

A picture is an image picture of "Hana course"

Hana course

The hana course is recommended by our head hostess

5,500yen

Appetizer-to-dessert full course mizutaki chicken stew

- Kobachi(Side dish)
- 3 kinds of appetizers
- Hanamidori Prosciutto and Charcoal Grilled Full Grown Chicken
- 📕 Kawaribachi

- Hanamidori's Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Pickled vegetables
- 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 ^{華味鳥ぶつ切り}
Hanamidori chicken strips 720yen
Hanamidori chicken meatloaf 700yen ^{華味鳥ミンチ}
Hanamidori chicken liver

Hanamidori chicken liver 570yen

Assorted vegetables (1 portion) ...600 yen $\frac{9}{2}$

An extra vegetable \dots	350yen
Rice porridge set	580yen
Noodles	300yen
Soup damplings (5 pieces) 水ぎょうざ(5個)	500yen
Rice (domestic rice) ご飯(国産米)	350yen

*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。



* The photograph shows a course of Hou-oh.

Fine selected

course

8,500yen

- Kobachi (Side dish)
- Specially prepared horse sashimi and vegetables salad
- Two kinds of today's sashimi

Hou-ob course

Seasonal dish

Kinka course

Our specialty course

- Kobachi (Side dish)
- Sesame amberjack and homemade mentaiko
- Hanamidori's raw ham and vegetable salad
- Seasonal dish

Aji course

- Hanamidori's Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Pickled vegetables
- Sweetness

6,500yen

- Hanamidori's Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Pickled vegetables
- Sweetness

4,500yen

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)
- Pickled vegetables

Hanamidori's Mizutaki

4,000yen

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

We have delicious dishes, including Hanamidori our brand chicken.



Hanamidori Prosciutto and Charcoal Grilled Full Grown Chicken

1,570yen

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 Proscutto with Lees, a rich aroma.



Salted squid with yuzu citron

480yen

The flavour of yuzu (citron) is refreshing, and the salted squid is mild, savoury taste without the peculiar peculiarities.



Homemade cod roe and leaf mustard

450yen

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



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



Hakata hanamidori's homemade cod roe.

Chicken skin and ponzu vinegar

Take-out is available

We use the fresh chicken skin. Please enjoy the textureand umami.



Japanese rolled omelet 750yen Japanese rolled mentai omelet 880yen

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



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 chicken meat loaf with special sauce 700yen

Hand-kneaded tsukune (grilled chicken meatballs) with cartilage, special sauce enhances the taste of the tsukune with the sweetness of the egg yolk.



Hanamidori special steamed egg custard 750yen

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.



Fried Nankotsu Chicken Soft Bone 65

650yen

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



Salty-sweet fresh chicken liver

700yen

Fresh chicken liver topped with a delicious saltysweet taste.

Desserts After dinner …



Hanami Egg Crème Brûlée 400yen

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 380yen

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 830yen 880yen 650yen



Plum brandy

Plum brandy

650yen~



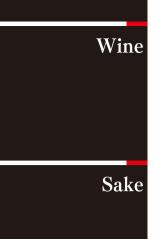
Chuhai

Chuhai (Japanese distilled spirit and soft drink) 580yen Lemon, Lime, Calpis,Yuzu,Oolong tea

Whisky

Highball (single)

620yen~



Glass Bottle 600yen 3,900yen

Small(HOT or COLD)Regular(HOT or COLD)

650yen~ 1,300yen~

