

# HANARÉ

Ryukyu cuisine has been influenced by Japan, China and Southeast Asia

The cuisine of Restaurant Ryukyu Shintenchī HANARE

expresses this history in a more innovative fashion.

Using fresh Yaeyama ingredients and techniques, seasonings, and spices from Japanese,

Chinese, and Southeast Asian cuisines, we have created a unique culinary world.

In particular, the creation of umami flavor through our culture of fermentation

and dashi (broth) interlaces the commonalities and unique developments of each region.

We carefully craft our cuisine so you can feel the accumulation of nature's blessings

and history reflected here in Ishigaki in every single course.

We hope you will enjoy a most memorable time here.



Please see this page for a detailed description of the ingredients  
and tableware used in our cuisine.

# MONSOON

## Trinity

*Sea Grapes, Goat's Milk, Fermented White Asparagus*

## Cliché

*Ishigaki Tuna Pickled in Soy Sauce, Black Rice, Glutinous Rice, Dried Tomatoes, Thyme, Okinawan Spinach*

## Secret

*Smoked Duck, Island Bananas, Sweet Bean Sauce*

## Embrace

*Chicken Wings, Shark Fin, Top Quality Chinese Soup Stock, Leeks*

## Island Winds

*Oyster Mushrooms, Sea Lettuce, Jinhua Ham, Coconut*

## Set Sail

*Steamed Island Grouper, White Eggplant, Scallion Oil*

## Passionate Night

*Ishigaki Tiger Prawn, Hummus, Japanese Glass Shrimp, Scallops, Chinese Chili Bean Paste*

## Ring Dance

*Dongpo Pork, Fermented Mushroom Sauce*

## Meant for Each Other

*Ishigaki Beef Sirloin, Soup Stock, Hong Kong Noodles, Japanese Pepper Blossom*

## Escape

*Taiwanese Castella, Mango, Whipped Cream, Milk, Lime*

## Edge of the World

*Sapote, Pineapple, Vanilla, Lentils, Finger Lime*