



花菱

HANABISHI

## Lunch Menu

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

**187 King Street, Melbourne VIC 3000**  
**Phone: 03-9670-1167, Fax: 03-9670-6506**  
**Email: [info@hanabishi.com.au](mailto:info@hanabishi.com.au)**  
**Website: [www.hanabishi.com.au](http://www.hanabishi.com.au)**

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



花菱 HANABISHI

## *Banquets Menu*

### *Momiji Banquet*

**\$78 per person**

**Minimum for 4**

#### **Sashimi - Chef's Selection**

Exquisite fresh raw fish, selected by our chefs

#### **Sushi & Rolls**

A selection of daily fresh seafood Nigiri and Rolls

#### **Sugiita Yaki**

Oven grilled flavoured Seaperch fish  
wrapped in aromatic cedar wood

#### **Soft Shell Crab**

Crisply deep fried Soft Shell Crab

#### **Japanese Style Wagyu Beef Steak**

Grilled Wagyu Beef with our own special sauce  
made from soy, onion and fruits  
served on a bed of salad containing pine nuts

#### **Dessert**

Assortment of 2 desserts

### *Ume Banquet*

**\$58 per person**

**Minimum for 4**

#### **Sashimi - Chef's Selection**

Exquisite fresh raw fish, selected by our chefs

#### **Sushi Roll**

Sushi Roll specially chosen by our sushi chef

#### **Gyoza**

Pan-fried pork dumplings

#### **Tempura**

Lightly battered, deep fried prawn and vegetables

#### **Teriyaki Chicken**

Grilled Corn Fed Free Ranged Chicken thigh  
served on a bed of salad with our teriyaki sauce

#### **Dessert**

Assortment of 2 desserts

Rice and Miso Soup are served with both of our Banquet options

\* Please advise staff of any allergies or dietary requirements

# Sushi and Sashimi

\*Our Sushi and Sashimi Soysauce on your table is a homemade mixture of Soysauce, Tamari and Dashi

## Sushi & Sashimi Platter - Moriawase (G)

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

		Entrée	Main
<b>Sashimi Chef's Selection (G)</b> 刺身盛り合わせ	Assorted Sashimi (Slices of exquisite Fresh Raw Fish) selected by our chefs	\$25 (12 pcs)	\$37 (18 pcs)
<b>King Salmon Sashimi (G)</b> キングサーモンのお造り	King Salmon Sashimi from New Zealand	\$25 (12 pcs)	\$37 (18 pcs)
<b>Tuna Sashimi (G)</b> 鮪のお造り	Fresh Tuna Sashimi	\$32 (12 pcs)	\$45 (18 pcs)
<b>King Salmon &amp; Tuna Sashimi (G)</b> 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)
<b>Sushi Chef's Selection</b> 寿司盛り合わせ	Assorted Nigiri Sushi and Sushi Rolls	\$22 (7 pcs)	\$34 (12 pcs)
<b>Aburi Salmon Sushi (G)</b> 炙りサーモン寿司	Seared King Salmon Belly Sushi	\$18 (4 pcs)	\$33 (8 pcs)
<b>Seawater Eel Sushi</b> 穴子の寿司	Grilled Anago (Seawater Eel) with sweet sauce, Nigiri sushi style	\$24 (4 pcs)	
<b>California Roll (G)</b> 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)
<b>Vegetable California Roll (v)(G)</b> カリフォルニアロール (v)	Sushi roll with avocado, cucumber (without mayonnaise on request)	\$14 (6 pcs)	\$24 (12 pcs)
<b>Spicy Tuna Roll (G)</b> 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)
<b>Avocado Roll (v)(G)</b> アボカドロール	Small sushi roll with avocado	\$6 (6 pcs)	
<b>Salmon Tartare</b> サーモントルタル	The freshest raw King Salmon with avocado, spring onion and sesame seeds	\$20	-
<b>Aburi Salmon with Spicy Sauce</b> 炙りサーモンスパイシーソース	Sliced fresh seared salmon with a spicy miso based citrus soy sauce	\$23	-
<b>Japanese Style Tuna Carpaccio</b> 鮪のカルパッチョ	Sliced fresh tuna with citrus soy sauce, grapeseed oil, sesame oil and mayonnaise	\$23	-

		Entrée	Main
<b>Agedashi Tofu (V)</b> 揚げ出し豆腐	Deep fried bean curd served with our flavoured soy sauce	\$16	-
<b>Eel Kabayaki</b> うなぎの蒲焼	Quality eel fillet grilled with our special fermented sauce	\$24	-
<b>Crispy Soft Shell Crab</b> 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> 天ぷら盛り合わせ	Tempura (lightly battered, deep-fried) prawns and mix vegetables served with our dipping sauce, grated Japanese radish and ginger	\$22	\$33
<b>Vegetable Tempura (V)</b> 野菜天ぷら盛り合わせ	Tempura (lightly battered and deep-fried) mix vegetables served with our dipping sauce, grated Japanese radish and ginger	\$17	\$25
<b>Gyoza</b> 餃子	Pan fried pork meat dumplings	\$19 (6 pcs)	-
<b>Wagyu Gyu-sashi</b> 和牛の刺身	Thinly sliced fresh raw Wagyu Beef fillet served with our special sesame sauce	\$23	-
<b>Sugiita-yaki</b> 杉板焼き	Oven grilled finely flavoured Seaparch Fish wrapped in aromatic cedar wood	\$22 (1 portion)	-
<b>Black Cod with Miso</b> 銀ダラの西京焼き	Black Cod fillet steeped in sweet miso before being grilled in the oven	-	\$42
<b>Grilled King Salmon with 3 Flavours of Sauce</b> 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>Chicken Teriyaki (G)</b> 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> 鴨のくわ焼き	Pan fried duck with tasty sweet soy sauce served on a bed of salad	\$26	\$38
<b>Kurobuta Tonkatsu</b> 黒豚とんかつ	Crumbed and deep-fried Premium Tenderloin, served with salad containing pine nuts and tonkatsu sauce	-	\$37
<b>Wagyu Beef Teriyaki (G)</b> 和牛の照り焼き	Grain fed Wagyu 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	Standard \$48	Premium \$78
<b>Wagyu Japanese Steak</b> 和風ステーキ	Japanese Style Wagyu Steak The sauce is made out of soy sauce mixed with sake, mirin, garlic, fruit and sesame, served on a bed of salad containing pine nuts	\$48	\$78

## Rice Dishes

---

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

<b>Oyako Don</b> 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> 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> うな重	Grilled eel fillet with our special sauce on a bed of rice	\$27

## Noodle Dishes

---

<b>Tempura Udon</b> 天婦羅うどん	Udon noodle soup with a prawn tempura and spring onion	\$22
<b>Vegetable Tempura Udon (v)</b> 野菜天婦羅うどん	Udon noodle soup with vegetable tempura	\$22
<b>Tanuki Udon (v)</b> たぬきうどん	Udon noodle soup with deep fried batter topping	\$17
<b>Wakame Udon (v)</b> わかめうどん	Udon noodle soup with wakame seaweed topping	\$17

## Salad, Soup and Side Dishes

---

<b>Garden Salad (v)(G)</b> ガーデンサラダ	Small garden salad served with Japanese style dressing	\$6
<b>Seaweed Salad (v)</b> 海草サラダ	Raw seaweed served with our sesame dressing	\$18
<b>Spinach with Sesame (v)</b> ほうれん草胡麻和え	Boiled young spinach marinated with our sesame sauce, served cold	\$8
<b>Edamame (v)</b> 枝豆	Green healthy soybeans in the pod boiled with salt	\$8
<b>Tsukemono (v)</b> 御漬物	Assorted Japanese traditional pickles	\$9
<b>Miso Soup (v)</b> 御味噌汁	Soy bean paste soup with diced Tofu, sliced spring onion and Wakame seaweed	\$6
<b>Steamed Rice</b> 御飯	A bowl of Japanese steamed rice	\$4

## *Lunch Sets*

---

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

<b>Sashimi Set</b> 刺身セット	Chef's Choice of Assorted Sashimi served with Rice, Miso Soup, Salad and Small Dish	\$32
<b>Sushi Set</b> 寿司セット	Chef's Choice of Assorted Sushi served with Miso Soup, Salad and Small Dish	\$38
<b>Tempura Set</b> 天ぷらセット	Tempura (Deep fried lightly battered Prawn and Vegetables) served with Rice, Miso Soup, Salad and Small Dish	\$30
<b>Chicken Teriyaki Set</b> 照り焼きチキンセット	Grilled Chicken with Teriyaki sauce served with Rice, Miso Soup, Salad as garnish and Small Dish	\$24
<b>Tonkatsu Set</b> 黒豚カツセット	Crumbed Premium Pork served with Rice, Miso Soup, Salad as garnish containing pine nuts and Small Dish	\$31
<b>Wagyu Teriyaki Beef Set</b> 和牛照り焼きセット	Wagyu Steak with Teriyaki Sauce served with Rice, Miso Soup, Salad as garnish containing pine nuts and Small Dish	\$42
<b>Wagyu Japanese Steak Set</b> 和風ステーキセット	Japanese Style Wagyu Steak our Special Sauce served with Rice, Miso Soup, Salad as garnish containing pine nuts and Small Dish	\$42
<b>Oyako-Don Set</b> 親子丼セット	Simmered Chicken, Egg, Onion and Spring Onion in our special sauce on top of a bowl of rice served with Miso Soup, Salad and Small Dish	\$23
<b>Katsu-Don Set</b> カツ丼セット	Simmered Crumbed Pork, Egg, Onion and Spring Onion in our special sauce on top of a bowl of rice served with Miso Soup, Salad and Small Dish	\$26
<b>Una-Jyu Set</b> うな重セット	Grilled Eel fillet with our special sauce on a bed of rice served with Miso Soup, Salad and Small Dish	\$32
<b>Vegetarian Set (v)</b> ベジタリアンセット	Spinach with Sesame and Vegetable Tempura (Lightly Battered Deep-fry) served with Rice, Miso Soup and Salad	\$28

## *Lunch Boxes*

---

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

<b>Hana Kiku (G)</b> 花きく	Sashimi, Sushi Roll, Teriyaki Chicken and Miso Soup	\$32
<b>Hana Sakura (G)</b> 花さくら	Sashimi, Sushi, Teriyaki Chicken and Miso Soup	\$36
<b>Hana Shizuku</b> 花しずく	Sashimi, Sushi, Crumbed Pork and Miso Soup	\$40
<b>Hana Komachi</b> 花こまち	Sashimi, Tempura, Teriyaki Chicken, Rice and Miso Soup	\$45
<b>Hana Nishiki</b> 花にしき	Sushi, Sushi Roll, Crumbed Pork, Gyoza and Miso Soup	\$47
<b>Hana Matsuri</b> 花まつり	Sashimi, Sushi, Teriyaki Chicken, Tempura and Miso Soup	\$48
<b>Hana Fubuki</b> 花ふぶき	Sashimi, Sushi, Sushi Roll, Wagyu Beef, Tempura, Soft Shell Crab, plus more (Total of 8 kind) and Miso Soup Salad for the Wagyu Beef contains pine nuts	\$68

## *Hanabishi Homemade Dessert*

---

*Our desserts are all purely homemade*

<b>Hanabishi Special</b> 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> 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> 抹茶アイス	Green tea flavoured ice cream	10
<b>Ice Cream &amp; Sorbet</b> 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> 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> フルーツ盛り合わせ	Artistically presented fresh seasonal fruits	16
<b>Green Tea Crème brûlée</b> 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> 杏仁豆腐	Almond jelly served with a scoop of coconut sorbet on top	16