



A picture is an image picture of "Hana course"

# Hana course

The hana course is recommended  
by our head hostess

# 6,000yen

## Appetizer-to-dessert full course mizutaki chicken stew

- 2 Small Bowls
- Three kinds of appetizers
- Hanamidori Prosciutto and Charcoal Grilled Full Grown Chicken
- Kawaribachi
- Hnamidori Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai leaf mustard
- 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>

※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.

※5% of the food and beverage bill will be charged as an attendance fee.

Thank you for your understanding in advance.

※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。

※ご飲食代の5%をアテンド料として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

8,000yen

- Nine kinds of appetizers
- Specially prepared horse sashimi and Charcoal Grilled Full Grown Chicken
- Kawaribachi
- Special dish
- Hanamidori Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana
- Sweetness

### *Kinka course*

7,000yen

#### Our specialty course

- 2 Small Bowls
- Five kinds of appetizers
- hanamidori chicken raw ham, Grilled a full grown chicken thigh, pickled breast meat in sake lees (kasuzuke)
- Special dish
- Entremets
- Hnamidori Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana
- Sweetness

### *Aji course*

4,800yen

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

- 2 Small Bowls
- Hanamidori Prosciutto and Charcoal Grilled Full Grown Chicken
- Hanamidori Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana      ■ Sweetness

### *Hanamidori mizutaki nabe (chicken stew)* 4,000yen

- 2 Small Bowls
- Hanamidori Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana



We have delicious dishes,  
including Hanamidori our brand chicken.



**Hanamidori Prosciutto and Charcoal Grilled  
Full Grown Chicken** 1930yen

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.



**Seasonal hanamidori salad** 950yen

Salad of various seasons of vegetables. The picture  
is an example. Ingredients will change depending  
on the season.



**Aigamo-duck meat**  
(A crossbreed between a wild and domestic duck)  
**with green salad** 870yen

A rich and full-flavored and a soft textured  
Aigamo-duck mixed with fresh vegetables. Please  
enjoy with two types of dressing, Mentai style and  
Japanese style dressings.



**Homemade cod roe** 980yen

You can choose either <raw or roasted>

Single 500yen

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.





**Hanamidori**  
**white meat with wasabi** 580yen

The white meat taste good and soft with special soy sauce and wasabi with full of flavor. Nozawana is accent by side.



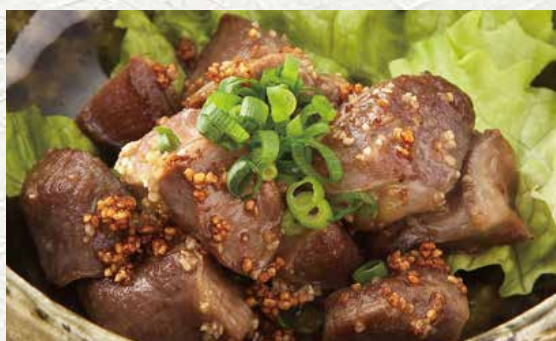
**Teppanyaki Boneless Chicken**  
**Neck Meat with Onion and Salt** 880yen

Mix the chicken neck meat with the homemade onion salt and grill.



**Grilled a full grown**  
**chicken thigh** 980yen

Grilled a full grown domestic chicken boldly. Hope you enjoy the unique chewy and taste.



**Grilled fried with garlic** 750yen

Gizzards that are so fresh that it could even be eaten as sashimi. The garlic taste is guaranteed to stimulate your appetite.



**Salty-sweet fresh chicken liver** 750yen

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



**Fried Nankotsu Chicken Soft Bone** 750yen

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





## 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 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.



### Hanamidori chicken meat loaf with special sauce

700yen

As you take a bite the soft texture and sweetness of the egg yolk really bring out the tastiness of the chicken meat loaf.



### 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.

### Chicken skin and ponzu vinegar 650yen



### Chicken skirt steak with spicy miso 700yen

The skirt steak used is from rare parts of the chicken. By adding umami and spiciness to the crunchy texture, it is a perfect dish for snacks.



# 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	800yen
Bottle	850yen
Alcohol-free beer	650yen



## Plum brandy

Plum brandy	700yen
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## Chuhai

Chuhai (Japanese distilled spirit and soft drink)	650yen
Lemon, Lime, Calpis, Yuzu, Green tea	

## Cocktails

Cassis ( Soda,Orange,Grapefruit,Oolong tea )	700yen
Lychee ( Soda,Orange,Grapefruit,Oolong tea )	700yen

## Whisky

Highball (single)	770yen~
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## Wine

Glass  
Bottle

800 yen  
5,000 yen~

## Sake

Small (HOT or COLD)  
Regular (HOT or COLD)

800 yen~  
1,600 yen~



Small ..... 150ml  
Regular ..... 300ml

## Distilled spirit

Glass  
Bottle

650 yen  
4,800 yen

## Soft drink

- Coke
- Orange
- Grapefruit
- Calpis
- Ginger ale
- Oolong tea
- White grape drink (includes collagen)
- Yuzu drink (includes collagen)

450 yen  
550 yen  
550 yen