

特別な事はない日でも、
こなで「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**

A pasta dish with a gentle taste of dashi (Japanese soup stock). It is richly flavored with Japanese ingredients such as mentaiko (cod roe) shirasu (baby sardine) and takana (Chinese cabbage). **1090円**



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

Tororo okra and ume shirasu are tossed with pasta scented with dashi for a refreshing taste. The savory taste of shrimp and the aroma of nori (seaweed) also accentuate the dish. **1230円**



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

A perfect combination of soup stock, grated yam and half-boiled egg. Negi (green onion), nori (seaweed) and yuzu kosho (Japanese citrus peppercorn) add a nice accent. **1430円**



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

Plump asari and flavorful maitake mushrooms. The flavor of the asari clam broth and the richness of the butter make this an addictive dish. **1570円**



⑤ **Grated radish and Pork with Yuzu**

The sweetness of the grated radish infused in the broth enhances the flavor of the tender pork. Crunchy white onions and the aroma of yuzu (Japanese citron) give this dish a refreshing finish. **1580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



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?



White Bolognese Made with Ground Awaji Beef, White Sesame, and Soy Milk **Fresh Pasta** 1760円

Konana's "White" Bolognese is a combination of Awaji beef, white sesame seeds, and soy milk. The tangy flavor of ginger enhances the flavorful Bolognese sauce, giving it an addictive taste.

⑦ Black Bolognese Made with Ground Awaji Beef and Hatcho Miso **Fresh Pasta** 1720円

Konana's "Black" Bolognese is a combination of Awaji beef and Hatcho miso. Hatcho miso, which is characterized by its astringency and strong flavor, enhances the flavor of the Awaji beef.

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

Konana's Neapolitan is a tomato sauce with miso broth that has an exquisite sweet and sour taste.

1090円



⑨

Soboro Chicken and Eggplant with Miso Tomato

The sweetness of the miso and the acidity of the tomatoes are a perfect match. The chicken and eggplant are well intertwined in this dish, making it a highly satisfying dish.

1380円



⑩

Salmon and Asparagus with Miso Tomato Cream

Miso Tomato is made by adding tomato sauce to miso dashi, which is a combination of Konana's dashi and miso, and then adding cream. The rich sauce is a popular menu item that is well mixed with smoked salmon and asparagus.

1480円



⑪

Seafood Pescatore

A tomato pasta with a seafood base, combining Konana's dashi and tomatoes. This luxurious dish perfectly harmonizes an abundance of seafood, dashi, and tomatoes.

1820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



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



⑫

Duck and White leek with Sweet Soy Sauce

1470円

White onions and sprouts enhance the flavor of the duck. The sweet soy sauce and original spice "Konana-no-kuro" also accentuate the flavor. This is a dish that we are proud of and hope you will try it at least once.



⑬

Asparagus, shrimp and soft-boiled egg with soy sauce

1610円

The shrimp with good texture, the fragrance of soy sauce, and the flavor of the greens and small shrimps are a good match. The flavor of the plump prawns and the soy sauce and the half-boiled egg when well mixed together create a mellow mouthfeel.



クリームのパスタ Cream Pasta

Recommended Menu



⑭

Turnip and Spinach with Shrimp Soy Milk Cream

Shrimp and turnips with a good texture go well with soft salad spinach in this soymilk cream pasta. The flavor of the shrimp and the richness of the soy milk will fill your mouth.

1430円



⑮

Steamed Chicken and Edamame with Miso Cream

The flavor of miso goes well with steamed chicken. The aroma of shiso leaves and black sesame seeds give the dish a Japanese flavor.

1280円



⑯

Duck and Maitake Mushroom with Soy Milk Cream

Juicy duck and umami-rich maitake mushrooms make this Japanese pasta dish very appetizing. The rich soy sauce cream is combined with soy milk for a unique Konana flavor. The original spice "Konana no kuro" accents the flavor of sansho (Japanese pepper) and its moderate spiciness.

1500円



⑰

Pork and Maitake mushroom with Burdock Soy Cream

The flavorful soymilk cream with burdock root flavor goes well with the generous amount of pork and fragrant maitake mushrooms on top.

1680円

⑱ Fresh Pasta

Hakata Mentaiko and Flying Fish Roe Mentaiko Cream

A gently flavored mentaiko cream sauce made by blending mentaiko, dashi, and soy milk, generously topped with flying fish roe for a delightful popping texture. The mellow sauce clings to chewy fresh noodles, while the bursting flying fish roe and the balanced saltiness of the mentaiko spread across the palate in every bite.

1480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



塩麴のパスタ



①9 Shio-koji (salt-malted rice) Soup Stock Peperoncino with Turnip and Eggplant 1400円

The flavor of the ground meat and the mildness of the salt and butter soup stock enhance the sweetness of the vegetables. A lavish amount of vegetables such as turnips eggplants and edamame beans.



②0 Fresh Pasta Shio-koji (salt-malted rice) and Lemon Sauce with Whitebait and Adductor muscle 1660円

The mildness of the salt-and-butter soup stock and the acidity of the lemon complement the flavor of the seafood. The flavor and texture of kale and the refreshing acidity of lemon balance each other well, making this dish a must-try.

わさび
山葵のパスタ Wasabi Pasta

おすすめメニュー



②1 Octopus and Sweet Pepper with Wasabi Dashi Butter

The resilient octopus and the mild bitterness of Japanese green chili peppers are addictive. Enjoy with spicy wasabi dashi butter. 1500円

②2 Fresh Pasta

Soy Milk Cream with Adductor muscle, Squid, and Wasabi Flavor

The rich flavors of adductor muscle and squid, combined with the spiciness of wasabi, are gently elevated by the creaminess of soy milk. Enjoy the aroma of aonori seaweed and the texture of chopped wasabi in this harmonious dish. 1610円



大葉のパスタ Shiso Leaf Pasta



②3 Shiso Leaf Sauce with Baby Sardines and Edamame

A refreshing Genovese-style pasta made with fragrant shiso leaves, perilla, and mushrooms, topped with a generous amount of baby sardines. The crisp texture of edamame adds a pleasant accent to this light and flavorful dish. 1580円

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

A gentle-tasting shiso Genovese cream made with shiso basil sauce and soy milk. The delicate saltiness of the salmon further enhances the creamy richness of the sauce. 1720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



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



②6

Konana's soy milk carbonara

Carbonara made with Konana's special soup stock and soy milk. By adding kombucha (kelp tea) as a secret ingredient you can feel the depth of the sauce.

1610円



②7

Mentaiko Soy Milk Carbonara

A gentle and creamy carbonara sauce made with soy milk, blended with spicy cod roe from Hakata. Topped with crunchy tobiko (flying fish roe), fresh baby spinach, soft-cooked egg, and shredded tororo kombu (kelp).

1430円



②8

Small Shrimp and Scallop Soy Milk Carbonara

A simple carbonara with the flavor of small shrimp and small scallops. The original spice "Konana no kuro" accentuates the flavor of the dish making it an addictive dish.

1460円

②9

Soy Milk Carbonara Topped with Funagata Mushroom

Konana's special pasta dish is topped with an abundance of Yamagata-grown Funagata mushrooms, which have a strong aroma, sweetness, and umami flavor.

1710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

Rare Cheesecake with Saikyo Miso is a delightful fusion of Japanese and Western flavors. Rich Saikyo miso is blended into the rare cheesecake, and the surface is lightly caramelized to enhance its aroma. The balance of sweetness, saltiness, and toasted flavors harmonizes perfectly, 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 |
| • KURARI (hot/iced)
Darjeeling×Iran Iran | • RABURI (hot/iced)
Assam×Cacao | • FUWARI (hot/iced)
Roasted Green Tea×Orange | |

- Apple Juice
- Orange Juice
- Iced Coffee

Homemade Soy Milk Pudding

Konana's Homemade Soy Milk Pudding offers a fluffy, silky texture that's irresistibly delicious. It's a signature dish you simply must try when you visit Konana.

with YAME Matcha Green Tea Sauce ————— 650円

with Mikan Orange Sauce ————— 650円

with Soybean Flour and Salted Caramel Sauce ————— 650円

with Roasted Green Tea and Tiramisu Sauce ————— 650円



Affogato with Yame Matcha ————— 680円

Affogato with Yame Hojicha ————— 680円

Black Tea Chiffon Cake ————— 990円

Saikyo Miso Caramelized Rare Cheesecake ——— 990円

Yame Matcha · Yame Hojicha

Ice Soy Latte with Yame Matcha ————— 650円

Ice Soy Latte with Yame Hojicha ————— 650円

Soymilk Float with Yame Matcha ————— 700円

Soymilk Float with Yame Hojicha ————— 700円

Other

Apple juice · Orange juice ————— 550円

Iced coffee ————— 550円

Bottle Beer 《334ml》 ————— 650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

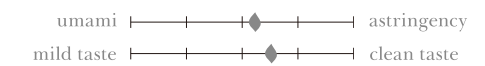
Caffeine-free

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

