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Wa Pasta Menu

特別な事はない日でも、
こなで「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.



Recommended Pasta

季節のおすすめ

For this seasonal menu, we are proud to collaborate with Hyogo Prefecture. We have crafted two special pasta dishes featuring carefully selected ingredients from Hyogo Prefecture. Enjoy the taste of spring with Konana's signature Japanese-style pasta.

Fresh Pasta

Banshu Hyakunichidori Chicken & Bamboo Shoot Wasabi Soy Milk Cream Pasta

《 Featuring Banshu Hyakunichidori Chicken & Perilla from Hyogo 》

1700円

"Banshu Hyakunichidori" is a premium chicken breed raised exclusively in Taka Town, Hyogo Prefecture. Grown for approximately 100 days—longer than usual—it develops a perfect texture with rich umami. This dish combines the flavorful Banshu Hyakunichidori chicken with crunchy bamboo shoots, the sharp spiciness of wasabi, and the creamy depth of soy milk, bringing out the best of each ingredient. "Perilla" is a baby leaf of shiso, offering a refreshing aroma that beautifully enhances the wasabi's fragrance.

Kobe Pork Bacon Soy Milk Carbonara

《 Featuring Kobe Pork Bacon from Hyogo 》

1750円

Konana's No.1 best-selling soy milk carbonara is now available with premium ingredients from Hyogo Prefecture for a limited time! This special version features bacon made from "Kobe Pork," an original brand from Kobe Takao Farm. The rich, umami-packed bacon elevates the dish to a new level of indulgence. Konana's signature soy milk carbonara sauce is creamy yet light, allowing the natural flavors of the ingredients to shine through. Enjoy a luxurious and satisfying pasta experience.



Konana's spring menu features carefully selected ingredients in collaboration with Hyogo Prefecture. Explore the diverse local ingredients from Hyogo here.[ingredients from Hyogo here. ▶](#)





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

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
- ②

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

1190円
- ③

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
- ④

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
- ⑤

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

- KARARI (hot/iced)
Ceylon×Peppermint

- AppleJuice
 - Orange Juice
 - Iced Coffee



黒ボロネーゼ
Black Bolognese

白ボロネーゼ
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

Fresh Pasta

1720円

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.



⑦

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
+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

Konana's Neapolitan is a tomato sauce with miso broth that has an exquisite sweet and sour taste.

1090円



⑨

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



⑩

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



⑪

Seafood Pescatore

A tomato pasta with a seafood base, combining Konana's dashi and tomatoes. This luxurious dish perfectly harmonizes an abundance of seafood, dashi, and tomatoes.

1780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

• KURARI (hot/iced)
Darjeeling×Iran Iran

• RABURI (hot/iced)
Assam×Cacao

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

• Apple Juice

• 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



⑫

Wild vegetables and Chicken Soboro with Soy Sauce Butter

A combination of savory soy sauce and flavorful butter gives this dish a gentle taste. Topped with wild vegetables and minced chicken seasoned with dashi (Japanese soup stock).

1230円



⑬

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.

1430円



⑭

Asparagus, shrimp and soft-boiled egg with soy sauce

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.

1570円



クリームのパスタ Cream Pasta

 Recommended Menu



⑮

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 mouth.

1390円



⑯

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



⑰

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



⑱

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

⑲

Fresh Pasta

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
•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

 Recommended Menu



②0

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. 1360円

②1 Fresh Pasta

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. 1620円



わ さ び 山 葵 の パ ス タ Wasabi Pasta



②2

Octopus and Tosa 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

②3 Fresh Pasta

Soy Milk Cream with Scallops, Spear Squid, and Wasabi Flavor

The rich flavors of scallops and spear 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

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

- AppleJuice
- Orange Juice
- Iced Coffee



Do you know "Perilla"?

These small mint-like leaves are the baby leaves of shiso, known as "perilla." Compared to mature shiso leaves, they have a much milder flavor and are characterized by their softness and ease of eating.

大 葉 の パ ス タ Shiso Leaf Pasta



②4

Shiso Leaf Sauce with Eggplant and Shrimps

A pasta dish that truly resembles a shiso field, with a generous amount of shiso and baby leaf perilla spread across the plate. Hidden beneath the shiso is everyone's favorite mentaiko butter pasta. Paired with chewy fresh noodles, this dish is both satisfying and flavorful. 1540円



②5

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



②6 Fresh Pasta

Mentaiko and Butter Sauce with Shiso Leaf

A shiso Genovese that perfectly balances mushrooms, eggplant, and plump shrimp. Enjoy the aromatic harmony of shiso, perilla, and mushrooms in every bite. 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, 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



Limited-time collaboration
with Hyogo Prefecture!

Kobe Pork Bacon
Soy Milk Carbonara

1750円

Enjoy an even more luxurious taste with the rich and flavorful Kobe Pork Bacon! For more details, please visit our Seasonal Specials page.



28
Mentaiko and Spinach with Soy Milk Carbonara

1390円

A light carbonara with spicy cod roe and spinach. The melted yam and kelp are well mixed. The hidden flavor kelp tea adds depth to the taste.



29
Small Shrimp and Scallop Soy Milk Carbonara

1420円

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.

30

Soy Milk Carbonara Topped with Funagata Mushroom

1670円

Konana's special pasta dish is topped with an abundance of Yamagata-grown Funagata mushrooms, which have a strong aroma, sweetness, and umami flavor.



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



Rare Cheesecake with Saikyo Miso is a delightful fusion of Japanese and Western flavors. Rich Saikyo miso is blended into the rare cheesecake, and the surface is lightly caramelized to enhance its aroma. The balance of sweetness, saltiness, and toasted flavors harmonizes perfectly, 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)
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 | |



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



Soy Milk Waffle

Waffle with Strawberries and Other Berries ————— 1280円

Waffle Topped with
Soybean Flour Cream and Brown Sugar Syrup ————— 1000円

Waffle with Chocolate and
Mascarpone Cheese Cream Mixed with Red Bean Paste 1090円



Affogato with Yame Matcha ————— 680円

Affogato with Yame Hojicha ————— 680円

Black Tea Chiffon Cake ————— 990円

Saikyo Miso Caramelized Rare Cheesecake ————— 990円

Yame Matcha · Yame Hojicha

At Konana, we use "Yame Matcha" and "Yame Hojicha" from Oishi Tea Garden, a tea merchant founded in 1940 in Yame City, Fukuoka Prefecture.

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

Other

Apple juice · Orange juice ————— 550円

Iced coffee ————— 550円

Bottle Beer 《334ml》 ————— 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



Kurari

Tea leaves: Nuwara area, Darjeeling
Flavors: Ylang-Ylang, Lavender
Herbs & Spices: Cornflour



Sarari

Tea leaves: green tea
Flavors: Lemon



Huwari

Tea leaves: hojicha
Flavors: orange, sandalwood
Herbs & Spices: Orange peel



Howari

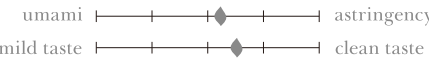
Caffeine-free

Tea leaves: rooibos
Flavors: Lemongrass
Herbs & Spices: Lemongrass



Yururi

Tea leaves: Assam
Flavors: Cardamom, Ginger
Herbs & Spices: Ginger



Raburi

Tea leaves: Nuwara area, Assam
Flavors: cacao, vanilla
Herbs & spices: cacao nibs, pink rose

