

# 焼鳥10本セット Yakitori 10 Pieces Set

1(Wheat), 6, 7, 8(Oil), A

€39.00

## 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

1(Wheat), 6, 7, 8(Oil), A

€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 –



### Onion Flower

Deep Fried Onion with Samurai Sauce

1(Wheat), 6, 7, 11

€9.75



### Chicken Nanban

Fried Chicken with Amazu(Sweet sour  
sauce) and Tartar Sauce

1(Wheat), 5, 6, 7, 11, 12

€14.80



### Aburi Shime-saba

Seared vinegared mackerel  
\*It's not sashimi or grilled fish\*

1(Wheat), 6

€10.95

Free Wi-fi



Allergy info



Instagram



# サラダ & おつまみ – Salad & Appetizers–



**Buta-shabu ontama Salad**  
(Sesame Dressing)

Salad mix, Red Onion, Paprika, Tomato, Boiled Sliced Pork Belly, Soft Boiled Egg

1(Wheat), 5, 7, 8, 11

**€12.80**



**Wasabi-Mayo Cabbage Salad**  
(Wasabi Mayo Dressing)

Cabbage, Red Onion, Tomato, Boiled Chicken, Bonito

1(Wheat), 5, 14(Bonito flake)

**€11.95**



**Potato Salad**

Potato Salad with Shrimp Cracker

1(Wheat), 3, 6, 7, 8, 10(Shrimp cracker), 11

**€9.50**



**Edamame**

Salted Soy Beans

6

**€6.00**



**Chicken-Miso Kyuri**

Miso-flavored Minced Chicken and Cucumber

1(Wheat), 6, 8, A

**€6.50**



**Kimchi**

HANABi Original Kimchi

1(Wheat), 6, 8(Including oil)

**€7.00**



**Onion flower**

Deep Fried Onion with Samurai Sauce

1(Wheat), 6, 7, 11

**€9.75**



**Chicken Nanban**

Fried Chicken with Amazu(Sweet sour sauce) and Tartar Sauce

1(Wheat), 5, 6, 7, 11, 12

**€14.80**



**Tebasaki Karaage**

Fried Chicken Wings with Special Teriyaki Sauce (6 Pieces)

1(Wheat), 6, 7, 8

**€11.00**



**Age-Nasu**

Fried Eggplant with Tempura Sauce

1(Wheat), 6, 14(Fish broth & Bonito flake), A

**€9.50**



**Nori-Shio Potato**

French Fries with Seaweed-Salt

No Allergy

**€6.00**



**Ebi Fry**

Fried Shrimps with Tonkatsu sauce & Tartar Sauce

1(Wheat), 5, 6, 7, 10, 11, 12

**€10.50**

# ご飯物 & デザート - Rice Dishies & Desserts -



**Yakitori Don Set**  
Teriyaki mayo / Shio-negi

Grilled Chicken Rice Bowl with Teriyaki sauce Mayo  
Grilled Chicken Rice Bowl with Salted leek sauce

Teriyaki: 1(Wheat), 6, 7, 8, 11, A  
Shio-negi: 1(Wheat), 6, 8, A

**€18.95**



**Soboro Don Set**

Miso-flavored Minced Chicken Rice Bowl

1(Wheat), 6, 8, A

**€17.95**



**Kara-age Don Set**

Fried Chicken Rice Bowl with  
Teriyaki Sauce & Mayo

1(Wheat), 6, 7, 8, 11, A

**€18.95**



**Chicken Katsu Don Set**

Fried Chicken Cutlet Rice Bowl with  
Tonkatsu sauce & Mayo

1(Wheat), 6, 7, 8, 11, 12, A

**€19.95**



**Gyu-Yakiniku Don Set**  
Teriyaki / Shio-negi

Grilled Beef Rice Bowl with Teriyaki sauce Mayo  
Grilled Beef Rice Bowl with Salted leek sauce

Teriyaki: 1(Wheat), 6, 7, 8, 11, A  
Shio-negi: 1(Wheat), 6, 8, A

**€22.95**



**Yaki-Onigiri & Miso Soup Set**

Grilled Rice ball with Special Soy Sauce

1(Wheat), 6

**€8.50**



**Vege-Tempura Don Set**

Vegetable Tempura with Kabayaki Sauce

1(Wheat), 6, 8, A

**€17.95**



**Sirloin Steak Don Set**

US Prime Beef Sirloin Steak with  
Yakiniku Sauce & Wasabi

1(Wheat), 6, 8, A

**€28.95**



**Unagi Don Set**

Grilled eel with Kabayaki Sauce

1(Wheat), 6, 8, 14, A

**€28.95**

※ All rice dishes included miso soup ※

Miso Soup **€3.50**

White Rice **€3.50**

Teriyaki Sauce **€2.00**

Mayonnaise **€1.00**

Wasabi **€2.00**

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

6

**€7.80**



**Matcha Milk Pudding**

Matcha Milk Pudding

9

**€5.00**



**Dorayaki (Red beans)**

Dorayaki with Vanilla Ice Cream

1(Wheat), 6, 7

**€6.50**

# – Course Menu –

## Matsuri Course

5 kinds of dishes  
5 kinds of skewers

**€45.00** (Per Person)

1(Wheat), 6, 7, 8, 14, A

Dishes	Skewers
Wasabi mayo cabbage salad Aburi shime-saba Nori-shio potato Tebasaki karaage Soboro don	Momo (Salt) Shio-negi Gyu-harami Gyu-tan (Salt) Tsukune (Tare) Butabara (Tare)

## HANABi Course

6 kinds of dishes  
7 kinds of skewers

**€60.00**

1(Wheat), 5, 6, 7, 8, 11, 14, A

Dishes	Skewers
Edamame Buta shabu ontama salad Aburi shime-saba Chicken nanban Karaage don Matcha pudding	Negima (Salt) Shio-negi gyū-harami Gyu-tan (Salt) Momo (Tare) Mune (Tare) Tsukune (Tare) 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.

# How to enjoy Yakitroi HANABI

## About Izakaya culture

This custom, originally called “Izaka”, spread over time, and as customers who came to drink sake tended to stay for long periods, sake shops began serving small snacks.

This practice gradually evolved, leading to the present-day “Izakaya” style, where a wide variety of dishes are offered.

We are “Yakitori Izakaya” that preserves the traditional “Izakaya” style while specializing in “Yakitori”.

## Signature Yakitori

We use halal meat. Our signature dish is Yakitori, a Japanese-style charcoal-grilled dish of chicken, pork, beef, and vegetables. Different parts of pieces are grilled offering smoky flavor. Seasoned with salt or “tare”, each bite is a delight.

Each skewer of yakitori is carefully prepared with a calculated size and amount of salt for every individual piece. Biting directly into the skewer is considered one of the true pleasures of eating yakitori. If you remove the meat from the skewer before eating, the juices sealed inside will escape, cutting the flavor in half.

We want people here in the Netherlands to enjoy authentic Japanese yakitori, and we hope to share Japanese culture—including the proper way to enjoy it—with our customers.

## How to order

1. There is no need to order everything, including rice dishes and desserts, at the beginning.
2. Start by order your drinks and a few quick appetizers, then decide on your main dishes.
3. After ordering your mains, enjoy sharing a variety of dishes and yakitori with your friends while enjoying your drinks.
4. If you still have room, finish your meal with a rice dish or dessert.

※In Japan, people typically eat about 5 skewers of yakitori per person.

※The essence of enjoying yakitori is eating it as it is, without removing it from the skewer.

※Since our chefs carefully skewer each piece by hand every day, please avoid taking the Yakitori off the skewer to share.

※Some customers order only a rice bowl, but since we are a “Yakitori restaurant” we hope you will choose yakitori as your main dish.

Home made "Tare"	Certified chef	Bincho Charcoal
		
<p>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!!</p>	<p>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.</p> <p>To maintain the quality of our skewers, only those who have passed the head chef exam are allowed to grill yakitori.</p>	<p>The temperature ranges from 600 to 800°C. Bincho charcoal has 2 distinctive features - it emits far and near infrared rays - which heat yakitori evenly all the way through, resulting in a crispy outside and a fluffy, tender inside.</p> <p>In addition, excess fat drips onto the surface of the charcoal and adheres to it, creating the savory aroma of charcoal grilling.</p>

# 鶏 – Chicken –

## Momo (Salt or Tare)

Chicken Thigh

Salt: None  
Tare: 1(Wheat), 6, A **€3.80**



## Mune (Salt or Tare)

Chicken Breast

Salt: None  
Tare: 1(Wheat), 6, A **€3.50**



## Negima (Salt or Tare)

Chicken Thigh and  
Japanese Leek (From Japan)

Salt: None  
Tare: 1(Wheat), 6, A **€4.10**



## Tebasaki (Salt or Tare)

Chicken Wings

Salt: None  
Tare: 1(Wheat), 6, A **€3.50**



## Wasabi-Yaki

Chicken Thigh with Wasabi

1(Wheat), 6, A **€4.30**



## Cheese-Yaki

Chicken Thigh with Cheese

9 **€4.30**



## Tsukune

Homemade Chicken Meatball

1(Wheat), 6, 7, 8(Oil), A **€3.80**



## Cheese Tsukune

Chicken Meatball with Cheese

1(Wheat), 6, 7, 8(Oil), 9, A **€4.30**



## Norimayo Tsukune

Chicken Meatball with Teriyaki  
Mayo and Seaweed

1(Wheat), 6, 7, 8(Oil), A **€4.30**



## Oropon Tsukune

Chicken Meatball with Grated  
Radish and Ponzu

1(Wheat), 6, 7, 8(Oil), A **€4.30**



# 野菜 – Vegetable –

## Negi (Salt or Tare)

Japanese Leek  
(From Japan)

Salt: None  
Tare: 1(Wheat), 6, A **€4.00**



## Shishito (Salt or Tare)

Shishito Peppers

Salt: 14(Bonito flake)  
Tare: 1(Wheat), 6,  
14(Bonito flake), A **€3.00**



## Eryngii Mushroom (Salt or Tare)

King Trumpet Mushroom

Salt: None  
Tare: 1(Wheat), 6, A **€3.00**



## Tomato

Tomatoes

None **€3.00**



# 牛 & 豚 – Beef & Pork –

## Gyu-Harami (Salt or Tare)

Beef Skirt Steak

Salt: None  
Tare: 1(Wheat), 6, A €5.00



## Shio-Negi Gyu-Harami

Beef Skirt Steak with  
Salted Leek Sauce

8 (Oil) €5.50



## Gyu-Harami Oroshi-Ponzu

Beef Skirt Steak with Grated  
Radish and Ponzu

1(Wheat), 6 €5.50



## Gyu-Tan

Beef Tongue

None €5.00



## Shio-Negi Gyu-Tan

Beef Tongue with  
Salted Leek Sauce

8 (Oil) €5.50



## Butabara (Salt or Tare)

Pork Belly

Salt: None  
Tare: 1(Wheat), 6, A €4.00



## Shio-Negi Butabara

Pork Belly with  
Salted Leek Sauce

8 (Oil) €4.50



## Butabara Oroshi-Ponzu

Pork Belly with Grated  
Radish and Ponzu

1(Wheat), 6 €4.50



## Asparagus Butabara-Maki

Asparagus Wrapped in  
Pork Belly

None €3.80



## Cheese Asparagus Butabara-Maki

Asparagus Wrapped in Pork  
Belly with Cheese

9 €4.30



## Tomato Butabara-Maki

Tomato Wrapped in Pork Belly

None €3.80



## Cheese Tomato Butabara-Maki

Tomato Wrapped in Pork Belly  
with Cheese

9 €4.30



## Pork Sausages

Japanese Style Pork Sausages

None €3.50



## Cheese Pork Sausages

Japanese Style Pork Sausages  
with Cheese

9 €4.00





# 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	Whisky with Coke	€8.50
知多 Suntory Chita	€12.00	Whisky with Ginger Ale	€8.50
響 Suntory Hibiki	€16.00	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	Glass	€9.25
Ginkobai offers a lighter harmony of flavour between sweet and sour than most plum wine		Bottle (720ml)	€45.00

ゆず酒 Yuzu sake	中島醸造 始禄 純米柚子酒 Shiroku Junami Yuzushu	Glass	€8.75
A clean, tart junmai full of the flavour of Japanese yuzu lemons		Bottle (500ml)	€39.80

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 €4.50

Ramune Original / Melon €4.50

Still / Sparkling Water 350ml €3.00

Still / Sparkling Water 700ml €6.00



# 日本酒 -Sake Menu-



## DASSAI 39 瀬祭 39

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 39 - 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)

150ml / €16.15 300ml / €32.00  
Bottle (720ml) / €72.50

## 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)

150ml / €9.50 300ml / €18.75  
Bottle (720ml) / €44.30

## FUDOH 不動

NABEDANA Co., Ltd.  
鋼店株式会社  
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.

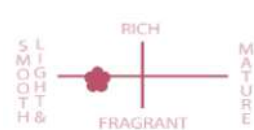
Recommended  
Dishes

Meat  
(Especially pork, beef, fried foods)

150ml / €9.75 300ml / €19.25  
Bottle (720ml) / €45.60

## KUBOTA HYAKUJYU 久保田 百寿

ASAHI SHUZO  
朝日酒造  
Tokubetsu Honjyozo  
特別本醸造



Prefecture  
Niigata  
新潟県

Serving Temp  
HOT : ⊙  
COLD : ⊙

### Tasting Note

With a subtle aroma and a crisp, light-dry flavor, it offers a smooth mouthfeel followed by a gentle umami and a pleasantly dry finish. Enjoyable both chilled and warm, this sake pairs beautifully with Japanese cuisine.

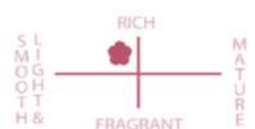
Recommended  
Dishes

Shime-saba  
Age-nasu

150ml / €8.50 300ml / €16.75  
Bottle (720ml) / €39.60

## 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.

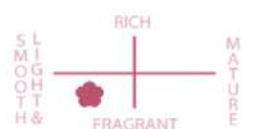
Recommended  
Dishes

Meat  
(Especially chicken nanban,  
fried chicken wings)

150ml / €9.25 300ml / €18.25  
Bottle (720ml) / €43.20

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 (360ml) / €32.00



# ICE CREAM

# FLOAT – ice cream floating on your favorite drink –

## – Non alcohol –

- Coke float
- Ginger ale float
- Fanta orange float

€6.80

- Ramune float
- Ramune melon float
- Calpico water float
- Calpico soda float

€7.30

## – With alcohol –

- Plum sake soda float
- Yuzu sake soda float

€12.80



# Spiceje



## LEMON-BASED HOUSE-MADE SPICE SYRUP

### ALL INCLUDED

Cinnamon / Ginger / Lemon / Blackpepper / Cloves  
/ Cardamom / Star anise / Sugar

#### NON-ALCOHOL



OR



OR



**WATER**

€ 4.50

**SPARKLING  
WATER**

€ 4.50

**HOT  
WATER**

€ 4.50

#### WITH ALCOHOL



+



+ GIN

€ 8.50

**SPARKLING  
WATER**

+



+ VODKA

€ 8.50