



花菱

HANABISHI

## Dinner Menu

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

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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 somedays 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*

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

## Sushi and Sashimi

|   |  | Entrée           | Main             |
|---|--|------------------|------------------|
| <b>Sushi &amp; Sashimi Platter - Moriawase (G)</b><br>刺身と寿司の盛り合わせ |  |                  |                  |
| <b>Regular size</b>   | 12 pieces Sashimi, 4 pieces Sushi, 3 pieces Sushi Roll   |                  | \$43             |
| <b>Medium size</b>  | 18 pieces Sashimi, 8 pieces Sushi, 4 pieces Sushi Roll   |                  | \$63             |
| <b>Large size</b>   | 18 pieces Sashimi, 10 pieces Sushi, 10 pieces Sushi Roll   |                  | \$90             |
| <b>Sashimi Chef's Selection (G)</b><br>刺身盛り合わせ                    | Assorted Sashimi (Slices of exquisite Fresh Raw Fish) selected by our specialists                                  | \$25<br>(12 pcs) | \$37<br>(18 pcs) |
| <b>Salmon Sashimi (G)</b><br>キングサーモンのお造り                          | Fresh King Salmon Sashimi from New Zealand   | \$25<br>(12 pcs) | \$37<br>(18 pcs) |
| <b>Tuna Sashimi (G)</b><br>鮪のお造り                                  | Fresh Tuna Sashimi   | \$32<br>(12 pcs) | \$45<br>(18 pcs) |
| <b>King Salmon &amp; Tuna Sashimi (G)</b><br>キングサーモンと鮪のお造り        | Fresh King Salmon and Tuna Sashimi   | \$28<br>(12 pcs) | \$40<br>(18 pcs) |
| <b>Premium Toro Sashimi- From Japan (G)</b><br>トロ刺身               |  |                  | \$40             |
| <b>Premium Toro Sushi- From Japan (G)</b><br>トロ寿司 (1貫)            |  |                  | \$12<br>(1 pc)   |
| <b>Salmon Tartare</b><br>サーモンのタルタル                                | The freshest raw King Salmon with avocado, spring onion and sesame seeds   | \$20             |                  |
| <b>Hamachi Carpaccio</b><br>はまちカルパッチョ                             | Sliced fresh King Fish with Japanese spicy citrus sauce (Yuzu Kosho)   | \$26             | -                |
| <b>Sashimi on Himalayan Salt Rock</b><br>鮪とはまちの岩塩のせ               | King Fish and Tuna Sashimi laid on a Himalayan salt rock served with both Yuzu and Garlic Olive Oil dipping sauces | \$27             | -                |
| <b>Aburi Salmon with Spicy Sauce</b><br>炙りサーモンスパイスソース             | Sliced and seared fresh King Salmon with spicy miso based citrus soy-sauce sauce                                   | \$23             | -                |
| <b>Japanese Style Tuna Carpaccio</b><br>鮪のカルパッチョ                  | Sliced fresh Tuna with citrus soy sauce, grape seed oil, sesame oil and mayonnaise                                 | \$23             | -                |
| <b>Scampi Sashimi with Yuzu</b><br>手長海老の柚子風味                      | Two Fresh scampi from New Zealand with Yuzu (Japanese citrus)  | \$26             | -                |
| <b>Sushi Chef's Selection</b><br>寿司                               | Assorted Nigiri Sushi and Sushi Roll   | \$22<br>(7 pcs)  | \$34<br>(12 pcs) |
| <b>Joh Sushi Premium Selection</b><br>上寿司                         | Assorted Premium Nigiri Sushi and Sushi Roll   | -                | \$48<br>(12 pcs) |
| <b>Aburi Salmon Sushi (G)</b><br>炙りサーモン寿司                         | Seared King Salmon Belly Sushi   | \$18<br>(4 pcs)  | \$33<br>(8 pcs)  |
| <b>Seawater Eel Sushi</b><br>穴子の寿司                                | Grilled Anago (Saltwater eel) with sweet sauce, Nigiri Sushi style   | \$24<br>(4 pcs)  | -                |

|  |  | Entrée | Main |
|--|--|--------|------|
| <b>Wagyu Gyu-sashi</b><br>和牛の刺身  | Thinly sliced fresh raw Wagyu beef fillet served with our special sesame sauce   | \$23   | -    |
| <b>Agedashi Tofu (v)</b><br>揚げ出し豆腐                                     | Deep Fried bean curd served with our flavoured soy sauce   | \$16   | -    |
| <b>Eel Kabayaki</b><br>うなぎの蒲焼  | Quality eel fillet grilled with our special mature sauce   | \$24   | -    |
| <b>Foie Gras with White Miso</b><br>フォアグラの味噌付け                         | Japanese style Foie Gras marinated in White Miso (served cold)   | \$23   | -    |
| <b>Crispy Soft Shell Crab</b><br>ソフトシェルクラブ                             | Deep fried soft shell crabs served with our dipping sauce  | \$22   | \$35 |
| <b>Tempura Assorted</b><br>天ぷら盛り合わせ                                    | Tempura prawns and vegetables served with our dipping sauce, grated Japanese radish and ginger                                 | \$22   | \$33 |
| <b>Anago Tempura</b><br>穴子の天ぷら   | Saltwater Eel Tempura (lightly battered and deep fried) with dipping sauce   | -      | \$27 |
| <b>Scampi Tempura</b><br>手長海老の天ぷら                                      | Scampi Tempura with dipping sauce  | -      | \$28 |
| <b>Vegetable Tempura (v)</b><br>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 |
| <b>Sugiita-yaki</b><br>杉板焼き  | Oven grilled finely flavoured Seaparch Fish wrapped in aromatic cedar wood   | \$21   | -    |
| <b>Grilled King Fish Neck</b><br>はまちのかま山椒焼き                            | 1 piece of King Fish neck, grilled with our own special sweet soy sauce based sauce, served with a sprinkle of Japanese pepper | \$16   | -    |
| <b>Grilled King Salmon Neck</b><br>キングサーモンのかま塩焼き                       | 2 pieces of King Salmon Neck grilled with salt   | \$16   | -    |
| <b>Black Cod with Miso</b><br>銀ダラの西京焼き                                 | Black cod fillet steeped in sweet miso before being grilled in the oven  | -      | \$42 |
| <b>Barramundi Salt Kiln</b><br>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 |
| <b>Grilled King Salmon with 3 Flavours of Sauce</b><br>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 |
| <b>Hotate Mentaiyaki</b><br>帆立の明太焼き                                    | 2 pieces of grilled Scallops with spicy cod roe  | \$22   | -    |
| <b>Hotate Isoyaki</b><br>帆立の磯焼き  | 2 pieces of grilled sake steamed Scallops with enoki and wakame seaweed  | \$24   | -    |

## *Soup and Rice Dishes*

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

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

## *Sushi Rolls*

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|   |   | Entrée          | Main             |
|---|---|-----------------|------------------|
| <b>California Roll (G)</b><br>カリフォルニアロール                | Californian Style Sushi Roll with Prawn, Avocado, Cucumber, Tobiko and our Mayonnaise | \$19<br>(6 pcs) | \$33<br>(12 pcs) |
| <b>Vegetable California Roll (v)(G)</b><br>野菜カリフォルニアロール | Sushi roll with avocado, cucumber (without mayonnaise on request)                     | \$14<br>(6 pcs) | \$24<br>(12 pcs) |
| <b>Spicy Tuna Roll (G)</b><br>スパイシーツナロール                | Minced fresh tuna in our spicy mayonnaise rolled with cucumber                        | \$19<br>(6 pcs) | \$33<br>(12 pcs) |
| <b>Tenmaki</b><br>天巻き                                   | Prawn Tempura roll  | \$17<br>(6 pcs) | \$30<br>(12 pcs) |
| <b>Salad Roll (v)(G)</b><br>サラダロール                      | Lettuce, avocado and cucumber rolled with our Mayonnaise                              | \$14<br>(4 pcs) | \$24<br>(8 pcs)  |
| <b>Hanabishi Roll (G)</b><br>花菱ロール                      | Salmon, Prawn and Flying Fish Roe rolled with Avocado, Cucumber and our Mayonnaise    | \$20<br>(4 pcs) | \$34<br>(8 pcs)  |
| <b>Soft Shell Crab Roll</b><br>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<br>(4 pcs) | \$37<br>(8 pcs)  |
| <b>Aburi Salmon Roll (G)</b><br>炙りサーモンロール               | Seared King Salmon Sushi roll   | \$20<br>(3 pcs) | \$33<br>(6 pcs)  |
| <b>Wasabi Roll (v)(G)</b><br>山葵巻き                       | Hot Wasabi (Stem) Sushi roll  | \$8<br>(6 pcs)  |                  |
| <b>Avocado Roll (v)(G)</b><br>アボカドロール                   | Small sushi roll with avocado   | \$6<br>(6 pcs)  |                  |

## *Salads*

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|--|--|------|
| <b>Wafu Salad (v)(G)</b><br>和風サラダ          | Garden salad served with Japanese style dressing   | \$12 |
| <b>Seaweed Salad (v)</b><br>海草サラダ          | Raw seaweed served with our sesame dressing  | \$18 |
| <b>Salmon Skin Salad (G)</b><br>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 |
| <b>Chasoba Noodle Salad</b><br>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 Dishes*

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|--|---|--------|
| <b>Spinach with Sesame (v)</b><br>ほうれん草胡麻和え              | Boiled young spinach marinated with our sesame sauce, served cold     | \$8    |
| <b>Tsukemono (v)</b><br>御漬物                              | Assorted Japanese traditional pickles                                 | \$9    |
| <b>Hiyayakko (v)</b><br>冷奴                               | Fresh bean curd with spring onion and ginger                          | \$9.50 |
| <b>Edamame (v)</b><br>枝豆                                 | Green healthy soybeans in the pod, boiled with salt                   | \$8    |
| <b>Japanese Style Pickled Chinese Cabbage</b><br>白菜の一夜漬け |   | \$8    |
| <b>Tako Kimuchi</b><br>たこきもち                             | Octopus with Spicy Kimuchi Miso                                       | \$15   |
| <b>Deep Fried Mochi</b><br>もちの揚げびたし                      | Deep fried mochi (Japanese rice cake) served with flavoured soy sauce | \$15   |

## Meat Dishes

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

|  |   | Entrée           | Main            |
|--|---|------------------|-----------------|
| <b>Teriyaki Chicken (G)</b><br>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            |
| <b>Duck Kuwayaki</b><br>鴨のくわ焼き                         | Pan fried duck with tasty sweet soy sauce served on a bed of salad  | \$26             | \$38            |
| <b>Duck Hoba Yaki</b><br>鴨の朴葉焼き                        | Sliced Duck and King Brown Mushroom on a bed of Magnolia leaf grilled with spicy miso sauce   | -                | \$29            |
| <b>Kurobuta Tonkatsu</b><br>黒豚とんかつ                     | Crumbed and deep fried Premium Tenderloin with tonkatsu sauce, served with salad which contains pine nuts   | -                | \$37            |
| <b>Sliced Wagyu beef with Sesame Sauce</b><br>和牛の胡麻ソース | Thinly sliced Wagyu Scotch Fillet Beef served medium rare on a bed of salad with pine nut, drizzled with Sesame Sauce   | -                | \$30            |
| <b>Wagyu Beef Teriyaki (G)</b><br>和牛の照り焼き              | Wagyu beef grilled with our Teriyaki sauce<br>The sauce is made out of soy sauce mixed with sake and mirin, served on a bed of salad containing pine nuts     | Standard<br>\$48 | Premium<br>\$78 |
| <b>Wagyu Japanese Steak</b><br>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 Dishes

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

## Hot Pots (Minimum order 2 serves)

|                                       |  |  |
|---------------------------------------|--|--|
| <b>Wagyu Sukiyaki</b><br>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<br><u>Premium:</u> \$98 per person  |
| <b>Wagyu Shabu Shabu</b><br>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<br><u>Premium:</u> \$100 per person |
| <b>Yosenabe</b><br>寄せ鍋                | 3 types of freshg sashimi grade fish, prawns, scallops, yaki tofu, udon and vegetables served with ponzu dipping sauce   | \$44 per person  |

## *Hanabishi Homemade Dessert*

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*Our desserts are all purely homemade*

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|--|--|------|
| <b>Hanabishi Special</b><br>花菱スペシャル          | Hanabishi's Signature Dessert Tasting Plate, Assortment of 6 desserts made for sharing, chosen by our chefs                                | \$35 |
| <b>Hanabishi Deluxe</b><br>花菱デラックス           | Hanabishi's Signature Dessert Tasting Plate, Assortment of 8 deserts and 3 scoop ice cream made for sharing, chosen by our chefs           | \$49 |
| <b>Green Tea Ice Cream</b><br>抹茶アイス          | Green tea flavoured ice cream  | \$10 |
| <b>Ice Cream &amp; Sorbet</b><br>アイス&シャーベット  | An Assortment of Green Tea Ice Cream, Soy Sauce Ice Cream and Coconut Sorbet   | \$13 |
| <b>Green Tea Anmitsu</b><br>抹茶あんみつ           | A translucent jelly made from seaweed, sweet Azuki bean paste and a variety of fruit in sweet syrup served with green tea ice cream on top | \$16 |
| <b>Fruits Plate</b><br>フルーツ盛り合わせ             | Artistically presented fresh seasonal fruits   | \$16 |
| <b>Green Tea Crème brûlée</b><br>抹茶のクリームブリュレ | Green tea flavoured crème brûlée with fresh seasonal fruits  | \$16 |
| <b>Almond Jelly</b><br>杏仁豆腐                  | Almond jelly served with a scoop of coconut sorbet on top  | \$16 |