

SET MENU

Pasta
+355yen
(390yen)



Konana's Tea Set
こなな茶セット

A choice of Pasta

+

A choice of
Konana Tea (hot/iced)

Please select on
from the "Set Drink" column.

Pasta
+500yen
(550yen)



Konana's Deli Set
おばんざいセット

A choice of Pasta

+

Konana's Deli

+

Homemade Tofu

Pasta
+500yen
(550yen)



Soy Milk Pudding Set
豆乳プリンセット

A choice of Pasta

+

Konana's Deli

+

Soy Milk Pudding

SET DRINK If you order pasta,
you can add a set drink for 300 yen.

+355yen
(390yen)

Original blend tea "Konana Tea"

●HOWARI (hot/iced) ●SARARI (hot/iced) ●YURURI (hot/iced)
Rooibos×Lemon Grass Green Tea×Lemon Assam×Ginger

●KARARI (hot/iced) ●KURARI (hot/iced)
Ceylon×Peppermint Darjeeling×Iran Iran

●RABURI (hot/iced) ●FUWARI (hot/iced)
Assam×Cacao Roasted green tea×Orange

*Konana tea is available in pots.
See reverse side for details of blended contents.



●Apple juice ●Orange juice ●Iced Coffee

WA PASTA MENU

Enjoy carefully selected ingredients from Japan's four seasons.
All of Konana's Japanese pastas are based on Japanese soup stocks, or "Dashi."
We cherish the ingredients and enjoy the seasons.
Konana's pasta is made with Japanese spirit.



1 Soy Milk Carbonara
Topped with
Funagata Mushroom
1518yen (1670yen)



2 Duck and
Maitake Mushroom
with Soy Milk Cream
1327yen (1460yen)



3 Mentaiko,
Baby Sardine and
Takana
991yen (1090yen)



4 Grated Radish and
Pork with Yuzu
1400yen (1540yen)



5 Fresh Pasta
White Bolognese Made
with Ground Awaji Beef,
White Sesame, and Soy Milk
1564yen (1720yen)



6 Fresh Pasta
Black Bolognese Made
with Ground Awaji Beef
and Hatcho Miso
1527yen (1680yen)



Due to the cooking time
required, there may be
variations in serving
times. We appreciate
your understanding.



7 Duck and
White leek with
Sweet Soy Sauce
1300yen (1430yen)



8 Asparagus, Shrimp and
Soft-boiled Egg with
Soy Sauce
1427yen (1570yen)



9 Steamed Chicken and
Edamame with
Miso Cream
1127yen (1240yen)



10 Octopus and
Sweet Pepper with
Wasabi Dashi Butter
1327yen (1460yen)



11 Konana's
Soy Milk Carbonara
1427yen (1570yen)



12 Soboro Chicken and
Eggplant with
Miso Tomato
1218yen (1340yen)



13 Lotus root and Bacon with
Miso Soup
Neapolitan
1618yen (1780yen)

Konana's OVEN-BAKED DISH



12 Keema Curry
Gratin / Doria with
Half Boiled Egg and Eggplant
1100yen (1210yen)



13 Bolognese
Gratin / Doria with
Eggplant
1245yen (1370yen)



14 Mentaiko Soy Milk
Gratin / Doria with
Shrimp and Squid
1245yen (1370yen)



15 Rice Gratin with
Hamburger Steak and Demi-glace Sauce

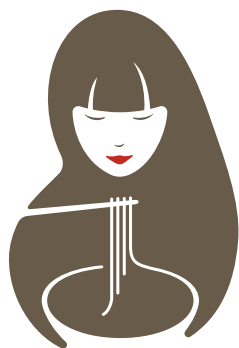
1536yen (1690yen)



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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)
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[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」。



CAFE MENU

It is a great place for a mid-afternoon coffee break or a relaxing dessert after dinner. Please spend a wonderful time with handmade sweetness that makes the most of the ingredients and the special Konana tea.

Recommend the Drink Set! The following drinks can be added to all sweetmeats for 390yen.

• Various kinds of original blend "Konana tea" are available in a pot. • Orange juice • Apple juice • Iced Coffee



Homemade Soy Milk Pudding

Konana's homemade soy milk pudding has a soft and smooth melt-in-your-mouth taste that is addictive. It is a must-try when you visit Konana.



YAME Matcha Green Tea Sauce

591yen (650yen)



Unshu Mikan Orange Sauce

591yen (650yen)



Soybean Flour and Salted Caramel Sauce

591yen (650yen)



Hojicha and Tiramisu Sauce

591yen (650yen)

Saikyo Miso Caramelized Rare Cheesecake

900yen (990yen)

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.



5

Black Tea Chiffon Cake

900yen (990yen)

Elegant and mellow aroma of black tea spreads, This chiffon cake is characterized by its soft and fluffy texture. Refreshing Onshu mandarin orange sauce and molasses, Please enjoy it with a generous amount of refined sweet cream.



6

Yame Matcha & Yame Hojicha

Konana uses "Yame Matcha" and "Yame Hojicha" from Oishi Chaen, a tea merchant in Yame City, Fukuoka Prefecture, established in 1940. The matcha is a well-balanced blend of fragrant and rich flavor, and the hojicha is mellow and fragrant, giving you a blissful experience.



Affogato with Yame Matcha
Affogato with Yame Hojicha

618yen (680yen)

Ice Soy Latte with Yame Matcha
Ice Soy Latte with Yame Hojicha

591yen (650yen)



Soymilk Float with Yame Matcha
Soymilk Float with Yame Hojicha

636yen (700yen)

Konana's Original Blend Tea

The "Konana Tea" is served in a generous pot with a choice of hot or iced.

	"KARARI" tea (hot/iced) Ceylon × Peppermint	500yen (550yen)	
	"KURARI" tea (hot/iced) Darjeeling × Iran Iran	500yen (550yen)	
	"SARARI" tea (hot/iced) Green Tea × Lemon	500yen (550yen)	
	"FUWARI" tea (hot/iced) Roasted green tea × Orange	500yen (550yen)	
	"HOWARI" tea (hot/iced) Rooibos × Lemon Grass	500yen (550yen)	
	"YURURI" tea (hot/iced) Assam × Ginger	500yen (550yen)	
	"RABURI" tea (hot/iced) Assam × Cacao	500yen (550yen)	

Coffee & Soft drinks

Coffee (hot/iced)	500yen (550yen)
Apple juice	500yen (550yen)
Orange juice	500yen (550yen)

Alcohol

Beer (Asahi 334ml)	591yen (650yen)
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