



ALL DAY

朝ごはん

BREAKFAST

BRIOCHE BY PHILLIP BAKERY

SERVED W BUTTER ON YOUR CHOICE OF:

STONE SOURDOUGH | SHOKUPAN TOAST | DARK RYE
SEEDED SOURDOUGH | SPICED FRUIT LOAF 7.0

+ GLUTEN FREE 1.5

EGGS YOUR WAY ^{VEA}

ON YOUR CHOICE OF:

STONE SOURDOUGH | SHOKUPAN TOAST
SEEDED SOURDOUGH | DARK RYE 11.0

SIDES

WILTED SHISO SPINACH | GRILLED TOMATO | SEASONED
MUSHROOM | LOTUS ROOT CHIPS | MISO SOUP | DANISH FETA 3.0

FRESH AVOCADO | GRILLED HALOUMI 4.0

SMOKED SALMON | SMOKED BACON | NIMONO VEGETABLES
POTATO KABOCHA PUMPKIN KOROKKE | LAMB SUCUK SAUSAGE 5.0

GRILLED SHIOZAKE SALMON 6.5

TEISHOKU ^{VEA} ^{VEG} ^{GF}

SHORT RICE, PICKLED ZUKE, NIMONO VEGETABLES, OKRA OHITASHI,
TAMAGOYAKI, GRILLED SHIOZAKE SALMON, MISO SOUP 22.0

AMAI OCHAZUKE PORRIDGE ^{VEG} ^{GF}

STEEPED BROWN RICE, GENMAICHA TEA, POACHED QUINCE,
PICKLED SHISO POMEGRANATE, CANDIED GINGER, HAZELNUT
CORNFLAKE, SCORCHED BROWN RICE 17.0

SHORTO CAKU FRENCH TOAST ^{VEA}

SHOKUPAN, ROASTED BALSAMIC STRAWBERRY, GRAPE GEL,
NAMA CREAM, HONEYCOMB, WHITE CHOCOLATE SHARD 23.0

TOKYO ROLL ^{VEG} ^{GF}

TOMATO, BACON, POTATO N KABOCHA KOROKKE, TERIYAKI
HALOUMI, FRIED EGG, KEWPIE, HUY FONG SRIRACHA, HIBIKI BUN 16.0

+ LOTUS ROOT CHIPS | FRESH AVOCADO 3.0

NIMONO KABOCHA ^{VEA} ^{VEG} ^{GF}

KOMBU BRAISED WINTER VEGETABLES, SMOKED MISO HUMMUS,
SHIO KOJI SNOWPEA, FETA, HAZELNUT, POACHED EGG, DARK RYE
SOURDOUGH, SHIO KOMBU 19.0

HIBIKI OKO ^{DF}

CABBAGE AND SPRING ONION OKONOMIYAKI, OTAFUKU,
KEWPIE, POACHED EGG, BENI SHOJA GINGER, AONORI
SEAWEED, KATSUOBUSHI FLAKES

W YOUR CHOICE OF:

BACON | SMOKED SALMON 22.0

MIDDLE MEETS EAST ^{VEA}

POTATO N KABOCHA KOROKKE, SHISO GARLIC LABNE, SOY SAGE
ALEPPO BUTTER, SEEDS, FRIED LEEK, CRANBERRY, POACHED EGGS,
SEEDED SOURDOUGH 18.0

+ GRILLED HALOUMI 4.0

+ BACON | LAMB SUCUK SAUSAGE 5.0

BEEF CHEEK BENEDICTO

HATCHO MISO BEEF BOURGUIGNON, YAKITORI ONIGIRI RICE,
TORCHED LEEK, YUZU KOSHO HOLLANDAISE, POACHED EGGS,
PICKLED PADRON, KOMBU CROUTONS 22.0

ARABU BAKED EGGS ^{VEA} ^{VEG} ^{GF}

SUCUK SAUSAGE, BRAISED SHIITAKE, WAKAME, OKRA, RAS EL
HANOUT, PANKO, SPRING ONION, FETA, QUINCE JAM, SAGE
BUTTER SOURDOUGH 19.0



11:30 ONWARDS

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LUNCH

TORCHED GREENS ^{VEA} ^{VEG}

SOUTH EAST ASIAN GREENS, BARLEY, BROCCOLI, SMOKED ALEPPO LABNE,
YUKARI ALMONDS, SHIO KOMBU, RAMEN EGG, BLACK YAKITORI VINEGAR 18.0

+ HALOUMI 4.0

WARM KOMBU SOBA ^{VEG}

STIR FRY, BROCCOLI, CHERRY TOMATO, KALE, MUSHROOM, SPRING
ONION, DAIKON, CHILLI, KOMBU MENTSUYU 17.0

+ GRILLED SHIOZAKE SALMON 6.5

GYOZA CALZONE (LIMITED)

IN HOUSE FRIED AND STEAMED, SMOKED HAM, SHIITAKE, BOCCONCINI,
SHISO, ARTICHOKE, WAKAME RED SAUCE, RAYU OIL 24.0

MENTAIKO UDON ^{VEG} ^{OPT}

SPICY COD ROE, LOBSTER, CREAMY ROSE SAUCE, SHIITAKE, GARLIC
SHOOT, KIZAMI NORI, EGG YOLK 22.0

KARAAGE CHICKEN BURGER

HIBIKI MARINADE, COS, TOMATO, KYURIZUKE CUCUMBER, PICKLED
ONION, MISO HONEY MUSTARD, HIBIKI BUN, LEMON, LOTUS ROOT CHIPS 18.0

+ BACON 3.0

HIBIKI CURRY ^{VEA} ^{OPT}

CURRY ROUX, POTATO, CARROT, FUKUJINZUKE DAIKON, BROWN RICE
W YOUR CHOICE OF:

CHICKEN KATSU | POTATO KABOCHA KOROKKE 20.0

+ FRIED EGG 3.0

+ TORCHED MOZZERELLA 2.0

SCATTERED SUSHI BOWL ^{VEA} ^{GF} ^{VEG} ^{DF}

FRESH AVOCADO, SWEET 'TAMAGOYAKI' EGG, DAIKON, SPRING
ONION, PICKLED GINGER, EDAMAME, ROASTED SEAWEED, YAKITORI
TARE ON A WARM BED OF SUSHI BROWN RICE N QUINOA, FURIKAKE W
YOUR CHOICE OF:

SMOKED SALMON | SHIOZAKE SALMON
CHICKEN KARAAGE | PONZU TOFU (V) 24.0



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OKASHI



SERVED ALL DAY

ジャッフル

JAFFLE

ONIGRAZU RICE BURRITOS

PLEASE SEE TODAYS SELECTION AT THE BAR

MISO SOUP ^{VEG}

ASK STAFF FOR TODAYS SELECTION 3.0

POPCORN CHICKEN ^{DF}

W SCHICHIMI GENMAICHA, KEWPIE 14.0

EGGPLANT TEMPURA ^{VEA} ^{VEG} ^{GF}

EGGPLANT TEMPURA, SANSHO SEA SALT, MISO TONKATSU SAUCE 14.0

LOTUS ROOT CHIPS ^{VEA} ^{DF} ^{GF} ^{VEG} ^{OPT}

W SRIRACHA KEWPIE MAYO N DRIED SEAWEED 8.0

ALL SERVED W RENKON CHIPS ON SHOKUPAN

+ GLUTEN FREE BREAD 1.5

SMOKED HAM

SMOKED HAM, TOMATO, CHEESE, SCHICHIMI 8.0

MUSHROOM ^{VEG} ^{OPT}

BUTTER GARLIC PORTOBELLO MUSHROOM, CHIPOTLE KEWPIE,
WHITE ONION, PARMESAN, TRUFFLE OIL 13.0

HIBIKI TUNA CORN

HIBIKI TUNA CORN, TOMATO, DILL, PICKLES, FURIKAKE,
AMERICAN CHEDDAR 13.0

TERIYAKI CHICKEN

TERIYAKI CHICKEN, CARAMELISED ONION, SPINACH,
HERB MOZZERELLA, KEWPIE, TOGARASHI 14.0



子供たち

KODOMO

情報

INFO

SEE PHOTOS OF EVERY DISH!

GO TO [MRYUM.COM/HIBIKI-TA](https://mryum.com/hibiki-ta) OR SCAN THE QR CODE WITH
YOUR PHONE CAMERA



^{VEA} VEGETARIAN ^{VEG} VEGAN ^{GF} GLUTEN FREE ^{DF} DAIRY FREE ^{OPT} OPTION



ホット
HOT

HIBIKI HOZUKI BLEND

WHITE	4.2
SINGLE ORIGIN	0.5
BON SOY ALMOND LAB LACTOSE FREE COCONUT OAT	0.6
BLACK (ALTERNATING SINGLE ORIGIN)	3.9
V60 FILTER (ALTERNATING SINGLE ORIGIN)	7.0
JAPANESE ROASTED FILTER (SUBJECT TO AVAILABILITY)	9.0
COLD BREW (ALTERNATING SINGLE ORIGIN)	5.5

OTHER BREWS

MORK SPECIALTY HOT CHOC JUNIOR DARK 50% ORIGINAL DARK 70%	5.0
KONOMI SPICED CHAI	5.0
KONOMI MATCHA LATTE	5.0
GOLDEN GRIND TURMERIC LATTE	5.0
SAKURA 'CHERRY BLOSSOM' LATTE	5.5
IN HOUSE HOJI-CHAI LATTE	5.5
+ GOLDEN RATIO OF HONEY W YOUR CHOICE OF MILK TO ALL	0.6



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COLD

ICED

LATTE	4.5
BLACK (ALTERNATING SINGLE ORIGIN)	4.2
COFFEE	6.5
CHOCOLATE	6.5
MOCHA	7.0
MATCHA MATCHA LATTE	7.0 5.5

HOUSE SODAS

BLONDE COLA	4.0
GINGER BEER	4.0
INDIAN TONIC	4.0
OLD FASHIONED LEMONADE	4.0

MILKSHAKES

	SML LGE
CHOCOLATE	4.5 6.0
CARAMEL	4.5 6.0
STRAWBERRY	4.5 6.0
MATCHA	5.0 7.0

CALPIS SPRITZ

CALPIS, HOUSE SYRUP, SODA, KAMPAI
REFER TO SPECIAL OF THE DAY



お茶
TEA

BY SASSAFRAS TEA LEAVES

ENGLISH BREAKFAST	
FRENCH EARL GREY	
LEMON GRASS GINGER	
JASMINE	
PEPPERMINT	
GREEN SENCHA	
JAPANESE MORNING DEW	
GREEN GENMAICHA	
GREEN HOJICHA	
SPICED CHAI	4.5

小売り
RETAIL



COFFEE | BEATS | ART | BEERS | ECHO



@HIBIKI.MELBOURNE



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@HIBIKI.MELBOURNE

WE HAVE A WIDE RANGE OF JAPANESE PRODUCTS!
TO VIEW WHAT WE HAVE IN STOCK PLEASE VISIT

FUTURE

WWW.HIBIKIFUTURE.COM

15% SURCHARGE APPLIED ON PUBLIC HOLIDAYS TO TAKE CARE OF THE STAFF!



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REFRESH

FRESH JUICES

OJ AJ	7.0
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MIDORI GREEN

GREEN APPLE, SPINACH, KALE, CUCUMBER N LEMON	8.5
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AKA RED

WATERMELON, APPLE N STRAWBERRIES W FRESH MINT	8.5
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NINJIN ORANGE

ORANGE, CARROT, CELERY N GINGER	8.5
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MURASAKI PURPLE

APPLE, BEETROOT, CELERY N CARROT	8.5
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SMOOTHIES

LYCHEE N BERRIES (VGN)	
CRUSHED ICE W COCONUT MILK, NATURAL COCO YOGHURT, BANANA, MIXED BERRY, LYCHEE N SUGAR SYRUP	9.0

KURO GOMA (VGN)

BLACK SESAME, BANANA, KINAKO, COCONUT MILK, PEANUT BUTTER, CHARCOAL, SUGAR SYRUP	9.0
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SHIRO YUZU

PINEAPPLE, BANANA, PEELED LIME, YUZU, COCONUT MILK, CONDENSED MILK, NATURAL COCONUT YOGHURT N MINT	9.0
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アルコール
ALCOHOL

BEERU

BEER ON TAP

ORION PALE LAGER OKINAWA, IMPORTED	9.0
ASAHI SUPER DRY BLACK DARK LAGER TOKYO, IMPORTED	11.0

NATURAL WINES & WHISKEY

WINE & WHISKEY LIST AVAILABLE UPON REQUEST

HIGHBALLU

BOOZE, GARNISH AND FIZZ

SUNDAY'S HI	
YARDBIRD HONG KONG'S SIGNATURE WHISKEY, SODA	14.0

WHISKEY HIGHBALL

THE ORIGINAL SUNTORY KAKUBIN WHISKEY, SODA	13.0
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LEMON SOUR

IICHIKO BARELY SHOCHU, FROZEN LEMON, SODA	13.0
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WHITE JAPAN

IICHIKO BARELY SHOCHU, CALPICO, SODA, STRAWBERRY	13.0
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YUZUSHU | UMESHU

SERVED ON THE ROCKS, SODA OR NEAT | WAKAYAMA

TSURU-UME YUZUSHU	10.0
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TSURU-UME NIGORI UMESHU	10.0
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