

# 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** 9.50

**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** 6.50

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

● **Toro Tartar** 8.50

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

**Seared Blue Fin Tuna** 13.00

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

● **Three Kinds of Daily Appetizers** 12.00

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



## 揚 **Tempura** 8.25

Shrimp and seasonal vegetables, served with tempura sauce and variety of seasoning

## **Fresh Uni Tempura** 18.50

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

## **Grilled Black Cod Fish** 12.50

Fresh black cod fish marinated in saikyo miso sauce and grilled

## **Five Kinds of Mushroom** 9.50

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

## **Grilled Sea Scallop** 15.00

## **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** 24.00

Appetizer assortment of 6 kinds of fish

- **Premium Sashimi** 40.00~

Chef's selection of sashimi, beautifully decorated with Japanese cooking skills

- **Sushi Regular** 16.00

Tuna roll and 7pcs of assorted sushi

- **Introduction to Sushi** 18.00

California roll, spicy tuna roll, tuna, salmon, yellow tail, kanpachi and eel

- **Toku-jo Sushi**

- 12 pieces 35.00

- 15 pieces 45.00

- **Tekkadon** 20.00

Filletts of tuna on a bed of seasoned rice

- **Jewel Box** 35.00

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 leaf tuna) 6.00
- - Chutoro (Blue Fin mid fatty tuna) 9.00
- - Zuke (Blue Fin marinated leaf tuna) 7.00

### Salmon

- - Sake (Scottish salmon) 3.80
- - Yaki Harasu (Seared fatty salmon) 4.25
  - - Masu (Sea Trout) 5.00
- - Sockeye Salmon (Seasonal) 5.00

### Yellowtail

- - Hamachi (Yellowtail) 4.50
- - Hamachi Hara (Fatty Yellowtail) 7.00
- - Kanpachi (Amber Jack) 6.50
- - Shima Aji (Striped Jack) 7.00

### Silver Skinned Fish

- - Saba (Mackerel) 6.00
- - Kohada (Silver Shad) 6.25
  - - Aji (Jack Fish) 6.00
- - Sayori (Needle Fish) 6.00

### White Fish

- - Engawa (Fluke Fin) 6.50
  - - Hirame (Fluke) 6.00
  - - Isaki (Grunt Fish) 5.50
  - - Kodai (Baby Seabream) 6.00
- - Kinmedai (Golden Eye Snapper) 8.50

### Shrimp

- Ebi (Boiled Shrimp) 3.50
- - Botan Ebi (Spot Prawn Shimp) 7.00

### Octopus

- Tako (Boiled Octopus) 3.00
  - - Ika (Squid) 3.80

### Eel

- Unagi (Fresh Water Eel) 4.75
- Anago (Sea Eel) 8.00

### Crab

- - Zuwai (Snow Crab) 5.00

### Clam

- - Hotate (Scallop, Hokkaido, Japan) 5.00
  - - Ike Hotate (Live Scallop) 8.00
  - - Aoyagi (Live Orange Clam) 6.00
- - Kobashira (Orange Clam Valvo Muscles) 6.00
  - - Awabi (Live Abalone) 9.25

### Roe

- - Masago (Smelt Fish Roe) 3.25
  - - Ikura (Salmon Roe) 4.50
- - Uni (Sea Urchin, Santa Barbara) 12.00
- - Uni (Sea Urchin, Hokkaido, Japan) M.P.

### Egg

- Dashimaki Tamago (Egg omlet) 3.00
  - Edomae Tamago 4pcs (Hiro's traditional omlet) 4.00

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# Sushi Roll & Dessert

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## SEAWEED OUTSIDE

● Tuna 5.00

● Toro Taku 7.50

Fatty tuna, scallion & pickled daikon raddish

● Yellowtail with Scallion 5.00

Sea Eel with Cucumber 6.00

● Hirame with Shiso Leaves & Plum Paste 6.00

● Mackerel with Ginger 4.50

Futomaki 8.25

Crab stick, egg custard, gourd, spinach & eel

Kanpyo 5.00

Cooked gourd

Cucumber 3.50

## RICE OUTSIDE

California 4.50

Crabstick, cucumber, avocado

● Spicy Tuna 5.50

● Tuna with Avocado 6.25

● Salmon Avocado 5.25

Tempura 6.25

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## HIRO'S SPECIAL MAKI

● Rainbow 11.50

California roll topped with varieties of fish

● Philadelphia 7.50

Salmon and cream cheese

Soft Shell Crab 9.25

Soft shell crab, cucumber with Ponzu sauce

Dragon 14.25

Shrimp tempura, eel and avocado on top

● Tiger 15.00

Shrimp tempura, spicy tuna and avocado on top

● Alaskan 12.50

Cream cheese, avocado, crabstick and salmon on top

● Red Bull 13.50

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

● Flash 11.50

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

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## DESSERT

Ice Cream 1.50

Green Tea / Roasted Tea

Mochi Ice Cream 2.00

Strawberry, Mango, Vanilla, Green tea, or Sesame

Mango Cheese Cake 3.00