



# HACHIKŌ

WESTERN JAPANESE FUSION



[www.hachikobelcoc.com](http://www.hachikobelcoc.com)



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Hachikobelconnen



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# LUNCH SPECIAL

## ENTREE \$26

**Japanese Octopus Ball** (Takoyaki) (D/F)  
Homemade Japanese BBQ sauce,  
mayonnaise, nori, bonito flake

or

**Japanese Pancake** (Okonomiyaki)  
Homemade Japanese BBQ sauce,  
mayonnaise, nori, bonito flake

or

**Chicken Karaage** (G/F) (D/F)  
Fried Chicken, shichimi pepper, kimchi mayo

## MAIN

(Select One) | Drinks of your choice

**Unagi Fried Rice** (G/F) (D/F) **\$26**  
Japanese grilled eel, sous vide egg, tobiko

**Southern Fried Chicken Burger** **\$26**  
kimchi mayo, lettuce, served with fries

**Wagyu 6+ Beef Burger** **\$26**  
miso glaze, truffle aioli, lettuce, served with fries

**Grilled King Prawn Ochazuke** (G/F) (D/F) **\$26**  
Prawn infused napoli sauce with rice, wasabiko,  
shiso furikake, miso cream

**Grilled Angus Beef Don** (G/F) (D/F) **\$26**  
Sous vide egg, sweet soy sauce, lettuce,  
pickle onion, nori sheet

**Grilled Duck Breast Don** (G/F) (D/F) **\$26**  
Sous vide egg, sweet soy sauce, lettuce,  
pickle onion, nori sheet

**Unagi Omelet Don** (G/F) (D/F) **\$26**  
Japanese grilled eel with soft omelet,  
enoki dashi, pickle ginger, lettuce



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## SET MENU \$60

minimum 2 person

### Pacific Oyster (G/F) (D/F)

Pickled water chestnut, serve with lime

### Duck Breast Taco (D/F)

Sous vide duck breast, Jalapeno slice, pickled onion, chilli hoisin sauce

### Chicken Gyoza

citrus ponzu, kale

### Tempura Platter

Seasonal vegetable, prawn, oyster tempura, serve with 3 dippings: nori salt, coriander ponzu, shichimi pepper

### Double-Cooked Pork Rib (D/F)

Slow cooked pork ribs with salad, grilled with garlic soy glaze. Serve with dipping of citrus miso, chili, onion relish

### Australian Wagyu 6+ Striploin (G/F) (D/F)

Serving with 3 dippings: Japanese chimichurri, wasabi, nori salt, serve with saute potat

### Ice-cream of your choice

(Hoji, Sakura, Matcha, Black Sesame)

## DELUXE SET MENU \$90

minimum 2 person

### Pacific Oyster (G/F) (D/F)

Pickled water chestnut, serve with lime

### Chawanmushi (D/F)

Japanese steamed egg custard, blue swimmer crab & enoki dashi

### Grilled King Prawn (G/F)

Yuzu & Garlic butter, nori, chili

### Wagyu Gyoza (D/F)

Homemade Japanese chimichurri, kale

### Tempura Platter

Seasonal vegetable, prawn, oyster tempura, serve with 3 dippings: nori salt, coriander ponzu, shichimi pepper

### Australian Wagyu 6+ Striploin (G/F) (D/F)

Serving with 3 dippings: Japanese chimichurri, wasabi, nori salt, serve with saute potat

### Glacier Toothfish (G/F) (D/F)

Saikyo miso marinated toothfish, tomato salsa, citrus miso, fried leek

### Grilled Broccolini (G/F)\* (D/F)\* (V)\*

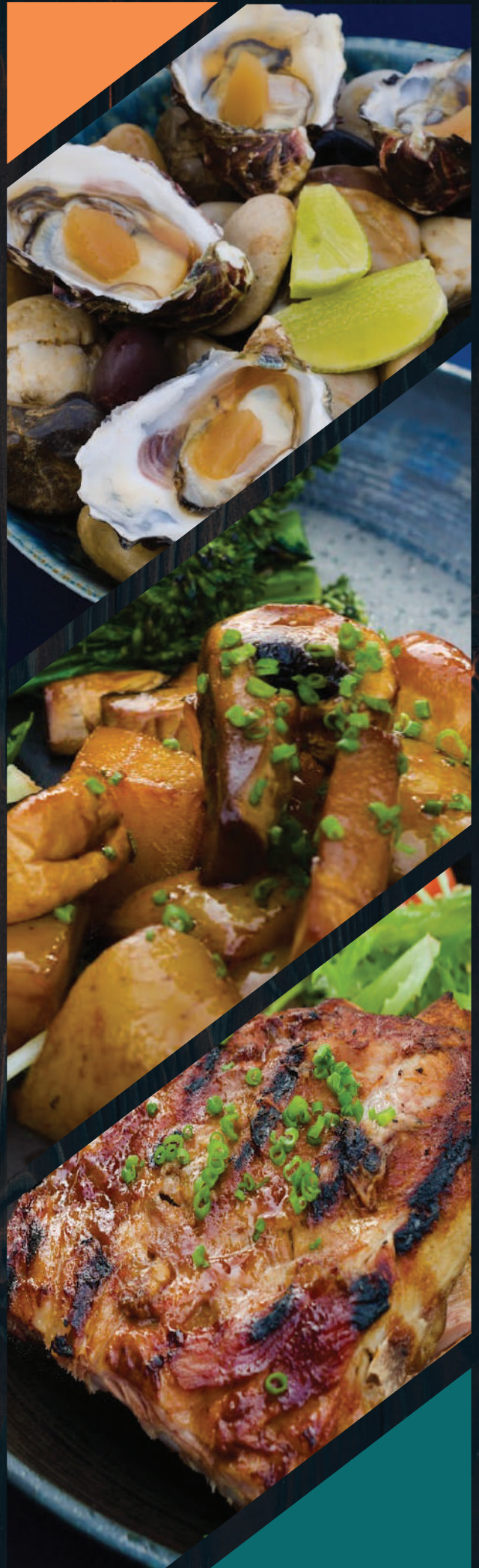
sweet miso sauce

### Miso Soup (D/F) (G/F) (V)\*

Green mussel, shallot, wakame

### Dessert Plate

Yuzu lime tart, serve with two choices of ice cream



## ENTREE

<b>Wagyu Tarte</b> (G/F) (D/F) Yuzu, tobiko, raw egg yolk, rice cracker	22
<b>Pacific Oyster</b> (G/F) (D/F) half dozen Single Pickled water chestnut, serve with lime	28 5
<b>Edamame</b> (G/F) (D/F) (V) Yuzu nori salt	6
<b>Spicy Edamame</b> (G/F) (D/F) (V) Yuzu sambal sauce	8
<b>Chawanmushi</b> (D/F) Japanese steamed egg custard, blue swimmer crab & enoki dashi	8
<b>Japanese Octopus Ball</b> (Takoyaki) (D/F) <b>6pcs</b> Homemade Japanese BBQ sauce, mayonnaise, nori, bonito flake	12
<b>Japanese Pancake</b> (Okonomiyaki) <b>2pcs</b> Homemade Japanese BBQ sauce, mayonnaise, nori, bonito flake	10
<b>Chicken Karaage</b> (G/F) (D/F) Fried Chicken, shichimi pepper, kimchi mayo	12
<b>Duck Breast Taco</b> (D/F) <b>2pcs</b> Sous vide duck breast, Jalapeno slice, pickled onion, chilli hoisin sauce	12
<b>Grilled King Prawn</b> (G/F) <b>2pcs</b> Yuzu & Garlic butter, nori, chili	16
<b>Glacier Toothfish</b> (D/F) Saikyo miso marinated toothfish, tomato salsa, citrus miso, fried leek	18
<b>Chicken Gyoza</b> (D/F) <b>6pcs</b> citrus ponzu, kale	14
<b>Wagyu Gyoza</b> (D/F) <b>6pcs</b> Homemade Japanese chimichurri, kale	20



## MAIN

- Southern Fried Chicken Burger** 18  
kimchi mayo, lettuce, served with fries
- Wagyu 6+ Beef Burger** 24  
truffle aioli, lettuce, served with fries
- Prawn Linguine Pasta (D/F)** 24  
Prawn infused napoli sauce, yuzu kosho, spinach, red radish, miso creams
- Grilled King Prawn Ochazuke (G/F)\* (D/F)\*** 24  
Prawn infused napoli sauce with rice, edamame, tobiko, shiso furikake, miso cream
- Green Mussel Miso Soup (G/F) (D/F)\*** 24  
Homemade miso soup with chili garlic butter, lime serve with side of rice
- Grilled Duck Breast (G/F)\* (D/E)** 30  
Sous vide duck breast, ume mandarin sauce, brussel sprout, serve with mixed salad
- Double-Cooked Pork Rib (D/F)** 30  
Slow cooked pork ribs with salad, grilled with garlic soy glaze Serve with dipping of citrus miso, chili, onion relish
- Australian Wagyu 6+ Striploin (G/F) (D/F)** 34  
100g 65  
200g  
Serving with 3 dippings: Japanese chimichurri, wasabi, nori salt, serve with saute potato
- Tempura Platter** 28  
Prawn, oyster, seasonal vegetable tempura, serve with 3 dippings: nori salt, coriander ponzu, shichimi pepper
- Vegetable platter (G/F)\* (D/F) (V)** 24  
Mixed salad with nashi pear miso dressing, grilled broccolini with sweet miso dressing, soy pepper glazed potato & mushroom, serve with side of rice
- Dengaku Eggplant (G/F) (D/F)** 16  
Grilled Eggplant with soy glaze, mixed salad, pickle onion, serve with side of rice



## DON

- Chicken Karaage Don (G/F) (D/F)** 22  
Sous vide egg, kimchi mayo, lettuce, pickle onion
- Grilled Duck Breast Don (G/F) (D/F)** 24  
Sous vide egg, sweet soy sauce, lettuce, pickle onion, nori sheet
- Grilled Angus Beef Don (G/F) (D/F)** 24  
Sous vide egg, sweet soy sauce, lettuce, pickle onion, nori sheet
- Unagi Omelet Don (G/F) (D/F)** 24  
Japanese grilled eel with soft omelet, enoki dashi, pickle ginger, lettuce

## SIDE

- Grilled Broccolini (G/F)\* (D/F)\* (V)\*** 12  
sweet miso sauce
- Potato & Mushroom (G/F) (D/F)\*** 12  
lettuce, soy pepper glaze, furikake
- Mixed Salad (D/F) (V)** 8  
Cherry tomato, red radish, nashi pear dressing
- Miso Soup (D/F) (G/F) (V)\*** 4  
Green mussel, shallot, wakame
- Steam Rice** 3

## DESSERT

- Dessert Plate** 12  
Yuzu lime tart, serve with two choices of ice cream
- Ice Cream Plate** 10  
3 scoops of selected ice cream
- Yuzu Lime Tart** 6
- Matcha Tiramisu** 8
- Hoji Ice Cream (Roasted Green Tea)** 4
- Sakura Ice Cream** 4
- Matcha Ice Cream** 4
- Black Sesame Ice Cream** 4



## SOFT DRINK

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Coke, lemonade	5
Japanese Grape Sparkling	5
Japanese Grape Juice with Aloe Vera	5
Japanese Green Tea	5
Calpis Water	5

## CRAFT DRINK

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Ocean Ramune	7
Violette soda	7
Grapefruit Peach Juice	7
Peach & Raspberry Lemonade	7
Lychee & Raspberry Yakult	8
Mango Yakult	8

## TEA

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Sencha (Green Tea)	5
Hojicha (Roast Green Tea)	5
Genmaicha (Rice Green Tea)	5



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