

# Appetizers



**Edamame** 3.25  
Soy beans

**Kaiso Salad** 3.50  
Seaweed with soy vinegar

**House Salad** 3.25  
Mixed greens with ginger dressing

**Crispy Potato and Arugula** 4.25  
Deep fried potato, arugula and tomato with onion dressing

● **Seared Scottish Salmon Sashimi Salad** 11.50

**Sunomono** 3.00  
Cucumber and seaweed with soy vinegar

- with Shrimp +4.50

- with Octopus +4.00

- with Crab +7.00



**Mix Sunomono** 10.00

Shrimp, octopus and crab or shellfish with vinegar sauce

**Oshinko** 4.00

Assortment of Japanese pickles

**Horenso-Ohitashi** 4.50

Boiled spinach and sliced shimeji mushroom with light sauce

● **Sesame-Tofu** 6.25

Crushed sesame seeds with kuzu-starch and chilled like tofu

● **Scottish Salmon Tartar** 8.50

Chopped salmon, avocado & salmon roe on top served with spicy miso sauce

● **Toro Tartar** 9.50

Chopped fatty tuna with scallion and quail egg on top served with wasabi tamari soy & celery stick

**Seared Tuna** 15.00

Lightly seared tuna garnished with seasonal vegetables, served with ponzu sauce

● **Three Kinds of Daily Appetizers** 14.00

Assorted daily appetizers arranged by chef



● Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked

# Appetizers



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Tempura 8.50

Shrimp and seasonal vegetables, served with tempura sauce

**Fresh Uni Tempura** 22.00

Fresh sea urchin sandwiched by shiitake mushroom, served with green tea salt

**Grilled Black Cod Fish** 14.50

Fresh black cod fish marinated in saikyo miso sauce and grilled

**Five Kinds of Mushroom** 10.50

Grilled five kinds of Japanese mushrooms, red pepper and garlic chips with special sauce in foil

**Grilled Sea Scallop** 16.00

**White Miso Soup** 2.50

**Akadashi (Nameko)** 3.50

Red miso soup with nameko mushroom

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# Sushi, Sashimi, & Bowl

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- **Sashimi** 26.00  
Appetizer assortment of 6 kinds of fish

- **Premium Sashimi** 49.00~  
Chef's selection of sashimi, beautifully decorated with Japanese cooking skills

- **Sushi Regular** 19.00  
Tuna roll and 7pcs of assorted sushi

- **Introduction to Sushi** 22.00  
California roll, spicy tuna roll, tuna, salmon, yellow tail, kanpachi and eel

- **Toku-jo Sushi**
  - 12 pieces 41.00
  - 15 pieces 52.00

- **Tekkadon** 23.00  
Fillets of tuna on a bed of seasoned rice

- **Jewel Box** 39.00  
Hiro style special chirashi box with sashimi, pickled vegetable, and seasoned rice



● \$100 Sashimi Plate

# Sushi, Sashimi, & Bowl



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## SUSHI

1 order = 2 pieces

### Tuna

- - Akami (Blue Fin lean tuna) 7.00
- - Chutoro (Blue Fin mid fatty tuna) 11.00
- - Zuke (Marinated lean tuna) 8.00

### Salmon

- - Sake (Scottish salmon) 4.50
- - Yaki Harasu (Seared fatty salmon) 7.00
- - Masu (Sea Trout) 6.50

### Yellowtail

- - Hamachi (Yellowtail) 5.50
- - Hamachi Hara (Fatty Yellowtail) 7.50
- - Kanpachi (Amber Jack) 7.25
- - Shima Aji (Striped Jack) 8.00

### Silver Skinned Fish

- - Saba (Mackerel) 6.00
- - Kohada (Silver Shad) 7.25
- - Aji (Jack Fish) 7.25
- - Sayori (Needle Fish) 7.00

### White Fish

- - Engawa (Fluke Fin) 7.25
- - Hirame (Fluke) 6.50
- - Isaki (Grunt Fish) 7.50
- - Madai (Seabream) 7.50
- - Kinmedai (Golden Eye Snapper) 9.50

### Shrimp

- Ebi (Boiled Shrimp) 3.50
- - Botan Ebi (Spot Prawn Shrimp) 9.50

### Octopus

- Tako (Boiled Octopus) 4.00

### Eel

- Unagi (Fresh Water Eel) 5.50
- Anago (Eel) 9.25

### Crab

- - Zuwai (Snow Crab) 6.50

### Clam

- - Hotate (Scallop, Hokkaido, Japan) 6.00
- - Ike Hotate (Live Scallop) 9.00
- - Aoyagi (Live Orange Clam) 8.00
- - Kobashira (Orange Clam Valvo Muscles) 7.00
- - Awabi (Live Abalone) 10.00

### Roe

- - Ikura (Salmon Roe) 7.50
- - Uni (Sea Urchin, Santa Barbara) 13.50
- - Uni (Sea Urchin, Hokkaido, Japan) M.P.

### Egg

- Dashimaki Tamago (Egg omlet) 3.50
- Edomae Tamago 4pcs (Hiro's traditional omlet) 4.00

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- Please ask for availability

# Sushi Roll & Dessert

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## SEAWEED OUTSIDE

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● Tuna 5.50

● Toro Taku 8.50

Fatty tuna, scallion & pickled daikon raddish

● Yellowtail with Scallion 6.50

Eel with Cucumber 6.50

● Hirame with Shiso Leaves & Plum Paste 7.00

● Mackerel with Ginger 8.50

Futomaki 9.25

Crab stick, egg custard, gourd, cucumber & eel

Kanpyo 5.00

Cooked gourd

Cucumber 3.50

## RICE OUTSIDE

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California 5.25

Crabstick, cucumber, avocado

● Spicy Tuna 6.25

● Tuna with Avocado 6.50

● Salmon Avocado 6.25

Tempura 6.25

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## HIRO'S SPECIAL MAKI

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● Rainbow 12.50

California roll topped with varieties of fish

● Philadelphia 7.50

Salmon, avocado and cream cheese

Soft Shell Crab 9.25

Soft shell crab, cucumber, and avocado with Ponzu sauce

Dragon 15.50

Shrimp tempura, eel and avocado on top

● Tiger 15.50

Shrimp tempura, spicy tuna and avocado on top

● Alaskan 13.50

Cream cheese, avocado, crabstick and salmon on top

● Red Bull 13.50

Tempura crunch, avocado, cucumber topped with tuna and spicy sauce

● Flash 12.50

Salmon, tuna, yellowtail, avocado inside, wrapped with soybeans paper

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## DESSERT

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Ice Cream 1.50

Green Tea

Mochi Ice Cream 2.00

Strawberry, Mango, Vanilla, Green tea, or Sesame