



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
- Kawaribachi
- 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 <small>華味鳥肉盛り</small>	Hanamidori chicken meatloaf 700yen <small>華味鳥ミンチ</small>
Hanamidori chunky chicken .. 760yen <small>華味鳥ぶつ切り</small>	Rice porridge set ..... 580yen <small>雑炊セット</small>
Hanamidori chicken strips ..... 720yen <small>華味鳥切身</small>	Noodles ..... 300yen <small>ちゃんぽん</small>
Hanamidori chicken liver ..... 570yen <small>華味鳥肝</small>	Soup damplings (5 pieces) ..... 500yen <small>水ぎょうざ(5個)</small>
Assorted vegetables (1 portion) .. 600yen <small>野菜盛り(1人前)</small>	Rice (domestic rice)..... 350yen <small>ご飯(国産米)</small>
An extra vegetable ..... 350yen <small>野菜単品</small>	

※Any customers who don't 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。



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



## *Hou-oh course*

Reservation required

8,000yen

- 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
- 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 Prosciutto, 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.



## Homemade cod roe

920yen

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



## 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.



## 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

Japanese rolled omelet 720yen

Japanese rolled mentai omelet 850yen

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



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



## 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

■ Orange

■ Calpis

400yen

■ Ginger ale

■ Oolong tea