



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
- Assorted hanamidori chicken raw ham and lightly roasted 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

Extra menu

Hanamidori assorted chicken 1,250yen  
華味鳥肉盛り

Hanamidori chunky chicken .. 760yen  
華味鳥ぶつ切り

Hanamidori chicken strips ..... 720yen  
華味鳥切身

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

Hanamidori chicken meatloaf 700yen  
華味鳥ミンチ

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)

Cod roe ..... 300yen  
明太子

※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.

※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"

## Fine selected course

### *Hou-oh 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*

7,300yen

#### 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*

5,300yen

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

- Kobachi(Side dish)
- Assorted hanamidori chicken raw ham and lightly roasted 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.



Sesame on the  
greater amberjack

1,380yen

This is a Hakata's local cuisine with fresh amberjack,  
flavorful sesame sauce, and a refreshing taste.



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.



Homemade cod roe

1,020yen

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



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 and  
leaf mustard

500yen

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



A la carte dishes using soup  
broth for hot pots.

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

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.



**Roasted  
Hanamidori chicken thighs**

980yen

A luxuriously grilled dish of fresh thigh meat.



**Hanamidori tofu dumpling**

600yen

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

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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**

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390 yen



## Beer

Draft beer	850yen
Bottle	880yen
Alcohol-free beer	650yen



## Plum brandy

Plum brandy	700yen
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## Chuhai

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

## Whisky

Highball (single)	750yen~
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## Wine

Glass

900yen

Bottle

7,000yen~

## Sake

Small (HOT or COLD)

820yen~

Regular (HOT or COLD)

1,630yen~



Small ..... 150ml

Regular ..... 300ml

## Distilled spirit

Glass

750yen

Bottle

6,500yen

## Soft drink

■ Orange

■ Orange

■ Oolong tea

500yen

■ Coke

■ Ginger ale

550yen

■ White grape drink (includes collagen)

600yen

■ Yuzu drink (includes collagen)

600yen