



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 <small>華味鳥肉盛り</small>	An extra vegetable 350yen <small>野菜単品</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 meatloaf 700yen <small>華味鳥ミンチ</small>	Soup damplings (5 pieces) 500yen <small>水ぎょうざ(5個)</small>
Hanamidori chicken liver 570yen <small>華味鳥肝</small>	Rice (domestic rice)..... 350yen <small>ご飯(国産米)</small>
Assorted vegetables (1 portion) .. 600yen <small>野菜盛り(1人前)</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。



* 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~
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Chuhai

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

Whisky

Highball (single)	700yen~
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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

460yen