



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 assorted chicken 1,250yen <small>華味鳥肉盛り</small>	Hanamidori chicken meatloaf 700yen <small>華味鳥ミンチ</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 liver ..... 570yen <small>華味鳥肝</small>	Soup damplings (5 pieces) ..... 500yen <small>水ぎょうざ(5個)</small>
Assorted vegetables (1 portion) .. 600yen <small>野菜盛り(1人前)</small>	Rice (domestic rice)..... 350yen <small>ご飯(国産米)</small>
An extra vegetable ..... 350yen <small>野菜単品</small>	Cod roe ..... 300yen <small>明太子</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.
- ※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)
- 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.



Sesame on the  
greater amberjack

1,480yen

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.

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.



**Salty-sweet fresh chicken liver**

750yen

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



**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.



**Fried Nankotsu Chicken Soft Bone**

750yen

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



# 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	900yen
Bottle	900yen
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