



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 1090円  
명란젓과 잔멸치 육수 풍미, 갓과 함께



② **Okra with ume plum and baby sardine, Tororo and Small shrimp** 1190円

梅子、面条鱼和秋葵山药泥和小虾的高汤 1190円  
매실을 곁들인 오크라와 아기 정어리, 토로로와 작은 새우



③ **Tororo and soft-boiled egg with Yuzu-kosho flavor** 1350円

汤的味道, 山药泥和半熟鸡蛋高汤风味佐柚子胡椒 1350円  
간 마와 반숙 달걀 육수 풍미, 유자 후추와 함께



④ **Asari and Maitake Mushrooms with Asari Dashi Butter** 1490円

花蛤和舞茸的花蛤高汤黄油 1490円  
바지락과 잎새 버섯 바지락 육수 버터



⑤ **Grated radish and Pork with Yuzu** 1500円

萝卜雪泥和猪肉的柚子风味 1500円  
간 무와 돼지고기 유자 풍미

### SET MENU



**Konana Set**  
+500円  
•A choice of Pasta  
•Today's Side Dish  
•Soy Milk Pudding  
•Today's Tea



**Kyoto Style Deli Set**  
+880円  
•A choice of Pasta  
•Kyoto Style Deli (5 dishes)  
•Today's Tea

### SET DRINK +390円

- |  |                                       |  |   |               |
|--|---------------------------------------|--|---|---------------|
| •HOWARI (hot/iced)<br>Rooibos×lemon Grass  | •SARARI (hot/iced)<br>Green Tea×Lemon | •YURURI (hot/iced)<br>Assam×Ginger             | •KARARI (hot/iced)<br>Ceylon×Peppermint | •Apple Juice  |
| •KURARI (hot/iced)<br>Darjeeling×Iran Iran | •RABURI (hot/iced)<br>Assam×Cacao     | •FUWARI (hot/iced)<br>Roasted Green Tea×Orange |   | •Orange Juice |
|  |                                       |  |   | •Iced Coffee  |



## 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

淡路産牛絞肉と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

淡路産牛絞肉制成的肉酱意面  
아와지산 다진 소고기로 만든 볼로네제

### SET MENU



**Konana Set**  
+500円

- A choice of Pasta
- Today's Side Dish
- Soy Milk Pudding
- Today's Tea



**Kyoto Style Deli Set**  
+880円

- A choice of Pasta
- Kyoto Style Deli (5 dishes)
- Today's Tea

### SET DRINK +390円

- |   |  |   |  |                |
|---|--|---|--|----------------|
| • HOWARI (hot/iced)<br>Rooibos×Lemon Grass  | • SARARI (hot/iced)<br>Green Tea×Lemon | • YURURI (hot/iced)<br>Assam×Ginger             | • KARARI (hot/iced)<br>Ceylon×Peppermint | • Apple Juice  |
| • KURARI (hot/iced)<br>Darjeeling×Iran Iran | • RABURI (hot/iced)<br>Assam×Cacao     | • FUWARI (hot/iced)<br>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 Set  
+500円

- A choice of Pasta
- Today's Side Dish
- Soy Milk Pudding
- Today's Tea



Kyoto Style Deli Set  
+880円

- A choice of Pasta
- Kyoto Style Deli (5 dishes)
- Today's Tea

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



**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

 Recommended Menu



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 우엉 두유 크림

1600円

## SET MENU



Konana Set  
+500円

- A choice of Pasta
- Today's Side Dish
- Soy Milk Pudding
- Today's Tea



Kyoto Style Deli Set  
+880円

- A choice of Pasta
- Kyoto Style Deli (5 dishes)
- Today's Tea

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

• Orange Juice

• KURARI (hot/iced)  
Darjeeling×Iran Iran

• RABURI (hot/iced)  
Assam×Cacao

• FUWARI (hot/iced)  
Roasted Green Tea×Orange

• Iced Coffee



## 塩麴のパスタ Shio-koji (salt-malted rice) Pasta

 Recommended Menu



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

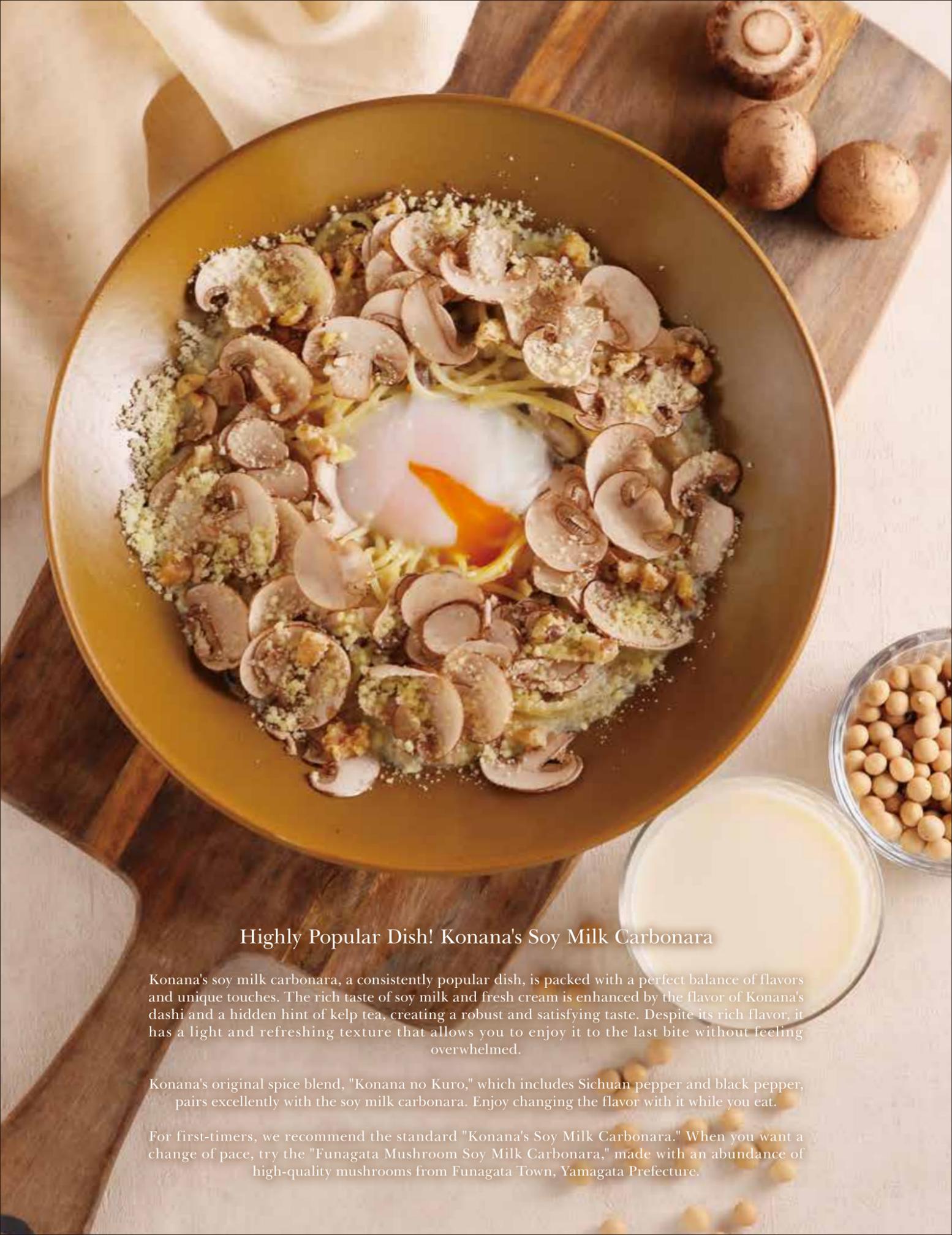


⑳

### Octopus and Tosa Sweet Pepper with Wasabi Dashi Butter

章鱼和土佐甘糖的芥末黄油  
낙지와 짝리 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 的豆奶培根蛋醬  
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醬  
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醬  
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 Set  
+500円  
• A choice of Pasta  
• Today's Side Dish  
• Soy Milk Pudding  
• Today's Tea



Kyoto Style Deli Set  
+880円  
• A choice of Pasta  
• Kyoto Style Deli (5 dishes)  
• Today's Tea

### SET DRINK +390円

- |   |  |   |  |
|---|--|---|--|
| • HOWARI (hot/iced)<br>Rooibos×Lemon Grass  | • SARARI (hot/iced)<br>Green Tea×Lemon | • YURURI (hot/iced)<br>Assam×Ginger             | • KARARI (hot/iced)<br>Ceylon×Peppermint |
| • KURARI (hot/iced)<br>Darjeeling×Iran Iran | • RABURI (hot/iced)<br>Assam×Cacao     | • FUWARI (hot/iced)<br>Roasted Green Tea×Orange |  |

- Apple Juice
- Orange Juice
- Iced Coffee

### Saikyo Miso Caramelized Rare Cheesecake

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.



### Recommend the Drink Set!

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

SET DRINK +390円

- |   |  |   |  |                |
|---|--|---|--|----------------|
| • HOWARI (hot/iced)<br>Rooibos × Lemon Grass  | • SARARI (hot/iced)<br>Green Tea × Lemon | • YURURI (hot/iced)<br>Assam × Ginger             | • KARARI (hot/iced)<br>Ceylon × Peppermint | • Apple Juice  |
| • KURARI (hot/iced)<br>Darjeeling × Iran Iran | • RABURI (hot/iced)<br>Assam × Cacao     | • FUWARI (hot/iced)<br>Roasted Green Tea × Orange |  | • Orange Juice |
|   |  |   |  | • Iced Coffee  |



### Homemade Soy Milk Pudding

自制豆奶布丁 / 수제 두유 푸딩 650円

< Choose Sauce >

- YAME Matcha Green Tea Sauce / 抹茶醬 / 말차 소스
- Unshu Mikan Orange Sauce / 温州柑橘醬 / 온천 밀감 소스
- Soybean Flour and Salted Caramel Sauce / 黄豆粉和咸焦糖醬 / 콩가루와 소금 캐러멜 소스
- Hojicha and Tiramisu Sauce / 焙茶和提拉米苏醬 / 호지차와 티라미수 소스



- |  |      |
|--|------|
| Affogato with Yame Matcha / 八女抹茶阿芙佳朵 / 야메 말차 아포카토                                      | 680円 |
| Affogato with Yame Hojicha / 八女焙茶阿芙佳朵 / 야메 호지차 아포카토                                    | 680円 |
| Matcha Tiramisu Parfait / 抹茶提拉米苏芭菲 / 말차 티라미수 파르페                                       | 970円 |
| Hojicha Tiramisu Parfait / 焙茶提拉米苏芭菲 / 호지차 티라미수 파르페                                     | 970円 |
| Black Tea Chiffon Cake / 红茶戚风蛋糕 / 홍차 쉬폰 케이크  | 900円 |
| Saikyo Miso Caramelized Rare Cheesecake / Saikyo 味噌焦糖稀奶油芝士蛋糕 / 사이쿄 미소 캐러멜라이즈드 레어 치즈케이크 | 900円 |



### Konana's Original Blend Tea 550円

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

- |  |  |
|--|--|
|  "KARARI" tea (hot/iced)<br>Ceylon × Peppermint         |  "HOWARI" tea (hot/iced)<br>Rooibos × Lemon Grass |
|  "KURARI" tea (hot/iced)<br>Darjeeling × Iran Iran      |  "YURURI" tea (hot/iced)<br>Assam × Ginger        |
|  "SARARI" tea (hot/iced)<br>Green Tea × Lemon           |  "RABURI" tea (hot/iced)<br>Assam × Cacao         |
|  "FUWARI" tea (hot/iced)<br>Roasted green tea × Orange |  |

### Yame Matcha · Yame Hojicha / 八女抹茶 · 八女焙茶 / 야메 말차 · 야메 호지차

Ice Soy Latte with Yame Matcha · Ice Soy Latte with Yame Hojicha 650円  
八女抹茶的大豆拿铁 · 八女焙茶的大豆拿铁 / 야메 말차 두유 라테 · 야메 호지차 두유 라테

Soy Latte with Brown Sugar Syrup and Yame Matcha 720円  
黑蜜和八女抹茶的大豆拿铁 / 흑밀과 야메 말차 두유 라테

Soy Latte with Caramel and Yame Hojicha 720円  
焦糖和八女焙茶的大豆拿铁 / 캐러멜과 야메 호지차 두유 라테

Soymilk Float with Yame Matcha · Soymilk Float with Yame Hojicha 700円  
八女抹茶의 豆奶漂浮 · 八女焙茶의 豆奶漂浮 / 야메 말차 두유 플로트 · 야메 호지차 두유 플로트

### Soft drinks / 软饮料 / 청량음료

Apple juice · Orange juice 550円  
苹果汁 · 橙汁 / 애플 주스 · 오렌지 주스

Cola · Ginger ale (dry) 550円  
可乐 · 姜汁 / 콜라 · 진저에일

Iced Coffee 550円  
冰咖啡 / 아이스 커피

### Beer / 啤酒 / 맥주

Asahi Super Dry 600円

Kyoto Craft Beer "LUCKY CAT" 830円  
(Light body/Yuzu aroma/Sansho)

Kyoto Craft Beer "LUCKY DOG" 830円  
(Citrus scent/citrus)

