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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, 갓과 함께



② Okra with ume plum and baby sardine, Tororo and Small shrimp 1190円

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 1350円

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 1490円

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 1500円

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 | •Apple Juice |
| •KURARI (hot/iced)
Darjeeling×Iran Iran | •RABURI (hot/iced)
Assam×Cacao | •FUWARI (hot/iced)
Roasted Green Tea×Orange | | •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 fresh 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 Fresh Pasta

淡路産牛絞肉と白芝麻豆奶制成的白肉醬意面
아와지산 다진 소고기와 흰깨 두유로 만든 순백의 볼로네제

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

淡路産牛絞肉制成的肉醬意面
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 | • Apple Juice |
| • KURARI (hot/iced)
Darjeeling×Iran Iran | • RABURI (hot/iced)
Assam×Cacao | • FUWARI (hot/iced)
Roasted Green Tea×Orange | | • 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



⑪

Seafood Pescatore

鱼贝高汤的海鲜风味番茄酱意大利面
어패류 풍미 페스카토레

1740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
- KURARI (hot/iced)
Darjeeling×Iran Iran

- SARARI (hot/iced)
Green Tea×Lemon
- RABURI (hot/iced)
Assam×Cacao

- YURURI (hot/iced)
Assam×Ginger
- FUWARI (hot/iced)
Roasted Green Tea×Orange

- KARARI (hot/iced)
Ceylon×Peppermint

- Apple Juice
- 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



⑫

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



⑬

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



⑭

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



⑮ 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



⑯ 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



⑰ 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



⑱ 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

⑲ Fresh Pasta

Salmon Roe and Flying Fish Roe with Mentaiko Cream

点缀鲑鱼子和飞鱼子的明太子奶油意大利面
연어알과 날치알을 얹은 명란젓 크림 파스타

1860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 Pasta Shio-koji (salt-malted rice) Pasta

 Recommended Menu



⑳ 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 1320円
순무와 가지 누룩 소금 육수 페페론치노

㉑ Fresh Pasta

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 1580円
실치와 조개 관자를 넣어 만든
소금 누룩과 레몬 파스타



わさび 山葵の Pasta Wasabi Pasta



㉒ Octopus and Tosa Sweet Pepper with Wasabi Dashi Butter

章鱼和土佐甘糖的芥末黄油 1420円
낙지와 파리 고추 와사비 버터

㉓ Fresh Pasta

Soy Milk Cream with Scallops, Spear Squid, and Wasabi Flavor

扇贝和鱿鱼的豆奶奶油意大利面 山葵风味 1530円
가리비와 한치를 넣어 만든
두유 베이스 크림 파스타 산초 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

•Apple Juice

•KURARI (hot/iced)
Darjeeling×Iran Iran

•RABURI (hot/iced)
Assam×Cacao

•FUWARI (hot/iced)
Roasted Green Tea×Orange

•Orange Juice
•Iced Coffee



Do you know "Perilla"?

These small mint-like leaves are the baby leaves of shiso, known as "perilla." Compared to mature shiso leaves, they have a much milder flavor and are characterized by their softness and ease of eating.

大葉の Pasta Shiso Leaf Pasta



㉔ Shiso Leaf Sauce with Eggplant and Shrimps

茄子、鲜虾和紫苏叶的青酱意大利面 1500円
가지와 새우, 차조기로 만든 제노베제 소스 파스타



㉕ Shiso Leaf and Soy Milk Cream with Smoked Salmon and Lotus Root

三文鱼和莲藕的豆奶罗勒青酱奶油意大利面 1640円
연어와 연근을 사용한 두유 베이스 크림 제노베제



㉖ Fresh Pasta Mentaiko and Butter Sauce with Shiso Leaf 

明太子黄油佐紫苏叶的意大利面 1490円
차조기를 곁들인 명란젓과 버터 파스타



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



②7

Konana's Soy Milk Carbonara

Konana 的豆奶培根蛋醬
Konana 豆유 카르보나라

1530円



②8

Mentaiko and Spinach with Soy Milk Carbonara

明太子和菠菜佐豆奶培根蛋醬
명란젓과 시금치 豆유 카르보나라

1320円



②9

Small Shrimp and Scallop Soy Milk Carbonara

小虾和小干贝佐豆奶培根蛋醬
새우와 가리비 豆유 카르보나라

1380円

③0

Soy Milk Carbonara Topped with Funagata Mushroom

豆奶培根蛋面 点缀船形蘑菇
배 모양 송이 버섯을 얹은 豆유 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



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 | • Apple Juice |
| • KURARI (hot/iced)
Darjeeling × Iran Iran | • RABURI (hot/iced)
Assam × Cacao | • FUWARI (hot/iced)
Roasted Green Tea × Orange | | • Orange Juice |
| | | | | • Iced Coffee |



Homemade Soy Milk Pudding

自制豆奶布丁 / 수제 두유 푸딩

all 650円

< Choose Sauce >

- YAME Matcha Green Tea Sauce / 抹茶酱 / 말차 소스
- Unshu Mikan Orange Sauce / 温州柑橘酱 / 은천 밀감 소스
- Soybean Flour and Salted Caramel Sauce / 黄豆粉和咸焦糖酱 / 콩가루와 소금 캐러멜 소스
- Roasted Green Tea and Tiramisu Sauce / 焙茶和提拉米苏酱 / 호지 차와 티라미수 소스



Soy Milk Waffle / 豆奶华夫饼 / 두유 와플

Waffle with Strawberries and Other Berries ————— 1280円
草莓和浆果的华夫饼 / 콩가루 크림과 흑밀을 얹은 와플

Waffle Topped with Soybean Flour Cream and Brown Sugar Syrup ————— 1000円
黄豆粉奶油和黑蜜的华夫饼 / 콩가루 크림과 흑밀을 얹은 와플

Waffle with Chocolate and Mascarpone Cheese Cream Mixed with Red Bean Paste 1090円
巧克力和红豆沙的马士卡彭奶酪奶油华夫饼 / 쇼콜라와 팥소 마스카르포네 치즈 크림 와플



Affogato with Yame Matcha / 八女抹茶阿芙佳朵 / 야메 말차 아포카토 ————— 680円

Affogato with Yame Hojicha / 八女焙茶阿芙佳朵 / 야메 호지차 아포카토 ————— 680円

Black Tea Chiffon Cake / 红茶戚风蛋糕 / 홍차 쉬폰 케이크 ————— 990円

Saikyo Miso Caramelized Rare Cheesecake ————— 990円
/ Saikyo 味噌焦糖稀奶油芝士蛋糕 / 사이쿄 미소 캐러멜라이즈드 레어 치즈케이크



Konana's Original Blend Tea 550円

The "Konana Tea" is served in a generous pot with a choice of hot or iced.



"KARARI" tea (hot/iced)
Ceylon × Peppermint



"HOWARI" tea (hot/iced)
Rooibos × Lemon Grass



"KURARI" tea (hot/iced)
Darjeeling × Iran Iran



"YURURI" tea (hot/iced)
Assam × Ginger



"SARARI" tea (hot/iced)
Green Tea × Lemon



"RABURI" tea (hot/iced)
Assam × Cacao



"FUWARI" tea (hot/iced)
Roasted green tea × Orange

Yame Matcha · Yame Hojicha

八女抹茶 · 八女焙茶 / 야메 말차 · 야메 호지차

Soy Latte with Yame Matcha · Soy Latte with Yame Hojicha ————— 650円
八女抹茶的大豆拿铁 · 八女焙茶的大豆拿铁 / 야메 말차 두유 라테 · 야메 호지차 두유 라테

Soy Latte with Brown Sugar Syrup and Yame Matcha ————— 720円
黑蜜和八女抹茶的大豆拿铁 / 흑밀과 야메 말차 두유 라테

Soy Latte with Caramel and Yame Hojicha ————— 720円
焦糖和八女焙茶的大豆拿铁 / 캐러멜과 야메 호지차 두유 라테

Soymilk Float with Yame Matcha · Soymilk Float with Yame Hojicha ————— 700円
八女抹茶의 豆奶漂浮 · 八女焙茶의 豆奶漂浮 / 야메 말차 두유 플로트 · 야메 호지차 두유 플로트

Soda with Yuzu Citrus, Lemon, and Matcha ————— 700円
柚子、柠檬和抹茶的苏打水 / 유자, 레몬과 말차 소다

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



食物アレルギー又は
その他食材のお取り除きを
ご希望されるお客様へ



コードが読み取れないお客様はスタッフまでお声掛けください。

左記QRコードより「特定食材の除去に関するポリシー」をご確認いただきまして、弊社の安全に関する
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」。