

**Hakata Kappo Kaji uses natural,
fresh fish caught in the seas near Kyushu.**



Our *torafuku* (Japanese Pufferfish), spear squid, stonefish, horse mackerel, mackerel, swimming crab, *ara* (longtooth grouper), spiny lobster, and other items are fresh and natural seafood caught in the seas near Kyushu and prepared through the skill of our head chef. Enjoy supreme tastes nurtured in the rough waters of the Genkai Sea. Our flounder, prawns, and some other seafood items are farmed, but these are selected for region of production and flavor.

Please visit and enjoy a taste of Hakata.

Delicious and Healthy Menu
Enjoy **Hakata Kappo Kaji's *fuku*** dishes.



The gelatin around the bones and skin of *fuku* contains beauty-enhancing collagen, and is rich in taurine, known to aid recovery from fatigue. It also provides vitamin D, calcium, and niacin, a B vitamin that aids in dieting and prevention of rough skin. Of particular note is the selenium found primarily in the back portion. This element can prevent lifestyle-related diseases, such as cancer and arteriosclerosis. Come to our restaurant to enjoy *fuku*, a food that is not only delicious but healthy as well.

Manager

天然



料理

Natural Fuku (Pufferfish) Cuisine



The picture of "Matsu (8 dishes)" Serves four people as shown.

The season has come for fuku (pufferfish), a taste that the Chinese poet Sū Shì eulogized as "to die for." Kaji offers quality, **natural** torafuku (Japanese pufferfish). We invite you to experience this taste.

Natural Torafuku (Japanese Pufferfish) Course

天然とらふくコース

- T**oku (11 dishes) **Our Recommendation Special Menu**
 特 (十一品) ¥ 29,700
 Kobachi (small dish) , fuku sashimi (large) , shirako (milt) sashimi (small) ,
 grilled fuku (small) , grilled shirako , fuku karaage (deep fried-style) ,
 shirako for chiri (fish stew) , fuku chiri , zosui (rice and soup) ,
 pickled vegetables, dessert
- M**atsu (8 dishes) 松 (八品) ¥ 19,800
 Kobachi (small dish) , fuku sashimi (large) , fuku chiri (fish stew) ,
 grilled shirako (milt) , fuku karaage (deep fried-style) ,
 zosui (rice and soup) , pickled vegetables, dessert
- T**ake (7 dishes) 竹 (七品) ¥ 15,400
 Kobachi (small dish) , fuku sashimi (large) , fuku chiri (fish stew) ,
 fuku karaage (deep fried-style) , zosui (rice and soup) ,
 pickled vegetables, dessert
- U**me (7 dishes) 梅 (七品) ¥ 12,100
 Kobachi (small dish) , fuku sashimi (small) , fuku chiri (fish stew) ,
 fuku karaage (deep fried-style) , zosui (rice and soup) ,
 pickled vegetables, dessert

* All prices are include of tax.

天然



料理

Natural Fuku (Pufferfish) Cuisine

A la carte 单品

Fuku sashimi ¥ 6,600

ふく刺

Fuku sashimi (small) ¥ 3,850

ふく刺 (小)

Fuku skin sashimi ¥ 990

ふく皮引き

Shirako (milt) sashimi ¥ 4,950

白子刺

Shirako (milt) sashimi (half-size) ... ¥ 2,970

白子刺 (ハーフ)

Grilled shirako (milt) ¥ 4,950

白子焼

Grilled shirako (milt) (half-sized) ... ¥ 2,970

白子焼 (ハーフ)

Shirako(milt) for Fuku chiri (fish stew) ... ¥ 4,950

白子 (ちり用)

Fuku chiri (fish stew) ¥ 5,170

ふくちり

Choice fuku chiri (fish stew) ¥ 7,920

特選ふくちり

If you are a party of 3 or more, please order a hot pot dish for 2 or more people.

Fuku karaage (deep fried-style) ... ¥ 3,520

ふく唐揚

Choice grilled fuku ¥ 6,600

特選焼きふく

Fuku zosui (rice and soup) ¥ 1,100

ふく雑炊



Serves four people as shown.



*All prices are include of tax.

イカ 料理

Squid Cuisine



Squid ikizukuri (prepared live)
(with follow-up cooking by tempura or grilling with salt)

イカ活造り current price

Squid sashimi ¥ 1,650

イカ刺

Squid shiokara ¥ 550
(pickled squid and innards)

イカ塩辛

Squid shaomai dumplings ¥ 1,100

イカシューマイ

Squid and rice bowl ... ¥ 1,320

イカ丼

Squid Course

イカコース

H akata (12 dishes) 博多(十二品) ¥ 12,100

Starter, appetizer, squid ikizukuri (prepared live, with follow-up cooking), natural torafuku (Japanese pufferfish) sashimi, grilled fuku shirako (milt), simmered dish, stonefish dobinmushi (steamed fish and vegetables in clear broth served in earthenware teapot), grilled dish, squid and rice bowl, soup, pickled vegetables, dessert

G enkai (11 dishes) 玄海(十一品) ¥ 8,800

Starter, appetizer, squid ikizukuri (prepared live, with follow-up cooking), stonefish sashimi, steamed dish, stonefish dobinmushi (steamed fish and vegetables in clear broth served in earthenware teapot), grilled dish, squid and rice bowl, soup, pickled vegetables, dessert

I pponyari (10 dishes) 一本槍(十品) ¥ 6,600

Starter, appetizer, squid ikizukuri (prepared live, with follow-up cooking), fuku sashimi, steamed dish, grilled dish, squid and rice bowl, soup, pickled vegetables, dessert

I saribi (8 dishes) いさりび(八品) ¥ 5,500

Starter, squid ikizukuri (prepared live, with follow-up cooking), squid shaomai dumplings, grilled dish, rice, soup, pickled vegetables, dessert

Stonefish Cuisine おこぜ料理

Stonefish ikizukuri (prepared live)
おこぜ活造り ¥ 6,600~

Stonefish sashimi
おこぜ刺 ¥ 3,850

Stonefish karaage (deep fried-style)
おこぜ唐揚 ¥ 2,200

Stonefish miso soup
おこぜみそ汁 ¥ 1,100



Stonefish Course おこぜコース

Hana (12 dishes) 花 (十二品) ¥ 13,200~

Stonefish shuto (pickled innards), appetizer, stonefish sashimi (large), stonefish and vegetables in *an* sauce (large), live swimming crab in vinegar, covered earthenware dish, grilled dish, stonefish chawanmushi (egg custard dish), stonefish miso soup, rice, pickled vegetables, dessert

Tsuki (11 dishes) 月 (十一品) ¥ 9,900

Stonefish shuto (pickled innards), appetizer, stonefish sashimi (large), stonefish and vegetables in *an* sauce (large), covered earthenware dish, grilled dish, stonefish chawanmushi (egg custard dish), stonefish miso soup, rice, pickled vegetables, dessert

Yuki (10 dishes) 雪 (十品) ¥ 6,600

Stonefish shuto (pickled innards), appetizer, stonefish sashimi (small), stonefish and vegetables in *an* sauce (small), covered earthenware dish, grilled dish, stonefish miso soup, rice, pickled vegetables, dessert

Stonefish, a delicacy of the Genkai Sea, appear from the rocks when the waters warm. The white meat of the stonefish has a high-grade, refined taste, and is said to be a summer fish as fuku is a winter one.



*All prices are include of tax.

Ikizukuri (Prepared Live) Cuisine

活造り料理



Squid (one squid) current price
Follow-up cooking: Tempura or grilled with salt
いか (1杯)



Stonefish (one fish) ¥ 6,600~
Follow-up cooking: Karaage (deep fried-style) or broth
おこぜ (1匹)



Horse mackerel ikizukuri (prepared live)
あじ活造り ¥ 6,600~



Mackerel ikizukuri (prepared live)
さば活造り ¥ 8,800~

Raw sea urchin

生うに ¥ 2,200

Natural sea bream sashimi

天然鯛刺 ¥ 1,650

Squid sashimi

いか刺 ¥ 1,650

Flounder (one fish)

Follow-up cooking: Karaage (deep fried-style) or broth
平目(1匹) ¥ 5,500~

Prawn

車海老 ¥ 1,980~

Horned turban

さざえ ¥ 825

*All prices are include of tax.

Sashimi Assortment: from ¥3,850~

刺身盛合せ

Fuku sashimi (small)

ふく刺(小) ¥ 3,850

Stonefish sashimi (small)

おこぜ刺(小) ¥ 1,980

Fresh Sashimi of Whole Squid

"We normally use a living squid from the sea while it is still alive to prepare Fresh Sashimi of Whole Squid. However, there are days when it is not possible to obtain living squids, due for instance to the weather condition. On those days, we use fresh squid that is no longer alive to prepare this dish."

Thank you for your understanding.

活きじめイカ姿づくり ¥ 2,750

Moderately fatty tuna sashimi

中トロ刺 ¥ 2,750



Spiny lobster (one tail)

Follow-up cooking: Miso soup or akadashi
(dark brown miso soup)

伊勢海老(1尾) ¥ 18,700~

Prices for fresh seafood fluctuate.



Sea bream (one fish) (reservation required)

Follow-up cooking: Karaage (deep fried-style) or broth

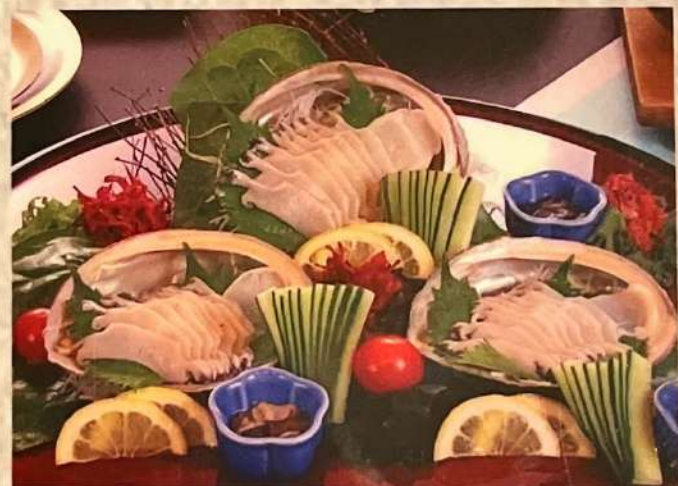
鯛(1匹) ¥ 5,500~



Famed swimming crab with vinegar

名代渡りかに酢 ¥ 5,500~

Prices for fresh seafood fluctuate.



Abalone (one abalone)

あわび(1杯) ¥ 5,500~

**Fresh fish of the season swim in the tanks.
Enjoy your pick in your favorite style.**

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Kaiseki Set Menu

会席



Seasonal Kaiseki (11 dishes)

季節の会席 ¥ 6,050

Starter, appetizer, soup,
sashimi,
covered earthenware dish,
grilled dish, variety kobachi (small dish),
rice, akadashi (dark brown miso soup),
pickled vegetables, dessert

Genkai Sea Walkabout Cuisine

玄界灘散策料理

Fuku Walkabout Course (8 dishes) ふく散策コース ¥ 3,850

Kobachi (small dish), appetizer, fuku sashimi, fuku tempura, simmered dish,
chawanmushi (egg custard dish),
fuku zosui (rice and soup), pickled vegetables

Stonefish Walkabout Course (9 dishes) おこぜ散策コース ¥ 4,180

Kobachi (small dish), appetizer, stonefish sashimi, stonefish karaage (deep fried-style),
simmered dish, chawanmushi (egg custard dish),
stonefish miso soup, rice, pickled vegetables

Squid Sashimi and Fuku Set (9 dishes) 活きじめイカ姿づくり御膳 ¥ 3,850

Kobachi (small dish), appetizer, squid ikizukuri (prepared live),
fuku sashimi, covered earthenware dish,
squid chawanmushi (egg custard dish),
miso soup, rice, pickled vegetables

Note

We normally use a living squid while it is still alive to prepare Fresh Sashimi of Whole Squid. However, there are days when it is not possible to obtain living squids, due for instance to the weather condition. On those days, we use fresh but no longer alive squid to prepare this dish. Thank you for your understanding.

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Meals お食事

Hakata Set (9 dishes) 博多膳 ¥ 3,300

Kobachi (small dish) , appetizer, sashimi, tempura,
chawanmushi (egg custard dish) ,
rice, akadashi (dark brown miso soup) , pickled vegetables, dessert

Japanese-style Steak Set 和風ステーキ膳 ¥ 3,850

Kobachi (small dish) , roast steak, salad,
rice, akadashi (dark brown miso soup) , pickled vegetables, dessert

Sashimi Set 刺身膳 ¥ 3,850

Kobachi (small dish) , appetizer, sashimi assortment,
rice, akadashi (dark brown miso soup) , pickled vegetables, dessert

Tempura Set 天ぷら膳 ¥ 2,750

Kobachi (small dish) , appetizer, tempura assortment,
rice, akadashi (dark brown miso soup) , pickled vegetables, dessert

Raw sea urchin and rice bowl 生うに丼 ¥ 2,750

(with kobachi (small dish) , soup)

Chazuke
(rice in broth)
お茶漬け

Fuku ふく ¥ 1,650

Sea bream 鯛 ¥ 1,430

Plum / Salmon / Mentaiko (cod roe) 梅・鮭・明太子 ¥ 1,100

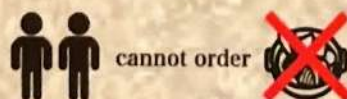
Hotpot Cuisine 鍋料理

Fuku chiri (fish stew)

ふくちり ¥ 5,170

Request from us

If you are a party of 3 or more,
please order a hot pot dish for 2 or
more people.



cannot order



Can be ordered



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Grilled dish 【焼物】

Splendid alfonsino grilled with salt 金目鯛塩焼	¥3,300
Prawn 車海老	¥1,980~
Horned turban grilled in the shell / grilled in butter サザエ つぼ焼き・バター焼	¥880
Abalone grilled in butter あわび バター焼	¥5,500~
Scallops grilled in butter 帆立 バター焼	¥1,430
Japanese-style steak 和風ステーキ	¥3,300

Simmered Dishes, Steamed Dishes 【煮物・蒸物】

Natural simmered sea bream 天然鯛あら炊き	¥2,200~
Simmered sea ruffe アラカブ煮付け	¥1,650
Simmered splendid alfonsino 金目鯛煮付け	¥3,300
Steamed torafuku shirako (milt) とらふく白子蒸	¥2,310
Fuku shaomai dumplings ふく(しょうまい)	¥1,320
Spear squid shaomai dumplings ヤリイカしょうまい	¥1,100
Simmered assorted vegetables 野菜炊き合わせ	¥935

Kobachi, Delicacies 【小鉢・珍味】

Squid shiokara (pickled squid and innards) イカ塩辛	¥550
Crab tomalley かに味噌	¥550
Mozuku seaweed in vinegar もずく酢	¥550
Mentaiko (cod roe) (made in-house) 明太子	¥660

Deep-Fried Dishes 【揚物】

Tempura assortment 天ぷら盛り合わせ	¥1,650
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Salads 【サラダ】

Vegetable salad 野菜サラダ	¥1,100
Seafood salad 海鮮サラダ	¥1,760

Soups 【汁物】

Wakame miso soup ワカメの味噌汁	¥550
Akadashi (dark brown miso soup) 赤出汁	¥550
Short-necked clam miso soup あさり味噌汁	¥660
Stonefish miso soup おこぜ味噌汁	¥1,100

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