

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)

[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「關於去除特定食物的政策」。

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。

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Wa Pasta Menu



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.

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。



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**

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 Set
+500円

- A choice of Pasta
- Today's Side Dish
- Soy Milk Pudding
- Today's Tea



Kyoto Style Deli Set
+880円

- A choice of Pasta
- Kyoto Style Deli (5 dishes)
- Today's Tea

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

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 Set
+500円
• A choice of Pasta
• Today's Side Dish
• Soy Milk Pudding
• Today's Tea



Kyoto Style Deli Set
+880円
• A choice of Pasta
• Kyoto Style Deli
(5 dishes)
• Today's Tea

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

SET MENU



Konana Set
+500円

- A choice of Pasta
- Today's Side Dish
- Soy Milk Pudding
- Today's Tea



Kyoto Style Deli Set
+880円

- A choice of Pasta
- Kyoto Style Deli (5 dishes)
- Today's Tea

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

 Recommended Menu



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 Set
+500円

- A choice of Pasta
- Today's Side Dish
- Soy Milk Pudding
- Today's Tea



Kyoto Style Deli Set
+880円

- A choice of Pasta
- Kyoto Style Deli (5 dishes)
- Today's Tea

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

• Orange Juice

• KURARI (hot/iced)
Darjeeling×Iran Iran

• RABURI (hot/iced)
Assam×Cacao

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

• Iced Coffee



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

 Recommended Menu



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 짝리 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 的豆奶培根蛋醬
Konana 豆유 카르보나라

1530円



②2

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



②3

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

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 豆유 카르보나라

1630円



SET MENU



Konana Set
+500円

- A choice of Pasta
- Today's Side Dish
- Soy Milk Pudding
- Today's Tea



Kyoto Style Deli Set
+880円

- A choice of Pasta
- Kyoto Style Deli (5 dishes)
- Today's Tea

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

お酒のつまみ

Side Menu



彩りおばんざい小鉢 Kyoto Style Deli

This Kyoto-style side dish boasts a variety of pickles, vegetable-based dressings, and homemade smooth tofu. Please enjoy it with pasta and sake.

Kyoto Style Deli Assortment

缤纷京都乡土小 / 술안주알록달록 밑반찬	3 dishes	5 dishes	7 dishes
	630円 /	1040円 /	1450円

Kuwai and Potherb Mustard Salad

库瓦伊和雪里蕻沙拉 / 쿠웨이와 포더브 머스타드 샐러드	350円
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Marinated Tomatoes with Dashi

腌制西红柿与鱼汤 / 토마토 육수 마리네이드	410円
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Okra and Shredded Chicken Curry Sesame Dressing

秋葵咖喱芝麻拌鸡丝 / 오크라와 채 썬 치킨 커리 참깨 드레싱	380円
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お酒 Alcohol Menu

Asahi Super Dry (bottle 334ml)	600円
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Kyoto Craft Beer “LUCKY CAT” Light body/Yuzu aroma/Sansho

京都精釀啤酒 LUCKY CAT / 교토 수제 맥주 LUCKY CAT	830円
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Kyoto Craft Beer “LUCKY DOG” Citrus scent/citrus

京都精釀啤酒 LUCKY DOG / 교토 수제 맥주 LUCKY DOG	830円
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PIANO Sparkling Sake (bottle 300ml)

PIANO 起泡清酒 / PIANO 스파클링 순미주	1400円
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甘味とお飲み物



Cafe & Drink Menu

Saikyo Miso Caramelized Rare Cheesecake

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.



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 650円

< Choose Sauce >

- YAME Matcha Green Tea Sauce / 抹茶醬 / 말차 소스
- Unshu Mikan Orange Sauce / 温州柑橘醬 / 온천 밀감 소스
- Soybean Flour and Salted Caramel Sauce / 黄豆粉和咸焦糖醬 / 콩가루와 소금 캐러멜 소스
- Hojicha and Tiramisu Sauce / 焙茶和提拉米苏醬 / 호지 차와 티라미수 소스



Black Tea Chiffon Cake 990円

/ 红茶戚风蛋糕 / 홍차 쉬폰 케이크

Saikyo Miso Caramelized Rare Cheesecake 990円

/ Saikyo 味噌焦糖稀奶油芝士蛋糕 / 사이쿄 미소 캐러멜라이즈드 레어 치즈케이크



Yame Matcha · Yame Hojicha

/ 八女抹茶 · 八女焙茶 / 야메 말차 · 야메 호지차

Affogato with Yame Matcha 680円

/ 八女抹茶阿芙佳朵 / 야메 말차 아포카토

Affogato with Yame Hojicha 680円

/ 八女焙茶阿芙佳朵 / 야메 호지차 아포카토

Yame Matcha Tiramisu Parfait 900円

/ 八女抹茶提拉米苏芭菲 / 야메 말차 티라미수 파르페

Yame Hojicha Tiramisu Parfait 900円

/ 八女焙茶提拉米苏芭菲 / 야메 호지차 티라미수 파르페



Ice Soy Latte with Yame Matcha 650円

/ 八女抹茶的大豆拿铁 / 야메 말차 두유 라테

Ice Soy Latte with Yame Hojicha 650円

/ 八女焙茶的大豆拿铁 / 야메 호지차 두유 라테

Soymilk Float with Yame Matcha 700円

/ 八女抹茶的豆奶漂浮 / 야메 말차 두유 플로트

Soymilk Float with Yame Hojicha 700円

/ 八女焙茶的豆奶漂浮 / 야메 호지차 두유 플로트



Soft drinks / 软饮料 / 청량음료

Apple juice · Orange juice 550円

苹果汁 · 橙汁 / 애플 주스 · 오렌지 주스

Cola · Ginger ale (dry) 550円

可乐 · 姜汁 / 콜라 · 진저에일

Iced Coffee 550円

冰咖啡 / 아이스 커피

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

