



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  
華味鳥盛り

Hanamidori chunky chicken 760yen  
華味鳥ぶつ切り

Hanamidori chicken strips 720yen  
華味鳥切身

Hanamidori chicken meatloaf 700yen  
華味鳥ミンチ

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

Rice porridge set 580yen  
雑炊セット

Noodles 300yen  
ちゃんぽん

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。



\* The photograph shows a course of Hou-oh.

## Fine selected course

### *Hou-oh course*

8,500yen

- Kobachi (Side dish)
- Specially prepared horse sashimi and vegetables salad
- Two kinds of today's sashimi
- Seasonal dish
- Hanamidori's Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Pickled vegetables
- Sweetness

### *Kinka course*

6,500yen

#### 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)
- Pickled vegetables
- Sweetness

### *Aji course*

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 Prosciutto, melting texture, for The Grilled Chicken, a  
rich taste every single bite and for The Pickled Prosciutto 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.



## 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 and leaf mustard

450yen

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

Take-out is available



## Homemade cod roe

950yen

Hakata hanamidori's homemade cod roe.

## Chicken skin and ponzu vinegar

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

620yen



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.



Fried Nankotsu Chicken Soft Bone 650yen

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



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.



Salty-sweet fresh chicken liver 700yen

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



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.





# 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

830yen

Bottle

880yen

Alcohol-free beer

650yen



## Plum brandy

Plum brandy

650yen~



## Chuhai

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

580yen

## Whisky

Highball (single)

620yen~

## Wine

Glass  
Bottle

600yen  
3,900yen

## Sake

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

650yen~  
1,300yen~



Small ..... 150ml  
Regular ..... 300ml

## Distilled spirit

Glass  
Bottle

650yen  
5,000yen

## Soft drink

- Coke
- Orange
- Calpis
- Ginger ale
- Oolong tea
- White grape drink (includes collagen)
- Yuzu drink (includes collagen)

460yen  
  
570yen  
570yen