SET MENU



Konana's Tea Set こなな茶セット

A choice of Konana Tea (hot/ice Please select on he "Set Drink" co



Konana's Deli Set おばんざいセット

+



Soy Milk Pudding Set 豆乳プリンセット

A choice of Pasta

+

Konana's Deli

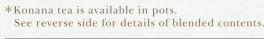
Soy Milk Pudding

SET DRINK If you order pasta, you can add a set drink for 300 yen.

-355yen

Original blend tea "Konana Tea"

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





WA PASTA MENU

Enjoy carefully selected ingredients from Japan's four seasons. All of Konana's Japanese pastas are based on Japanese soup stocks, or "Dashi." We cherish the ingredients and enjoy the seasons. Konana's pasta is made with Japanese spirit.



Soy Milk Carbonara Topped with Funagata Mushroom 1482yen (1630yen)



Duck and Maitake Mushroom with Soy Milk Cream 1255yen (1380yen)



Mentaiko, Baby Sardine and Takana

991 yen (1090yen)



Grated Radish and Pork with Yuzu

1364ven (1500yen)



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

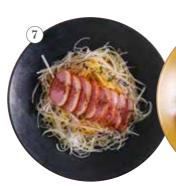
1528 yen (1680 yen)



Black Bolognese Made with Ground Awaji Beef and Hatcho Miso

1491 yen (1640yen)

Due to the cooking time required, there may be variations in serving times. We appreciate your understanding.



Duck and White leek with Sweet Soy Sauce

1200 yen (1320yen)

Asparagus, Shrimp and Soft-boiled Egg with Soy Sauce

1391 yen (1530 yen)



Steamed Chicken and Edamame with Miso Cream

1091 yen (1200 yen)



Octopus and Tosa Sweet Pepper with Wasabi Dashi Butter

1291 yen (1420 yen)



Konana's Soy Milk Carbonara

1391 yen (1530 yen)



Soboro Chicken and Eggplant with Miso Tomato

1182yen (1300yen)



Lotus root and Bacon with Miso Soup Neapolitan

1582yen (1740yen)

Konana's OVEN-BAKED DISH



Keema Curry Gratin / Doria with Half Boiled Egg and Eggplant 1091 yen (1200yen)



Bolognese Gratin / Doria with Eggplant

1182 yen (1300yen)



Mentaiko Sov Milk Gratin / Doria with Shrimp and Spear Squid 1182 ven (1300yen)



Rice Gratin with Hamburger Steak and Demi-glace Sauce

1500yen (1650yen)

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 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) 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。

[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.

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」。

•Apple juice

•Orange juice

•Iced Coffee



CAFE MENU

It is a great place for a mid-afternoon coffee break or a relaxing dessert after dinner. Please spend a wonderful time with handmade sweetness that makes the most of the ingredients and the special Konana tea.

Recommend the Drink Set! The following drinks can be added to all sweetmeats for 390yen.

• Various kinds of original blend "Konana tea" are available in a pot. • Orange juice • Apple juice • Iced Coffee



Homemade Soy Milk Pudding

Konana's homemade soy milk pudding has a soft and smooth melt-in-your-mouth taste that is addictive. It is a must-try when you visit Konana.



YAME Matcha Green Tea Sauce 591 yen (650 yen)



Unshu Mikan Orange Sauce 591 yen (650 yen)



Soybean Flour and Salted Caramel Sauce 591 yen (650 yen)



Hojicha and Tiramisu Sauce 591 yen (650 yen)

Saikyo Miso Caramelized Rare Cheesecake

900yen (990yen)

A new sensation born from the fusion of Japanese and Western flavors, this rare cheesecake is blended with the rich flavor of Saikyo miso. The surface is lightly caramelized to enhance the flavor, creating a perfect harmony of sweetness, saltiness, and a hint of smokiness, delivering a luxurious taste experience.



Black Tea Chiffon Cake

900yen (990yen)

Elegant and mellow aroma of black tea spreads, This chiffon cake is characterized by its soft and fluffy

Refreshing Onshu mandarin orange sauce and molasses, Please enjoy it with a generous amount of refined sweet

Yame Matcha & Yame Hojicha

Konana uses "Yame Matcha" and "Yame Hojicha" from Oishi Chaen, a tea merchant in Yame City, Fukuoka Prefecture, established in 1940.

The matcha is a well-balanced blend of fragrant and rich flavor, and the hojicha is mellow and fragrant, giving you a blissful experience.



Affogato with Yame Matcha Affogato with Yame Hojicha

618yen(680yen)

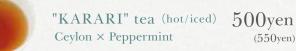
Ice Soy Latte with Yame Matcha Ice Soy Latte with Yame Hojicha

591 yen (650 yen)

Soymilk Float with Yame Matcha Soymilk Float with Yame Hojicha

636yen(700yen)







"KURARI" tea (hot/iced) 500ven Darjeeling × Iran Iran

(550yen)



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



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



"HOWARI" tea (hot/iced) 500yen Rooibos × Lemon Grass



"YURURI" tea (hot/iced) 500yen Assam × Ginger



"RABURI" tea (hot/iced) Assam × Cacao



Coffee & Soft drinks

500yen (550yen) Coffee (hot/iced) Apple juice 500yen (550yen) Orange juice 500yen (550yen)

Alcohol

Beer (Asahi 334ml) 546yen (600yen)