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Wa Pasta Menu



特別な事はない日でも、
こななで「美味しいを愉しむ」
特別な食事を。

The "Wa-pasta" is a combination of carefully selected dashi, miso, soy sauce, soy milk, and other uniquely Japanese flavors, plus a little extra "effort".
For a break from the meal, homemade tofu and obanzai made with Yakumo soymilk and a gentle sweet that blends Japanese and Western flavors will grace your table.
A sip of "Konana Tea," an original blend of tea that goes well with both meals and sweet dishes, will relax your mind.
The aroma of dashi (Japanese soup stock) will intoxicate you and fill your stomach and your heart.



Konana's "Dashi" Commitment and the Secret of Deliciousness

The dashi used in all of Konana's pastas is the essence of Konana, and the "deliciousness" you experience when eating our dishes comes from the taste and aroma of this dashi. When your Konana pasta is served, first, please enjoy the "smell" of the dashi.

Our dashi is carefully balanced, featuring rich flavors from bonito flakes sourced from Makurazaki in Kagoshima Prefecture, and a mellow taste from three types of kelp sourced from Hokkaido. Additionally, we add a slight thickness to ensure it clings well to the pasta, and enhance the dashi's flavor with extra-special soy sauce.

These various commitments have culminated in the creation of "Konana Dashi". That's why it pairs so perfectly with our pasta!

おだしのパスタ Dashi Pasta

Recommended Menu



① **Mentaiko, baby sardine and Takana**

明太子和面条鱼高汤风味佐芥菜 1090円
명란젓과 잔멸치 육수 풍미, 갖과 함께



② **Okra with ume plum and baby sardine, Tororo and Small shrimp**

梅子、面条鱼和秋葵山药泥和小虾的高汤 1190円
매실을 곁들인 오크라와 아기 정어리, 토로로와 작은 새우



③ **Tororo and soft-boiled egg with Yuzu-kosho flavor**

汤的味道, 山药泥和半熟鸡蛋高汤风味佐柚子胡椒 1350円
간 마와 반숙 달걀 육수 풍미, 유자 후추와 함께



④ **Asari and Maitake Mushrooms with Asari Dashi Butter**

花蛤和舞茸菇的花蛤高汤黄油 1490円
바지락과 잎새 버섯 바지락 육수 버터



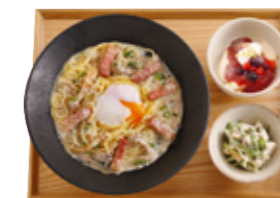
⑤ **Grated radish and Pork with Yuzu**

萝卜雪泥和猪肉的柚子风味 1500円
간 무와 돼지고기 유자 풍미

SET MENU



Konana's Deli Set
+500円
• A choice of Pasta
• Konana's Deli
• Homemade Tofu



Soy Milk Pudding Set
+500円
• A choice of Pasta
• Konana's Deli
• Soy Milk Pudding

SET DRINK +390円

- HOWARI (hot/iced)
Rooibos×Lemon Grass
- SARARI (hot/iced)
Green Tea×Lemon
- YURURI (hot/iced)
Assam×Ginger
- KARARI (hot/iced)
Ceylon×Peppermint
- KURARI (hot/iced)
Darjeeling×Iran Iran
- RABURI (hot/iced)
Assam×Cacao
- FUWARI (hot/iced)
Roasted Green Tea×Orange
- Apple Juice
- Orange Juice
- Iced Coffee



黒ボロネーゼ
Black Bolognese

白ボロネーゼ
White Bolognese

Authentic Chewy Texture!
"Fresh Pasta"



Konana's fresh pasta boasts a firm, chewy texture. The noodles, rich in the flavor and aroma of wheat, pair perfectly with thick cream sauces and meat sauces.

Fresh Pasta

Products marked with the "Fresh Pasta" symbol are served with fresh pasta. Due to the cooking time required, there may be variations in serving times. We appreciate your understanding.

Konana's White and Black Bolognese

Konana's White and Black Bolognese features luxurious use of beef from Awaji Island, raised in its rich natural environment. The well-balanced blend of fat and lean minced beef is crafted into a Bolognese sauce that pairs perfectly with pasta. The White Bolognese, with its white sesame and soy milk base, has a kick of ginger. The Black Bolognese, rich and savory, is made with Hatcho Miso. Are you a fan of the white or the black?



⑥ White Bolognese Made with Ground Awaji Beef, White Sesame, and Soy Milk
1680円

淡路産牛绞肉和白芝麻豆奶制成的白肉酱意面
아와지산 다진 소고기와 흰깨 두유로 만든 순백의 볼로네제



⑦ Black Bolognese Made with Ground Awaji Beef and Hatcho Miso
1640円

淡路産牛绞肉制成的肉酱意面
아와지산 다진 소고기로 만든 볼로네제

SET MENU



Konana's Deli Set
+500円
•A choice of Pasta
•Konana's Deli
•Homemade Tofu



Soy Milk Pudding Set
+500円
•A choice of Pasta
•Konana's Deli
•Soy Milk Pudding

SET DRINK +390円

- HOWARI (hot/iced)
Rooibos×lemon Grass
- SARARI (hot/iced)
Green Tea×Lemon
- YURURI (hot/iced)
Assam×Ginger
- KARARI (hot/iced)
Ceylon×Peppermint
- KURARI (hot/iced)
Darjeeling×Iran Iran
- RABURI (hot/iced)
Assam×Cacao
- FUWARI (hot/iced)
Roasted Green Tea×Orange
- Apple Juice
- Orange Juice
- Iced Coffee

トマトのパスタ Tomato Pasta

🍴 Recommended Menu



⑧

Lotus root and Bacon with Miso - Neapolitan

莲藕和培根的味噌风味拿坡里意大利面
연근과 베이컨 된장 풍미 나폴리탄

1080円



⑨

Soboro Chicken and Eggplant with Miso Tomato 🍴

鸡肉末和茄子佐味噌番茄酱
다진 닭고기와 가지 된장 토마토 소스

1300円



⑩

Salmon and Asparagus with Miso Tomato Cream

烟熏三文鱼和芦笋佐味噌番茄奶油
연어와 아스파라거스 된장 토마토 크림 소스

1400円

SET MENU



Konana's Deli Set
+500円

- A choice of Pasta
- Konana's Deli
- Homemade Tofu



Soy Milk Pudding Set
+500円

- A choice of Pasta
- Konana's Deli
- Soy Milk Pudding

SET DRINK +390円

- | | | | | |
|---|--|---|--|----------------|
| • HOWARI (hot/iced)
Rooibos×Lemon Grass | • SARARI (hot/iced)
Green Tea×Lemon | • YURURI (hot/iced)
Assam×Ginger | • KARARI (hot/iced)
Ceylon×Peppermint | • Apple Juice |
| • KURARI (hot/iced)
Darjeeling×Iran Iran | • RABURI (hot/iced)
Assam×Cacao | • FUWARI (hot/iced)
Roasted Green Tea×Orange | | • Orange Juice |
| | | | | • Iced Coffee |



Special pasta
that you can only experience at "Konana."

Konana's soy sauce pasta uses soy sauce from Yuasa in Kishu, the birthplace of soy sauce. The deep richness and umami, achieved through careful double fermentation, enhance the ingredients and bring a unique flavor. Enjoy special soy sauce pasta, filled with the essence of Konana's incorporation of Japanese ingredients and seasonings, which you can't find anywhere else.

醤油のパスタ Soy Sauce Pasta



⑪

Wild vegetables and Chicken Soboro with Soy Sauce Butter

山野菜和肉末的酱油黄油
산나물과 다진 고기 간장 버터

1190円



⑫

Duck and White leek with Sweet Soy Sauce 🍴

合鸭和白葱的甜酱油佐料
오리고기와 파 달콤 간장 소스

1320円



⑬

Asparagus, shrimp and soft-boiled egg with soy sauce

芦笋、鲜虾和半熟鸡蛋佐酱油风味
아스파라거스와 새우, 반숙 달걀 간장 풍미

1530円

クリームのパスタ Cream Pasta

 Recommended Menu



⑭

Turnip and Spinach with Shrimp Soy Milk Cream

芜菁和菠菜佐鲜虾豆奶奶油
순무와 시금치 새우 두유 크림

1340円



⑮

Steamed Chicken and Edamame with Miso Cream

蒸鸡和毛豆佐味噌奶油酱
찜 닭고기와 풋콩 된장 크림 소스

1200円



⑯

Duck and Maitake Mushroom with Soy Milk Cream

鸭肉和舞茸的豆奶白酱意大利面
오리 고기와 잎새 버섯 두유 크림 소스 파스타

1380円



⑰

Pork and Maitake mushroom with Burdock Soy Cream

猪肉和舞茸菇佐牛蒡豆奶奶油
돼지고기와 잎새 버섯 우엉 두유 크림

1600円

SET MENU



Konana's Deli Set
+500円

- A choice of Pasta
- Konana's Deli
- Homemade Tofu



Soy Milk Pudding Set
+500円

- A choice of Pasta
- Konana's Deli
- Soy Milk Pudding

SET DRINK +390円

- | | | | | |
|---|--|---|--|----------------|
| • HOWARI (hot/iced)
Rooibos×Lemon Grass | • SARARI (hot/iced)
Green Tea×Lemon | • YURURI (hot/iced)
Assam×Ginger | • KARARI (hot/iced)
Ceylon×Peppermint | • Apple Juice |
| • KURARI (hot/iced)
Darjeeling×Iran Iran | • RABURI (hot/iced)
Assam×Cacao | • FUWARI (hot/iced)
Roasted Green Tea×Orange | | • Orange Juice |
| | | | | • Iced Coffee |



塩麴のパスタ Shio-koji (salt-malted rice) Pasta



⑱

Shio-koji (salt-malted rice) Soup Stock Peperoncino with Turnip and Eggplant

芜菁和茄子的盐麴高汤香蒜辣椒意大利面
순무와 가지 누룩 소금 육수 페페론치노

1320円



⑲

Shio-koji (salt-malted rice) and Lemon Sauce with Whitebait and Adductor muscle

银鱼和小扇贝的盐曲柠檬意大利面
실치와 조개 관자를 넣어 만든 소금 누룩과 레몬 파스타

1580円

わさび 山葵のパスタ Wasabi Pasta



⑳

Octopus and Tosa Sweet Pepper with Wasabi Dashi Butter

章鱼和土佐甘糖的芥末黄油
낙지와 파리 고추 와사비 버터

1420円



Highly Popular Dish! Konana's Soy Milk Carbonara

Konana's soy milk carbonara, a consistently popular dish, is packed with a perfect balance of flavors and unique touches. The rich taste of soy milk and fresh cream is enhanced by the flavor of Konana's dashi and a hidden hint of kelp tea, creating a robust and satisfying taste. Despite its rich flavor, it has a light and refreshing texture that allows you to enjoy it to the last bite without feeling overwhelmed.

Konana's original spice blend, "Konana no Kuro," which includes Sichuan pepper and black pepper, pairs excellently with the soy milk carbonara. Enjoy changing the flavor with it while you eat.

For first-timers, we recommend the standard "Konana's Soy Milk Carbonara." When you want a change of pace, try the "Funagata Mushroom Soy Milk Carbonara," made with an abundance of high-quality mushrooms from Funagata Town, Yamagata Prefecture.

豆乳カルボナーラ Soy Milk Carbonara

Recommended Menu



②1

Konana's Soy Milk Carbonara

Konana 的豆奶培根蛋酱
Konana 두유 카르보나라

1530円



②2

Mentaiko and Spinach with Soy Milk Carbonara

明太子和菠菜佐豆奶培根蛋酱
명란젓과 시금치 두유 카르보나라

1320円



②3

Small Shrimp and Scallop Soy Milk Carbonara

小虾和小干贝佐豆奶培根蛋酱
새우와 가리비 두유 카르보나라

1380円

②4

Soy Milk Carbonara Topped with Funagata Mushroom

豆奶培根蛋面 点缀船形蘑菇
배 모양 송이 버섯을 얹은 두유 카르보나라

1630円

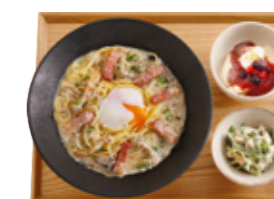


SET MENU



Konana's Deli Set
+500円

- A choice of Pasta
- Konana's Deli
- Homemade Tofu



Soy Milk Pudding Set
+500円

- A choice of Pasta
- Konana's Deli
- Soy Milk Pudding

SET DRINK +390円

- HOWARI (hot/iced) Rooibos×Lemon Grass
- SARARI (hot/iced) Green Tea×Lemon
- YURURI (hot/iced) Assam×Ginger
- KARARI (hot/iced) Ceylon×Peppermint
- KURARI (hot/iced) Darjeeling×Iran Iran
- RABURI (hot/iced) Assam×Cacao
- FUWARI (hot/iced) Roasted Green Tea×Orange

- Apple Juice
- Orange Juice
- Iced Coffee

甘味とお飲み物



Cafe & Drink Menu

Tiramisu Parfait

Mascarpone cream, soy milk pudding, and vanilla ice cream are a perfect match! Enjoy a variety of textures and flavors: crispy, jiggly, and refreshing with the gentle sweetness of Japanese ingredients... This is Konana's Tiramisu Parfait.



Recommend the Drink Set!

The following drinks can be added to all sweetmeats for 390円.

SET DRINK +390円

- | | | | |
|---|--|---|--|
| • HOWARI (hot/iced)
Rooibos×Lemon Grass | • SARARI (hot/iced)
Green Tea×Lemon | • YURURI (hot/iced)
Assam×Ginger | • KARARI (hot/iced)
Ceylon×Peppermint |
| • KURARI (hot/iced)
Darjeeling×Iran Iran | • RABURI (hot/iced)
Assam×Cacao | • FUWARI (hot/iced)
Roasted Green Tea×Orange | |



Homemade Soy Milk Pudding

自制豆奶布丁 / 수제 두유 푸딩 550円

< Choose Flavor >

- Mixed Berries / 草莓和酱果酱 / 딸기와 베리 소스
- Dark Molasses and Roasted Soybean Flour / 黑蜜和黄豆粉 / 흑꿀과 콩가루
- YAME Matcha Green Tea Sauce / 抹茶酱 / 말차 소스
- Unshu Mikan Orange Sauce / 温州蜜柑 / 밀감
- YAME Hojicha Green Tea Sauce / 焙茶酱 / 호지차 소스



Konana's Soy Milk Waffle

豆奶华夫饼 / 두유 와플

Caramel Banana 焦糖香蕉华夫饼 / 캐러멜 바나나 와플 990円

Red Bean Cheese Cream and Hojicha Ice Cream 红豆馅奶酪奶油和焙茶冰淇淋的薄烤饼 / 팥소 치즈 크림과 호지차 아이스크림 와플 970円

Strawberry and Pistachio Ice Cream 草莓和开心果的薄烤饼 / 딸기와 피스타치오 와플 1050円



Tiramisu Parfait

提拉米苏芭菲 / 티라미수 파르페

Strawberry / 草莓提拉米苏芭菲 / 딸기 티라미수 파르페 990円

Hojicha / 焙茶提拉米苏芭菲 / 호지차 티라미수 파르페 970円

Matcha / 抹茶提拉米苏芭菲 / 말차 티라미수 파르페 970円



Yame Matcha · Yame Hojicha

八女抹茶·八女焙茶 / 야메 말차·야메 호지차

Soy Latte with Yame Matcha 八女抹茶的大豆拿铁 / 야메 말차 두유 라테 650円

Soy Latte with Yame Hojicha 八女焙茶的大豆拿铁 / 야메 호지차 두유 라테 650円

Other / 其他 / 기타

Apple juice · Orange juice / 苹果汁·橙汁 / 애플 주스·오렌지 주스 550円

Iced coffee / 冰咖啡 / 아이스 커피 550円

Asahi Super Dry 600円

こなな茶

KONANA Original Blend Tea



Konana's tea is served in a pot, and you can choose either hot or cold.

550円

Karari

Tea leaves: Nilgiri, Ceylon
 Flavors: Peppermint, Bergamot
 Herbs & Spices: Peppermint



Kurari

Tea leaves: Nuwara area, Darjeeling
 Flavors: Ylang-Ylang, Lavender
 Herbs & Spices: Cornflour



Sarari

Tea leaves: green tea
 Flavors: Lemon



Huwari

Tea leaves: hojicha
 Flavors: orange, sandalwood
 Herbs & Spices: Orange peel



Howari

Tea leaves: rooibos
 Flavors: Lemongrass
 Herbs & Spices: Lemongrass



Yururi

Tea leaves: Assam
 Flavors: Cardamom, Ginger
 Herbs & Spices: Ginger



Raburi

Tea leaves: Nuwara area, Assam
 Flavors: cacao, vanilla
 Herbs & spices: cacao nibs, pink rose



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ご希望されるお客様へ



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お願いにご了承いただけましたらスタッフへご希望をお申し付けください。(Language:日本語・English・中文)

[Policy of the removal of specified ingredient]

Customers with food allergies are keen on removing specific ingredients. Please check for our "Policy of the removal of
specified ingredient" which is written on our website. You can connect our website by scanning this QR code.

【關於去除特定食物的政策】

有食物過敏的顧客與其他希望能去除某項原料的顧客，請掃描 QRCode，並參閱我司的官網上的「關於去除特定食物的政策」。