

A picture is an image picture of "Hana course"

Hana course

The hana course is recommended by our head hostess

6,300yen

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 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 chicken meatloaf 700yen |
|---|
| Rice porridge set |
| Noodles |
| $\underset{\texttt{MSup} \text{ damplings (5 pieces)}}{\text{Soup damplings (5 pieces)}} \cdots \cdots \cdots \cdots 500 yen$ |
| $\underset{\vec{z} \not \equiv (\texttt{domestic rice})}{\texttt{Rice (domestic rice})} 350 yen$ |
| $\underset{_{y_{\mathcal{K}\mathcal{F}}}}{Cod} roe \cdots 300 yen$ |
| |

**Any customers who don'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.

We charge a 10% service charge for dinner only.

※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。

※ディナーのみ10%サービス料を申し受けております。予めご了承ください。



A picture is an image picture of "Hou-oh course"



Hou-ob course Reservation required

9,300yen

- Aperitif
- Sakizuke(1st appetizer)
- Nine kinds of seasonal tastes in a box
- Specially prepared horse sashimi
- Seasonal dish

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

Kinka course

Our specialty course

- Kobachi(Side dish)
- Assorted appetizers
- Sesame on the greater amberjack
- Seasonal dish



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

Aji course



The standard course of the hanamidori chicken stew

- Kobachi(Side dish)
- Hanamidori Prosciutto and Charcoal Grilled Full Grown Chicken
- Hanamidori Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Pickled vegetables

We have delicious dishes, including Hanamidori our brand chicken.





Salted squid with yuzu citron

580yen

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



Hanamidori special steamed egg custard 820yen

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.



Homemade cod roe

1,020yen

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



Homemade cod roe and leaf mustard

500yen

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

Japanese rolled omelet 850yen Japanese rolled mentai omelet 920yen

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

800yen

750yen

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.



Salty-sweet fresh chicken liver

Fresh chicken liver topped with a delicious saltysweet taste.



Fried Nankotsu Chicken Soft Bone

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



Hanamidori chicken meat loaf with special sauce

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



Hanamidori tofu dumpling



700yen

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 450 yen

The handmade creamy pudding was made with luxurious original brand Hanami Eggs with a melt-in-your-mouth texture and rich flavor.



Vanilla ice cream

390 yen

Draft beer Bottle Alcohol-free beer 900yen 900yen 650yen



Plum brandy

Beer

Plum brandy

700yen \sim



Chuhai

Chuhai (Japanese distilled spirit and soft drink) 680yen Lemon, Lime, Calpis, Yuzu, Oolong tea

Whisky

Highball (single)

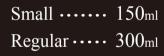
750yen \sim



Glass Bottle 900yen 7,000yen~

Sake

Small (HOT or COLD) Regular (HOT or COLD) 820yen∼ 1,630yen∼



| Distilled spirit | Glass Bottle | | | 750yen 6,500yen |
|------------------|---|---|------------|--------------------|
| Soft drink | OrangeCoke | OrangeGinger ale | Oolong tea | 500yen 550yen |
| | White grape drink (includes collagen) Yuzu drink (includes collagen) | | | 600yen 600yen |