



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 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 chunky chicken .. 760yen
華味鳥ふっ切り

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
麺

Soup damplings (5 pieces) 500yen
水ぎょうざ(5個)

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

※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 "Aji course"

Fine selected course

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 noodles)
- Mentai Takana

Hanamidori's Mizutaki

3,500yen

- Kobachi(Side dish)
- Hanamidori's Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or 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.



**Homemade cod roe and
leaf mustard**

430yen

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

※ Available at the souvenir corner.



Homemade cod roe

920yen

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

※ No take-out available.



Hanamidori chicken meat loaf with special sauce 600yen

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



Grilled a full grown chicken thigh 800yen

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



Fried Nankotsu Chicken Soft Bone 600yen

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

A la carte dishes using soup
broth for hot pots.



Japanese rolled omelet 720yen

Japanese rolled omelet made with hanamai egg and
the soup of chicken stew.



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.



Hanamidori tofu dumpling 550yen

Hanamidori chicken and shrimp's mild taste along
with the fluffiness of the tofu are the secrets to the
amazing flavor.

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.



**Hanami Egg
Ice Cream** 360yen

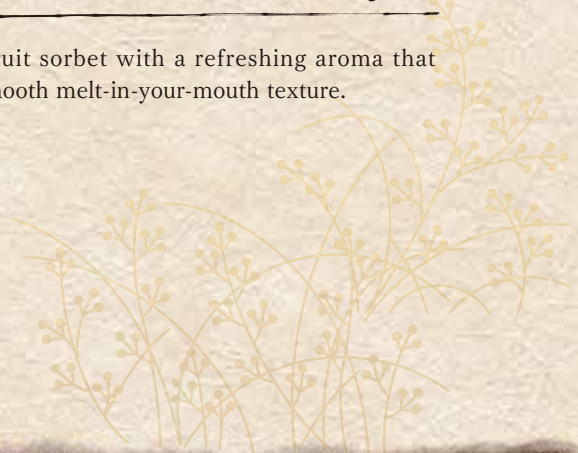
Made with Hanami eggs and Hokkaido fresh cream. Enjoy the natural richness of egg flavor with a smooth texture and refined sweetness.

You can choose with or without Kuromitsu Kinako.



**Yuzu Sorbet
(including fruit pulp)** 340yen

Citrus fruit sorbet with a refreshing aroma that offers smooth melt-in-your-mouth texture.



Beer

YEBISU Draft Beer	700yen
YEBISU Draft Beer (Small)	500yen
YEBISU Beer (Middle Bottle)	930yen
SAPPORO Black label (Middle Bottle)	880yen
Alcohol-free beer	550yen



Plum brandy

Otoro Plum Wine (Based on Shochu / Fukuoka)	700yen
Plum Wine of Dazaifu 'Kochi-no-ume' (Based on Shochu / Fukuoka)	690yen
Ohako Plum Wine (Beniotome Sake Brewery / Fukuoka)	690yen
Cloudy Plum Wine (Nakano Sake Brewery / Aichi)	690yen
Plum Wine with Yuzu 'Sekitoba' (Hamada Sake Brewery / Kagoshima)	690yen

We will charge 50 yen for mixing with Soda.

Chuhai

Chuhai (Japanese distilled spirit and soft drink)	490yen
Lemon, Lime, Grapefruit, Green tea, Calpis, Yuzu, Oolong tea, Green apple, Kyoho grape, With Peach pulp	
Collagen Chuhai (Green grapes, Yuzu)	590yen
Skal Chuhai	600yen

Cocktails

Cassis • Lychee • Peach (Soda, Orange, Grapefruit, Oolong tea)	700yen
【Alcohol-Free】	
Mango (carbonated water)	700yen
Pink Grapefruit (carbonated water)	700yen
White Peach (carbonated water)	700yen
Cassis (carbonated water)	700yen

Whisky

Kaku	Single	600yen	Highball	650yen
Riku	Single	600yen	Highball	650yen
Dewar's	Single	600yen	Highball	650yen
Chita	Single	950yen	Highball	1,000yen
Ao	Single	950yen	Highball	1,000yen
The YAMAZAKI Single Malt Whisky Aged 12 Years	Single	2,600yen	Double	5,200yen



Soft drink

Cola • Ginger ale • Orange • Apple	
Calpis Water • Calpis Soda • Oolong tea	
Melon Soda • Lemon Soda	
Soda with Peach pulp • Grape Soda • Green tea	430yen
【Hot】 Oolong tea • Green tea • Rooibos Tea	430yen
White grape drink (includes collagen)	480yen
Yuzu drink (includes collagen)	480yen
Strawberry drink with pulp	480yen
Bottle of Perrier (carbonated water)	600yen

Sake

Please enjoy the unique lineup Fukuoka-Centered high quality sake.

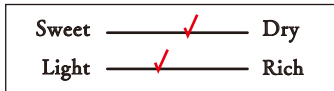
Original Hanamaika

Original Pure Rice Sake

Rich flavor of typical rice.



- Glass 850yen
- Bottle 3,900yen



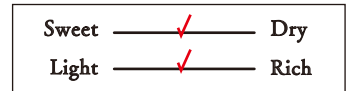
Kitaya Pure Daiginjo Sake (Rice polishing ratio 50%)

Fukuoka / Pure Dagingjo Sake

This is a fine article pure daiginjo sake which mixed "Yamada-Nishiki" & "Omachi," they are rice for sake, and polished until 50%.



- Glass 980yen



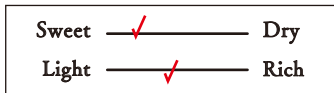
Azumaichi

Saga / Pure Rice Sake

This Sake is light & a rich flavor typical of Yamada-Nishiki.



- Glass 980yen



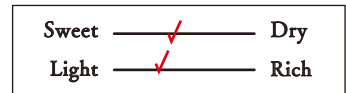
X3 Blanc

Akita / Undiluted Pure Rice Sake

This Japanese Sake made with White Koji to have an unique taste.



- Glass 1,100yen



Wakatakeya "TANI"

Fukuoka / Pure Ginjo Sake

Recommended as a sake for meal, because it's light & mild.



- Glass 980yen



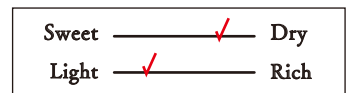
Tamadeizumi

Fukuoka / Sake

It made by Oga Sake Brewery which is the oldest sake brewery in Fukuoka, founding in 1673.



- Glass 800yen



Distilled spirit

Please enjoy Shochu which collected from
breweries in Kyushu.

Potato

Rinka no Shizuku

Kagoshima / Hanamidori Original

This potato shochu is made by the sweet potatoes, called 'Koganesengan,' is grown with our original fertilizer. It's so mild and luscious.

- Glass 600yen
- Bottle 4,500yen



Akane Kirishima

Miyazaki / Potato

This is the richest potato shochu in Kirishima brand. The scent is so fruity makes like you're in a resort.

- Glass 720yen
- Bottle 5,200yen

Aka Kirishima

Miyazaki / Potato

Aromatic, fruity and elegant taste made from a new variety of sweet potato, "Murasaki Masari".

- Glass 720yen
- Bottle 5,200yen

Kaido

Kagoshima / Potato

The taste is Rich and Mild.

- Glass 580yen
- Bottle 3,200yen

Sekitoba

Kagoshima / Potato

It's mild and the potatoes sweetness expands in your mouth.

- Glass 720yen
- Bottle 5,200yen

Komori

Kagoshima / Potato

Using the ingredient rough filtering system bring out the best of ingredient into this shochu.

- Glass 720yen
- Bottle 5,200yen

Tsurusora

Fukuoka / Potato

This potato shochu is developed by JAL Agriport. Please enjoy this fruity and sweet taste.

- Glass 780yen
- Bottle 6,000yen

Hakusui

Kumamoto / Wheat

This shochu has a mild taste and light wheat flavor.

- Glass 480yen
- Bottle 3,000yen

Kanehachi

Oita / Wheat

You can enjoy the flavor and rich taste of wheat. A lot of females likes this wheat shochu.

- Glass 710yen
- Bottle 5,700yen

Hakutakeshiro

Kumamoto / Rice

It has a rich aroma and light taste.

- Glass 580yen
- Bottle 3,300yen

Torikai

Kumamoto / Rice

This rice shochu has a flavor like a tropical fruits and the taste is so mild.

- Glass 720yen
- Bottle 5,200yen

Appetizers

5 Slices of Remon ——— 200yen 3 Pickled Plums ——— 200yen

Carbonated water ——— 300yen

We will charge 50 yen for mixing with Oolong tea, Green Tea, or Soda.

Wine Selected these wine for our 'Hanamidori Mizutaki.'

■ Glass of wine (Red / White) 650yen



Italy



Mondo del Vino
Giacondi Bianco

recommen-
dation

White

4,000yen

This is an Italian wine, which has a fresh citrus smell and you can enjoy the fruity taste and acidity.

Sweet taste ——— Dry taste



Italy



Mondo del Vino
Giacondi Rosso

recommen-
dation

Red

4,000yen

The grapes for this wine, were grown in Italy. They are so fresh and you can enjoy great balance of smell, fruity taste and acidity.

Light ——— Full

Medium



Italy



Gancia Brut Spumante

Sparkling

4,500yen

A dry sparkling wine with fine bubbles, fresh fruit aromas, and a delicate, fruity palate.

Sweet taste ——— Dry taste



Spain



Juan Gil Silver Label

Red

6,500yen

A powerful yet elegant wine characterized by smoky aromas from oak aging and intense fruit flavors. It boasts an excellent balance between alcohol, acidity, and fruit.

Light ——— Full

Medium



France



Masion Joseph
Drouhin Chablis

White

6,500yen

A classic Chablis with fresh citrus notes and subtle herbal nuances, complemented by a pleasant minerality.

Sweet taste ——— Dry taste

