



花菱 HANABISHI

Valentine's Day Dinner

~ \$148 per person ~

Traditional Tasting Plate

A selection of six Japanese appetizers:

Foie Gras marinated in white miso
Tako (Octopus) miso
Hokkigai (Arctic Surf Clam) with egg yolk vinegar sauce
Seared scallop carpaccio
Japanese style corn soup
Duck Kuwayaki

Sashimi - Chef's Choice

Exquisite fresh raw fish- Tuna and King Fish
Including Scampi Sashimi with Yuzu

Suigi-Ita Yaki

Grilled Seaperch Fish wrapped in aromatic cedar wood,
Served with spinach with sesame and soaked chestnuts

Sushi - Chef's Choice

2 pieces of premium sushi –
Toro (fatty tuna belly from Japan) & NZ King Salmon

Refreshment

Little refreshment before the main course
Fresh apple and yuzu sorbet

Wagyu Beef

Grain fed Wagyu, Japanese style 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 and fried garlic

Dessert- Hanabishi Special

Assortment of 6 homemade desserts (serves 2 people)

Gluten free Chocolate Cake with fresh Chocolate Sauce
Egg Pudding made with fresh vanilla beans served with Kuromitsu (Japanese brown sugar syrup)
One scoop of Homemade Ice cream – Soy Sauce Flavour
Green tea Crème Brulee
Hojicha (roasted tea) Mousse
Fruit Jelly

Please advise staff for any allergies or dietary requirements