



HIBINO dinner menu

苳菜 Appetizer

鯨のたたき Tuna Tataki Salad	18
Seared Tuna Sashimi with Avocado, Mesclun with Onion Soy Dressing	
野菜サラダ Field Green Salad	10
Mesclun, Shaved Daikon & Carrot with Ginger Dressing	
海藻サラダ Seaweed Salad	12
Wakame and Green & Red Seaweed with Ponzu Dressing	
鴨サラダ Kamo Salad	18
Roasted Duck Slices and Mesclun with Shiso Dressing	
はまちサラダ Hamachi Salad	18
Yellowtail Sashimi and Mesclun with Onion Soy Dressing	
牛角煮 Beef Kakuni	19
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	7
Ask your server / Seek an Obanzai Board	

サイドオーダー Sides

Edamame	7
Miso Soup	5
Steamed Rice	4
Sushi Rice	5
Tsuke-mono (Japanese Pickles)	7

豆腐 Tofu

出来たて豆腐 Fresh House Made Tofu	7
Served cold or warm with Grated Ginger, Scallions & Soy-Dashi Sauce	
揚げ出し豆腐 Agedashi Tofu	12
Deep-fried Tofu, Shishito Peppers, Shiitake Mushroom with Dashi Broth	
白和え Shira-ae	12
Blanched Vegetables served with Tofu Sauce	

アクトシ Entree

日付の鳥照り焼き	27
Hibino Teriyaki Chicken	
Roasted Chicken served with Teriyaki Sauce	
牛角煮	32
Beef Kakuni	
Braised Short Ribs in Umami Soy Broth	
鮭の味噌漬	26
Salmon Miso Zuke	
Broiled Miso-marinated Salmon with Saikyo Miso	
トニカツ	26
Tonkatsu	
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	6
Salmon	6
Yellowtail	6
Shrimp	6
Scallop	8
Crab Stick	5
Tobiko (Flying Fish Roe)	6
Eel	7
Anago (Sea Eel)	8
Tamago (Egg Omelet)	5

巻き物 Rolls

Tuna Roll	8.5
Spicy Tuna Roll	9
Spicy Scallop Roll	10.5
Salmon Roll	8
Salmon Avocado Roll	8.5
Yellowtail Scallion Roll	8.5
Yellowtail Jalapeño Roll	8.5
Shrimp Cucumber Roll	9
Shrimp Tempura Roll	9
California Roll	7.5
Eel Avocado Roll	8.5
Eel Cucumber Roll	8.5
Avocado Roll	7
Cucumber Roll	5.5
Avocado Cucumber Roll	7.5
Kanpyo Roll (Soy-simmered Squash Strips)	6
Ume (Plum) Shiso Roll	6

トッピング Additional items (Each)

Avocado	2
Cucumber	1
Spicy Mayo	1
Flying Fish Roe	2

寿司 Special Sushi

鮭箱寿司 Salmon Hako Sushi	20
Hako Sushi (Box Pressed Sushi) with Salmon, Kanpyo, Shiso Leaf, and Hishiho-miso	
あなご箱寿司 Anago Hako Sushi	22
Hako Sushi (Box Pressed Sushi) with Sea Eel, Shiso, Kanpyo, and Shredded Egg Omelet	
鱈箱寿司 Tuna Hako Sushi	20
Hako Sushi (Box Pressed Sushi) with Tuna, Avocado, and Shiso Leaf	
鰻かわり巻き Panko-Crusted Eel Roll	20
Deep Fried Panko Crusted Eel with Avocado and Cucumber	
京風穴巻き Kyoto Style Futomaki	16
Roll of Tuna, Shrimp, Eel, Avocado, Cucumber, Tamago, Tobiko with Yuzu Mayo	
日比の寿司 Hibino Sushi Plate	36
7 pieces of Chef's choice Sushi + One Roll from Regular Sushi Section	
日比の刺身 Hibino Sashimi Plate	40
15 pieces of Chef's choice Sashimi + Steamed Rice	
鉄火丼 Tekka Don	27
Soy Marinated Tuna Sashimi over a Bowl of Sushi Rice and Shredded Egg Omelet	