



A picture is an image picture of "Hana course"

## Hana course

The hana course is recommended  
by our head hostess

5,000yen

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

- Kobachi(Side dish)
- 3 kinds of appetizers
- Hanamidori Prosciutto and Charcoal Grilled Full Grown Chicken
- Kwaribachi
- Hnamidori Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana
- Sweetness

### Extra menu for making your stew taste even better

Hanamidori assorted chicken 1,080yen  
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)

※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.

※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。



사진은 鳳凰(호우오우) 코스 이미지입니다



## 鳳凰(호우오우) 코스

8,000엔

- 고바치
- 전채 5종 모듬
- 오늘의 회 2종 모듬
- 제철 일품
- 하나미도리 미즈타키  
(토막썰이 고기, 다진 고기, 저민 고기, 간, 야채 모듬, 조우스이 또는 짬뽕면)
- 명태 갓
- 감미

## 金華(킨카) 코스

6,000엔

하나미도리가 사랑하는 요리장의 개성이 빛나는 코스입니다.

- 고바치
- 하나미도리의 날 햄과 야채 샐러드
- 참깨젓방어와 수제명란젓
- 제철 일품
- 하나미도리 미즈타키  
(토막썰이 고기, 다진 고기, 저민 고기, 간, 야채 모듬, 조우스이 또는 짬뽕면)
- 명태 갓
- 감미

## 味(아지) 코스

4,000엔

하나미도리 미즈타키, 기본 코스입니다.

- 고바치
- 하나미도리 생햄과 닭 숯불구이
- 하나미도리 미즈타키 (토막썰이 고기, 다진 고기, 저민 고기, 간, 야채 모듬, 조우스이 또는 짬뽕면)
- 명태 갓

## 하나미도리 미즈타키

3,500엔

- 고바치
- 하나미도리 미즈타키 (토막썰이 고기, 다진 고기, 저민 고기, 간, 야채 모듬, 조우스이 또는 짬뽕면)
- 명태 갓



We have delicious dishes,  
including Hanamidori our brand chicken.



### Hanamidori Prosciutto and Charcoal Grilled Full Grown Chicken

1,380yen

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.



### Sesame on the greater amberjack

1,380yen

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



### Homemade cod roe

920yen

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



### Mizutaki fried chicken

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.

### Chicken skin and ponzu vinegar

We use the fresh chicken skin. Please enjoy the texture and umami.



### Hanamidori special steamed egg custard

700yen

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.

580yen



**Japanese rolled omelet 720yen**

**Japanese rolled mentai omelet 850yen**

Japanese rolled omelet made with hanamai egg and the soup of chicken stew. Each omelet is perfectly wrapped with home made mentaiko.



**Salty-sweet fresh chicken liver 650yen**

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



**Hanamidori chicken meat loaf with special sauce 600yen**

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



**Fried Nankotsu Chicken Soft Bone 600yen**

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



# Desserts

After dinner ...



**Hanami Egg  
Crème Brûlée** 380yen

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



Available for take out

## Ryotei's Hanami egg pudding

Please enjoy the popular sweetness at home too.

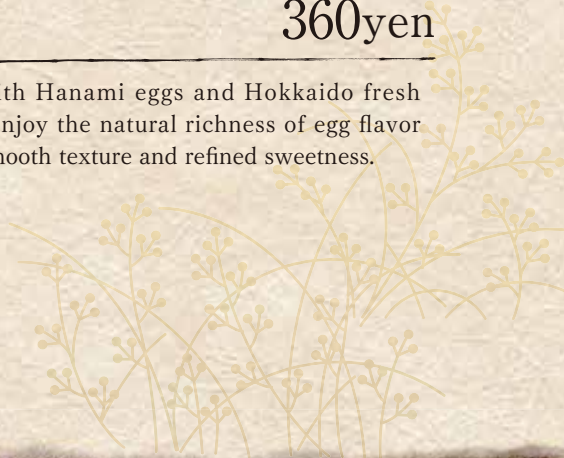
With caramel sauce (2 piece)

2 piece 580yen



**Hanami Egg Ice Cream** 360yen

Made with Hanami eggs and Hokkaido fresh cream. Enjoy the natural richness of egg flavor with a smooth texture and refined sweetness.



## Beer

Draft beer	750yen
Bottle	800yen
Alcohol-free beer	550yen



## Plum brandy

Plum brandy	600yen
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## Chuhai

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

Highball (single)	650yen~
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와인  
ワイン

글라스 와인  
グラス  
병 와인  
ボトル

650엔  
4,000엔~

니혼슈 (사케)  
日本酒

Small  
小サイズ

아츠칸(뜨거운 사케) · 히야(찬 사케)  
燗 冷

800엔~



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

일본소주  
焼酎

글라스  
グラス  
병  
ボトル

600엔  
4,500엔

소프트 드링크  
ソフトドリンク

콜라  
コーラ

콜라 제로  
コーラ・ゼロ

오렌지  
オレンジ

칼피스  
カルピス

400엔

진저에일  
ジンジャーエール

우롱차  
ウーロン茶