



花菱 HANABISHI

Lunch Menu

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Fully Licensed, No BYO, All Prices are GST Inclusive, Prices subject to change at any time

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.

Blackmore Wagyu

Blackmore wagyu is the best wagyu out side of Japan.

Blackmore Wagyu produce 100% wagyu with an official quality rating of 9+, and further more they have studied the Japanese traditional way to grow Wagyu beef. This wagyu is genuine.

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



花菱 HANABISHI

Banquets Menu

Momiji Banquets

\$80 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

\$55 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

Lunch Box

Hana Kiku 花きく	Sashimi, Sushi Roll, Teriyaki Chicken and Miso Soup	31
Hana Sakura 花さくら	Sashimi, Sushi, Teriyaki Chicken and Miso Soup	32
Hana Shizuku 花しずく	Sashimi, Sushi, Crumbed Pork and Miso Soup	36
Hana Komachi 花こまち	Sashimi, Tempura, Teriyaki Chicken, Rice and Miso Soup	41
Hana Nishiki 花にしき	Sushi, Sushi Roll, Crumbed Pork, Gyoza and Miso Soup	44
Hana Matsuri 花まつり	Sashimi, Sushi, Teriyaki Chicken, Tempura and Miso Soup	47
Hana Fubuki 花ふぶき	Sashimi, Sushi, Sushi Roll, Premium Wagyu Beef, Tempura, Soft Shell Crab, plus more (Total 8 kind) and Miso Soup	65

Our Vegetarian Menu

	Entrée Size	Main Size
Agedashi Tofu	17	
Vegetable Tempura	18	25
Vegetarian Set		30
Tsukemono	9	
Garden Salad	6	
Seaweed Salad	17	
Spinach with Sesame	8.5	
Miso Soup	5.5	
Rice	3	

*Please advise our staff of your dietary and allergy requirement
Gluten free soy sauce and dressing are available on request*

Set Menu

Sashimi Set 刺身セット	Chef's Choose Assorted Sashimi served with Rice, Miso Soup, Salad and Small Dish	29
Sushi Set 寿司セット	Chef's Choose Assorted Sushi served with Miso Soup, Salad and Small Dish	35
Tempura Set 天ぷらセット	Tempura (Deep Fried Lightly Battered Prawns and Vegetables) served with Rice, Miso Soup, Salad and Small Dish	30
Teriyaki Chicken Set 照り焼きチキンセット	Grilled Chicken with Teriyaki Sauce served with Rice, Miso Soup, Salad and Small Dish	26
Tonkatsu Set 黒豚カツセット	Crumbed Pork (Premium Kurobuta, Japanese Kind pork) served with Rice, Miso Soup, Small Salad and Small Dish	30
Wagyu Teriyaki Beef Set 和牛照り焼きセット	High Quality Wagyu Steak with Teriyaki Sauce served with Rice, Miso Soup, Salad as garnish and Small Dish	36
Wagyu Japanese Steak Set 和風ステーキセット	High Quality Wagyu Steak with Rich Sauce with a hint of garlic and fruits served with Rice, Miso Soup, Salad as garnish and Small Dish	36
Oyako-Don Set 親子丼セット	Simmered Chicken, Egg, and Onion in our special sauce on top of a bowl of rice served with Miso Soup, Salad and Small Dish	24
Katsu-Don Set カツ丼セット	Simmered Crumbed Pork, Egg, and Onion in our special sauce on top of a bowl of rice served with Miso Soup, Salad and Small Dish	27
Una-Jyu Set うなぎセット	Grilled Eel fillet with our special sauce on a bed of rice served with Miso Soup, Salad and Small Dish	31
Vegetarian Set ベジタリアンセット	Agedashi Tofu and Vegetable Tempura (Lightly Battered Deep-fry) served with Rice, Miso Soup and Salad	30

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	22 (12 pieces)	33 (18 pieces)
Salmon Sashimi サーモンのお造り	Fresh Tasmanian Salmon Sashimi	22 (12 pieces)	33 (18 pieces)
Tuna Sashimi 鮪のお造り	Fresh Tuna Sashimi	28 (12 pieces)	39 (18 pieces)
Salmon & Tuna Sashimi サーモンと鮪のお造り	Fresh Tasmanian Salmon and Tuna Sashimi	25 (12 pieces)	36 (18 pieces)
Sushi Chef's Selection 寿司盛り合わせ	Assorted Sushi (Slices of Raw Fish on cube of vinegared rice) and Sushi Roll	21 (7 pieces)	33 (13 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	18 (6 pieces)	31 (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	18 (6 pieces)	31 (12 pieces)

Salad, Soup and Side Dish

Garden Salad ガーデンサラダ	Small garden salad served with Japanese style dressing	6
Seaweed Salad 海藻サラダ	Three kind of plain seaweed served with our sesame dressing	17
Spinach with Sesame ほうれん草胡麻和え	Boiled young spinach marinated with our sesame sauce, served cold	8.5
Tsukemono 漬物	Assorted Japanese traditional homemade pickles	9
Miso Soup 味噌汁	Soy bean paste soup with diced Tofu, sliced spring onion and Wakame seaweed	5.5
Steamed Rice 御飯	A bowl of steamed rice	3

Agedashi Tofu 揚げ出し豆腐	Fried bean curd dipped in our flavoured soy sauce	17	-
Eel Kabayaki うなぎの蒲焼	Quality eel fillet grilled with our special fermented sauce	25	-
Crispy Soft Shell Crab ソフトシェルクラブ	Deep fried soft shell crabs served with our dipping sauce	20	33
Tempura Assorted 天ぷら盛り合わせ	Tempura (lightly battered deep-fry) prawns and vegetables mix, served with our dipping sauce, grated Japanese radish and ginger	23	33
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	18	25
Sugiita-yaki 杉板焼き	Oven grilled finely flavored Patagonian Tooth Fish with Shiitake mushroom wrapped in aromatic cedar wood	18 (1 portion)	-
Gyoza 餃子	Pan fried pork meat dumpling	18 (6 pieces)	-
Wagyu Gyu-sashi 和牛の刺身	Thinly sliced fresh raw Wagyu beef premium fillet served with our special sesame sauce	20	-
Chicken Teriyaki 鶏の照り焼き	Grilled chicken thigh fillet with our Teriyaki sauce	21	28
Kurobuta Tonkatsu 黒豚かつ	Premium pork tenderloin crumbed and deep-fried, served with sweet and spicy sauce, Kurobuta is Japanese kind pork	-	35
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	-	38
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	-	38
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	-	69

Rice Dish

		Main Size
Oyako Don 親子丼	Simmered chicken, egg, and onion in our special sauce on top of a bowl of rice	20
Katsu Don カツ丼	Simmered crumbed pork, egg, and onion in our special sauce on top of a bowl of rice	23
Una Jyu うな重	Grilled eel fillet with our special sauce on a bed of rice	28

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	31
Hanabishi Deluxe 花菱デラックス	Hanabishi's Signature Dessert Tasting Plate, Assortment of 9 desserts made for sharing	45
Green Tea Ice Cream 抹茶アイス	Green tea flavoured ice cream	9
Ice Cream & Sorbet アイス&シャーベット	Green tea flavoured ice cream, coconut sorbet and yoghurt sorbet	11
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	14
Fruits Plate フルーツ盛り合わせ	Artistically presented fresh seasonal fruits	15
Green Tea Crème brûlée 抹茶のクリームブリュレ	Green tea flavoured crème brûlée with fresh seasonable fruits	14
Almond Jelly 杏仁豆腐	Almond jelly with coconut sorbet	14

Please ask our Vegetarian / Gluten Free menu from one of our staffs.