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Wa Pasta Menu



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.





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 Set +550円

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



### Kyoto Style Deli Set +990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<br>• Orange Juice<br>• Iced Coffee |
| • KURARI (hot/iced)<br>Darjeeling×Iran Iran | • RABURI (hot/iced)<br>Assam×Cacao     | • FUWARI (hot/iced)<br>Roasted Green Tea×Orange |  |  |





黒ボロネーゼ  
Black Bolognese

白ボロネーゼ  
White Bolognese

## 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 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.



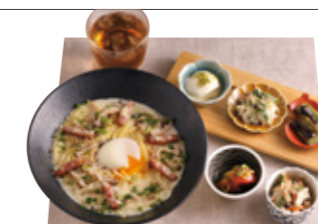
⑦ Black Bolognese Made with Ground Awaji Beef and Hatcho Miso 1680円

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 Set**  
+550円  
• A choice of Pasta  
• Today's Side Dish  
• Soy Milk Pudding  
• Today's Tea



**Kyoto Style Deli Set**  
+990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<br>• Orange Juice<br>• Iced Coffee |
| • KURARI (hot/iced)<br>Darjeeling×Iran Iran | • RABURI (hot/iced)<br>Assam×Cacao     | • FUWARI (hot/iced)<br>Roasted Green Tea×Orange |  |  |



## 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.

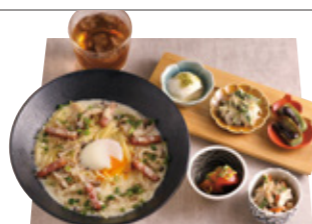
1440円

## SET MENU



Konana Set  
+550円

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



Kyoto Style Deli Set  
+990円

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

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

- 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



⑪

### 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



⑫

### 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



⑬

### 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



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 mouth.

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

## SET MENU



### Konana Set

+550円

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



### Kyoto Style Deli Set

+990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



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



⑱

### 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



⑲

### 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



⑳

### 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





### 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.

### 24 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.

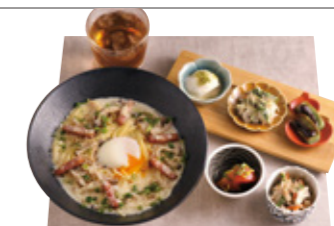


### SET MENU



Konana Set  
+550円

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



Kyoto Style Deli Set  
+990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





## 彩りおばんざい小鉢 Kyoto Style Deli

This Kyoto-style side dish boasts a variety of pickles, vegetable-based dressings, and homemade smooth tofu. Please enjoy it with pasta and sake.

	<small>3 dishes</small>	<small>5 dishes</small>	<small>7 dishes</small>
Kyoto Style Deli Assortment	630円	/ 1040円	/ 1450円

Kuwai and Potherb Mustard Salad	350円
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Marinated Tomatoes with Dashi	410円
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Okura and Shredded Chicken Curry Sesame Dressing	380円
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## お酒 Alcohol Menu

Asahi Super Dry (bottle 334ml)	650円
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Kyoto Craft Beer “LUCKY CAT” <small>Light body / Yuzu aroma / Sansho</small>	870円
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Kyoto Craft Beer “LUCKY DOG” <small>Citrus scent / Citrus</small>	870円
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PIANO Sparkling Sake (bottle 300ml)	1430円
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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.

## 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
- 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.

- Affogato with Yame Matcha ————— 680円
- Affogato with Yame Hojicha ————— 680円
- Yame Matcha Tiramisu Parfait ————— 970円
- Yame Hojicha Tiramisu Parfait ————— 970円
- 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



## 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  |

## Soft drinks

- Apple juice · Orange juice ————— 550円
- Cola · Ginger ale (dry) ————— 550円
- Iced Coffee ————— 550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

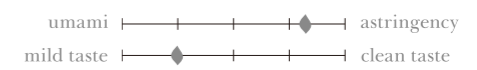
### Karari

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

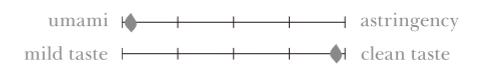
Tea leaves: hojicha  
Flavors: orange, sandalwood  
Herbs & Spices: Orange peel



### 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

