



Special Course Menu Arranged for

Lindemans® Coonawarra Trio Dinner

Wednesday, 12th of August 2009

Premium Oysters with distinguished flavors

Freshly shucked Tasmanian oysters served with two different flavors

Lindemans Early Harvest Sparkling NV

Meat Ball - Japanese Appetizer and Traditional Style Miso Soup

Wagyu beef and Kurobuta pork cooked in our special souse

Sashimi and Sushi Roll Platter – Chef's best Selection

Exquisite fresh raw fish, selected by our specialists

Lindemans Hunter Valley Semillon

Sugi-ita Yaki

Oven Grilled Patagonian Tooth Fish wrapped in aromatic cedar wood

Lindemans Hunter Valley Chardonnay

Kuwa-yaki Duck

Grilled duck served with a sweet soy-based sauce

Lindemans Limestone Ridge Shiraz Cabernet

Lindemans Pyrus Cabernet Sauvignon Merlot Cabernet Franc

Wagyu Beef Japanese Style Steak

Finest Wagyu selected by owner chef, official quality rating of 9+ marble score
The sauce is made of soy sauce mixed with sake, mirin, garlic, fruit and sesame

Lindemans St George Cabernet Sauvignon

Dessert Platter – Hanabishi Special

Assortment of 100% pure homemade desserts

Fresh ice creams and sorbets made with the latest technology "Pacojet"

Great thanks from **Akio Soga** and **Masahiko Iga**
Owner Chef *Chef & General Manager*



花菱

HANABISHI Japanese Restaurant

www.hanabishi.com.au 187 King Street, Melbourne, Victoria