

Sushi bar

@HAKONE SPECIAL PLATTER 16pc/28pc/36pc \$30/\$48/\$60
nigari | sashimi | miso prawn | mini special roll

Sushi platter 10pc \$25

Sushi platter (all salmon) 5pc \$12

Sashimi platter 9pc \$18

Sashimi platter (all salmon) 9pc \$15

Sushi Roll

@Mini special roll (10pc) \$15 *GFO
salmon| avocado| cucumber| Mayonnaise| sweet miso| tempura flake

@California roll (8pc) \$17 *GFO
salmon| avocado| cucumber| crab stick| Mayonnaise| tobiko

@Salmon cheese roll (8pc) \$19
salmon| Crab stick| cucumber| avocado| Mayonnaise| bonito flake

@Rainbow roll (8pc) \$22
salmon| tuna| king fish| crab stick| Mayonnaise| avocado| cucumber| tobiko

Spicy tuna (8pc) \$18 *GFO
avocado| cucumber| sweet miso| chilli mayo| tempura flake

Ebi tempura (8pc) \$18
tempura prawn| Avocado| cucumber| sweet miso| Mayonnaise| tobiko

Vegetarian roll (8pc) \$17
pumpkin tempura| Avocado| sweet miso| Mayonnaise| tempura flake

Spider roll (8pc) \$17
Soft shell crab| avocado| cucumber| sweet miso| Mayonnaise| tobiko

KID'S HOSO MAKI (8pc)

Salmon roll \$8 Tuna roll \$8

Avocado \$6 Cucumber roll \$6

@ = chef's recommend

GFO = gluten free optional

VG=vegetarian

VGO= vegetarian optional

Starter

Edamame \$9 *GF

soybean | salt|

Renkon chips \$9 *VG

deep fried lotus root | shiso salt furikake

Miso Soup \$5 *GFO

wakame | spring onion | tofu

Asari Soup \$12 *VG

pipi | tiger prawn | basa fish | shimeji mushroom | Japanese clear soup

Scallops cocktail (2pc)

seared scallops | sliced salad mix | smoked fish roe | alfalfa | ginger ponzu

Natural oyster (6pc) \$30

Aka oroshi (reddish mince with chilli sauce) | ponzu | yuzu meat

Japanese oyster (6pc) \$34

baked oyster| mayonnaise | ponzu

Purple sweet potato croquette (3pc) \$11

tonkatsu sauce | mayonnaise

Yasai haru maki (4pc) \$13

deep fried vegetarian spring roll

Entrée

Hourenso ohitashi \$14 *VG

blanched spinach | creamy sesame dressing | cherry tomato | sesame

@Chicken gyoza (6pc/8pc) \$15/ 20

chicken dumpling | ponzu | chilli miso | onion | sesame

Green chive vegetarian gyoza (6pc/8pc) \$15/ 20 *VG

Vegetarian dumplings | ponzu | miso sauce | onion | sesame

Gyu niku tataki \$19 *GFO

rare sirloin beef | baby spinach | ponzu | sesame dressing | onion | sesame

@Beef capaccio \$19 *GFO

rare sirloin beef |red onion slice| wasabi mayo| ginger ponzu| alfalfa

@Nasu dangaku \$18 *VG, GFO

double cooked eggplant| salsa| black miso sauce| wonton crisp

Agedashi tofu (4pc) \$16 *VG

japanese style deep fried tofu| warm soy dashi| spring onion| bonito flake

@Tori kara (8pc) \$17

deep fried Japanese Japanese style marinated chicken| mayonnaise| cabbage slice| spicy powder

Yakitori (4pc) \$16

chicken skewers| spring onion| teriyaki sauce| sesame

Vegetarian tempura (12pc) \$19 *VG

sweet potato| pumpkin| zucchini| eggplant| warm soy dashi| onion

Seafood tempura (10pc) \$28

tiger prawn| soft shell crab| basa fish| warm soy dashi| mayonnaise

Main

@Chicken teriyaki \$25

sous vide chicken| steamed veggie| teriyaki sauce| spring onion| sesame

Barramundi fillet \$34 *GFO

pan fried barramundi fillet| zucchini noodle| salsa| wakame| ginger soy broth

@ Hakone eye fillet steak \$36 *GFO

steamed veggie| miso-mayonnaise| spring onion| sesame| teriyaki sauce

@Sesame Yuzu salmon \$30

yuzu miso sauce| zucchini noodle| ponzu| salsa| sesame | alfalfa

Tonkatsu pork \$30

cabbage slice| sesame dressing| tonkatsu sauce| mayonnaise| sesame

@Gindara Saikyo Yaki \$38

cod fish marinated with special miso| steamed veggie| miso sauce| salsa| alfalfa

Seafood combination \$28

mussel| tiger prawn| basa fish| scallops| seasonal vegetable| garlic butter| spring onion

Sides

Kaiso salad \$9 *VG

green seaweed| salad mix| sesame dressing| cherry tomato| sesame seed

@Japanese salad \$15 *VG

avocado| tomato| reddish| wakame| red onion| sesame dressing| ponzu

Ebi ten salad \$18

tempura prawn 3pc| zucchini noodle| reddish| ponzu| salsa| cherry tomato| edamame

Steamed veggies \$12 *VG

Seasonal vegetables| ponzu| sesame seeds

@Yaki gohan \$17 *VGO

chicken| green peas| carrots| corn| spring onion| soy sauce| sesame

Wakame rice \$5

Wakame| sesame

Steam rice \$3

Dessert

Green tea ice cream \$8

Black sesame ice cream \$8

Chocolate cake \$10

Home made chocolate cake | ice cream

Japanese sticky cake \$12

Choice of green tea/strawberry | ice cream

Dessert moriawase \$25

Chef's choice 4 desserts

FEED ME!!

Let us select all of our favorite dishes for you.

Sit back, relax and enjoy the ride.

Hakone Chef' s selection of dishes. \$68/pp

(minimum two people)



HAKONE
JAPANESE N' FUSION

237 GLENFERRIE ROAD,

MALVERN VIC 3144

(03) 9500 9424

237 GLENFERRIE ROAD,

MALVERN VIC 3144

(03) 9500 9424