

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.





Enjoy two winter-perfect seafood pastas.

The Soy Milk Carbonara features yuzu fragrance with smoked salmon and turnip, while the Dashi Pescatore is topped with seasonal Kasumi crab for a luxurious finish. Savor these limited-time flavors of the season.

Yuzu Carbonara with Smoked Salmon and Turnip

Smoky, aromatic salmon pairs with tender turnip in a soy-milk carbonara scented with yuzu.

1650円

Its mellow richness is lifted by a refreshing citrus note, creating a clean, gentle finish that lingers pleasantly with every bite.

Dashi Pescatore with Kasumi Crab and Seafood

Featuring sweet Kasumi crab from the Sea of Japan, this pescatore is crafted with a delicate dashi that draws out the flavors of clams, shrimp, and other seafood. The clear ocean aroma and natural sweetness of the crab coat the silky noodles, warming you from the inside out.

1980円

Enjoy this winter-only indulgence, finished with a signature touch of Japanese



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

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





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



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.

1190円

The savory taste of shrimp and the aroma of nori (seaweed) also accentuate the dish.



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.

1390円



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.

1530円



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.

1540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
- KARARI (hot/iced) Ceylon×Peppermint
- FUWARI (hot/iced) Roasted Green Tea×Orange
- AppleJuice
- ·Orange Juice
- Iced Coffee

Authentic Chewy Texture "Fresh Pasta" Konana's fresh pasta boasts a firm, chew texture. The noodles, rich in the flavor and aroma of wheat, pair perfectly with thick crean

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

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.



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Black Bolognese Made with Ground Awaji Beef and Hatcho Miso

Fresh Pasta 1680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

1720円

- +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

 YURU
 Assam
- RABURI (hot/iced) Assam×Cacao
- YURURI (hot/iced) Assam×Ginger
- KARARI (hot/iced) Ceylon×Peppermint
- FUWARI (hot/iced) Roasted Green Tea×Orange

- AppleJuice
- •Orange Juice
- Iced Coffee

トマトのパスタ Tomato Pasta





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⊞



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.

1340円



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.

1440円

1980円



(11)

Dashi Pescatore with Kasumi Crab and Seafood

Featuring sweet Kasumi crab from the Sea of Japan, this pescatore is crafted with a delicate dashi that draws out the flavors of clams, shrimp,

The clear ocean aroma and natural sweetness of the crab coat the silky noodles, warming you from the inside out.

Enjoy this winter-only indulgence, finished with a signature touch of

SET MENU



Konana's Deli Set

- +500円
- ·A choice of Pasta
- ·Konana's Deli
- · Homemade Tofu



• KARARI (hot/iced)

Ceylon×Peppermint

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
- AppleJuice
- •Orange Juice
- Iced Coffee



醤油のパスタ



Duck and White leek with Sweet Soy Sauce @

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)

1430円

Asparagus, shrimp and soft-boiled egg with soy sauce 1570 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





(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

1390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.

1240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.

1460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.

1640円



Red Caviar and Flying Fish Roe with Mentaiko Cream

Mentaiko Cream Pasta combines the gentle flavors of mentaiko, dashi, and soy milk into a creamy sauce, topped with luxurious amounts of Red caviar and tobiko for a delightful popping texture. The rich sauce coats the chewy fresh noodles beautifully, while the salty bursts of Red caviar create a luxurious experience in every mouthful.

1900円



SET MENU



Konana's Deli Set

- +500円
- ·A choice of Pasta
- ·Konana's Deli
- $\boldsymbol{\cdot} \mathbf{Homemade} \ \mathbf{Tofu}$



Soy Milk Pudding Set +500⊞

- ____
- •A choice of Pasta
- ·Konana's Deli
- ·Soy Milk Pudding

SET DRINK +390⊟

- HOWARI (hot/iced) Rooibos×lemon Grass
- KURARI (hot/iced) Darjeeling×Iran Iran
- RABURI (hot/iced) Assam×Cacao

• SARARI (hot/iced)

Green Tea×Lemon

- YURURI (hot/iced) Assam×Ginger
- KARARI (hot/iced) Ceylon×Peppermint
- FUWARI (hot/iced) Roasted Green Tea×Orange

- AppleJuice
- Orange Juice
- Iced Coffee

塩麹のパスタ Shio-koji (salt-malted rice) Pasta





19

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

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.

1620円



Shio-koji (salt-malted rice) and Lemon Sauce with Whitebait and Adductor muscle

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



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.

1460円



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.

1570円



SET MENU



Konana's Deli Set

- +500円
- ·A choice of Pasta
- ·Konana's Deli
- ·Homemade Tofu



Soy Milk Pudding Set +500円

- ±300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
- (hot/iced) SARARI (hot/iced)
 emon Grass Green Tea×Lemon
 - RABURI (hot/iced) Assam×Cacao
- YURURI (hot/iced) Assam×Ginger
- KARARI (hot/iced) Ceylon×Peppermint
- FUWARI (hot/iced)
 Roasted Green Tea×Orange
- AppleJuice
- •Orange Juice
- Iced Coffee



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.

1540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.

1680円



25 Fresh Pasta

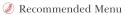
Mentaiko and Butter Sauce with Shiso Leaf

A pasta dish that looks just like a field of shiso, topped with plenty of fresh shiso leaves and baby shiso greens (perilla). Hidden underneath is a flavorful mentaiko butter pasta that everyone loves. Served with chewy fresh noodles, it's a hearty and satisfying plate.

1530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, has a light and refreshing texture that allows you to enjoy it to the last bite without feeling 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 Carb<mark>on</mark>ara." When you want a change of pace, try the "Funagata Mushroom Soy Milk Carbonara," made with an abundance c high-quality mushrooms from Funagata Town, Yamagata Prefecture.

豆乳 カルボナーラ Soy Milk Carbonara





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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.

1570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).

1390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.

1420円



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. 1670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

Green Tea×Lemon
• RABURI (hot/iced)

• SARARI (hot/iced)

- 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

甘味とお飲み物

Cafe & Drink Menu



Recommend the Drink Set!

The following drinks can be added to all sweetmeats for 390⊨.

SET DRINK +390円

- HOWARI (hot/iced) SARARI (hot/iced) YURURI (hot/iced) KARARI (hot/iced)
- Rooibos×lemon Grass Green Tea×Lemon
- KURARI (hot/iced) RABURI (hot/iced) FUWARI (hot/iced) Darjeeling×Iran Iran Assam×Cacao
- Assam×Ginger
- - Ceylon×Peppermint
 - 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 <u>F</u>
Affogato with Yame Hojicha	- 680 _E
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



Apple juice · Orange juice -	550円
Iced coffee	550円
Bottle Beer (334ml)	650⊞



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