

Bar Hanami

Menu

Instagram @ bar_hanami

V- Vegetarian

VG- Vegan

VGO- Vegan option

GF- Gluten free

*5% discount for cash payments

** 1.5% visa/mastercard and 2.65% Amex card
surcharge applied at machine

*** 12% surcharge on public holidays

FOOD

DUMPLINGS & BUNS

Pork Buns (3 pcs)	\$14
Seafood Laksa XLB (4 pcs)	\$18
* Duck Dumplings (GF) (4 pcs)	\$18
Pork and Chive Dumplings (4 pcs)	\$15
Prawn Dumplings (GF) (4 pcs)	\$15
Vegetarian Dumplings (V, VG, GF) (4 pcs)	\$14
Scallop & Prawn Dumplings (GF) (4 pcs)	\$18
12-Hour Pork Borth XLB (4 pcs)	\$18
QLD Moreton Bay Bug, Prawn, Lime & Coriander Siu Mai (4 pcs)	\$18
Tom Yum QLD Banana Prawn & Southern Calamari (GF) (4 pcs)	\$19
Noosa Black Garlic QLD Prawn Har Gow (4 pcs)	\$20

NORI TACOS

Hanami Tempura Nori Taco (1 pc) rice prawn filling, sriracha mayo	\$16
Hanami Tempura Nori Taco (1 pc) rice chicken filling, sriracha mayo	\$16
* Hanami Tempura Nori Taco (1 pc) rice fish filling, sriracha mayo	\$16

* Hanami staff picks

SMALL BITES

Vegetarian Spring Rolls (V) (3 pcs)	\$14
Davidson Plum Peking Duck Spring Rolls (3 pcs)	\$15
* Wagyu Cheeseburger Spring Rolls (3 pcs)	\$15
Peking Duck Bao (3pcs) Hoisin sauce	\$29
Szechuan Buffalo Wings spice Szechuan glaze	\$23
* Chicken Satay Skewers (GF) (3 pcs) spicy peanut sauce	\$26
Beef Bulgogi Skewers (GF) (3 pcs) sesame glaze,	\$29
Hanami Fries (GF, VGO) Kimchi mayo, furikake	\$13
Wok-Fried Seasonal Vegetables (V, VG, GF) soy-garlic glaze	\$16
Tempura Vegetables (V, VG)	\$18
Edamame Beans (V, VG, GF) sea salt or chilli garlic	\$13

SIDES

Fresh Asian Salad (V, VG) sesame, soy dressing	\$18
Chicken fried rice rice, egg, chicken, veg	\$19
Asian Slaw (V, VG, GF) sesame dressing	\$7
Steamed Rice (V, VG, GF)	\$5

* Hanami staff picks

LARGER BITES

Crispy Chicken Karage (GF) Yuzu Mayo & lemon	\$25
* Keema Beef Noodles- mild or spicy Rich Nepalese spiced beef noodles	\$29
Thai Chicken Cashew Sweet savoury chicken cashew with crunch	\$28
Hanami Yakisoba (VGO) umami chicken stir fried noodles	\$31

DESSERTS

Strawberry Matcha Cheesecake	\$16
* Lava Brownie with Vanilla ice-cream	\$16

* Hanami staff picks

CLASSIC COCKTAILS

* Whisky Highball	<i>Glenmorangie original, ginger ale, soda, lime/lemon</i>	\$19
Midori Illusion	<i>Midori, Vodka, Triple Sec, Pineapple Juice, Lemon Juice</i>	\$23
French Martini	<i>Vodka, Chambord, Pineapple Juice</i>	\$23
Old Fashioned	<i>Whisky, Sugar, Bitters, Orange Zest</i>	\$23
Tom Collins	<i>Gin, Lemon Juice, Bitters, Orange Zest</i>	\$23
Aperol Spritz	<i>Aperol, Prosecco, Soda</i>	\$23
Cosmopolitan	<i>Vodka, Triple Sec, Cranberry Juice, Lime Juice</i>	\$23
Negroni	<i>Gin, Sweet Vermouth, Campari</i>	\$23
Mojito	<i>White Rum, Lime, Sugar, Fresh Mint, Soda</i>	\$23
Margarita	<i>Tequila, triple Sec, Lime Juice</i>	\$23
Espresso Martini	<i>Vodka, Espresso, Coffee Liqueur, Simple Syrup</i>	\$23
Whisky Sour	<i>Whisky, Lemon Juice, Simple Syrup, Egg White (optional), Bitters</i>	\$25
* Peach Long Island Ice Tea	<i>Vodka, Tequila, Gin, White Rum, Cointreau, peach liqueur, peach schnapps, Lemon Juice, Coke</i>	\$25

* Hanami staff picks

HANAMI SIGNATURES

Sweet Nothing <i>Absolut Vanilla, Chambord, Lemon Juice, Simple Syrup</i>	\$23
Spicy Margarita <i>Tequila, Agave, Lime Juice, Homemade Chilli Salt Rim</i>	\$23
Yuzu Collins <i>Tanqueray Gin, Lemon Juice, Yuzu, Soda</i>	\$23
Charli San <i>Sloe Gin, Apricot Brandy, Yuzu, Lime</i>	\$23
The Geisha <i>Sake, Absolut Vodka, Cranberry Juice</i>	\$23
Spirited Away <i>Chambord, Frangelico, Baileys</i>	\$23
* Fairy Floss Tingle <i>Vodka, Blue Curaçao, Lemonade, Fairy Floss</i>	\$25
Lychee Sau Wau <i>Ketel One Vodka, Sake, Lychee Liqueur, Lime, Fresh Mint, Yuzu</i>	\$25
Peach Sour <i>Johnnie Walker, Peach Liqueur, Lemon Juice, Egg White, Bitters</i>	\$25
Pornstar <i>Absolut Vanilla, Lime, Passionfruit, Prosecco</i>	\$25
Blue Samarai <i>Bacardi, Blue Curacao, Sake, Yuzu, Pineapple</i>	\$25
Melonball <i>Midori, vodka, ramune, lime</i>	\$23
* Peanut butter espresso martini <i>Espresso, Coffee Liqueur, whisky, Simple Syrup</i>	\$25

* Hanami staff picks

WINE

KEEP IT SIMPLE - \$12 glass / \$47 bottle

Hanami House Prosecco

Hanami House White
blend ssb, chenin, verdelho

Hanami House Red
contemporary cab sauv

Hanami House Rosé
Marren Lez Arts Rosé

GET A LITTLE FANCY

	Region	Glass	Bottle
Veuve Clicquot brut <i>Crisp,vibrant,elegant,toasty, refined, balanced, lively, iconic</i>	Champagne, France	\$38	\$175
Tohu Sauvignon Blanc <i>Tropical fruit, grapefruit, and citrus zest. Vibrant, fresh, and long-lasting with herbal notes.</i>	Awatare Valley, NZ	\$15	\$64
Cargo Cult Chardonnay <i>Lean, mineral, cool climate chardonnay, one glass is never enough!</i>	Orange, NSW	\$15	\$64
Kono Pinot Gris <i>Fruit-driven with pear, red apple, and subtle spice. Enjoy its smooth finish and refreshing balance!</i>	Nelson, NZ	\$14	\$52
Yeah Wines The Skin Project <i>100% Verdelho. Fermented on skins for two weeks. Spicy ginger and oolong tea overlay juicy tropical fruits.</i>	WA	\$16	\$66
Johansen Pinot Noir <i>Dark cherry, ripe raspberry and a touch of red plum. The palate follows through with dark cherry at the core!</i>	Tumbarumba, NSW	\$15	\$65
Marrenon Cotes du Rhone <i>Wonderful blend of Shiraz, Grenache & Mouvedre. Very delicate with aromas of ripe raspberry, strawberry, red currant and a hint of spices.</i>	Rhone Valley, FR	\$15	\$64
Berrigan Shiraz <i>Soft and round with medium body, this wine is dark and broody with deep and complex, fruit and spice characters.</i>	Limestone Coast, Aus	\$16	\$66
Andeluna Cabernet Franc <i>Complex aromas of red fruits and flowers, screaming with violets, soft tannins.</i>	Tupungato, ARG	\$18	\$72

FEELING ADVENTUROUS

	Region	Bottle
Les Andides Cremant de Loire Sparkling <i>100% Chenin Blanc. Dry, fresh, floral and fruity with fine bubbles!</i>	Loire Valley, FR	\$92
Berrigan Gruner Veltliner <i>Medium-bodied, dry and savoury, with a crisp and juicy core of nashi, nectarine and lemon zest, quinine-like texture, and a lovely pine-lime finish.</i>	Adelaide Hills, AUS	\$78
Tohu Whenua Matua Albarino <i>Crisp and aromatic with orange blossom, lime zest, and stone fruit. Long, juicy, oily finish with saline minerality.</i>	Nelson, NZ	\$95
Painted Wolf Wines Old Vine Chenin Blanc <i>An elegant and subtle wine, with an aroma of peach and hints of salty earthiness. The wine has a creamy finessed texture with a long finish. It is bone dry.</i>	Nelson, NZ	\$90
Montesanco Casa del la Vina Bobal <i>Medium bodied, vibrant red and black fruit, licorice, clove and earthy note.</i>	Valencia, SP	\$72
Marrenon "Orca" Amphora Aged Grenache <i>A powerful wine thanks to the 60+ year old vines. Intensely fruity red offers loads of juicy black cherry and plum flavours.</i>	Rhone Valley, FR	\$79
Yeah Wines Tannat <i>A rare find in Australia. There's a brightness from juicy mulberry, black cherry and raspberry fruit flavours that contrasts the density of concentrated power and fine tannins</i>	WA	\$88

BEER / CIDER

Sappora (500ml)	\$17
Sapporo Black (650ml)	\$20
Corona	\$13
Young Henry's Newtowner	\$12
Balter XPA	\$13
Yebisu (330ml)	\$13
Hitachino Dai Dai IPA (330ml)	\$18
Hitachino White Ale (330ml)	\$17
Hitachino Red Rice (330ml)	\$19
Echigo Rice Beer (500ml)	\$21
Three Oak cider (375ml)	\$12
Hard Rated (375ml)	\$13
Heaps Normal XPA (non-alcoholic)	\$11

SAKE 150ml

Gekkeikan	\$26
<i>herbaceous with light earthiness and grapefruit</i>	
Sasanokawa Tennotsuba	\$36
<i>rich flavour, solid taste and a refreshing finish</i>	
Junmai Ginjo	\$41
<i>aromatic, light and fruity with a subtle acidity</i>	
Sasanokawa Fukunoka	\$49
<i>rich flavour of Junmai & clean refreshing aftertaste of Ginjo</i>	

