



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、皆様にご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%

Tapas

Edamame	枝豆	\$6.8
Boiled green soy beans		
"Gomaae" Spinach	ほうれん草の胡麻和え	\$7.8
Blanched English spinach with a sweet sesame dressing		
Takoyaki	たこ焼き	\$7.8
Deep fried octopus balls with Japanese BBQ sauce		
Homemade Fish Cake	自家製薩摩揚げ	\$14.8
Home-made crab flavoured fish cake (5pcs). Bursting with crab harmony on the first bite		
Braised Sanma with sansho pepper	秋刀魚の山椒煮	\$12.8
Braised saury 'sanma' fish marinated in Japanese sansho pepper		

Entrées

Pan Fried Gyoza	餃子	\$9.8
Pork mince & veggie pan fried dumplings (5pcs)		
Agedashi Tofu	揚げ出し豆腐	\$9.8
Deep fried bean curd with thickened soy sauce broth		
"Chawanmushi" Savoury Egg Custard	茶碗蒸し	\$12.8
Steamed Japanese egg custard with naruto fish cake, shiitake mushroom and prawn		
Grilled Beef Tongue	特製厚切り牛タンの塩焼き	\$15.8
Grilled, salted, thick sliced, beef tongue (3pcs). Slowly braised for over 5 hours		
Braised Pork Belly	豚の角煮	\$17.8
Caramelised then slowly stewed for over 5 hours		
"Nasuden" Miso Glazed Eggplant	茄子の味噌田楽	\$18.8
Slice of eggplant topped with sweet miso paste		
Deep Fried Soft Shell Crab	ソフトシェルクラブの唐揚げ (ポン酢)	\$19.8
Deep fried soft shell crab served with Japanese citrus soy vinegar sauce 'ponzu'		
Wagyu Beef Tataki	和牛のたたき、三種のソース	\$21.8
Thinly sliced Wagyu beef - seared on the outside and rare on the inside. Served with 3 kinds of sauce		
"Saikyo Yaki" Miso Cod	銀鱈の西京焼き	\$28.8
Grilled Black Cod marinated with special miso 'saikyo' style		

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

BYO wine only

Salads

Seaweed Green Salad	野菜ワカメサラダ	\$8.8
Green salad with seaweed, topped with our home-made Japanese dressing		
Japanese Caesar Salad	シーザーサラダ"山葵風味"	\$8.8
Caesar salad with deep fried gyoza pastry and wasabi mayonnaise		
Torched Salmon Salad	炙りサーモンのサラダ、アボカド添え	\$18.8
Torched salmon slices & avocado on mixed leaf lettuce, with a mild chilli lime dressing		

Mains

"Karaage" Deep Fried Chicken	鶏の唐揚げ	\$17.8 (M) \$23.8 (L)
Deep fried marinated chicken thigh chunks		
Assorted Tempura	海老と野菜の天麩羅盛り合わせ	\$25.8
Assorted tempura vegetables and 2pcs prawn tempura		
Extra prawn tempura (1pc)		\$4.6
Vegetable Tempura	野菜の天麩羅盛り合わせ	\$21.8
Assorted vegetable tempura		
Teriyaki Chicken	照り焼きチキン	\$25.8
Pan fried chicken sauté with special home-made teriyaki sauce		
Teriyaki Salmon	照り焼きサーモン	\$29.8
Pan fried salmon sauté with special home-made teriyaki sauce		
Grilled Eel Rice	鰻の蒲焼、石焼ひつまぶし風	\$32.8
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.		
Hot Pot Udon	鍋焼きうどん	\$19.8
Hot pot udon noodles with prawn tempura in soy based broth		
Steamed Rice	ご飯	\$4.3
Miso Soup	お味噌汁	\$3.8
Scampi Head Miso Soup	スキャンピのお味噌汁	\$4.3

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

BYO wine only

Sashimi

Sliced raw fish

Salmon Sashimi (6p)	サーモン刺身	\$15.8
King Fish Sashimi (6p)	ヒラマサ刺身	\$16.8
Entrée Sashimi (10p)	前菜刺身	\$27.8
Assorted Sashimi (15p)	刺身の盛り合わせ	\$42.8
Deluxe Sashimi (20p)	本日の特選刺身	\$54.8

Sushi

Sliced fish on rice

5 kinds of Chef's choice Nigiri Sushi 5pcs Nigiri sushi	握り寿司 (5貫)	\$21.8
8 kinds of Chef's choice Nigiri Sushi with norimaki 8pcs Nigiri sushi & 6pcs baby roll	握り寿司 (8貫)	\$43.8
Salmon Lovers 3pcs Seared Salmon Nigiri & 2 Salmon Nigiri & 6pcs baby roll	サーモン三昧 (5貫)	\$30.8

A la carte Sushi

Tuna	\$5.5	Salmon Belly	\$4.5	King Fish Belly	\$4.5
Scampi	\$8.8	Mackerel	\$5	Scallop	\$4.5
Cuttlefish	\$4.5	White fish	\$4	Prawn	\$5

*seared +0.50c

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

BYO wine only

Sushi Rolls

		Hand roll	Sushi roll
California Roll Crab stick, avocado, flying fish roe, and yuzu mayonnaise	カリフォルニアロール	\$7.8	\$12.8
Soft Shell Crab Roll Crispy soft shell crab, cucumber, flying fish roe and wasabi mayonnaise	クラブロール	\$10.8	\$16.8
Prawn Tempura & Avocado Roll Crispy prawn tempura, avocado, flying fish roe and sweet soy sauce	海老天ロール	\$9.8	\$14.8
Tuna Avocado Roll	ツナアボカドロール	\$8.8	\$13.8
Salmon Avocado Roll	サーモンアボカドロール	\$8.8	\$13.8
Spicy Tuna Roll Minced tuna, flying fish roe, mayonnaise and Japanese 7 spice powder	スパイシーツナロール	\$8.8	\$13.8
Tasmanian Roll Crispy prawn tempura, salmon, avocado, spicy sauce	タスマニアンロール	\$10.8	\$16.8

Norimaki (Baby Rolls)

6 pcs

Salmon Roll (Raw)	サーモン巻き	\$7.8
Avocado Roll	アボカド巻	\$5.8
Cucumber Roll	きかっぱ巻	\$4.8
Tuna Roll (Raw)	き鉄火巻き	\$9.8
Kanpyo roll Dried gourd strips	かんぴょう巻き	\$5.8

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

BYO wine only

Teppan Yaki

(Dinner Only)

Grilled Assorted Mushrooms キノコの盛り合せ 5 Types of mushrooms grilled in butter. Also comes with 3 dipping sauces	\$14.8
Scallop & Prawn Saute with Lemon Soy 帆立と海老の香味焼き Scallop & Prawn saute with garlic lemon soy sauce	\$28.8
Jack's Creek Premium Beef Tongue 100g 和牛牛タン Sliced beef tongue w/ grilled Vegetables	\$24.8
Jack's Creek Wagyu Rump 180g (MS9+) 和牛ランプステーキ Sliced rump steak w/ grilled mushrooms and 3 dipping sauces	\$58.8
Jack's Creek Wagyu Striploin 100g (MS9) 和牛サーロインステーキ Sliced striploin steak w/ grilled mushrooms and 3 dipping sauces	\$64.8

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)

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

Fried Noodles

(Dinner Only)

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

Fried Rice

(Dinner Only)

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

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

BYO wine only

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
Green Tea Creme Brulee Home made green tea flavoured creme brulee with vanilla ice cream and fruits	\$14.8
Hojicha Creme Brulee Home made hojicha (roasted tea) flavoured creme brulee with vanilla ice cream and fruits	\$14.8
*BYO Cake charge	\$10.00

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

BYO wine only

HaNa Ju-Rin

Omakase Course



3 Appetisers

Sashimi of the day

2 kinds of fish

9 kind of Nigiri Sushi

served with scampi head miso soup

Foie Gras Chawanmushi

Japanese Savoury Egg Custard,
topped with foie gras

Complementary Egg Omelette

Oven baked tamagoyaki

\$88.00



Optional supplementary appetiser

Broiled WA Octopus

with truffle oil

\$12.8

HANA JU-RIN

JAPANESE RESTAURANT

宴会メニュー

Booking essential. This course menu available from 4 people
Menu may vary season to season and by the number of people
Please let us know of any dietary restrictions in advance.



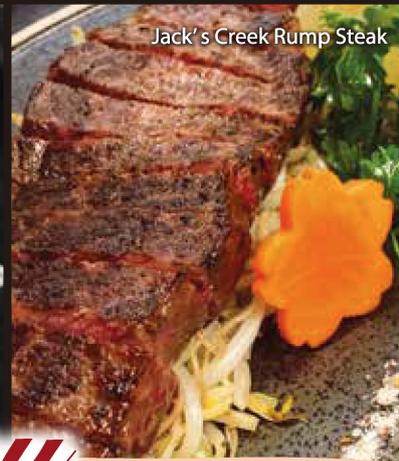
Agedashi Tofu



Home made
crab flavoured Fish Cake



Okonomi Pork



Jack's Creek Rump Steak



Chirashi Sushi

Banquet Menu

MENU \$50

- Edamame
- Home made crab flavoured Fish Cake
- Assorted Sashimi
- Grilled Beef Tongue
- Agedashi Tofu
- Okonomi Pork
- Chirashi Sushi
- (or Snapper Rice for over 6 people)

MENU \$60

- Edamame
- Home made crab flavoured Fish Cake
- Assorted Sashimi
- Grilled Beef Tongue
- Agedashi Tofu
- Caramelised Pork Belly
- Deep Fried Chicken
- Deep Fried Soft shell Crab
- Okonomi Pork
- Chirashi Sushi
- (or Snapper Rice for over 6 people)

MENU \$70

- Edamame
- Home made crab flavoured Fish Cake
- Assorted Sashimi
- Grilled Beef Tongue
- Agedashi Tofu
- Caramelised Pork Belly
- Deep Fried Chicken
- Jack's Creek Rump Steak
- Okonomi Pork
- Chirashi Sushi
- (or Snapper Rice for over 6 people)

※This banquet menu is designed to be enjoyed by the whole table only

HANA JU-RIN PRIVATE DINING ROOM

- 30 seats available
- Traditional Japanese style seating



HaNa Ju-Rin
300 Pacific Hwy, Crows Nest NSW 2065
<http://www.hanajurin.com.au>

Tel. (02) 9966-5833

Lunch open from 12pm
Dinner open from 6pm

Tuesday Closed