



花菱

HANABISHI

Dinner Menu

*** Please advise staff of any allergies or dietary requirements**

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



花菱 HANABISHI

Signature Course menu

Hanabishi Course

\$130 per person

Minimum for 2

Traditional Tasting Plate

A selection of six Japanese appetisers

Sashimi - Chefs Selection

Exquisite fresh raw fish, selected by our chefs

Barramundi Salt Kiln

Whole fresh barramundi grilled in a salt kiln

Chef's Selection Dish

Daily special dish

Wagyu beef

Wagyu beef dish chosen by our chefs

Dessert

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

Miyabi Course

\$110 per person

Minimum for 2

Traditional Tasting Plate

A selection of three Japanese appetisers

Sashimi - Chefs Selection

Exquisite fresh raw fish, selected by our chefs

Sugiita Yaki

Oven grilled flavoured Seaperch Fish
wrapped in aromatic cedar wood

Chef's Selection Dish

Daily special dish

Kurobuta Tonkatsu

Premium pork tenderloin crumbed and
deep-fried, served with tonkatsu sauce and
salad, containing pine nuts

Dessert

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

*Highly recommend preordering as some days unavailable or limited serves only available

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花菱 HANABISHI
Special Course Menu

Akio's Choice

A special menu selected by owner chef Akio Soga

\$80 per person

Minimum for 2

Sashimi - Chef's Selection

Seasonal fresh raw fish

Yaki Hassun

Grilled fish platter with a selection of three

Japanese small appetisers

Duck Kuwayaki

Pan fried duck with tasty sweet soy sauce

Sushi - Chef's Selection

A selection of today's sushi

Dessert

Two of Akio's delightful desserts

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Sushi and Sashimi

		Entrée	Main
Sushi & Sashimi Platter - Moriawase 刺身と寿司の盛り合わせ			
Regular size	12 pieces Sashimi, 4 pieces Sushi, 3 pieces Sushi Roll		43
Medium size	18 pieces Sashimi, 8 pieces Sushi, 4 pieces Sushi Roll		63
Large size	18 pieces Sashimi, 10 pieces Sushi, 10 pieces Sushi Roll		90
Sashimi Chef's Selection 刺身盛り合わせ	Assorted Sashimi (Slices of exquisite Fresh Raw Fish) selected by our specialists	25 (12 pcs)	37 (18 pcs)
Salmon Sashimi キングサーモンのお造り	Fresh King Salmon Sashimi from New Zealand	25 (12 pcs)	37 (18 pcs)
Tuna Sashimi 鮪のお造り	Fresh Tuna Sashimi	32 (12 pcs)	45 (18 pcs)
King Salmon & Tuna Sashimi キングサーモンと鮪のお造り	Fresh King Salmon and Tuna Sashimi	28 (12 pcs)	40 (18 pcs)
Salmon Tartare サーモンのタルタル	The freshest raw King Salmon with avocado, spring onion and sesame seeds	20	-
Aburi Salmon with Spicy Sauce 炙りサーモンスパイシーソース	Sliced and seared fresh King Salmon with spicy miso based citrus soy-sauce sauce	23	-
Japanese Style Tuna Carpaccio 鮪のカルパッチョ	Sliced fresh Tuna with citrus soy sauce, grape seed oil, sesame oil and mayonnaise	23	-
Scampi Sashimi with Yuzu 手長海老の柚子風味	Two Fresh scampi from New Zealand with Yuzu (Japanese citrus)	26	-
Sushi Chef's Selection 寿司	Assorted Nigiri Sushi and Sushi Roll	22 (7 pcs)	34 (12 pcs)
Joh Sushi Premium Selection 上寿司	Assorted Premium Nigiri Sushi and Sushi Roll	-	48 (12 pcs)
Aburi Salmon Sushi 炙りサーモン寿司	Seared King Salmon Belly Sushi	18 (4 pcs)	33 (8 pcs)
Seawater Eel Sushi 穴子の寿司	Grilled Anago (Saltwater eel) with sweet sauce, Nigiri Sushi style	24 (4 pcs)	-

Sushi Roll

		Entrée	Main
California Roll カリフォルニアロール	Californian Style Sushi Roll with Prawn, Avocado, Cucumber, Tobiko and our Mayonnaise	19 (6 pcs)	33 (12 pcs)
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 pcs)	33 (12 pcs)
Tenmaki 天巻き	Prawn Tempura roll	17 (6 pcs)	30 (12 pcs)
Salad Roll サラダロール	Lettuce, avocado and cucumber rolled with our Mayonnaise	14 (4 pcs)	24 (8 pcs)
Hanabishi Roll 花菱ロール	Salmon, Prawn and Flying Fish Roe rolled with Avocado, Cucumber and our Mayonnaise	20 (4 pcs)	34 (8 pcs)
Soft Shell Crab Roll ソフトシェルクラブロール	Crispy soft shell crab rolled with flying fish roe, avocado and our Mayonnaise	21 (4 pcs)	37 (8 pcs)
Aburi Salmon Roll 炙りサーモンロール	Seared King Salmon Sushi roll	20 (3 pcs)	33 (6 pcs)

Salad

Wafu Salad 和風サラダ	Garden salad served with Japanese style dressing	12
Seaweed Salad 海草サラダ	Raw seaweed served with our sesame dressing	18
Salmon Skin Salad サーモンスキンサラダ	Crispy Salmon Skin mixed in with our garden salad and tossed with our soy citrus dressing	15
Chasoba Noodle Salad 茶そばサラダ	Green Tea Soba Noodles on a bed of salad in a Soba Dashi Sauce, with a dash of cream sauce	21

Side Dish

Spinach with Sesame ほうれん草胡麻和え	Boiled young spinach marinated with our sesame sauce, served cold	8
Tsukemono 御漬物	Assorted Japanese traditional pickles	9
Edamame 枝豆	Green healthy soybeans in the pod, boiled with salt	8

		Entrée	Main
Wagyu Gyu-sashi 和牛の刺身	Thinly sliced fresh raw Wagyu beef fillet served with our special sesame sauce	23	-
Agedashi Tofu 揚げ出し豆腐	Deep Fried bean curd served with our flavoured soy sauce	16	-
Eel Kabayaki うなぎの蒲焼	Quality eel fillet grilled with our special mature sauce	24	-
Crispy Soft Shell Crab ソフトシェルクラフ	Deep fried soft shell crabs served with our dipping sauce	22	35
Tempura Assorted 天ぷら盛り合わせ	Tempura prawns and vegetables served with our dipping sauce, grated Japanese radish and ginger	22	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	17	25
Sugiita-yaki 杉板焼き	Oven grilled finely flavoured Seaparch Fish wrapped in aromatic cedar wood	21 (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 oven	-	42
Barramundi Salt Kiln バラマンディーの塩釜焼き	Fresh water Barramundi with Yuzu citrus and bamboo leaf fragrance cooked in a salt kiln	-	48
Grilled King Salmon with 3 Flavours of Sauce キングサーモン焼き3種のソース	Grilled New Zealand King Salmon served with a set of Ponzu Teriyaki and Spicy Miso Sauce	-	39

Soup and Rice Dishes

* Free range corn fed chicken and free range eggs are used

Oyako Don 親子丼	Simmered chicken, egg, onion and spring onion in our special sauce on top of a bowl of rice	18
Katsu Don カツ丼	Simmered crumbed pork, egg, onion and spring onion in our special sauce on top of a bowl of rice	21
Una Jyu うな重	Grilled eel fillet with our special sauce on a bed of rice	27
Steamed Rice 御飯	A bowl of steamed Japanese rice	4
Miso Soup 御味噌汁	Soy bean paste soup with diced Tofu, sliced spring onion and Wakame seaweed	6
Ton-Jiru 豚汁	Kurobuta Japanese pork with vegetables in Miso Soup	8

Meat

* Free range corn fed chicken and free range eggs are used

		Entrée	Main
Teriyaki Chicken 鶏の照り焼き	Grilled corn fed free range chicken thigh fillet with our teriyaki sauce served on a bed of salad	-	28
Duck Kuwayaki 鴨のくわ焼き	Pan fried duck with tasty sweet soy sauce served on a bed of salad	26	38
Kurobuta Tonkatsu 黒豚とんかつ	Crumbed and deep fried Premium Tenderloin with tonkatsu sauce, served with salad which contains pine nuts	-	37
		Standard	Premium
Wagyu Beef Teriyaki 和牛の照り焼き	Wagyu beef grilled with our Teriyaki sauce The sauce is made out of soy sauce mixed with sake and mirin, served on a bed of salad containing pine nuts	48	78
Wagyu Japanese Steak 和風ステーキ	Japanese style Wagyu steak. The sauce is made from soy sauce mixed with sake, mirin, garlic, fruits and sesame, served on a bed of salad containing pine nuts	48	78

Noodle Dish

Tempura Udon 天婦羅うどん	Udon noodle soup with a prawn tempura and spring onion		22
Vegetable Tempura Udon 野菜天婦羅うどん	Udon noodle soup with vegetable tempura		22
Tanuki Udon たぬきうどん	Udon noodle soup with deep fried batter topping		17
Wakame Udon わかめうどん	Udon noodle soup with wakame seaweed topping		17
Zaru Soba ざるそば	Cold plain soba noodle with Dashi dipping sauce		21
Ten Zaru Soba 天ざるそば	Assorted Tempura and cold plain soba noodle with Dashi dipping sauce		25
Cha Soba 茶そば	Cold Green Tea flavoured soba noodles with Dashi dipping sauce		22

Hot Pot (Minimum order 2 serves)

Wagyu Sukiyaki 和牛のすき焼き	Thinly sliced Wagyu (150g), Udon noodle and vegetables cooked in Sukiyaki sauce which is made out of sweet soy sauce, served with raw free range egg for dipping	<u>Standard</u> : \$58 per person <u>Premium</u> : \$98 per person
Wagyu Shabu Shabu 和牛のしゃぶしゃぶ	Thinly sliced Wagyu (150g), Udon noodle and vegetables cooked in our savory dashi sauce, served with sesame and soy citrus dipping sauce	<u>Standard</u> : \$60 per person <u>Premium</u> : \$100 per person