

Appetizers 前菜

Edamame 枝豆	6.25
Simmered gourmet dark soybeans lightly salted and seared	
Ohitashi おひたし	6.00
Boiled spinach in a light soy based broth topped with bonito flakes served cold	
Hijiki ひじき	5.50
Stewed black hijiki seaweed in a mildly sweet soy based broth served cold	
Oshinko お新香	6.50
A collection of Japanese pickled vegetables	
Kani-Su カニ酢	19.00
Boiled king crab meat wrapped in cucumber sheet, cut into discs and basted with a tangy vinegar based sauce	
Sunomono 酢の物	12.00
An assortment of raw seafood served with tosazu vinegar sauce	
Mirugai Marinade ミル貝のマリネ	8.75
Lightly grilled pieces of giant clam, onion slices, olives and shimeji mushrooms marinated in a savory oil & vinegar sauce	
Hirame Usuzukuri 平目の薄造り	12.50
Thinly sliced raw fluke sashimi served with ponzu soy citron sauce & garnish	
Negitoro ネギトロ	12.50
Chopped fatty tuna tartar mixed with scallions	
Aburi Toro 炙りトロ	15.50
Lightly seared fatty tuna slices served with a hearty garlic soy sauce	
Maguro Yamakake マグロの山かけ	8.50
Raw tuna fillets mixed with grated Japanese yam potato	
Unagi Kyuri Maki 鰻の胡瓜巻き	15.00
A Hatsuhana original, broiled eel wrapped in a cucumber sheet, cut into discs and basted with sweet eel sauce	
Kanpachi Daikon かんぱち大根	12.75
Ultra-thin slices of raw amberjack steeped in a truffle oil garlic soy-sauce atop daikon radish slices.	
Salmon Carpaccio サーモンのカルパッチョ	14.50
Raw salmon, avocado, minced onions, black pepper, chives, salmon caviar and thoughtful Japanese touches	

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Ika Tatsuta Age イカの竜田揚げ	6.75
Flash fried Japanese style calamari	
Ankimo あん肝	8.75
Steamed monkfish liver cut into discs and served with a tantalizing ponzu soy citron sauce and garnish	
Beef Tataki 牛肉のたたき	24.00
Top class Japanese Black (Miyazaki Prefecture) raw beef slightly browned on the outside. Sliced thin and topped with chives served with ponzu soy citron sauce	
Chawanmushi 茶碗蒸し	9.25
Egg custard and seasonal delicacies steamed in a tea cup	
Agedashi Tofu 揚げ出し豆腐	8.75
Deep fried tofu in a soy sauce based broth, served with ground ginger and radish garnish	
Tempura Appetizer 天ぷら盛り合わせ	10.50
Two pieces of shrimp and assorted vegetables delicately fried in tempura batter	
Anago Tempura 穴子の天ぷら	16.75
Saltwater eel fried in tempura batter, served with grated horseradish and tempura dipping sauce	
Spicy Tempura Appetizer スパイシー海老天ぷら	11.25
Three pieces of shrimp tempura fried in a light yet stimulatingly spicy chili batter	
Lobster Tempura ロブスターの天ぷら	12.75
A half tail of lobster fried in tempura batter	
Shiitake Hasami Age 椎茸のはさみ揚げ	8.50
Whitefish puree and enoki mushrooms sandwiched between shiitake mushrooms and delicately fried in tempura batter	
Nasu Hasami Age 茄子のはさみ揚げ	8.50
Whitefish puree and enoki mushrooms sandwiched between eggplant and delicately fried in tempura batter	
Gindara Kasuzuke 銀ダラ粕漬	13.25
Broiled sake paste marinated codfish, simple yet sophisticated	
Hamachi Kamayaki 鰯のかま焼き (塩、もしくは、照り焼き)	11.50
Grilled yellowtail collar, salted <u>or</u> basted with sweet teriyaki sauce	

Soup スープ

Miso Soup	みそ汁	3.75
Clear Soup	吸い物	4.25
Akadashi	赤出し Dark miso soup with nameko mushrooms or asari clams	6.75
Hamasui	蛤の吸い物 Clear broth soup with cherry stone clams	6.75

Salad サラダ

Green Salad	グリーンサラダ	6.50
Mixed greens with carrot ginger dressing or sesame vinaigrette		
Seaweed Salad	海藻サラダ	9.00
An arrangement of several varieties of seaweed, served with a tangy soy vinaigrette dressing		
King Crab Avocado Salad	蟹とアボカドのサラダ	12.75
A medley of fresh avocado, king crab meat and mayonnaise topped with flying fish caviar		

Mini Bowls ミニ丼

Small bowls with sushi rice topped with the following selections. As a starter, a finisher or something in between, these are good alternatives to sushi pieces or rolls.

Diced & Scattered Gems	ばらちらし	7.25
Tuna	鉄火	6.25
Spicy Tuna	スパイシーツナ	6.50
Tuna with Grated Yam	マグロ山かけ	7.25
Tuna Avocado	マグロアボカド	7.75
Toro with Scallion	ネギトロ	9.25
Yellowtail with Scallion	ネギはまち	7.50
Salmon	サーモン	5.75
Salmon with Avocado	サーモンアボカド	7.25
Eel	うなぎ	6.25
Eel with Avocado	うなぎアボカド	7.50
Uni	うに	11.00
Ikura	イクラ	9.00
Uni & Ikura	うにとイクラ	10.00

Entrees メインメニュー

Sushi HATSUHANA “Pick 10” お好み十貫 “ピック 10”	37.50
Please choose 10 pieces of sushi and one roll from the Sushi Hatsuhana list. Maximum two pieces per fish.	
Box of Dreams ドリームボックス 9つの小椀ちらし	41.00
Nine miniature bowls arranged in a lacquer box. Each bowl contains one kind of raw or cooked fish fillets and sushi rice. A culinary marvel sure to please the senses.	
Sushi 寿司 (七貫一本 (*))	23.50
An assortment of seven pieces of sushi and one roll	
Sushi Special 寿司スペシャル (十貫一本 (*))	28.75
Our chef’s choice assortment of ten pieces of sushi and one roll	
Sushi Deluxe 寿司デラックス (本日の押しのネタにて十貫一本 (*))	38.75
The most valuable sushi assortment of the day with ten pieces of sushi and one roll, selected by our executive chef	
Sashimi 刺身	28.00
An assortment of sliced raw fish fillets, served with a bowl of white rice	
Sashimi Special 刺身スペシャル	35.00
Our chef’s choice assortment of sliced raw fish fillets, served with a bowl of white rice	
Sashimi Deluxe 刺身デラックス	48.00
The most valuable, chef’s selection assortment of premium raw fish fillets	
Sushi & Sashimi Combination 寿司と刺身の盛り合わせ (*)	27.75
Combination of sashimi, four pieces of sushi and one roll	
Chirashi ちらし	25.75
An assortment of sliced raw fish fillets and other delicacies served on a bed of sushi rice in a bowl	
Chirashi Special ちらしスペシャル	32.75
Our chef’s choice chirashi creation	
Tekka Don 鉄火丼	M/P
Slices of tuna sashimi served on a bed of rice in a bowl. A must for lovers of tuna.	

(*) Please choose a roll from Roll Sushi List on the next page.
巻物は次ページの巻物リストからお選びください。

Prix Fixe セットメニュー

(Served with soup or salad, rice and dessert)

みそ汁、ご飯、デザート付き

Sushi Dinner 寿司ディナー	27.50
An assortment of six pieces of sushi and your choice of two rolls from the Roll Sushi List	
Sashimi Dinner 刺身ディナー	29.50
An assortment of sliced raw fish fillets	
Salmon Teriyaki Dinner サーモンの照り焼きディナー	25.00
Norwegian salmon grilled with teriyaki sauce, served with steamed vegetables	
Chicken Teriyaki Dinner チキンの照り焼きディナー	22.00
Tender, low fat chicken grilled with teriyaki sauce, served with steamed vegetables	
Tempura Dinner 天ぷらディナー	26.75
An assortment of shrimp and vegetables delicately fried in tempura batter	

ROLL SUSHI LIST 巻物リスト

TUNA 鉄火	YELLOWTAIL & SCALLION ネギはまち
SPICY TUNA スパイシー鉄火	SPICY YELLOWTAIL スパイシーはまち
SALMON サーモン	EEL うなぎ
SALMON SKIN しゃげ皮	CALIFORNIA カニかまとアボカド
CUCUMBER かつば	AVOCADO アボカド
PLUM&SHISO LEAF 梅しそ	SIMMERED SQUASH かんぴょう