but light flavor.



### Spicy miso

Spiciness of Szechuan-style miso will be addictive.



### Spicy cod roe

Plenty of spicy seasoned cod roe is blended with soup made from flying fish that is very famous in Hakata. You can fully enjoy Hakata's specialties.

1 portion 2,288 yen

Available from at least 2 portions

#### Stew ingredients

Extra cow offal .....	968yen
Soup dampplings (4 pieces) .....	484yen
Assorted vegetables .....	770yen
Various Vegetable .....	330yen
Extra spicy cod roe .....	330yen

Tofu .....	220yen
Rice porridge .....	385yen
Risotto .....	495yen
Noodles .....	330yen

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## Beginning food and drinks

### Hakata Hanamidori cod roe

Hakata's specialty, Hakata Hanamidori roe.  
Served freshly broiled.

Raw cod roe/Broiled 770yen



### Assortment of Japanese pickles

Lightly flavored.  
You can eat before your meal or after.

528yen



### Mentai leaf mustard

Leaf mustard with Hakata's special  
homemade cod roe.

495yen



### Yose tofu

Soft and delicious tofu.

550yen

## Colorful salad



### Hana salad

Hearty salad with chicken mince and  
hot spring eggs seasoned with sweet sauce!

825yen



### Hanamidori Caesar ham salad

The raw ham is creamy, mouth melting, and has  
a mouthwatering smoked aroma. The flavor is best when  
combined with soft-boiled eggs.

825yen



# *Our most proud dishes*



## **Hanamidori's fresh ham**

Breast raw thick ham. It'll melt in your mouth.

913yen



## **It is carefully collected! Fresh horse sashimi of lean meat**

This is a dish that will be a perfect accompaniment to sake, with its light yet delicious flavor and sweetness.

1,045yen



## **Sakura Yukhoe with plenty of horse flavor**

Japanese Sakura Yukhoe is characterized by its rich flavor and is an excellent dish overflowing with deliciousness and sweetness.

1,045yen



## **Fried Nankotsu Chicken Soft Bone**

Its crunchy texture makes it the perfect beer snack!

638yen



## **Hanamidori chicken meat loaf with special sauce**

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

550yen



## **Mizutaki fried chicken**

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

748yen



## **Mentai omelet**

Soft egg with extremely delicious mentai inside.

660yen



## **Avocado and cheese fried spring roll**

Very popular among females.

660yen



## **Handmade fried fish ball**

There is nothing better than a good handmade dish.

660yen

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## Our proud iron plate dishes



### Fried chicken thigh

Enjoy a fried chicken thigh topped with special sauce.

935yen



### Charcoal-Grilled a full grown chicken.

A dish featuring fresh full grown chicken grilled to perfection. Enjoy the smoky aroma and rich flavor of charcoal grilling.

825yen



### Chicken lever steak teppan

Liver covered in a sweet and spicy sauce and extremely delicious iron-rich butter.

660yen



### Chicken nanban

(Fried chicken with vinegar and tartar sauce)

Feel free to add plenty of our special tartar sauce.

825yen



### Broiled premium chicken (Hanamidori) thighs

Chicken plump thigh meat served on a hot griddle.

825yen



### Gizzards fried with garlic

Please enjoy the crunchiness and flavor of the gizzards.

605yen

## Closing meal

### Mentai rice

Hot rice with fresh homemade cod roe delivered directly from Hakata. It's simple but delicious!

649yen

### White rice

Japanese rice with Japanese pickles

308yen

### Mizutaki soup

This soup is full of collagen! It's good to eat after drinking alcohol.

165yen



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# Dessert



## Collagen pudding

Comes with plenty of soy bean flour and black honey! Mizutaki soup flavored.

495yen

## Gateau chocolate

Homemade chocolate cake!  
Please enjoy this wonderful time.

495yen

## Sherbert Cassis / Yuzu / Lemon

440yen

## Hana ice cream

440yen

## Amaou strawberry ice cream

550yen



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# Drink menu



Perfect YEBISU (Beer mug, Middle) .....	770yen
Cranberry Ebisu .....	770yen
Ebisu shandy .....	770yen
Black Label (medium bottle) .....	759yen
Asahi super dry beer (medium bottle) .....	759yen
<div>Non-alcohol</div> Premium alcohol-free .....	550yen

## Whisky

Black Nikka Whisky and Soda .....	550yen
Kaku highball .....	660yen

## Japanese Sake



### Original Sake

## Rise Sake Hanamaika

Slightly dry, with the original and rich flavor of rice, and a rich mellow tasty.  
This excellent taste that won't interfere your cuisine.

Small 825yen

Regular 1,650yen

Bottle(720ml) 3,300yen

Wakatakeya tani (ginjo sake made with no added alcohol) .....	968yen
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Made with a dry taste.  
It is the most popular sake in Wakatakeya

Niwanouguisu muroka (ginjo sake made with no added alcohol) .....	968yen
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It is released as a "new pure sake" in the spring, and in the fall "Hiyaoroshi."  
This sake has a taste that will make you truly feed the seasonal essence.

Morinokura, Komagura, Gen (ginjo sake made with no added alcohol) ...	968yen
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A high quality drink that's delivered in the best condition.  
Well-rounded flavor.

Kubota Senju (ginjo sake made with no added alcohol) .....	968yen
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A Junmai Ginjo sake with an elegant, clear aroma and well-balanced taste that won't interfere with the taste of your food.

Kikumasamune Small .....	660yen
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Kikumasamune Large .....	1,320yen
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## Plum wine

Densho plum wine .....	660yen
Morinokura perilla plum wine .....	660yen
Shirokaga plum wine .....	660yen
Dazaifu Plum Wine .....	660yen
Choya Plum wine .....	660yen

※With soda is an extra 55 yen

## Shochu

### Classic shochu from Kyushuu



[ It's made of Koganesengan sweet potato from Kagoshima. ]

Potato

## Rinka no sizuku

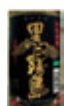
Its our original potato shochu made by Koganesengan sweet potato was grown by our fertilizer.  
Our feature is sweet and brilliant smell and soft taste.

Glass

605 yen

Bottle

4,290yen



Potato

Kurokirishima .....

Glass

550 yen

Double (360ml)

1,980yen

Bottle

3,850yen



Potato

Kaido .....

550yen

1,980yen

3,850yen



Wheat

Nikaido .....

550yen

1,980yen

3,850yen



Rice

Hakusui .....

550yen

1,980yen

3,850yen

Potato

Dorogame .....

Glass

660yen

Potato

Takachiho

Glass

660 yen

Potato

Tominohouzan

660yen

Potato

Tsurusora

770 yen

Potato

Yaki imo Kurose

660yen

Wheat

Nakanaka

660yen

Potato

Ikkomon .....

660yen

Rice

Torikai ....

748 yen

## Drinking buddy

Umeboshi (4 pieces) .....	220yen
Lemon slice .....	220yen

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Chuhai (sour)	Lemon/Lime/Grapefruits/Honey citrus lemon	
	Calpico/Pickled plums/Woolong highball	
	High-quality green tea shochu highball/Jasmine highball	..... 517yen each
Fresh (sour)	Fresh lemon sour .....	616yen
	Fresh grapefruit sour .....	660yen
Collagen chuhai	Collagen white grape sour/Collagen yuzu sour .....	715yen each
Cocktail	Cassis/Dita .....	726yen each
	(Orange • Grape fruit • Soda • Oolong)	
Wine	House wine (red and white) .....	<sup>Glass</sup> 638yen
	Feast and Vine Cabernet Sauvignon (Red) .....	<sup>Bottle</sup> 4,620yen
	Feast and Vine Chardonnay (White) .....	<sup>Bottle</sup> 4,620yen
Sparkling wine	Recommended Sparkling Wine .....	<sup>Bottle</sup> 5,500yen
Soft drink	Cola	
	Ginger ale	
	Calpis water	
	Calpis soda	
	Orange juice	
	Grape fruit juice	
	Oolong tea	
	Gyokuro Tea	
	Jasmine tea .....	440yen each
Collagen Drink	Collagen grape juice	
	Collagen yuzu juice .....	539yen each



**You can enjoy the authentic staple dishes of Hakata at home.**



Chicken prepared with a twice-cooked method. Longer-cooking enhances umami flavor of the ingredients. This is our special broth.

**Mizutaki soup**  
600g (Room temperature)



This is special daidai vinegar mixed with squeezed fresh daidai citrus juice and it has gentle aroma.

**Hakata ponzu**(soy-based citrus sauce)  
330ml (Room temperature)



Takana (pickled mustard leaves) is mixed with plenty of homemade spicy cod roe.

**Hanamidori's special  
spicy cod roe & takana**  
100g (Room temperature)



**Mizutaki set (3-4 portions)**

※The package design may change without prior notice. Thank you for your understanding.

Please feel free to ask our staff to purchase the Hanamidori products



**Follow our official Instagram and  
get a "free dessert"!**

Follow the official Instagram of Hakata  
Hanamidori Shibuya and enjoy a "free dessert"!

Instagram

