

Vegetarian Menu

*Some dishes contain fish stock and/ or diary products. Please ask your staff for advice

*Please advise staff of any allergies or dietary requirements

Dishes marked with ' ✕ ', we are able to do slight changes to suit Vegans

Set Menu

Vegetarian Set	Main
Spinach with Sesame and Vegetable Tempura (Lightly battered, Deep fried) served with Rice, Miso Soup and Salad	28

Entrée

	Entrée	Main
✕Agedashi Tofu		
Deep fried bean curd dipped in our flavoured soy sauce	16	
✕Hiyayakko		
Fresh bean curd with spring onion and ginger	9.5	
✕Vegetable tempura		
Crispy deep fried vegetables with tempura batter	17	25
✕Tsukemono		
Assorted Japanese pickles	9	
Spinach with Sesame		
Lightly steamed spinach marinated in home made sesame sauce, served cold	8	
✕Edamame		
Green healthy soy beans in the pod boiled with salt	8	
Miso Soup		
Soy bean paste soup with diced tofu, sliced spring onion and wakame seaweed	6	
✕Rice		
A bowl of Japanese steamed rice	4	

Salad

Small Salad	
Fresh lettuce mix, cherry tomato and cucumber with Japanese style dressing	6
Seaweed Salad	
Raw seaweed served with our sesame dressing	18

Sushi roll

✕Vegetable California Roll	Entrée 6 pcs	Main 12 pcs
Sushi roll with avocado, cucumber (without mayonnaise on request)	14	24
✕Avocado Roll	Entrée 6 pcs	
Small sushi roll with avocado	6	

Vegetarian Menu

Udon Noodles

Vegetable Tempura Udon	
Udon noodle soup with vegetable tempura	22
Tanuki Udon	
Udon noodle soup with deep fried batter topping	17
Wakame Udon	
Udon noodle soup with wakame seaweed topping	17

Dessert

All our desserts are purely homemade

Hanabishi Special	35
Hanabishi's Signature Dessert Tasting Plate, Assortment of 6 desserts made for sharing	
Hanabishi Deluxe	49
Hanabishi's Signature Dessert Tasting Plate, Assortment of 8 desserts and 3 scoops of Ice cream/ sorbet made for sharing	
Green Tea Ice Cream	10
Green tea flavored ice cream	
Ice Cream & Sorbet	13
An assortment of Green Tea Ice Cream, Soy Sauce Ice Cream and Coconut Sorbet	
Green Tea Anmitsu	16
A translucent jelly made from seaweed, sweet Azuki bean paste and a variety of fruit in sweet syrup, green tea ice cream on top.	
✂Fruits Plate	16
Artistically presented fresh seasonal fruits	
Green Tea Cream Brulee	16
Green tea flavored cream brulee with fresh seasonable fruits	
Almond Jelly	16
Almond jelly with a scoop of coconut sorbet on top	