



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
- Assorted hanamidori chicken raw ham and lightly roasted 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 we will collect 600 JPY as cover charge of a appetizer when customers who do not order course meal.

※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.

※From November to March, 5% of the food and beverage bill will be charged as an attendance fee. Thank you for your understanding in advance.

※コースご利用以外のお客様にはお通し代として600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。

※11月～3月までの期間はご飲食代の5%をアテンド料として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-oh course

Reservation required

8,000yen

- Nine kinds of appetizers
- Specially prepared horse sashimi and slice 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, Slice chicken, 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
- Assorted hanamidori chicken raw ham and lightly roasted 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

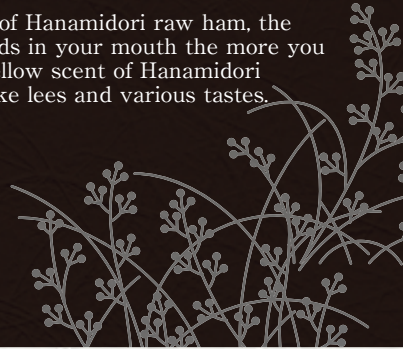
- 2 Small Bowls
- Hanamidori Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana

We have delicious dishes,
including Hanamidori our brand chicken.



**Assorted hanamidori chicken raw ham and
lightly roasted chicken** 1930yen

Enjoy the melting texture of Hanamidori raw ham, the delicious seared that spreads in your mouth the more you chew, please enjoy the mellow scent of Hanamidori uncured ham pickled in sake lees and various tastes.



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 880yen

You can choose either <raw or roasted>

Single 450yen

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

Available for take out



**Homemade cod roe and
leaf mustard** 500yen

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

Available for take out





**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.



**Roasted
Hanamidori chicken thighs** 980yen

A luxuriously grilled dish of fresh thigh meat.



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 670yen

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



Rare deep fried chicken cartilage 750yen

You will enjoy the exquisite taste that this crispy fried dish has to offer.



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 650yen

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

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



Beer

Draft beer	750yen
Bottle	780yen
Alcohol-free beer	600yen



Plum brandy

Plum brandy	700yen
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Chuhai

Chuhai (Japanese distilled spirit and soft drink)	580yen
Lemon, Lime, Calpis, Yuzu, Oolong tea	

Cocktails

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

Whisky

Highball (single)	770yen~
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Wine

Glass	680yen
Bottle	4,800yen

Sake

Small (HOT or COLD)	800yen~
Regular (HOT or COLD)	1,600yen~



Small 150ml
Regular 300ml

Distilled spirit

Glass	650yen
Bottle	4,800yen

Soft drink

■ Orange	■ Grapefruit	■ Calpis	450yen
■ Ginger ale	■ Oolong tea		
■ White grape drink (includes collagen)			550yen
■ Yuzu drink (includes collagen)			550yen