



花菱

HANABISHI

## Dinner Menu

Please scan to check-in



Location code SJG F77

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

187 King Street, Melbourne VIC 3000

Phone: 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

*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

Please advise staff of any allergies or dietary requirements



**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> 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		\$45
<b>Medium size</b>	18 pieces Sashimi, 8 pieces Sushi, 4 pieces Sushi Roll		\$65
<b>Large size</b>	18 pieces Sashimi, 10 pieces Sushi, 10 pieces Sushi Roll		\$92
<b>Sashimi Chef's Selection (G)</b> 刺身盛り合わせ	Assorted Sashimi (Slices of exquisite Fresh Raw Fish)	\$26 (12 pcs)	\$38 (18 pcs)
<b>Salmon Sashimi (G)</b> キングサーモンのお造り	Fresh King Salmon Sashimi from New Zealand	\$26 (12 pcs)	\$38 (18 pcs)
<b>Tuna Sashimi (G)</b> 鮪のお造り	Fresh Tuna Sashimi	\$33 (12 pcs)	\$46 (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	\$29 (12 pcs)	\$41 (18 pcs)
<b>Premium Toro Sashimi- From Japan (G)</b> トロ刺身			\$40
<b>Premium Toro Sushi- From Japan (G)</b> トロ寿司 (1貫)			\$12 (1 pc)
<b>Salmon Tartare</b> 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> 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> 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> 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	-
<b>Japanese Style Tuna Carpaccio</b> 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> 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> 寿司	Assorted Nigiri Sushi and Sushi Roll	\$23 (7 pcs)	\$35 (12 pcs)
<b>Joh Sushi Premium Selection</b> 上寿司	Assorted Premium Nigiri Sushi and Sushi Roll	-	\$48 (12 pcs)
<b>Aburi Salmon Sushi (G)</b> 炙りサーモン寿司	Seared King Salmon Belly Sushi	\$18 (4 pcs)	\$34 (8 pcs)
<b>Seawater Eel Sushi</b> 穴子の寿司	Grilled Anago (Saltwater eel) with sweet sauce, Nigiri Sushi style	\$24 (4 pcs)	-

## Sushi Rolls

		Entrée	Main
<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 Mayonnaise	\$19 (6 pcs)	\$33 (12 pcs)
<b>Vegetable California Roll (v)(G)</b> 野菜カリフォルニアロール	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>Tenmaki</b> 天巻き	Prawn Tempura roll	\$17 (6 pcs)	\$30 (12 pcs)
<b>Salad Roll (v)(G)</b> サラダロール	Lettuce, avocado and cucumber rolled with Mayonnaise	\$14 (4 pcs)	\$24 (8 pcs)
<b>Hanabishi Roll (G)</b> 花菱ロール	Salmon, Prawn and Flying Fish Roe rolled with Avocado, Cucumber and Mayonnaise	\$20 (4 pcs)	\$34 (8 pcs)
<b>Soft Shell Crab Roll</b> ソフトシェルクラブロール	Crispy soft shell crab rolled with flying fish roe, avocado and Mayonnaise	\$21 (4 pcs)	\$37 (8 pcs)
<b>Aburi Salmon Roll (G)</b> 炙りサーモンロール	Seared King Salmon Sushi roll	\$20 (3 pcs)	\$33 (6 pcs)
<b>Salmon Coral Roll</b> サーモンコーラルロール	King Salmon sushi roll topped with salmon roe	\$20 (3 pcs)	\$33 (6 pcs)
<b>Unagi Stamina Roll</b> うなぎスタミナロール	Cucumber and Avocado sushi roll topped with the whole piece of our quality eel fillet	-	\$39 (6 pcs)
<b>Avocado Tempura Roll</b> アボカド天ぷらロール	Deep fried Avocado sushi roll topped with flying fish and Mayonnaise	\$10 (6 pcs)	-
<b>Avocado Roll (v)(G)</b> アボカドロール	Small sushi roll with avocado	\$6 (6 pcs)	-

## Salads

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

<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>Tsukemono (v)</b> 御漬物	Assorted Japanese traditional pickles	\$9
<b>Hiyayakko (v)</b> 冷奴	Fresh bean curd with spring onion and ginger	\$9.50
<b>Edamame (v)</b> 枝豆	Green healthy soybeans in the pod, boiled with salt	\$8
<b>Japanese Style Pickled Chinese Cabbage</b> 白菜の一夜漬け		\$8
<b>Tako Kimuchi</b> たこきむち	Octopus with Spicy Kimuchi Miso	\$15
<b>Deep Fried Mochi</b> もちの揚げびたし	Deep fried mochi (Japanese rice cake) served with flavoured soy sauce	\$15

		Entrée	Main
<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>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 mature sauce	\$24	-
<b>Foie Gras with White Miso</b> 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> 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 prawns and vegetables served with our dipping sauce, grated Japanese radish and ginger	\$22	\$33
<b>Anago Tempura</b> 穴子の天ぷら	Saltwater Eel Tempura (lightly battered and deep fried) with dipping sauce	-	\$27
<b>Scampi Tempura</b> 手長海老の天ぷら	Scampi Tempura with dipping sauce	-	\$28
<b>Vegetable Tempura (v)</b> 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> 杉板焼き	Oven grilled finely flavoured Seaparch Fish wrapped in aromatic cedar wood	\$22	-
<b>Grilled King Fish Neck</b> 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> 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> 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> 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> 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> 帆立の明太焼き	2 pieces of grilled Scallops with spicy cod roe	\$22	-

## *Soup and 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		\$19
<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		\$22
<b>Una Jyu</b> うな重	Grilled eel fillet with our special sauce on a bed of rice		\$27
<b>Steamed Rice</b> 御飯	A bowl of steamed Japanese rice		\$4
<b>Miso Soup</b> 御味噌汁	Soy bean paste soup with diced Tofu, sliced spring onion and Wakame seaweed		\$6

## Meat Dishes

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

		Entrée	Main
<b>Teriyaki Chicken (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	-	\$30
<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>Duck Hoba Yaki</b> 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> 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> 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
		Standard	Premium
<b>Wagyu Beef Teriyaki (G)</b> 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
<b>Wagyu Japanese Steak</b> 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

<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
<b>Zaru Soba</b> ざるそば	Cold plain soba noodle with Dashi dipping sauce	\$21
<b>Ten Zaru Soba</b> 天ざるそば	Assorted Tempura and cold plain soba noodle with Dashi dipping sauce	\$25
<b>Cha Soba</b> 茶そば	Cold Green Tea flavoured soba noodles with Dashi dipping sauce	\$22

## Hot Pots (Minimum order 2 serves)

<b>Wagyu Sukiyaki</b> 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
<b>Wagyu Shabu Shabu</b> 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

# *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>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