PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX
COLD STARTERS

 финансовое мероприятие

Wagyu Tataki 36

和牛たたき
Sliced Japanese A5 wagyu, garlic, onion, kaiware and ponzu.

Hamachi Carpaccio 23

はまちのカルパッチョ
Sliced yellowtail with truffle ponzu dressing.

Salmon Carpaccio 24

サーモンのカルパッチョ
Sliced salmon with spicy saikyo miso dressing.

Nori Maguro Tataki 27

まぐろのたたき海苔巻き
Seared tuna coated with seaweed and wasabi ponzu glaze.

Oysters (3 pieces) 19

牡蠣（3つ入り）
Fresh oysters with special house dressing.

Maguro Pizza 36

マグロピザ
Sliced bluefin tuna on thin pastry crust, red onions, truffle mayo, tobiko and gold flakes.

King Prawn Uni 32

エビとウニ
King prawn sashimi with sushi rice, uni and ikura.
Salmon Carpaccio

Nori Crusted Tuna Tataki
WARM STARTERS

Uni Chawanmushi  21
ウニの茶碗蒸し
Steamed Japanese egg custard with prawn, chicken and shimeji mushroom, topped with uni and truffle oil.

Ikura Chawanmushi  15
いくらの茶碗蒸し
Steamed Japanese egg custard with prawn, chicken and shimeji mushroom, topped with ikura and truffle oil.

Chicken Karaage  17
鶏のから揚げ
Juicy chicken marinated for 24 hours and hand-battered in a crispy coating.

Baked Oyster with Spicy Aioli  21
焼き牡蠣（スパイシー・アイオリソース添え）
Baked oysters topped with spicy mayonnaise and tobiko.

Agedashi Tofu with Eggplant  9
揚げ豆腐（国産茄子添え）
Hand-battered silken tofu, grated daikon, japanese negi, eggplant and bonito flakes.

Chicken Gyoza  11
チキン餃子
Pan-fried Japanese chicken dumplings.
Edamame  7
枝豆
Boiled soybeans with a sprinkle of coarse sea salt.

Truffle Edamame   11
トリュフと枝豆
Boiled soybeans with a sprinkle of coarse sea salt and truffle oil.

Sweet Miso Eggplant   16
甘みそ茄子
Sautéed eggplant with sweet miso glaze.

Eihire   12
エイヒレ
Grilled stingray fin with mayonnaise sauce.

Minced Wagyu Panko   29
和牛ひき肉パン粉
Hand-battered fish cake with minced wagyu beef filling.

Fugu Mirin Boshi  13
ふぐのみりん干し
Grilled mirin and soy sauce marinated pufferfish.

Grilled Mekajiki   25
焼きメカジキ
Grilled swordfish slices with sweet potato puree.

Kawa Ebi Karaage   14
川エビのから揚げ
Hand-battered river shrimp.
Grilled Mekajiki
Sashimi Salad  23
刺し身サラダ
Sashimi slices with seasonal greens and garlic olive oil dressing.

Tokusen Salad  15
特選サラダ
Seasonal mixed salad with house dressing.

Inaniwa Salad  19
稲庭サラダ
Mixed salad with chilled inaniwa udon noodle, crab meat, prawns and golden miso dressing.

Miso Soup  5
味噌汁
Fermented soybeans soup with wakame, shiitake mushrooms, tofu and scallions.

Osuimono Soup  11
お吸い物
Clear dashi soup, watershield and asari clams.

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<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Inaniwa Udon</strong></td>
<td><strong>19</strong></td>
</tr>
<tr>
<td>Add Ebi Tempura (3 pieces)</td>
<td><strong>+14</strong></td>
</tr>
<tr>
<td>稲庭うどん</td>
<td>+ エビ天ぷら追加（3つ）</td>
</tr>
<tr>
<td>Hand-made wheat flour noodles with special dashi broth and soy.</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Wagyu Don</strong></td>
<td><strong>74</strong></td>
</tr>
<tr>
<td><strong>Mini Unagi Don</strong></td>
<td><strong>39</strong></td>
</tr>
<tr>
<td><strong>Premium Chirashi Don</strong></td>
<td><strong>89</strong></td>
</tr>
<tr>
<td><strong>Uni Pasta</strong></td>
<td><strong>38</strong></td>
</tr>
<tr>
<td><strong>Mini Aburi Don</strong></td>
<td><strong>68</strong></td>
</tr>
</tbody>
</table>

**Mini Wagyu Don**  
ミニ和牛丼
Grilled Japanese A5 wagyu served with onsen egg and uni over rice.

**Premium Chirashi Don**  
特選ちらし丼
Chef’s selection of premium sashimi over sushi rice.

**Mini Unagi Don**  
ミニうなぎ丼
Grilled freshwater eel with sweet soy glaze over rice.

**Uni Pasta**  
うにパスタ
Pasta with uni, sakura ebi, ikura and truffle mushroom cream sauce.

**Mini Aburi Don**  
ミニあぶり丼
Seared bluefin ōtoro, chūtoro, ikura and uni over sushi rice.
Tempura Moriawase 21
天ぷらの盛り合わせ
Hand-battered tiger prawns (3 pieces) and assorted vegetables (5 kinds).

Ebi Tempura 24
エビの天ぷら
Hand-battered tiger prawns (5 pieces).

Yasai Tempura 15
野菜の天ぷら
Hand-battered assorted vegetables (6 kinds).

Anago Tempura 20
アナゴの天ぷら
Hand-battered seawater eel.

Soft-Shell Crab Tempura 19
カニの天ぷら
Hand-battered whole soft-shell crab.
Japanese A5 Wagyu Steak  98

Grilled Japanese A5 wagyu steak. Highly marbled, tender and juicy.
Recommended doneness: medium rare to medium.

Omi A4 Wagyu Steak  158

Grilled Omi A4 Wagyu steak. Richly marbled with a lustrous sweetness.
Available in limited quantities worldwide, it is the oldest beef brand in Japan, dating back more than 400 years.
Recommended doneness: medium rare to medium.

Pork Belly  31

Braised tender pork belly, sliced avocado and onsen egg.

Black Cod Soy  33

Baked black cod fillet in Hiro’s special soy marinade.
Black Cod Soy
Mekajiki Steak
Hamachi Kama
Hamachi Kama  34
はまちのカマ
Salt-grilled yellowtail cheek served with ponzu sauce.

Chicken Teriyaki  24
照り焼きチキン
Seared chicken thigh with sweet soy glaze.

Ikayaki  28
イカ焼き
Shioyaki: Japanese squid grilled with salt.
Teriyaki: Japanese squid with sweet soy glaze.

Lobster Yaki  42
ロブスター焼き
Grilled lobster tail with cheese and tobiko.

Mekajiki Steak  32
メカジキのステーキ
Seared swordfish steak with spicy shoyu glaze.
SASHIMI AND SUSHI PLATTERS

Chef’s Omakase Sashimi Platter  158
22 pieces
Chef’s selection of assorted premium sashimi. Serves 2 - 3.

Sen Sashimi Moriawase  98
14 pieces
Selection of assorted premium sashimi.

Sashimi Moriawase  68
10 pieces
Assorted sashimi.

Sen Nigiri Moriawase  88
9 pieces
Selection of assorted premium nigiri sushi.

Aburi Sushi  61
6 pieces
Assorted flame seared nigiri sushi.

Sushi Moriawase  58
6 pieces
Assorted Sushi
Chef’s Omakase
Sashimi Platter
Sen Nigiri Moriawase
<table>
<thead>
<tr>
<th>Item</th>
<th>Price (3 pieces)</th>
<th>Price (2 pieces)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salmon Belly</td>
<td>16</td>
<td>14</td>
</tr>
<tr>
<td>Salmon</td>
<td>13</td>
<td>11</td>
</tr>
<tr>
<td>Bluefin Tuna Belly</td>
<td>49</td>
<td>34</td>
</tr>
<tr>
<td>Bluefin Tuna</td>
<td>40</td>
<td>28</td>
</tr>
<tr>
<td>Tuna</td>
<td>26</td>
<td>20</td>
</tr>
<tr>
<td>Sea Urchin Roe</td>
<td>45 (per portion)</td>
<td>25 (per piece)</td>
</tr>
<tr>
<td>Red Shrimp</td>
<td>14</td>
<td>11</td>
</tr>
<tr>
<td>Marinated Mackerel</td>
<td>11</td>
<td>9</td>
</tr>
<tr>
<td>Swordfish</td>
<td>13</td>
<td>10</td>
</tr>
<tr>
<td>Flounder Fin</td>
<td>-</td>
<td>18</td>
</tr>
<tr>
<td>Flounder</td>
<td>16</td>
<td>12</td>
</tr>
<tr>
<td>Conger Eel</td>
<td>15 (whole piece)</td>
<td>15 (whole piece)</td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Nigiri Sushi (2 pieces)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hokkaido Scallop ホタテ</td>
<td>19</td>
<td>13</td>
</tr>
<tr>
<td>Yellowtail はまち</td>
<td>14</td>
<td>11</td>
</tr>
<tr>
<td>Snapper タイ</td>
<td>12</td>
<td>9</td>
</tr>
<tr>
<td>Sweet Shrimp 甘エビ</td>
<td>20</td>
<td>17 (5 pieces)</td>
</tr>
<tr>
<td>Giant Sweet Prawn ボタンエビ</td>
<td>32</td>
<td>24</td>
</tr>
<tr>
<td>Flying Fish Roe トビコ</td>
<td>6</td>
<td>6 (per portion)</td>
</tr>
<tr>
<td>Salmon Roe イクラ</td>
<td>11</td>
<td>11 (per portion)</td>
</tr>
<tr>
<td>Freshwater Eel うなぎ</td>
<td>14</td>
<td>10</td>
</tr>
<tr>
<td>Octopus タコ</td>
<td>9</td>
<td>7</td>
</tr>
<tr>
<td>Rolled Egg Omelette 卵</td>
<td>6</td>
<td>5</td>
</tr>
<tr>
<td>Sea Whelk つば貝</td>
<td>17</td>
<td>13</td>
</tr>
</tbody>
</table>
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Sen Aburi Sushi
Salmon Aburi Maki  27
サーモン炙り巻
Avocado, cucumber, crispy ebi tempura, flame seared salmon, special cheese sauce

Carbless Maki  26
サーモン巻
Salmon, ebi tempura, tempura flakes, tobiko, avocado, cucumber

Oishii Maki  38
おいしい巻
Chopped bluefin tuna belly, uni, ikura, negi

Crispy Maki  25
クリスピー巻
Soft-shell crab tempura, maguro, avocado, ponzu mayonnaise

Mala Maki  24
マラ巻
Soft-shell crab tempura, cucumber, crab meat, tobiko, flame seared salmon, spicy mala sauce

Twin Maki  22
ツイン巻
Flame-seared unagi, anago, crab meat, cucumber, pickled radish, shredded chilli peppers and sweet spicy sauce

Lobster Uni Maki  42
ロブスターウニ巻
Lobster tail, ebi tempura, crab meat, cucumber, uni, tempura flakes, tobiko, aburi cheese sauce
California Maki   18
カリフォルニア巻
Hokkaido snow crab, tobiko, avocado, cucumber

Spicy Salmon Maki   19
スパイシー サーモン巻
Chopped salmon, negi, cucumber, spicy chilli garlic sauce

Dragon Maki   29
ドラゴン巻
Ebi tempura, unagi, avocado, unagi sauce, mayonnaise

Philadelphia Maki   16
フィラデルフィア巻
Salmon, avocado, cucumber, cream cheese

Ebi Tempura Maki   17
エビ天ぷら巻
Ebi tempura, tempura flakes, avocado

Spicy Tuna Maki   22
スパイシー綱巻
Chopped tuna, negi, cucumber, spicy chilli garlic sauce
Twin Maki
Pumpkin Ice Cream with Puffed Rice

Yuzu Cheesecake
DESSERTS

Green Tea Brûlée with Black Sesame Ice Cream  16
黒ゴマアイスクリーム入り緑茶ブリュレ

Umeshu Raisin Cheesecake  15
梅酒レーズンチーズケーキ

Yuzu Cheesecake  15
ゆずチーズケーキ

Molten Chocolate Cake with Vanilla Ice Cream  15
とろーりチョコレートケーキ

Molten Matcha Cake with Vanilla Ice Cream  15
とろーり抹茶ケーキ

Mille Crêpe Cake  15
ミルクレープケーキ

Pumpkin Ice Cream with Puffed Rice  9
パンプキンアイスクリーム

Ice Cream  8
アイスクリームセレクション
Vanilla バニラ
Green Tea 緑茶
Black Sesame 黒ゴマ