



花菱 HANABISHI

Dinner Menu

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花菱 HANABISHI

Signature Course Menu

Hanabishi Course

*\$120 per person
Minimum for 2*

Traditional Tasting Plate

A selection of six Japanese appetisers

Sashimi - Chef's Choice

Exquisite fresh raw fish, selected by our specialists

Barramundi Shiogama

Grilled whole Barramundi in salt kiln with bamboo leaf fragrance with chestnuts

Chef's Selection Dish

Daily special dish

Premium Wagyu Beef

Top rank Wagyu fillet grilled and served with our own special sauce made of soy, onion and fruits

Dessert - Hanabishi Special

Assortment of 6 desserts made for sharing
(Serves 2 people)

Miyabi Course

*\$98 per person
Minimum for 2*

Traditional Tasting Plate

A selection of three Japanese appetisers

Sashimi - Chef's Choice

Exquisite fresh raw fish, selected by our specialists

Sugi-Ita Yaki

Carefully grilled marinated Patagonian Tooth Fish wrapped in aromatic cedar wood

Chef's Selection Dish

Daily special dish

Kuwa-Yaki Duck

Grilled duck served with a sweet soy-based sauce

Dessert - Hanabishi Special

Assortment of 6 desserts made for sharing
(Serves 2 people)

Both courses are served with rice and soup included



花菱 HANABISHI

Banquets Menu

Momiji Banquets

\$85 per person
Minimum for 4

Sashimi - Chef's Choice

Exquisite fresh raw fish, selected by our specialists

Sushi & Rolls

A selection of daily fresh seafood *Nigiri* and rolls

Sugi-Ita Yaki

Carefully grilled marinated Patagonian tooth fish wrapped in aromatic cedar wood

Soft Shell Crab

Crispy deep fried soft shell crab

Kuwa-Yaki Duck

Grilled duck served with a sweet *Teriyaki* sauce

Japanese Style Wagyu Beef Steak

Grilled Wagyu beef fillet with our own special sauce made of soy, onion and fruits

Dessert

Assortment of 3 desserts

Ume Banquets

\$60 per person
Minimum for 4

Sashimi - Chef's Choice

Exquisite fresh raw fish, selected by our specialists

California Roll

Freshly hand picked spanner crab meat in *Sushi* roll with avocado and cucumber

Gyoza

Pan-fried pork dumpling

Tempura

Lightly battered and crisply fried prawn and vegetable

Teriyaki Chicken

Grilled chicken thigh served with our *Teriyaki* sauce

Tonkatsu

Deep fried crumbed *Kurobuta* pork fillet served with our *Tonkatsu* sauce

Dessert

Sorbet and Ice Cream

Both courses are served with rice and soup included

Sushi and Sashimi

		Entrée Size	Main Size
Sashimi Chef's Selection 刺身盛り合わせ	Assorted Sashimi (Slices of exquisite Fresh Raw Fish) selected by our specialists	23 (12 pieces)	35 (18 pieces)
Salmon Sashimi タスマニアサーモンのお造り	Fresh Tasmanian salmon Sashimi	23 (12 pieces)	35 (18 pieces)
Tuna Sashimi 鮪のお造り	Fresh tuna Sashimi	29 (12 pieces)	41 (18 pieces)
Salmon & Tuna Sashimi サーモンと鮪のお造り	Fresh Tasmanian salmon and tuna Sashimi	26 (12 pieces)	38 (18 pieces)
Sushi Chef's Selection 寿司	Assorted Sushi (Slices of Raw Fish on cube of vinegared rice) and Sushi roll	22 (7 pieces)	35 (14 pieces)
Joh Sushi Premium Selection 上寿司	Premium Nigiri Sushi and tuna roll	-	40 (14 pieces)
Moriawase Sushi & Sashimi Platter 刺身と寿司の盛り合わせ	Assorted Sashimi, Sushi and Sushi roll	40 (19 pieces)	87 (38 pieces)
California Roll カリフォルニアロール	California style Sushi roll with steamed spanner crab, avocado, cucumber and our Mayonnaise	19 (6 pieces)	33 (12 pieces)
Spicy Tuna Roll スパイシーツナロール	Minced fresh tuna in our spicy mayonnaise rolled with cucumber	19 (6 pieces)	33 (12 pieces)
Salad Roll サラダロール	Lettuce, avocado and cucumber rolled with our Mayonnaise	15 (4 pieces)	24 (8 pieces)
Tenmaki 天巻き	Prawn Tempura roll	18 (6 pieces)	31 (12 pieces)
Hanabishi Roll 花菱ロール	Salmon, prawn and flying fish roe rolled with avocado, cucumber and our Mayonnaise	18 (4 pieces)	31 (8 pieces)
Soft Shell Crab Roll ソフトシェルクラブロール	Crunchy soft shell crab rolled with flying fish roe, avocado and our Mayonnaise	21 (4 pieces)	37 (8 pieces)

Side Dish

Spinach with Sesame ほうれん草胡麻和え	Boiled young spinach marinated with our sesame sauce, served cold		9
Tsukemono 御漬物	Assorted Japanese traditional homemade pickles		10
Edamame 枝豆	Green healthy soybeans in the pod boiled with salt		7

		Entrée Size	Main Size
Wagyu Gyu-sashi 和牛の刺身	Thinly sliced fresh raw premium Wagyu beef fillet served with our special sesame sauce	21	-
Agedashi Tofu 揚げ出し豆腐	Fried bean curd dipped in our flavoured soy sauce	18	-
Eel Kabayaki うなぎの蒲焼	Quality eel fillet grilled with our special mature sauce	26	-
Crispy Soft Shell Crab ソフトシェルクラブ	Deep fried soft shell crabs served with our dipping sauce	21	35
Tempura Assorted 天ぷら盛り合わせ	Tempura (lightly battered deep-fry) prawns and vegetables served with our dipping sauce, grated Japanese radish and ginger	24	35
Vegetable Tempura 野菜天ぷら盛り合わせ	Tempura (lightly battered deep-fry) vegetables served with our dipping sauce, grated Japanese radish and ginger	19	27
Sugiita-yaki 杉板焼き	Oven grilled finely flavoured Patagonian Tooth Fish with Shiitake mushroom wrapped in aromatic cedar wood	20 (1 portion)	-
Black Cod with Miso 銀ダラの西京焼き	Black cod fillet steeped in sweet miso before being grilled in the salamander	-	39
Barramundi Salt Kiln バラマンデーの塩釜焼き	Fresh water Barramundi with Yuzu citrus and bamboo leaf fragrance cooked in salt kiln	-	43

Soup, Rice and Noodle Dish

		Entree Size	Main Size
Oyako Don 親子丼	Simmered chicken, egg, and onion in our special sauce on top of a bowl of rice	19	22
Katsu Don カツ丼	Simmered crumbed pork, egg, and onion in our special sauce on top of a bowl of rice	21	25
Una Jyu うなぎ重	Grilled eel fillet with our special sauce on a bed of rice		30
Tempura Udon Noodle 天婦羅うどん	Tempura (lightly battered deep-fry) prawns and vegetables on Udon noodle soup		24
Steamed Rice 御飯	A bowl of steamed rice	3.5	
Miso Soup 味噌汁	Soy bean paste soup with diced Tofu, sliced spring onion and Wakame seaweed	6	

Meat

		Main Size
Wagyu Beef Teriyaki 和牛の照り焼き スタンダード	Quality grain fed Wagyu grilled with our Teriyaki sauce The sauce is made of soy sauce mixed with sake and mirin	40
Wagyu Japanese Steak 和風ステーキ スタンダード	Quality grain fed Wagyu selected by our specialists, Japanese style steak The sauce is made of soy sauce mixed with sake, mirin, garlic, fruit and sesame	40
Premium Wagyu Japanese Steak 和風ステーキ プレミアム	Australian finest Wagyu selected by owner chef, official quality rating of 9+ marble score, grain fed, The sauce is made of soy sauce mixed with sake, mirin, garlic, fruit and sesame	71
Chicken Teriyaki 鶏の照り焼き	Grilled chicken thigh fillet with our Teriyaki sauce	30
Duck Kuwayaki 鴨のくわ焼き	Pan fried duck with tasty sweet soy sauce	Entree Size 26 38
Kurobuta Tonkatsu 黒豚かつ	Premium pork tenderloin crumbed and deep-fried, served with sweet and spicy sauce, Kurobuta is Japanese kind pork	37

Hot Pot *(Cooked at your table, Minimum order 2)*

		Per Person
Wagyu Sukiyaki 和牛のすき焼き	Thinly sliced quality Wagyu, Udon noodle and vegetables cooked in Sukiyaki sauce which is made of sweet soy sauce	<i>Quality Wagyu</i> 54 <i>Premium Wagyu</i> 72
Wagyu Shabu Shabu 和牛のしゃぶしゃぶ	Thinly sliced quality Wagyu, Udon noodle and vegetables cooked in our savory Dashi sauce, served with sesame and soy citrus dipping sauces	<i>Quality Wagyu</i> 56 <i>Premium Wagyu</i> 74

Salad

Wafu Salad 和風サラダ	Garden salad served with Japanese style dressing	11
Seaweed Salad 海藻サラダ	Three kind of plain seaweed served with our sesame dressing	18
Salmon Skin Salad サーモンスキンサラダ	Crispy Salmon Skin and Mizuna lettuce served with our soy citrus dressing	14
Chasoba Noodle Salad 茶そばサラダ	Green tea Soba Noodle and lettuce in a Soba Dashi Sauce, dash of cream sauce	20

Hanabishi Homemade Dessert

Our desserts are all pure homemade. Fresh ice creams made with "Pacojet's" latest technology

Hanabishi Special 花菱スペシャル	Hanabishi's Signature Dessert Tasting Plate, Assortment of 6 desserts made for sharing	33
Hanabishi Deluxe 花菱デラックス	Hanabishi's Signature Dessert Tasting Plate, Assortment of 9 desserts made for sharing	47
Green Tea Ice Cream 抹茶アイス	Green tea flavoured ice cream	10
Ice Cream & Sorbet アイス&シャーベット	Green tea flavoured ice cream, coconut sorbet and yoghurt sorbet	12
Green Tea Anmitsu 抹茶あんみつ	A translucent jelly made from seaweed, sweet Azuki bean paste and a variety of fruit in sweet syrup, green tea ice cream on top	15
Fruits Plate フルーツ盛り合わせ	Artistically presented fresh seasonal fruits	16
Green Tea Crème brûlée 抹茶のクリームブリュレ	Green tea flavoured crème brûlée with fresh seasonable fruits	15
Almond Jelly 杏仁豆腐	Almond jelly with coconut sorbet	15

**Please ask our Vegetarian / Gluten Free menu from one of our staffs.
Seasonal menu is also available.**

Hanabishi's Selected Ingredients

Wagyu Beef

Many high ranking restaurants are now incorporating Wagyu in their menus. The quality varies significantly. The beef may even be obtained from animals of mixed parentage, for example Angus and Wagyu. Hanabishi serves genuine full-blood Wagyu. Our Japanese traditional style preparation and cooking bring out real flavour of the Wagyu.

Wagyu beef is part of Japanese traditional food culture. As a proven best Japanese Traditional Restaurant in Victoria, we are proud to say that our chefs are fully qualified to utilise this high quality wagyu to make some exceptional dishes.

Highly experience and professional owner chef Akio Soga is very knowledgeable in choosing the real high quality wagyu beef. We are not simply looking at its marble score as choosing the best by its taste is also the essential ingredient when we are purchasing our wagyu. Our quality control is taken very seriously.

In addition, Blackmore wagyu do not receive growth hormones or feed antibiotics or genetically modified grains.

*Associated dish: Teriyaki Beef, Japanese Steak, Gyu-sashi
Sukiyaki and Shabu Shabu (dinner time only)*

Kurobuta Pork

Kurobuta Pork is the most highly prized pork in Japan and comes from the ancient breed of pigs known as Black Berkshire. The Black Berkshire Pork has finer marbling and shorter muscle fibres and has a natural juiciness to it that you can't compare to any other pork.

All Kurobuta pork is Berkshire but not all Berkshire can produce Kurobuta pork.

The Berkshire breed is well documented as having superior meat quality when compared to other commercial pig breeds but Kurobuta pork is one step higher as the "best of the best".

Within one hundred years of its arrival in Japan, the Japanese had developed a preference for this pork and developed breeding, feeding and management systems to bring out the best meat quality in this pork breed.

Kurobuta Pork has an excellent combination of a sweet and rich flavour. Its delicate texture and an unbelievable level of juiciness of the Kurobuta Pork is regarded as the highest quality in the world. Many people describe Kurobuta Pork as the equivalent of the Kobe Beef.

Today, the Australian consumers do not need to travel to Japan to experience the taste of this pork. Japanese farmers have since assisted the Victorian farmers to breed and produce Victorian Premium Quality Pork. This has been achieved by teaching the traditional Japanese methods in choosing the breeding selection and production techniques that allow the Kurobuta Pork to be develop in Australia. The hill areas above Byron Bay have secured the right to breed these type of Pigs that can produce a flavour that makes a meal a pleasurable experience.

Associated dish: Tonkatsu, Kimuchi Tonnabe (dinner time only)

Please visit our website to obtain further information in regards to our selected ingredients. We would also appreciate any comments or suggestions that you can make about our Restaurant or our food and services.

www.hanabishi.com.au