



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 580yen

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

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.



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

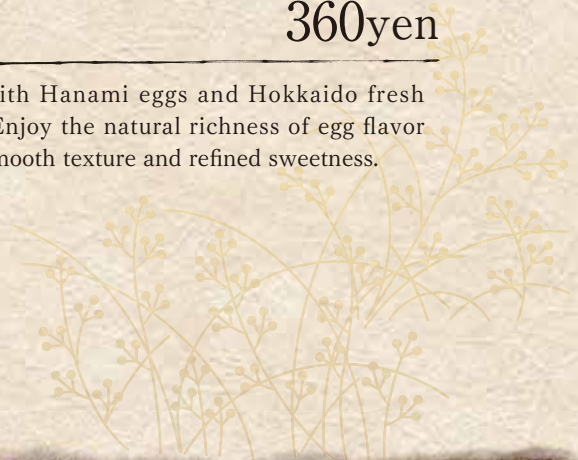
Please enjoy the popular sweetness at home too.
With caramel sauce (2 piece)

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	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