

Dinner Menu

✧ *In keeping with sushi tradition wasabi has already been added. I recommend not to mix extra wasabi to our specialty prepared soy sauce, as it will spoil the aroma and flavor.*

✧ *Please notify the server when ordering if you do not want wasabi.*

Miso Soup		\$3.00
Green Salad		\$6.00
Mixed green salad with home made dressing.		
Wakame Salad		\$7.00
Wakame seaweed on mixed vegetable salad and sliced onion, served with mustard dressing.		
Smoked Spanish Mackerel Salad	for two-	\$18.00
Sizzled with hot sesame oil served with Ponzu sauce, green onion, ginger, and chili radish.		
Beef Sashimi		\$12.00
Seared sliced rare beef on slice onion with Ponzu sauce, green onion, and chili radish.		
Hiro's Smoked Salmon		\$12.00
Cold smoked Miso marinated salmon.		
"Aigamo" Duck Breast		\$12.00
Japanese soya braised thinly sliced duck breast with seasonal condiments.		
Sashimi (Appetizer Size)		\$18.00
Fresh assorted sashimi of the day.		
Edamame	Boiled Young Soy Bean with a pinch of sea salt.	\$4.00
Agedashi Tofu	Deep fried tofu in tempura sauce.	\$6.00

Specialty

Sushi Platter	Chef's choice	\$35
Omakase	Select dishes from kitchen and Sushi	\$70 up
Prix-Fixe	Course menu (Please ask for details to server)	\$45

Green Tea (Refill-Free)	\$1.50
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