



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
- Assorted hanamidori chicken  
raw ham and lightly roasted chicken
- Kawaribachi
- Hanamidori's Mizutaki  
(chopped meat, minced meat, fillet, vegetable serving,  
porridge or champon noodles)
- Pickled vegetables
- Sweetness

### Extra menu for making your stew taste even better

|   |  |
|---|--|
| Hanamidori assorted chicken 1,080yen<br><small>華味鳥肉盛り</small>         | An extra vegetable ..... 350yen<br><small>野菜単品</small>             |
| Hanamidori chunky chicken .. 760yen<br><small>華味鳥ぶつ切り</small>         | Rice porridge set ..... 580yen<br><small>雑炊セット</small>             |
| Hanamidori chicken strips ..... 720yen<br><small>華味鳥切身</small>        | Noodles ..... 300yen<br><small>ちゃんぽん</small>                       |
| Hanamidori chicken meatloaf 700yen<br><small>華味鳥ミンチ</small>           | Soup damplings (5 pieces) ..... 500yen<br><small>水ぎょうざ(5個)</small> |
| Assorted vegetables (1 portion) .. 600yen<br><small>野菜盛り(1人前)</small> | Rice (domestic rice)..... 350yen<br><small>ご飯(国産米)</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*

8,300yen

- 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, 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, vegetable serving, porridge or champon noodles)
- Pickled vegetables
- Sweetness

### *Aji course*

4,300yen

#### The standard course of the hanamidori chicken stew

- Kobachi (Side dish)
- Assorted hanamidori chicken raw ham and lightly roasted chicken
- Hanamidori's Mizutaki (chopped meat, minced meat, fillet, vegetable serving, porridge or champon noodles)
- Pickled vegetables

### *Hanamidori's Mizutaki*

3,800yen

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

명품닭, 하나미도리를 비롯하여  
맛이 깊은 일품 요리들이 준비되어 있습니다.



## 하나미도리 날 햄과 닭 다짐육 모듬 1,570엔

살살 녹는 식감인 하나미도리 날 햄, 씹을수록 감칠맛이 나는 다짐육, 향기로운 하나미도리 날 햄 가스츠케 (절임), 뚝뚝 여러가지 다양한 맛을 즐기세요.



## 소금맛 유자 오징어 480엔

유자의 풍미가 상쾌하고 소금맛 특유의 부드러운 맛이 나요.



## 고마 간파치(갯방어) 1,280엔

신선한 칸파치와 풍미가 짙은 참깨 양념간장, 상큼한 맛과 식욕을 당기는 하카타의 향토요리예요.



## 자가제 멘타이타카나 450엔

국산 타카나(=갯)에 명란젓을 듬뿍 사용한 하카타 명물 단품요리입니다.

**테이크아웃 가능합니다**



## 자가제 멘타이코 950엔

하카타 하나미도리의 자가제 명란젓입니다. 생명란젓과 명란젓 구이 모듬.

**테이크아웃 가능합니다**

## 닭껍질 폰즈

신선한 닭껍질을 사용. 씹는 맛과 풍미를 즐길 수 있습니다.

620엔

A la carte dishes using soup  
broth for hot pots.

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**

620yen

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



**Roasted Hanamidori chicken thighs**

840yen

A luxuriously grilled dish of fresh thigh meat.



# 스워드

식사 후에...



하나무란 푸딩

400엔

오리지널 브랜드 하나무계란을 듬뿍 넣은 크림미한 수제 푸딩입니다. 살살 녹는 식감과 진한 맛.



맥주  
ビール

나마비루(생맥주)

生ビール

800엔

빙비루(병맥주)

瓶ビール

850엔

논알코올비루(무알코올 맥주)

ノンアルコールビール

650엔



우메슈 (매실주)  
梅酒

우메슈 (매실주)

梅酒

700엔



츄하이 (과일소주)  
酎ハイ

츄하이 (과일소주)

酎ハイ

580엔

레몬 · 우메(매실) · 칼피스 · 우롱차 각

レモン カルピス ゆず ウーロン茶

칵테일  
カクテル

카시스 (소다 · 오렌지 · 우롱차)

カシス ソーダ オレンジ ウーロン茶

750엔

라이치 (소다 · 오렌지 · 우롱차)

ライチ ソーダ オレンジ ウーロン茶

위스키  
ウイスキー

하이볼 (싱글)

ハイボール (シングル)

700엔

와인  
ワイン

글라스 와인  
グラス

600엔

병 와인  
ボトル

3,900엔

니혼슈 (사케)  
日本酒

Small  
小サイズ

아츠칸(뜨거운 사케) · 히야(찬 사케)  
燗 冷

650엔~

Regular  
大サイズ

아츠칸(뜨거운 사케) · 히야(찬 사케)  
燗 冷

1,300엔~



Small ..... 150ml

Regular ..... 300ml

일본소주  
焼酎

글라스  
グラス

650엔

병  
ボトル

5,000엔

소프트 드링크  
ソフトドリンク

콜라  
コーラ

오렌지  
オレンジ

칼피스  
カルピス

진저에일  
ジンジャーエール

우롱차  
ウーロン茶

460엔