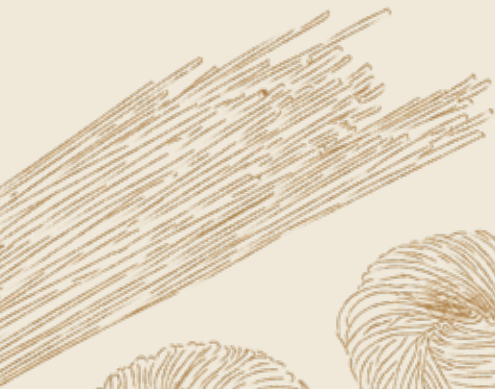
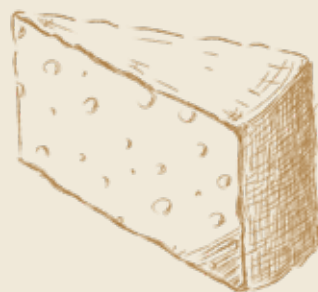


CONANA
TOKYO PASTA



豆乳カルボナーラ

Soy milk Carbonara by KONANA

At Konana-Japanese style pasta restaurant,
we celebrate the flavors of Japan's four seasons.
Every pasta dish is crafted around the essence
of Japanese taste — dashi.

At Konana+ we take this carefully prepared dashi and combine
it with soy milk made from 100% domestically grown soybeans
to create a uniquely Japanese carbonara.
Select cheeses and eggs further enhance the depth of flavor,
elevating the taste of our carbonara to another level.

Here, you can experience an original style of
“Japanese Carbonara,”
offered in a variety of flavors you can only enjoy at Konana.





Konana's Signature Soy Milk Carbonara 1590yen

A must-try dish: our signature carbonara made with soy milk, fresh cream, and Konana's special dashi. Rich yet smooth, with a light finish that keeps you coming back.

SET MENU こななのセットメニュー



Salad Set
+350yen

- Choice of Pasta
- Salad with Original Dressing



Salad & Toast Set
+550yen

- Choice of Pasta
- Salad with Original Dressing
- Today's Toast



Salad & Pudding Set
+650yen

- Choice of Pasta
- Salad with Original Dressing
- Today's Pudding

Drink Set
+390yen

A drink can be added to any pasta or set menu.

- Konana's Tea (Hot or Iced)
- Orange Juice
- Apple Juice
- Coca-Cola
- Ginger Ale
- Iced Coffee



fresh pasta
Okukuji Egg & Dashi Carbonara

1200yen

Is it carbonara, or is it “kamatama”? Taste it and decide for yourself. Simple yet rich in flavor, enhanced by freshly shaved cheese and the deep richness of Okukuji eggs.

Recommended topping!
Freshly Shaved Cheese
Medium Serving 200yen



Seaweed & Cheese Carbonara

1530yen

Dashi-infused carbonara paired with seaweed — an outstanding match. Instead of bacon, we use salted squid for a uniquely Japanese twist. The balance of seaweed aroma, salty squid, and soy milk sweetness is addictive.



Hakata Mentaiko Carbonara

1340yen

A gentle and creamy carbonara combining mentaiko, soy milk, and dashi. Enjoy the pop of tobiko and the crunchy texture of takana pickles with every bite.

Recommended side menu!
Mentaiko Garlic Butter Toast
220yen



A Little Food Story Pasta Noodles

To best match the richness of each sauce, we offer two kinds of noodles. For lighter sauces, we use Konana's original dried noodles, made with a special method. They contain no eggs, highlight the best parts of wheat, and are known for their bright color and firm texture. For our rich carbonara sauces, we pair them with chewy, fresh pasta.





Smoked Salmon & Lemon Carbonara

1640yen

A luxurious plate topped with smoked salmon. Juicy salmon pairs beautifully with a refreshing carbonara sauce finished with a squeeze of lemon.

Recommended topping!
Freshly Shaved Cheese
Medium Serving 200yen



Soft-Shell Shrimp Americaine Carbonara

1740yen

A rich carbonara packed with shrimp flavor, topped with whole shell-on shrimp for an indulgent presentation. Best enjoyed with anchovy toast to savor every last drop of sauce.

Recommended side menu!
Anchovy Garlic Butter Toast
220yen



fresh pasta

Green Curry Carbonara with Chicken Soboro

1780yen

Hearty and flavorful with chunky vegetables and minced chicken. Perfect for green curry lovers. Stir in the egg to mellow the spiciness and discover a new taste.



A Little Food Story Okukuji Eggs

In the deep mountains of Ibaraki, chickens are carefully raised in the rich natural environment of Okukuji. The eggs they produce — known as Okukuji Eggs — are prized for their rich flavor and vivid orange yolks. These qualities perfectly enhance the savory taste of Konana's light and creamy carbonara sauce.





Truffle-Style Carbonara with Funagata Mushrooms 1800yen

A luxurious carbonara topped with plenty of flavorful Funagata mushrooms from Yamagata, known for their sweet, rich taste. Break the soft-boiled egg to add extra creaminess.

SET MENU こななのセットメニュー



Salad Set +350yen
 ・Choice of Pasta
 ・Salad with Original Dressing



Salad & Toast Set +550yen
 ・Choice of Pasta
 ・Salad with Original Dressing
 ・Today's Toast



Salad & Pudding Set +650yen
 ・Choice of Pasta
 ・Salad with Original Dressing
 ・Today's Pudding

Drink Set +390yen
 A drink can be added to any pasta or set menu.
 ・Konana's Tea (Hot or Iced)
 ・Orange Juice
 ・Apple Juice
 ・Coca-Cola
 ・Ginger Ale
 ・Iced Coffee



Yakumo Soy Milk Carbonara with Plenty of Cheese 1690yen

Made with rich Yakumo soy milk, this carbonara is generously topped with freshly shaved Grana Padano cheese for an even bolder flavor.

fresh pasta
Spicy Red Tomato Carbonara 1660yen

Thick-cut bacon, tomato, and special chili bring a bold kick to this carbonara. A spicy twist unique to Konana.



Soy Sauce Carbonara with Steamed Chicken & Edamame 1400yen

Finished with soy sauce for a more Japanese-style flavor. The taste and pop of edamame add a unique charm that keeps you coming back.

Recommended side menu!
Sea Weed Butter Toast 220yen



A Little Food Story Dashi

The dashi used in all of our carbonara dishes is one of Konana's proudest foundations. We combine flavorful katsuobushi (bonito flakes) from Makurazaki, Kagoshima, with three types of kelp from Hokkaido — Ma-kombu, Rishiri-kombu, and Mitsuishi-kombu — achieving a mellow, perfectly balanced taste. This dashi not only pairs wonderfully with the noodles but also harmonizes with vegetables and other ingredients, making it an essential part of Konana's cooking.





Duck & Black Pepper Carbonara 1430yen

For pepper lovers! A Konana favorite topped with bold amounts of black pepper, perfectly paired with rich duck for an unforgettable bite.



fresh pasta

Genovese-Style Carbonara with Prosciutto & Basil 1720yen

A refreshing basil aroma blended into creamy soy milk carbonara, topped with savory prosciutto and flavorful dried tomatoes. A must for basil fans.

Wasabi Carbonara with Squid & Aosa Seaweed

1500yen

Soy milk carbonara gently enhances the umami of squid and the sharpness of wasabi. Each bite carries the fragrance of aosa seaweed and wasabi.



Spicy Carbonara with Smoked Mackerel & Tomato

1600yen

Smoky mackerel, tangy tomato, and curry spices come together in this bold carbonara. Topped with plenty of cilantro for a surprisingly perfect match.

Recommended topping!
Freshly Shaved Cheese
Medium Serving 200yen



GARLIC BUTTER TOAST

ガーリックバタートースト

Three original toast flavors made to pair perfectly with carbonara: mentaiko, seaweed, and anchovy.

Anchovy / Mentaiko / Seaweed

each 220yen



CHEESECAKE

チーズケーキ



Brûlée Cheesecake

1090yen

Caramelized on top for a toasty aroma. Crisp on the surface, soft and creamy inside — an irresistible texture.



Saikyo Miso Cheesecake with Pistachio & Orange Sauce

1190yen

Refreshing orange sauce with fruit pieces complements the rich miso cheesecake, with pistachios adding a crunchy accent.



Honey & Cheese Cheesecake

1190yen

A dream for cheese lovers — topped with plenty of Grana Padano, balanced by honey and black pepper.

DRINK SET ドリンクセット +390yen

Konana Tea is served by the pot, available hot or iced.

- | | | | | |
|--------------------------------------|------------------------------------|-----------------------------|-------------------------|--------------|
| ・Karari (Ceylon × Peppermint) | ・Kurari (Darjeeling × Ylang Ylang) | ・Sarari (Green Tea × Lemon) | | |
| ・Huwari (Roasted Green Tea × Orange) | ・Howari (Rooibos × Lemongrass) | ・Yururi (Assam × Ginger) | ・Raburi (Assam × Cacao) | |
| ・Apple Juice | ・Orange Juice | ・Coca-Cola | ・Ginger Ale | ・Iced Coffee |

CHIFFON CAKE シフォンケーキ

Light and fluffy chiffon cake served with ice cream and cream.
Available in plain and black tea flavors. Perfect with your favorite Konana tea.

Chiffon Cake with Vanilla Ice Cream & Salted Caramel

980yen

Black Tea Chiffon Cake with Orange Sauce & Tea Ice Cream

980yen

DRINK SET ドリンクセット + 390yen

Konana Tea is served by the pot, available hot or iced.

- Karari (Ceylon × Peppermint)
- Kurari (Darjeeling × Ylang Ylang)
- Sarari (Green Tea × Lemon)
- Huwari (Roasted Green Tea × Orange)
- Howari (Rooibos × Lemongrass)
- Yururi (Assam × Ginger)
- Raburi (Assam × Cacao)
- Apple Juice
- Orange Juice
- Coca-Cola
- Ginger Ale
- Iced Coffee

SOY MILK PUDDING

豆乳プリン

Made with Yakumo soy milk for a rich, smooth texture and a delicate flavor. Available in Matcha, Orange Citrus, and Salted Caramel.



Matcha
600yen



Orange
600yen



Salted Caramel
600yen

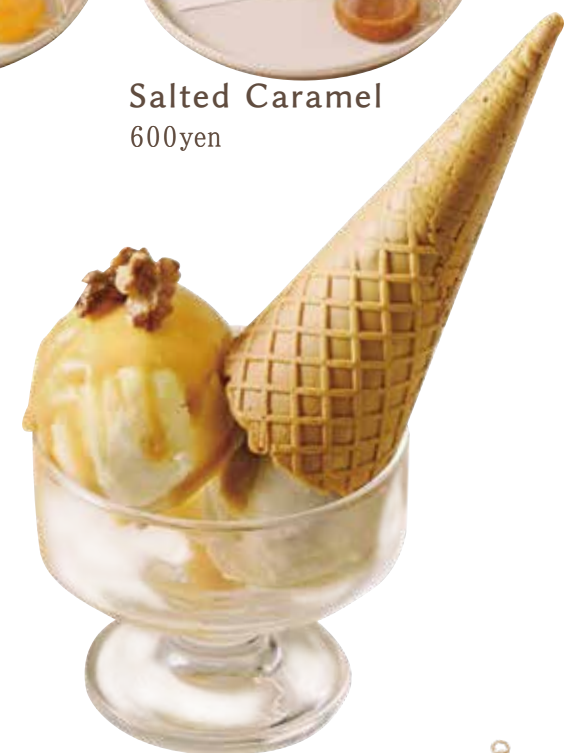
ICE CREAM

アイスクリーム

Vanilla & Black Tea Ice Cream

670yen

Vanilla ice cream with salted caramel, paired with rich black tea ice cream, topped with a cone for a charming look.



A Little Food Story Yakumo Soy Milk

Some of our soy milk carbonaras and soy milk puddings are made with Yakumo Soy Milk, produced from 100% Hokkaido-grown soybeans. It is rich yet smooth, with a natural sweetness from the soybeans, and leaves a pleasantly light finish on the palate.



KONANA'S TEA

こなな茶



The seven unique flavors of Konana Tea are original blends created especially for us by the specialty tea shop Uf. Only teas that truly impressed us with their taste were selected, then carefully blended to pair perfectly with both meals and desserts. The natural aromas gently rise from the cup, creating a pleasant fragrance that makes you want to keep drinking.

Konana's Tea is served by the pot, available hot or iced.

600yen

からり
Karari

Tea Leaves: Nilgiri, Ceylon
Essential Oils: Peppermint, Bergamot
Herbs & Spices: Peppermint

Richness |-----| Astringency
Smooth |-----| Crisp

The refreshing aftertaste of peppermint leaves you feeling clear and bright, like a crisp, sunny sky.

くらし
Kurari

Tea Leaves: Nuwara Eliya, Darjeeling
Essential Oils: Ylang-Ylang, Lavender
Herbs & Spices: Cornflower

Richness |-----| Astringency
Smooth |-----| Crisp

Relax with the calming aroma of lavender and a floral bouquet that fills your senses.

さらり
Sarari

Tea Leaves: Green Tea
Essential Oils: Lemon

Richness |-----| Astringency
Smooth |-----| Crisp

A smooth and easy-to-drink blend of deep green tea and refreshing lemon aroma.

ふわり
Huwari

Tea Leaves: Roasted Green Tea
Essential Oils: Orange, Sandalwood
Herbs & Spices: Orange Peel

Richness |-----| Astringency
Smooth |-----| Crisp

A soothing tea with roasted hojicha and bright orange, bringing a gentle, uplifting feeling.

ほわり
Howari

Tea Leaves: Rooibos
Essential Oils: Lemongrass
Herbs & Spices: Lemongrass

Richness |-----| Astringency
Smooth |-----| Crisp

Gentle rooibos and refreshing lemongrass create a calm and harmonious moment.

Caffeine-free

ゆるり
Yururi

Tea Leaves: Assam
Essential Oils: Cardamom, Ginger
Herbs & Spices: Ginger

Richness |-----| Astringency
Smooth |-----| Crisp

Spiced with cardamom and ginger for a warming tea that makes you feel at ease.

らぶり
Raburi

Tea Leaves: Assam, Nuwara Eliya
Essential Oils: Cacao, Vanilla
Herbs & Spices: Cacao Nibs, Pink Rose

Richness |-----| Astringency
Smooth |-----| Crisp

With a bittersweet chocolate-like aftertaste and sweet, romantic aroma — a tea that feels like being in love.

SOFT DRINK ソフトドリンク

550yen

Iced Coffee Orange Juice Apple Juice Coca-Cola Ginger Ale

BEER ビール

920yen

《 Kyoto Craft Beer 》

LUCKY CAT

Light-bodied with refreshing yuzu aroma and a hint of Japanese sansho pepper.

LUCKY DOG

Brewed with American Citra hops, sharp bitterness and citrusy, fruity notes.

