



お客様各位

当店のメニューはすべてオリジナルで、毎日新鮮な食材を使用し、皆様に提供致しております。

日々の仕入れにより、やむを得ず、売り切れや欠品になることもあり、皆様にはご迷惑をお掛けすることもございます。

何卒ご理解の上、ご容赦の程、お願い申し上げます。

店主

Dear Sir/Madam,

All of our dishes are original recipes, using fresh ingredients procured daily and prepared for your gustatory pleasure.

Due to certain circumstances, sometimes we may not have enough ingredients, and as a result a few dishes may not be available.

We apologise for any such instances of inconvenience, and ask for your understanding.

The Proprietor

## Card Surcharge

Debit - 0.5%, Visa, Master - 1.5%, Amex, JCB - 3%

**MINIMUM ORDER \$30/ person**  
(not including children)

# What is omakase?

Our omakase course allows you to relax and enjoy the choice items by the professional sushi chef. Starting with broiled octopus with a touch of truffle oil, 15 best quality sushi are served, also three kinds of appetizers and the freshly selected sashimi are also be served after the octopus.

Please inform us beforehand in case of any allergies.

## Sushi - A quick breakdown

Once the rice is cooked, it is stored a wooden crate, known as **ohitsu**, which absorbs all the water from the evaporated steam of rice, leaving the rice fresh and delicious unlike in plastic containers.

Our **sushi rice**, known in Japanese as **Shari**, is from the best rice producing area, Niigata prefecture. **Emi no kizuna** is a very high quality and moderately sweet in comparison to other rice, and is a specialty for sushi. Additionally, HaNa Ju-Rin is the first restaurant to use this rice in Australia. Only clean and filtered water is used for any of our cooking and cleaning process.

Our rice cookers are all traditional Japanese style, called **Hagama**. A small quantity of rice is cooked each time merely to provide you the best quality sushi rice.

**Minosanenzu vinegar** is a dark red vinegar, the healthiest and most natural vinegar ever in HaNa Ju-Rin. Having been used since the Edo period 1850s, it is blended with white vinegar from Gifu prefecture as well as sugar and salt to make good balance, ultimately making our sushi authentic.

As we have upgraded our vinegar and soy sauce, our materials of sushi rice, wasabi and nori are especially imported from Japan, all top class. With the freshly caught fish not only from Australia but also New Zealand, there is nothing like our extraordinary **Edo-mae** sushi. All combined, accompanied by our chef's skilful sushi technique, will make our sushi a piece of artwork with a touch of **Sydney style** accent.

# Omakase Sushi Course

(only available at the sushi bar during dinner)

Seared Western Australian Octopus  
with truffle oil

3 kinds of Appetisers

Sashimi of the day  
10 pcs

Special Nigiri Sushi  
15 pcs

Scampi miso soup

Complementary Edo-mae egg omelette

**\$132.00/person**

**\*Only available to customers, who have ordered in advance  
omakase sushi course and have filled in the confirmation form.  
This course may approximately take up 3 hours**

# Tapas

<b>Edamame</b>	<b>枝豆</b>	<b>\$6.8</b>
Boiled green soy beans		
<b>Spinach</b>	<b>ほうれん草の胡麻和え</b>	<b>\$9.8</b>
Blanched English spinach with a sweet sesame dressing		
<b>Takoyaki</b>	<b>たこ焼き</b>	<b>\$9.8</b>
Deep fried octopus balls with Japanese BBQ sauce		
<b>Fish Cake</b>	<b>自家製薩摩揚げ</b>	<b>\$14.8</b>
Home-made crab flavoured fish cake (5pcs). Bursting with crab harmony on the first bite		
<b>Sanma</b>	<b>秋刀魚の山椒煮</b>	<b>\$12.8</b>
Braised saury 'sanma' fish marinated in Japanese sansho pepper		

# Entrées

<b>Gyoza</b>	<b>餃子</b>	<b>\$9.8</b>
Pork mince & veggie pan fried dumplings (5pcs)		
<b>Agedashi Tofu</b>	<b>揚げ出し豆腐</b>	<b>\$9.8</b>
Deep fried bean curd with thickened soy sauce broth		
<b>Chawanmushi</b>	<b>茶碗蒸し</b>	<b>\$12.8</b>
Steamed Japanese egg custard with naruto fish cake, shiitake mushroom and prawn		
<b>Beef Tongue</b>	<b>特製厚切り牛タンの塩焼き</b>	<b>\$15.8</b>
Grilled, salted, thick sliced, beef tongue (3pcs). Slowly braised for over 5 hours		
<b>Pork Belly</b>	<b>豚の角煮</b>	<b>\$17.8</b>
Caramelized then slowly stewed for over 5 hours		
<b>Nasuden</b>	<b>茄子の味噌田楽</b>	<b>\$18.8</b>
Slice of eggplant topped with sweet miso paste		
<b>Soft Shell Crab</b>	<b>ソフトシェルクラブの唐揚げ (ポン酢)</b>	<b>\$19.8</b>
Deep fried soft shell crab served with Japanese citrus soy vinegar sauce 'ponzu'		
<b>Beef Tataki</b>	<b>和牛のたたき、三種のソース</b>	<b>\$21.8</b>
Thinly sliced Wagyu beef - seared on the outside and rare on the inside. Served with 3 kinds of sauce		

**Debit - 0.5%, Visa, Master - 1.5%, Amex, JCB - 3%**

**BYO wine only / Minimum order \$30 per Person**

# Salads

<b>Green Salad</b>	<b>野菜サラダ</b>	<b>\$8.8</b>
Green salad with seaweed, topped with our home-made Japanese dressing		
<b>Caesar Salad</b>	<b>シーザーサラダ“山葵風味”</b>	<b>\$8.8</b>
Caesar salad with deep fried gyoza pastry and wasabi mayonnaise		
<b>Torched Salmon Salad</b>	<b>炙りサーモンのサラダ、アボカド添え</b>	<b>\$25.8</b>
Torched salmon slices & avocado on mixed leaf lettuce, with a mild chilli lime dressing		

# Mains

<b>Saikyo Yaki</b>	<b>銀鱈の西京焼き</b>	<b>\$28.8</b>
Grilled Black Cod marinated with special miso ‘saikyo’ style		
<b>Deep Fried Chicken</b>	<b>鶏の唐揚げ</b>	<b>\$23.8</b>
Deep fried marinated chicken thigh chunks		
<b>Assorted Tempura</b>	<b>海老と野菜の天麩羅盛り合わせ</b>	<b>\$25.8</b>
Assorted tempura vegetables and 2pcs prawn tempura		
<b>Extra prawn tempura (1pc)</b>		<b>\$4.6</b>
<b>Vegetable Tempura</b>	<b>野菜の天麩羅盛り合わせ</b>	<b>\$21.8</b>
Assorted vegetable tempura		
<b>Teriyaki Chicken</b>	<b>照り焼きチキン</b>	<b>\$25.8</b>
Pan fried chicken sauté with special home-made teriyaki sauce		
<b>Teriyaki Salmon</b>	<b>照り焼きサーモン</b>	<b>\$29.8</b>
Pan fried salmon sauté with special home-made teriyaki sauce		
<b>Grilled Eel Rice</b>	<b>鰻の蒲焼、石焼ひつまぶし風</b>	<b>\$32.8</b>
Grilled eel on rice with home-made sweet soy sauce in a hot stone bowl. Served with a clear stock soup. Requires at least 20 min to heat the stone bowl.		
<b>Hot Pot Udon</b>	<b>鍋焼きうどん</b>	<b>\$19.8</b>
Hot pot udon noodles with prawn tempura in soy based broth		
<b>Steamed Rice</b>	<b>ご飯</b>	<b>\$4.6</b>
<b>Miso Soup</b>	<b>お味噌汁</b>	<b>\$3.8</b>

**Debit - 0.5%, Visa, Master - 1.5%, Amex, JCB - 3%**

**BYO wine only / Minimum order \$30 per Person**

# Sashimi

## Sliced raw fish (Dinner only)

Salmon Sashimi (10p)	サーモン刺身	\$27.8
King Fish Sashimi (10p)	ヒラマサ刺身	\$29.8
Entrée Sashimi (10p)	前菜刺身	\$27.8
4 kinds of fish		
Assorted Sashimi (15p)	刺身の盛り合わせ	\$42.8
6 kinds of fish		
Deluxe Sashimi (20p)	本日の特選刺身	\$62.0
10 kinds of fish		

# Sushi

## Sliced fish on rice (Dinner only)

5 kinds of Chef's choice Nigiri Sushi	握り寿司 (5貫)	\$26.8
5pcs Nigiri sushi		
8 kinds of Chef's choice Nigiri Sushi with norimaki	握り寿司 (8貫)	\$43.8
8pcs Nigiri sushi & 6pcs thin roll		

Debit - 0.5%, Visa, Master - 1.5%, Amex, JCB - 3%

BYO wine only / Minimum order \$30 per Person

# Sushi Rolls

6pcs (Dinner only)

California Roll	カリフォルニアロール	\$16.8
Crab stick, avocado, flying fish roe, and yuzu mayonnaise		
Soft Shell Crab Roll	クラブロール	\$18.8
Crispy soft shell crab, cucumber, flying fish roe and wasabi mayonnaise		
Prawn Tempura & Avocado Roll	海老天ロール	\$18.8
Crispy prawn tempura, avocado, flying fish roe and sweet soy sauce		
Tuna Avocado Roll	ツナアボカドロール	\$18.8
Salmon Avocado Roll	サーモンアボカドロール	\$18.8
Spicy Tuna Roll	スパイシーツナロール	\$18.8
Minced tuna, flying fish roe, mayonnaise and Japanese 7 spice powder		

# Norimaki (Baby Rolls)

6 pcs (Dinner only)

Salmon Roll (Raw)	サーモン巻き	\$8.8
Avocado Roll	アボカド巻き	\$5.8
Cucumber Roll	かつぱ巻き	\$5.8
Tuna Roll (Raw)	鉄火巻き	\$9.8

Debit - 0.5%, Visa, Master - 1.5%, Amex, JCB - 3%

BYO wine only / Minimum order \$30 per Person

# Jack's Creek Wagyu Beef

(Dinner Only)

<b>Jack's Creek Premium Beef Tongue 100g 和牛牛タン</b> Sliced beef tongue w/ grilled Vegetables	<b>\$24.8</b>
<b>Jack's Creek Wagyu Rump 180g (MS9+) 和牛ランブステーキ</b> Sliced rump steak w/ grilled mushrooms and 3 dipping sauces	<b>\$58.8</b>
<b>Jack's Creek Wagyu Striploin 100g (MS9) 和牛サーロインステーキ</b> Sliced striploin steak w/ grilled mushrooms and 3 dipping sauces	<b>\$64.8</b>

## About Jack's Creek Wagyu Beef

Jack's Creek is a leading company in Australian premium beef production and consecutive winner of the 'World's Best Steak Producer' in 2015 and 2016, as well as the World's Best Fillet Steak in 2017. Our operations include processing Wagyu and Black Angus cattle and marketing high quality grain-fed beef products. We are proud to provide each and every customer with our beef guarantee: tender and juicy beef, full of flavour with every bite

Today, Jack's Creek is at the forefront of Australian premium beef production, proudly holding the current title of World's Best Steak Producer for two consecutive years

### JACK'S CREEK WAGYU BEEF PRIDES ITSELF ON MAINTAINING THE FOLLOWING:

- 1) Genetics are 100% full blood Wagyu, not diluted with any other breed
- 2) 98% of our product receives a marbling grade of 9+ (highest score)
- 3) Fed for 450-500 days on a special authentic Japanese style ration
- 4) Honouring traditional Japanese methods and culture
- 5) No growth hormones, antibiotics or genetically modified food
- 6) Produced naturally using environmentally sustainable farming



# Okonomiyaki

(Dinner Only)

<b>Pork Okonomiyaki</b>	<b>豚玉</b>	<b>\$23.8</b>
Cabbage base, thinly sliced pork belly and fried egg with BBQ sauce		
<b>Mixed Pork &amp; Seafood Okonomiyaki</b>	<b>ミックス</b>	<b>\$25.8</b>
Cabbage base, thinly sliced pork belly, calamari, prawn and fried egg with BBQ sauce		
<b>Modanyaki</b>	<b>モダン焼き</b>	<b>\$26.8</b>
Cabbage base, thinly sliced pork belly, yakisoba noodles and fried egg with BBQ sauce		

# Fried Noodles

(Dinner Only)

<b>Pork Yakisoba</b>	<b>豚やきそば</b>	<b>\$19.8</b>
Fried noodles, thinly sliced pork belly, assorted vegetables and Japanese BBQ sauce		
<b>Squid Yakisoba</b>	<b>烏賊やきそば</b>	<b>\$19.8</b>
Fried noodles, squid, assorted vegetables and Chinese seafood sauce		

# Fried Rice

(Dinner Only)

<b>Fried Rice &amp; Soba</b>	<b>そばめし</b>	<b>\$21.8</b>
Fried rice with thinly sliced pork belly, yakisoba noodles and Japanese BBQ sauce		
<b>Kimchi Fried Rice</b>	<b>キムチチャーハン</b>	<b>\$21.8</b>
Fried rice with thinly sliced pork belly, spicy pickled cabbage and egg		
<b>Fried Rice (Pork, Beef, Chicken)</b>	<b>チャーハン(豚、牛、鳥)</b>	<b>\$19.8</b>

Debit - 0.5%, Visa, Master - 1.5%, Amex, JCB - 3%

BYO wine only / Minimum order \$30 per Person

# Dessert

Green Tea Ice Cream	抹茶	\$5.2
Black Sesame Ice Cream	黒ゴマ	\$5.2
Vanilla Ice Cream	バニラ	\$5.2
Mochi Ice Cream		\$11.8
Ice cream in sticky rice. 1pc Green tea & 1pc Vanilla per serve		
Green Tea Crème Brûlée		\$14.8
Home made green tea flavoured crème brûlée with vanilla ice cream and fruits		
*BYO Cake charge		\$10.00

Debit - 0.5%, Visa, Master - 1.5%, Amex, JCB - 3%

BYO wine only / Minimum order \$30 per Person