



HANABI

Team Japan

Welcome to Yakitori HANABI!

***We take pride in our home-made
"Tare" (Teriyaki sauce).***

***Our "Tare" is made over 3 days, using a
traditional Japanese technique.***

***We boil chicken bones in soy sauce for one day.
On the next day, we season the sauce and let it
age for another day.***

This is what makes our "Yakitori" special!!



***In Japan's unique culture, becoming
"Yakitori Master" takes many years
of "Syugyo" (practice).***

***Our head chef has gone through 15 years
of "Syugyo" in Tokyo before coming
to the Netherlands.***

***Every day, he does the "Shikomi",
meaning he carefully selects and prepares
fresh meat for the day.***

We hope you enjoy our "Yakitori" today!

焼鳥10本セット Yakitori 10 Pieces Set



€37.00

Negima

Chicken Thigh and
Japanese Leek

Wasabi-Yaki

Chicken Thigh with Wasabi

Gyu-Tan

Beef Tongue

Shio-Negi Gyu-Harami

Beef Skirt Steak with
Salted Leek Sauce

Tomato Butabara-Maki

Tomato Wrapped in Pork Belly

Asparagus Butabara-Maki

Asparagus Wrapped in
Pork Belly

Shishito Peppers

Shishito Peppers

Mune

Chicken Breast

Tsukune

Chicken Meatball

Butabara Oroshi-Ponzu

Pork Belly with Grated Radish and
Ponzu



焼鳥5本セット Yakitori 5 Pieces Set



€20.00

Negima

Chicken Thigh and
Japanese Leek

Shio-Negi Gyu-Harami

Beef Skirt Steak with
Salted Leek Sauce

Mune

Chicken Breast

Tsukune

Chicken Meatball

Butabara Oroshi-Ponzu

Pork Belly with Grated Radish
and Ponzu



花火名物 – HANABi Specialities –



Shio-Negi Chicken Ham

Juicy Chicken Breast with
Salted Leek Sauce



€12.00



Chicken Nanban

Fried Chicken with Vinegar and
Tartar Sauce



€15.00



Tebasaki Karaage

Fried Chicken Wings with Special
Teriyaki Sauce (6 Pieces)



€11.00

Free Wi-fi

SSID : Hanabi_Guest
PASS : Welcome2hanabi

Instagram



YAKITORI.HANABI.AMSTERDAM

鶏 – Chicken –

Momo (Salt or Tare)

Chicken Thigh



€3.80



Negima (Salt or Tare)

Chicken Thigh and
Japanese Leek (From Japan)



€4.10



Wasabi-Yaki

Chicken Thigh with Wasabi



€4.30



Tsukune

Homemade Chicken Meatball



€3.80



Norimayo Tsukune

Chicken Meatball with Teriyaki
Mayo and Seaweed



€4.30



Mune (Salt or Tare)

Chicken Breast



€3.50



Tebasaki (Salt or Tare)

Chicken Wings



€3.50



Cheese-Yaki

Chicken Thigh with Cheese



€4.30



Cheese Tsukune

Chicken Meatball with Cheese



€4.30



Oropon Tsukune

Chicken Meatball with Grated
Radish and Ponzu



€4.30



野菜 – Vegetable –

Negi (Salt or Tare)

Japanese Leek
(From Japan)



€4.00



Eryngii Mushroom (Salt or Tare)

King Trumpet Mushroom



€3.00



Shishito (Salt or Tare)

Shishito Peppers



€3.00



Tomato

Tomatoes

No Allergy

€3.00



牛 & 豚 – Beef & Pork –

Gyu-Harami (Salt or Tare)

Beef Skirt Steak



€4.50



Gyu-Harami Oroshi-Ponzu

Beef Skirt Steak with Grated
Radish and Ponzu



€5.00



Shio-Negi Gyu-Tan

Beef Tongue with
Salted Leek Sauce



€5.50



Shio-Negi Butabara

Pork Belly with
Salted Leek Sauce



€4.50



Asparagus Butabara-Maki

Asparagus Wrapped in
Pork Belly



€3.80



Tomato Butabara-Maki

Tomato Wrapped in Pork Belly



€3.80



Pork Sausages

Japanese Style Pork Sausages



€3.80



Shio-Negi Gyu-Harami

Beef Skirt Steak with
Salted Leek Sauce



€5.00



Gyu-Tan

Beef Tongue



€5.00



Butabara (Salt or Tare)

Pork Belly



€4.00



Butabara Oroshi-Ponzu

Pork Belly with Grated Radish
and Ponzu



€4.50



Cheese Asparagus Butabara-Maki

Asparagus Wrapped in Pork
Belly with Cheese



€4.30

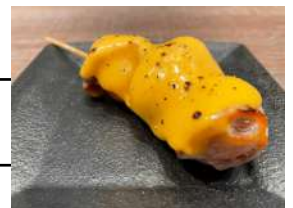


Cheese Tomato Butabara-Maki

Tomato Wrapped in Pork Belly
with Cheese



€4.30



Cheese Pork Sausages

Japanese Style Pork Sausages
with Cheese



€4.30



サラダ & おつまみ – Salad & Appetizers–



Bari-Soba Salad
(Sesame Dressing)

Lettuce, Red Onion, Paprika, Tomato, Boiled Chicken, Fried Noodle



€13.50



Wasabi-Mayo Cabbage Salad
(Wasabi Mayo Dressing)

Cabbage, Red Onion, Tomato, Boiled Chicken, Seaweed, Bonito



€12.00



Potato Salad

Potato Salad with Shrimp Rice Cracker



€9.50



Edamame

Salted Soy Beans



€6.00



Chicken-Miso Kyuri

Miso-flavored Minced Chicken and Cucumber



€6.50



Kimchi

HANABI Original Kimchi



€7.00



Shio-Negi Chicken Ham

Juicy Chicken Breast with
Salted Leek Sauce



€12.00



Chicken Nanban

Fried Chicken with Vinegar and
Tartar Sauce



€15.00



Tebasaki Karaage

Fried Chicken Wings with Special
Teriyaki Sauce (6 Pieces)



€11.00



Age-Nasu

Fried Eggplant with Tempura Sauce



€9.50



Nori-Shio Potato

French Fries with Seaweed-Salt

No Allergy

€5.50



Ebi Fry

Fried Shrimps with
Tonkatsu sauce & Tartar Sauce



€10.50

ご飯物 & デザート – Rice Dishies & Desserts –



**Teriyaki Mayo Yakitori Don
& Miso Soup Set**

Grilled Chicken Rice Bowl with Teriyaki sauce
Mayo & Miso Soup



€15.50



**Shio-Negi Yakitori Don
& Miso Soup Set**

Grilled Chicken Rice Bowl with Salted Leek
Sauce & Miso Soup



€15.50



**Chicken-Miso-Soboro Don
& Miso Soup Set**

Miso-flavored Minced Chicken Rice Bowl
& Miso Soup



€15.50



**Kara-age Don
& Miso Soup Set**

Fried Chicken Rice Bowl with Teriyaki Mayo
& Miso Soup



€15.50



**Chicken Katsu Don
& Miso Soup Set**

Fried Chicken Cutlet Rice Bowl with Tonkatsu
sauce Mayo & Miso Soup



€16.50



Yaki-Onigiri & Miso Soup Set

Grilled Rice ball with Special Soy Sauce
& Miso Soup



€8.00



**Teriyaki Gyu-Yakiniku Don
& Miso Soup Set**

Grilled Beef Rice Bowl with Teriyaki sauce
& Miso Soup



€20.00



**Shio-Negi Gyu-Yakiniku Don
& Miso Soup Set**

Grilled Beef Rice Bowl with Salted Leek Sauce
& Miso Soup



€20.00



**Unagi Don
& Miso Soup Set**

Grilled eel with kabayaki sauce
& Miso Soup



€23.50

Miso Soup €4.00

White Rice €3.50

Extra Toppings

Mayonnaise €1.00

Teriyaki Sauce €1.50

Salted Leek Sauce €2.00



**Soy Milk Cream Daifuku
Matcha / Chestnuts / Strawberry**

Soy Milk Cream Daifuku with Red Beans
and Ice Cream with Matcha Powder



€7.80



Matcha Milk Pudding

Matcha Milk Pudding



€5.00



Dorayaki (Red beans)

Dorayaki with Vanilla Ice Cream



€6.50

– Course Menu –

Ume Course

€40.00 (Per Person)



4 kinds of dishes
4 kinds of skewers



Dishes	Skewers
Wasabi mayo cabbage salad Shio-negi chicken ham Nori-shio potato Yaki-onigiri & Miso soup	Momo Gyu-harami Tsukune Butabara oroshi-ponzu

Take Course

€55.00 (Per Person)



4 kinds of dishes
6 kinds of skewers



Dishes	Skewers
Wasabi mayo cabbage salad Shio-negi chicken ham Tebasaki karaage Chicken soboro don & Miso soup	Momo Mune Shio-negi gyu-harami Shishito peppers Tsukune Butabara oroshi-ponzu

Matsu Course

€70.00 (Per Person)



6 kinds of dishes
8 kinds of skewers



Dishes	Skewers
Wasabi mayo cabbage salad Shio-negi chicken ham Chicken nanban Teriyaki mayo Yakitori don & Miso soup Matcha milk pudding	Momo Mune Gyu-tan Asuparagus butabara-maki Shio-negi gyu-harami Shishiro peppers Tsukune Butabara oroshi-ponzu

※ We want to you to enjoy our course menu together as a whole group.

※ Therefore, we expect each person of a group to order
the same course menu for a shared experience.

※Please understand that we will not accept any individual course orders but
only one type of course for the whole group.



Drink Menu



ビール — Beer —

KIRIN Beer Small	€4.00
KIRIN Beer Medium	€6.00
KIRIN Beer Large	€8.00
Shandy Gaff	€4.00
KIRIN 0.0%	€4.00

サワー — Sour —

Lemon Sour	€8.50
Calpico Sour	€8.50
Ramune Sour	€8.50
Shochu with Green Tea	€8.50
Shochu with Oolong Tea	€8.50

ジン — Gin —

Gin Rock / Straight	€7.00
Gin Rickey	€7.00
Gin Tonic	€7.00
Gin Coke	€7.00
Gin Buck	€7.00

ウォッカ — Vodka —

Vodka Rock / Straight	€7.00
Vodka Rickey	€7.00
Vodka Tonic	€7.00
Vodka Coke	€7.00
Moscow Mule	€7.00

ウィスキー — Japanese Whisky —

角瓶 Suntory Kaku bin	€8.00
知多 Suntory Chita	€12.00
響 Suntory Hibiki	€16.00

Whisky with Coke	€8.50
Whisky with Ginger Ale	€8.50
Whisky with Ramune	€9.50

Choose on the rock, straight,
with soda, with water and with hot water

Uses Kaku bin

果実酒 — Fruits Wine —

梅酒 Plum sake	一本義久保本店 吟香梅 梅酒 Ippongi Ginkobai Umeshu
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Ginkobai offers a lighter harmony of flavour between
sweet and sour than most plum wine

ゆず酒 Yuzu sake	中島醸造 始禄 純米柚子酒 Shiroku Junami Yuzushu
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A clean, tart junmai full of the flavour of
Japanese yuzu lemons

Glass	€9.50
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Bottle (720ml)	€43.00
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Glass	€9.50
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Bottle (720ml)	€43.00
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Choose on the rock, straight, with soda, with water and with hot water
Bottles are available to take away



Drink Menu



焼酎 — Shochu —

(芋) 黒霧島 グラス €8.50
(Sweet potato) Glass of Kurokirishima

(麦) 神の河 グラス €8.50
(Barley) Glass of Kannoko

Choose on the rock, straight, with soda,
with water and with hot water

(芋) 黒霧島 ボトル 720ml €60.00
(Sweet potato) Bottle of Kurokirishima

(麦) 神の河 ボトル 700ml €60.00
(Barley) Bottle of Kannoko

Ice cubes for bottle Free

Still / Sparkling water for bottle (700ml) €4.00

Green tea / Oolong tea for bottle (700ml) €7.00

ワイン — Wine —

■ White Wine ■

Cave Alignan Icare

COTES DE THONGUE, FRANCE Chardonnay

Tasting notes

Exotic, Ripe fruit, Creamy

Glass €7.50

Bottle €36.00

Rinaldi Eramare Cortese

PIEDMONT, ITALY Cortese

Tasting notes

Lemon zest, Minerals,
Pepper

Glass €6.50

Bottle €32.00

■ Red Wine ■

Vista Nova Estremadura Tinto

LISBON, PORTUGAL Touriga Nacional, Castelão, Camarade

Tasting notes

Red fruit, Juicy

Glass €6.00

Bottle €28.00

Domaine Perol-Bien élevé Beaujolais

BEAUJOLAIS, FRANCE Gamay

Tasting notes

strawberry, raspberry,
graphite, mineral

Glass €9.50

Bottle €46.00

ソフトドリンク — Non-Alcohol Drink —

Green Tea Hot / Cold €3.50

Oolong Tea Hot / Cold €3.50

Coca Cola / Coca Cola Zero €3.50

Ginger Ale €3.50

FANTA Orange €3.50

Orange Juice €3.50

Calpico Soda / Water €4.00

Ramune Original / Melon €4.50

Still / Sparkling Water 350ml €3.00

Still / Sparkling Water 700ml €6.00

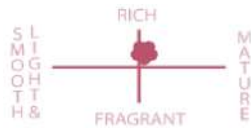


日本酒 -Sake Menu-



DASSAI 45 瀬祭 45

DASSAI Inc.
株式会社 瀬祭
Junmai Daiginjo
純米大吟醸



Prefecture
Yamaguchi
山口県

Serving Temp
HOT : ×
COLD : ◎

Tasting Note

DASSAI 45 - Junmai Daiginjo is a super soft sake with a nose with refined notes of melon, mandarin and blossom.
Nice intensive mouthfeel and a delicious aftertaste.

Recommended
Dishes

All dishes
(Especially chicken ham, chicken skewers, salad)

120ml / €12.00 240ml / €23.50

Bottle (720ml) / €53.00

AMABUKI APPLE YEAST 天吹 アップルイースト

AMABUKI SHUZO
天吹酒造
Junmai Daiginjo
純米大吟醸



Prefecture
Saga
佐賀県

Serving Temp
HOT : ×
COLD : ◎

Tasting Note

A nice round soft Junmai Daiginjo Sake that is unique in taste by using apple yeast blossom. Striking in the taste is the clearly present malic acid and relatively high umami for a Junmai Daiginjo.

Recommended
Dishes

All dishes
(Especially chicken ham, chicken skewers, salad)

120ml / €11.00 240ml / €21.50

Bottle (720ml) / €48.50

FUDOH 不動

NABEDANA Co., Ltd.
鍋店株式会社
Junmai Ginjo
純米吟醸



Prefecture
Chiba
千葉県

Serving Temp
HOT : ×
COLD : ◎

Tasting Note

Powerful, well-balanced sake with many notes of fruit in the nose such as plum, apricot and strawberry. Nice dry taste with lots of nice acidity, wonderfully soft taste and a good long aftertaste.

Recommended
Dishes

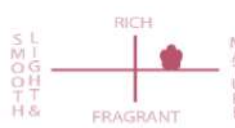
Meat
(Especially pork, beef, fried foods)

120ml / €9.50 240ml / €18.50

Bottle (720ml) / €41.50

TAMANOHIKARI 94 玉乃光 94 (KUSHI)

TAMANOHIKARI SHUZO
玉乃光酒造
Junmai Ginjo
純米吟醸



Prefecture
Kyoto
京都府

Serving Temp
HOT : ○
COLD : ◎

Tasting Note

A subtle nose with fruit and florality. On the palate a creamy structure with a light sweetness, good aftertaste.
The taste and structure of this sake is made to match Yakitori grill dishes.

Recommended
Dishes

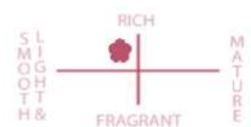
Yakitori
(Especially Teriyaki sauce)

120ml / €9.25 240ml / €18.00

Bottle (720ml) / €40.00

DENSHIN INE 伝心 稲

IPPONGI KUBOHONTEN
一本義久保本店
Junmai
純米



Prefecture
Fukui
福井県

Serving Temp
HOT : ◎
COLD : ○

Tasting Note

It has a smooth peachy flavor with just enough bitterness to make it delicious with any meal. The suppressed fragrance and moderate thickness will leave you with a fluffy feeling in your mouth that keeps you coming back for more.

Recommended
Dishes

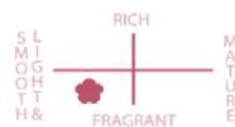
Meat
(Especially chicken nanban, fried chicken wings)

120ml / €9.00 240ml / €17.50

Bottle (720ml) / €38.00

SHICHIKEN YAMANOKASUMI
SPARKLING
七賢 山ノ霞
スパークリング

YAMANASHI MEIJO Co., Ltd.
山梨銘醸株式会社
Sparkling
スパークリング



Prefecture
Yamanashi
山梨県

Serving Temp
HOT : ×
COLD : ◎

Tasting Note

When you put this sparkling sake in your mouth, the umami and sweetness of the rice is accompanied by a fruity aroma. Afterwards, it passes down your throat lightly with fine bubbles, and you can feel the sharpness of carbon dioxide gas and alcohol, so the sweetness never lingers.

Recommended
Dishes

Aperitif, Light taste foods
(Especially Yakitori, salad, vege skewers)

Bottle (720ml) / €50.00