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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 명란젓과 잔멸치 육수 풍미, 갓과 함께 1090円
	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 매실을 곁들인 오크라와 아기 정어리, 토로로와 작은 새우 1190円
	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 간 마와 반숙 달걀 육수 풍미, 유자 후추와 함께 1350円
	④ Asari and Maitake Mushrooms with Asari Dashi Butter 花蛤和舞茸菇的花蛤高汤黄油 바지락과 잎새 버섯 바지락 육수 버터 1490円
	⑤ Grated radish and Pork with Yuzu 萝卜雪泥和猪肉的柚子风味 간 무와 돼지고기 유자 풍미 1500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
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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	•AppleJuice
	•KURARI (hot/iced) Darjeeling×Iran Iran	•RABURI (hot/iced) Assam×Cacao	•FUWARI (hot/iced) Roasted Green Tea×Orange		•Orange Juice
					•Iced Coffee



黒
ハ
ボロネーゼ
Black Bolognese

白
ハ
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

淡路产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



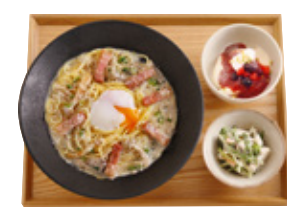
⑦
Black Bolognese Made
with Ground Awaji Beef
and Hatcho Miso
1640円

淡路产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 | •AppleJuice |
| •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'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

• AppleJuice

• 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 우유 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
- 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

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

甘味とお飲み物



Cafe & Drink Menu

Konana’s Pancake

Made with a blend of rice flour, these pancakes have a moist and fluffy texture. They are topped with the gentle sweetness of Japanese ingredients and fruits.
*Note: Contains wheat flour in addition to rice flour.



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

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 Pancake

米粉薄烤饼 / 쌀가루 팬케이크

Caramel Banana 940円
焦糖香蕉薄烤饼 / 캐러멜 바나나 팬케이크

Red Bean Cheese Cream and Hojicha Ice Cream 880円
红豆馅奶酪奶油和焙茶冰淇淋的薄烤饼
팥소 치즈 크림과 호지차 아이스크림 팬케이크

Strawberry and Pistachio Ice Cream 960円
草莓和开心果的薄烤饼 / 딸기와 피스타치오 팬케이크



Yame Matcha · Yame Hojicha

八女抹茶 · 八女焙茶 / 야메 말차 · 야메 호지차

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

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

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	umami ----- astringency mild taste ----- clean taste
Kurari	Tea leaves: Nuwara area, Darjeeling Flavors: Ylang-Ylang, Lavender Herbs & Spices: Cornflour	umami ----- astringency mild taste ----- clean taste
Sarari	Tea leaves: green tea Flavors: Lemon	umami ----- astringency mild taste ----- clean taste
Huwari	Tea leaves: hojicha Flavors: orange, sandalwood Herbs & Spices: Orange peel	umami ----- astringency mild taste ----- clean taste
Howari	Tea leaves: rooibos Flavors: Lemongrass Herbs & Spices:Lemongrass	umami ----- astringency mild taste ----- clean taste
Yururi	Tea leaves: Assam Flavors: Cardamom, Ginger Herbs & Spices:Ginger	umami ----- astringency mild taste ----- clean taste
Raburi	Tea leaves: Nuwara area, Assam Flavors: cacao, vanilla Herbs & spices: cacao nibs, pink rose	umami ----- astringency mild taste ----- clean taste



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



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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」。