



花菱

HANABISHI

Lunch Menu

Please scan to check-in



Location code SJG F77

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

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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

A selection of daily fresh seafood Nigiri

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

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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

Regular size	12 pieces Sashimi, 4 pieces Sushi, 3 pieces Sushi Roll	\$45
Medium size	18 pieces Sashimi, 8 pieces Sushi, 4 pieces Sushi Roll	\$65
Large size	18 pieces Sashimi, 10 pieces Sushi, 10 pieces Sushi Roll	\$92

		Entrée	Main
Sashimi Chef's Selection (G) 刺身盛り合わせ	Assorted Sashimi (Slices of exquisite Fresh Raw Fish) selected by our chefs	\$26 (12 pcs)	\$38 (18 pcs)
King Salmon Sashimi (G) キングサーモンのお造り	King Salmon Sashimi from New Zealand	\$26 (12 pcs)	\$38 (18 pcs)
Tuna Sashimi (G) 鮪のお造り	Fresh Tuna Sashimi	\$33 (12 pcs)	\$46 (18 pcs)
King Salmon & Tuna Sashimi (G) 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)
Sushi Chef's Selection 寿司盛り合わせ	Assorted Nigiri Sushi and Sushi Rolls	\$23 (7 pcs)	\$35 (12 pcs)
Aburi Salmon Sushi (G) 炙りサーモン寿司	Seared King Salmon Belly Sushi	\$18 (4 pcs)	\$34 (8 pcs)
Seawater Eel Sushi 穴子の寿司	Grilled Anago (Seawater Eel) with sweet sauce, Nigiri sushi style	\$24 (4 pcs)	-
California Roll (G) 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)
Vegetable California Roll (v)(G) 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)
Spicy Tuna Roll (G) 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)
Avocado Roll (v)(G) アボカドロール	Small sushi roll with avocado	\$6 (6 pcs)	
Salmon Tartare サーモントルタル	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 fresh seared salmon with a spicy miso based citrus soy sauce	\$23	-
Japanese Style Tuna Carpaccio 鮪のカルパッチョ	Sliced fresh tuna with citrus soy sauce, grapeseed oil, sesame oil and mayonnaise	\$23	-

		Entrée	Main
Agedashi Tofu (V) 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 fermented sauce	\$24	-
Crispy Soft Shell Crab ソフトシェルクラブ	Deep fried soft shell crabs served with our dipping sauce	\$22	\$35
Tempura Assorted 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
Vegetable Tempura (V) 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
Gyoza 餃子	Pan fried pork meat dumplings	\$19 (6 pcs)	-
Wagyu Gyu-sashi 和牛の刺身	Thinly sliced fresh raw Wagyu Beef fillet served with our special sesame sauce	\$23	-
Sugiita-yaki 杉板焼き	Oven grilled finely flavoured Seaparch Fish wrapped in aromatic cedar wood	\$22 (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
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
Chicken Teriyaki (G) 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
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, served with salad containing pine nuts and tonkatsu sauce	-	\$37
Wagyu Beef Teriyaki (G) 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
Wagyu Japanese Steak 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

Oyako Don 親子丼	Simmered chicken, egg, onion and spring onion in our special sauce on top of a bowl of rice	\$19
Katsu Don カツ丼	Simmered crumbed pork, egg, onion and spring onion in our special sauce on top of a bowl of rice	\$22
Una Jyu うな重	Grilled eel fillet with our special sauce on a bed of rice	\$27

Noodle Dishes

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

Salad, Soup and Side Dishes

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

Lunch Sets

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

Sashimi Set 刺身セット	Chef's Choice of Assorted Sashimi served with Rice, Miso Soup, Salad and Small Dish	\$33
Sushi Set 寿司セット	Chef's Choice of Assorted Sushi served with Miso Soup, Salad and Small Dish	\$39
Tempura Set 天ぷらセット	Tempura (Deep fried lightly battered Prawn and Vegetables) served with Rice, Miso Soup, Salad and Small Dish	\$30
Chicken Teriyaki Set 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
Tonkatsu Set 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
Wagyu Teriyaki Beef Set 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
Wagyu Japanese Steak Set 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
Oyako-Don Set 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	\$24
Salad, Soup and Side Dishes		
Katsu-Don Set 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	\$27
Una-Jyu Set 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
Vegetarian Set (v) 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

Hana Kiku (G) 花きく	Sashimi, Sushi Roll, Teriyaki Chicken and Miso Soup	\$33
Hana Sakura (G) 花さくら	Sashimi, Sushi, Teriyaki Chicken and Miso Soup	\$37
Hana Shizuku 花しずく	Sashimi, Sushi, Crumbed Pork and Miso Soup	\$41
Hana Komachi 花こまち	Sashimi, Tempura, Teriyaki Chicken, Rice and Miso Soup	\$46
Hana Nishiki 花にしき	Sushi, Sushi Roll, Crumbed Pork, Gyoza and Miso Soup	\$48
Hana Matsuri 花まつり	Sashimi, Sushi, Teriyaki Chicken, Tempura and Miso Soup	\$49
Hana Fubuki 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	\$69

Hanabishi Homemade Dessert

Our desserts are all purely homemade

Hanabishi Special 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
Green Tea Ice Cream 抹茶アイス	Green tea flavoured ice cream	10
Ice Cream & Sorbet アイス&シャーベット	An Assortment of Green Tea Ice Cream, Soy Sauce Ice Cream and Coconut Sorbet	13
Green Tea Anmitsu 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
Fruits Plate フルーツ盛り合わせ	Artistically presented fresh seasonal fruits	16
Green Tea Crème brûlée 抹茶のクリームブリュレ	Green tea flavoured crème brûlée with fresh seasonal fruits	16
Almond Jelly 杏仁豆腐	Almond jelly served with a scoop of coconut sorbet on top	16