

ひび^び日食堂

筋菜 Appetizer

鮪のたたき Tuna Tataki Salad	14
Seared Tuna Sashimi with Avocado, Mesclun, Shaved Carrots & Daikon with Onion Soy Dressing	
野菜サラダ Field Green Salad	6
Mesclun, Shaved Daikon & Carrot, Crispy Potato Chips with Ginger Dressing	
海藻サラダ Seaweed Salad	9
Wakame and Green & Red Seaweed with Ponzu Dressing	
鴨サラダ Kamo Salad	12
Roasted Duck Slices and Mesclun, Shaved Daikon & Carrots with Shiso Dressing	
はまちサラダ Hamachi Salad	14
Yellowtail Sashimi and Mesclun, Shaved Daikon & Carrots with Onion Soy Dressing	
牛角煮 Beef Kakuni	14
Braised Short Ribs in Sweet Soy Broth	

豆腐 Tofu

出来立て豆腐 Fresh Made Tofu	5
Served cold or warm —with Grated Ginger and Scallions & Soy-Dashi Sauce	
揚げ出し豆腐 Agedashi Tofu	8
Deep-fried House Made Tofu, Shishito Peppers, Shiitake Mushroom with Soy Dashi Broth	
白和え Shira-ae	7
Blanched Vegetables served with Tofu Sauce	
庵茶葉巻 Shrimp Toji Maki	12
Spring Roll Kyoto style — Shrimp Wrapped in Yuba (Tofu skin)	

If you have any food allergies or dietary restrictions, please inform your server.
We will try our best to accommodate you.

おばんざい Obanzai (Kyoto-homestyle Japanese Tapas)

Obanzai is a wide variety of homestyle dishes that have been part of daily Kyoto home life. Many of these recipes have been handed down from generation to generation.

日替わりおばんざい Daily Obanzai 6
Ask your server / Seek an Obanzai Board Near You :-)

アントレ Entree

日比の鳥照り焼き Hibino Teriyaki Chicken 17
Roasted Chicken served with Teriyaki Sauce

牛角煮 Beef Kakuni 22
Braised Short Ribs in Sweet Soy Broth

鮭の味噌漬け Salmon Miso Zuke 18
Broiled Miso-marinated Salmon with Saikyo Miso (Sweetened Miso)

トコカツ Tonkatsu 17
Panko Breaded and Fried Pork Loin served with Tonkatsu Sauce

定食 Teishoku (add-on to your above entrees) +7
with Rice + Miso Soup + Chef's Choice Mini Obanzai*
*No substitution

サイドオーダー Sides

Edamame 5

Miso Soup 4

Steamed Rice 3

Sushi Rice 4

Tsuke-mono (Japanese Pickles) 5

寿司 Sushi

握り / 刺身 Sushi & Sashimi

Tuna	4.5
Salmon	4.5
Yellowtail	4.5
Fluke	4.5
Shrimp	4.5
Scallop	5.5
Spanish Mackerel	4.5
Crab Stick	3.5
Tobiko (Flying Fish Roe)	4.5
Ikura (Salmon Roe)	6.5
Uni (Sea Urchin)	mp
Eel	4.5
Anago (Sea Eel)	5.5
Tamago (Egg Omelet)	3.5

巻き物 Rolls

Tuna Roll	6.5
Spicy Tuna Roll	7
Spicy Scallop Roll	7.5
Salmon Roll	6
Salmon Avocado Roll	6.5
Yellowtail Scallion Roll	6.5
Yellowtail Jalapeño Roll	6.5
Shrimp Cucumber Roll	7
Shrimp Tempura Roll	7
California Roll	6
Eel Avocado Roll	6.5
Eel Cucumber Roll	6.5
Avocado Roll	4.5
Cucumber Roll	4.5
Avocado Cucumber Roll	5
Kanpyo Roll (Soy-simmered Squash Strips)	4.5
Ume (Plum) Shiso Roll	4.5

トッピング Additional items (Each)

Avocado	1
Cucumber	1
Spicy Mayo	1
Tobiko (Flying Fish Roe)	2
Special Sauce	1

寿司 Special Sushi

鮭箱寿司 Salmon Hako Sushi	15
Hako Sushi (Box Pressed Sushi) with Salmon, Kanpyo, Shiso Leaf, and Hishiho-miso (Barley Miso)	
あなご箱寿司 Anago Hako Sushi	16
Hako Sushi (Box Pressed Sushi) with Anago (Sea Eel), Shiso, Kanpyo, and Shredded Egg Omelet	
京都箱寿司 Kyoto Hako Sushi	15
Hako Sushi (Box Pressed Sushi) with Grilled Yellowtail, Shiitake, and Shiso Leaf	
鮪箱寿司 Tuna Hako Sushi	17
Hako Sushi (Box Pressed Sushi) with Tuna, Avocado, and Shiso Leaf	
鰻かわり巻 Panko-Crusted Eel Roll	17
Deep Fried Panko Crusted Eel with Avocado and Cucumber	
野菜大巻 Vegetable Roll	10
Roll with Assorted Vegetables	
京風大巻 Kyoto Style Futomaki	13
Roll of Tuna, Shrimp, Eel, Avocado, Cucumber, Tamago, Tobiko with Yuzu Mayo	
日比の寿司 Hibino Sushi Plate	24
7 pieces of Chef's choice Sushi + One Roll from Regular Sushi Section	
日比の刺身 Hibino Sashimi Plate	30
15 pieces of Chef's choice Sashimi + Steamed Rice	
鉄火丼 Tekka Don	18
Soy Marinated Tuna Sashimi over a Bowl of Sushi Rice and Shredded Egg Omelet	