



HIBINO dinner menu

惣菜 Appetizer

鮪のたたき Tuna Tataki Salad	22
Seared Tuna Sashimi with Avocado, Mesclun with Onion Soy Dressing	
野菜サラダ" Field Green Salad	11
Mesclun, Shaved Daikon & Carrot with Ginger Dressing	
海藻サラダ" Seaweed Salad	14
Wakame and Green & Red Seaweed with Ponzu Dressing	
鴨サラダ" Kamo Salad	24
Roasted Duck Slices and Mesclun with Shiso Dressing	
はまちサラダ" Hamachi Salad	22
Yellowtail Sashimi and Mesclun with Onion Soy Dressing	
牛角煮 Beef Kakuni	21
Braised Short Ribs in Umami Soy Broth	

おばんざい Obanzai

(Kyoto-homestyle Japanese Tapas)

Obanzai is a wide variety of home style dishes in Kyoto. Many of these recipes have handed down from generation to generation.

日替わりおばんざい Daily Obanzai	8
Ask your server / Seek an Obanzai Board	

サイドオーダー Sides

Edamame	8
Miso Soup	5
Steamed Rice	4
Sushi Rice	5
Tsuke-mono (Japanese Pickles)	8

豆腐 Tofu

出来たて豆腐 Fresh House Made Tofu	9
Served cold or warm with Grated Ginger, Scallions & Soy-Dashi Sauce	
揚げ出し豆腐 Agedashi Tofu	14
Deep-fried Tofu, Shishito Peppers, Shiitake Mushroom with Dashi Broth	
白和え Shira-ae	13
Blanched Vegetables served with Tofu Sauce	

アントレ Entree

日比の鳥照り焼き Hibino Teriyaki Chicken	30
Roasted Chicken served with Teriyaki Sauce	
牛角煮 Beef Kakuni	36
Braised Short Ribs in Umami Soy Broth	
鮭の味噌漬 Salmon Miso Zuke	31
Broiled Miso-marinated Salmon with Saikyo Miso	
トコカツ Tonkatsu	30
Panko Breaded and Fried Pork Loin served with Tonkatsu Sauce	

定食 Teishoku (add-on to your entrees) +8 with Rice + Miso Soup + Chef's Choice Mini Obanzai

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寿司 Sushi

握り / 刺身 Sushi & Sashimi

Tuna	7
Salmon	7
Yellowtail	7
Shrimp	7
Scallop	9
Crab Stick	6
Tobiko (Flying Fish Roe)	7
Eel	8
Anago (Sea Eel)	9
Tamago (Egg Omelet)	6

巻き物 Rolls

Tuna Roll	10.5
Spicy Tuna Roll	11
Spicy Scallop Roll	12.5
Salmon Roll	10
Salmon Avocado Roll	10.5
Yellowtail Scallion Roll	10.5
Yellowtail Jalapeño Roll	10.5
Shrimp Cucumber Roll	11
Shrimp Tempura Roll	11
California Roll	9
Eel Avocado Roll	10.5
Eel Cucumber Roll	10.5
Avocado Roll	9
Cucumber Roll	6.5
Avocado Cucumber Roll	9
Kanpyo Roll (Soy-simmered Squash Strips)	8
Ume (Plum) Shiso Roll	8

トッピング Additional items (Each)

Avocado	4
Cucumber	2
Spicy Mayo	3
Flying Fish Roe	3

寿司 Special Sushi

鮭箱寿司 Salmon Hako Sushi	23
Hako Sushi (Box Pressed Sushi) with Salmon, Kanpyo, Shiso Leaf, and Hishiho-miso	
あなご箱寿司 Anago Hako Sushi	27
Hako Sushi (Box Pressed Sushi) with Sea Eel, Shiso, Kanpyo, and Shredded Egg Omelet	
鮪箱寿司 Tuna Hako Sushi	24
Hako Sushi (Box Pressed Sushi) with Tuna, Avocado, and Shiso Leaf	
鰻かわり巻き Panko-Crusted Eel Roll	23
Deep Fried Panko Crusted Eel with Avocado and Cucumber	
京風穴巻き Kyoto Style Futomaki	20
Roll of Tuna, Shrimp, Eel, Avocado, Cucumber, Tamago, Tobiko with Yuzu Mayo	
日比の寿司 Hibino Sushi Plate	42
7 pieces of Chef's choice Sushi + One Roll from Regular Sushi Section * \$2 extra for Spicy Scallop Roll	
日比の刺身 Hibino Sashimi Plate	46
15 pieces of Chef's choice Sashimi + Steamed Rice	
鉄火丼 Tekka Don	33
Soy Marinated Tuna Sashimi over a Bowl of Sushi Rice and Shredded Egg Omelet	