HIBINO dinner menu

前菜 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

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

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

アントレ Entree

日比の鳥照り焼き 31
Hibino Teriyaki Chicken
Roasted Chicken served with Teriyaki Sauce

牛角煮 37
Beef Kakuni
Braised Short Ribs in Umami Soy Broth

鮭の味噌漬け 32
Salmon Miso Zuke
Broiled Miso-marinated Salmon with Saikyo Miso

トンカツ 31
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

HIBINO dinner menu

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

京風太巻き 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 34
Soy Marinated Tuna Sashimi over a Bowl of Sushi Rice and Shredded Egg Omelet