



A picture is an image picture of "Hana course"

# Hana course



5,000yen

# 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

野菜単品

- 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 <sup>華味鳥內盛り</sup>	Hanamidori chicken meatloaf $\# k = 1$	700yen
Hanamidori chunky chicken …760yen <sup>華味鳥ぶつ切り</sup>	Rice porridge set ··································	580yen
Hanamidori chicken strips ····· 720yen <sup>華味鳥切身</sup>	Noodles	300yen
Hanamidori chicken liver ······· 570yen <sup>華味鳥肝</sup>	Soup damplings (5 pieces) · · · · · · · · · · · · · · · · · · ·	500yen
Assorted vegetables (1 portion) ·· 600yen 野菜盛り(1人前)	Rice (domestic rice)・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・	350yen
An extra vegetable350ven		

- \*\*Any customers who don'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。



A picture is an image picture of "Hou-oh course"

# Fine selected course

# Hou-ob course

Reservation required

7,500yen

- Kobachi(Side dish)
- Specially prepared horse sashimi and vegetables salad
- Seasonal dish
- Two kinds of today's sashimi
- Hanamidori's Mizutaki
   (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana
- Sweetness

# Kinka course

6,000yen

# Our specialty course

- Kobachi(Side dish)
- Sesame amberjack and homemade mentaiko
- Hanamidori's raw ham and vegetable salad
- Seasonal dish

- Hanamidori's Mizutaki
   (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana
- Sweetness

# Aji course

4,000yen

# The standard course of the hanamidori chicken stew

- Kobachi(Side dish)
- Assorted hanamidori chicken raw ham and lightly roasted chicken
- Hanamidori's Mizutaki(chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana

# Hanamidori's Mizutaki

3,500yen

- Kobachi(Side dish)
- Hanamidori's 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

1,380yen

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.



### 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.



Rare deep fried chicken cartilage

550yen

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



Homemade cod roe

780yen

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

Available for take out

A la carte dishes using soup broth for hot pots.

Japanese rolled mentai omelet 770yen

Each omelet is perfectly wrapped with home made mentaiko.





Salty-sweet fresh chicken liver

550yen

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



Roasted Hanamidori chicken thighs 700yen

A luxuriously grilled dish of fresh thigh meat.



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.

# Chicken skin and ponzu vinegar 580yen

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

# 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)

 $_{2 \text{ piece}}$  580yen

Beer

Draft beer Bottle Alcohol-free beer 680yen 690yen 500yen



Plum brandy

Plum brandy

 $600 \mathrm{yen}$ 



Chuhai

Chuhai (Japanese distilled spirit and soft drink) Lemon, Calpis, Oolong tea  $550 \mathrm{yen}$ 

Highball

Highball (single)

600yen $\sim$ 

Wine

Glass 620yen 3,900yen

Bottle

Sake

Small (HOT or COLD)

800yen~



Small ..... 150<sub>ml</sub> Regular ···· 300ml

Distilled spirit

600yen Glass

4,500yen Bottle

Soft drink

**■** Coke Orange Calpis 400yen

■ Ginger ale Oolong tea