



A picture is an image picture of "Hana course"

Hana course



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
- Kawaribachi

野菜単品

- 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 chicken meatloaf 700yen ^{華味鳥ミンチ}
Hanamidori chunky chicken …760yen ^{華味鳥ぶつ切り}	Rice porridge set ····· 580yen
Hanamidori chicken strips ······ 720yen ^{華昳島切身}	Noodles300yen
Hanamidori chicken liver ······· 570yen ^{華味島肝}	Soup damplings (5 pieces) $\cdots 500$ yen
Assorted vegetables (1 portion) $\cdot\cdot\cdot 600$ yen $_{\coloredge{p}\coloredge{p}\coloredge{q}\colored$	Rice (domestic rice) 350 yen
An extra vegetable350yen	

- *Any customers who don'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。





Fine selected course

Hou-ob course

- Kobachi(Side dish)
- Five kinds of appetizers
- Two kinds of today's sashimi
- Seasonal dish

8,000yen

- 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
- Hanamidori's raw ham and vegetable salad
- 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

Hanamidori's Mizutaki

3,500yen

- Kobachi(Side dish)
- 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 1,380yen

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



Sesame on the greater amberjack

1,380yen

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



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.

Chicken skin and ponzu vinegar

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



Homemade cod roe

920yen

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



Hanamidori special steamed egg custard

700yen

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.

580yen





Salty-sweet fresh chicken liver

650yen

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



Hanamidori chicken meat loaf with special sauce

600yen

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

600yen

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

Desserts After dinner ...



Hanami Egg Crème Brûlée

380yen

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

360yen

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 Bottle Alcohol-free beer 750yen 800yen 550yen



Plum brandy

Plum brandy

600yen



Chuhai

Chuhai (Japanese distilled spirit and soft drink) Lemon, Calpis, Oolong tea $580 \mathrm{yen}$

Highball

Highball (single)

650yen \sim

Wine

Glass 650yen 4,000yen~

Bottle

Sake Small (HOT or COLD) 800yen~



Small 150_{ml} Regular ···· 300ml

Distilled spirit

600yen Glass 4,500yen Bottle

Soft drink

■ Coke Orange Calpis 400yen

■ Ginger ale Oolong tea