



A picture is an image picture of "Hana course"

Hana course

The hana course is recommended
by our head hostess

4,700yen

Appetizer-to-dessert full course mizutaki chicken stew

- Kobachi(Side dish)
- 3 kinds of appetizers
- Hanamidori's ham and parent chicken tataki (finely chopped)
- 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 .. 830yen
華味鳥肉盛り

Hanamidori chunky chicken .. 520yen
華味鳥ぶつ切り

Hanamidori chicken strips 520yen
華味鳥切身

Hanamidori chicken liver 420yen
華味鳥肝

Assorted vegetables (1 portion) .. 520yen
野菜盛り(1人前)

An extra vegetable 320yen
野菜単品

Hanamidori chicken meatloaf 620yen
華味鳥ミンチ

Rice porridge set 520yen
雑炊セット

Noodles 220yen
ちゃんぽん

Soup damplings (5 pieces) 420yen
水ぎょうざ(5個)

Rice (domestic rice)..... 320yen
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。



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

Fine selected course

Hou-oh course

Reservation required

7,200yen

- 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

5,700yen

Our specialty course

- Kobachi(Side dish)
- Sesame amberjack and homemade mentaiko
- Hanamidori's raw ham and vegetable salad
- Hanamidori's Mizutaki (chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana
- Sweetness

Aji course

3,500yen

The standard course of the hanamidori chicken stew

- Kobachi(Side dish)
- Hanamidori's ham and parent chicken tataki (finely chopped)
- Hanamidori's Mizutaki(chopped meat, minced meat, fillet, liver, vegetable serving, porridge or champon noodles)
- Mentai Takana

Hanamidori's Mizutaki

3,000yen

- 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

The raw ham is creamy, mouth melting, and has a mouth watering smoked aroma. Also please enjoy the flavor and texture created by the high grade charcoal used to prepare the chicken.



Sesame on the greater amberjack

980yen

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



Homemade cod roe

700yen

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

Available for take out

Chicken skin and ponzu vinegar

580yen

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



Mizutaki fried chicken

680yen

Marinated in our special sauce that's created from a combination using the soup of chicken stew along with Japanese ponzu and yuzu pepper.

A la carte dishes using soup
broth for hot pots.

Japanese rolled omelet 620yen

Japanese rolled mentai omelet
770yen

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 550yen

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.



Grilled mature chicken thigh 700yen

Fresh professionally grilled chicken thigh.
We know you will enjoy the unique flavor this dish has to offer.



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.

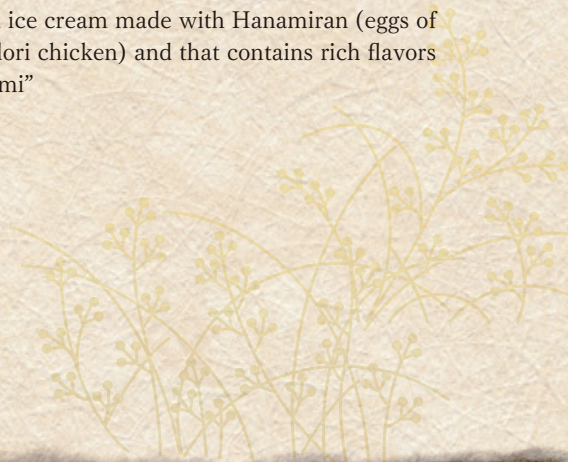
With caramel sauce (2 piece)

2 piece 580yen



Hanamiran Ice cream 340yen

“Original ice cream made with Hanamiran (eggs of Hanamidori chicken) and that contains rich flavors and umami”



Beer

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



Plum brandy

| | |
|-------------|--------|
| Plum brandy | 600yen |
|-------------|--------|



Chuhai

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| Chuhai (Japanese distilled spirit and soft drink) Lemon, Calpis, Oolong tea | 550yen |
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Highball

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|-------------------|---------|
| Highball (single) | 550yen~ |
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Wine

Glass

620yen

Bottle

3,900yen

Sake

Small (HOT or COLD)

670yen~



Small 150ml

Regular 300ml

Distilled spirit

Glass

600yen

Bottle

4,500yen

Soft drink

■ Orange

■ Calpis

■ Ginger ale

■ Oolong tea

380yen