

# Appetizers

<b>Crispy Fried Tofu with Spiced Peanut Sauce -</b>	6.25
<b>Edamame -</b> Salty Steamed Soybeans	4.00
<b>Terriyaki Glazed Chicken Wings -</b>	7.95
<b>Vegetable Tempura -</b> Deep fried lightly battered vegetables	6.95
<b>Hiro "Fire Shrimp -</b> Tempura Fried Shrimp Tossed with Hiro's Own Fire Sauce	8.00

<b>Spring Rolls -</b> Hiro's homemade fried vegetable rolls	4.95
<b>Gyoza -</b> Pan seared pork dumplings served with shoyu sauce	6.95
<b>Shrimp Tempura -</b> Deep fried lightly battered shrimp and vegetables	8.25
<b>Crispy Fried Calamari with an Herb and Sweet Chili Sauce -</b>	8.95
<b>Negimaki -</b> Pan Seared terriyaki beef stuffed with green onions	8.25

# Sushi Bar Appetizers

<b>Sushi Appetizer -</b> 1 tuna, 1 white fish, 1 salmon, & 3 pieces of California roll	9.00
<b>Narutomaki -</b> Spicy tuna, avocado & tempura flakes wrapped in paper thin cucumber	9.00
<b>Delectable Tuna Tartar -</b> Diced sashimi tuna mixed with four kinds of caviar, topped with eel sauce, wasabi mayo and a quail egg	9.00
<b>Tanimaki -</b> Smoked salmon, cream cheese & scallions wrapped in paper thin cucumber	8.00

<b>Sashimi Appetizer -</b> 2 tuna, 2 salmon, 1 white fish & 1 crab stick	10.00
<b>Tuna Tataki -</b> Pan seared rare tuna, garnished with sesame seed, green onion and served with ponzu vinaigrette	9.00
<b>Edamame -</b> Steamed soy beans with salt	4.00
<b>Crispy Roll -</b> Fried fish, crab stick, caviar & cream cheese, tamago, rolled in seaweed and fried tempura style, served with ponzu vinaigrette	7.50
<b>Udomaki -</b> Crab stick, shrimp, cream cheese & avocado wrapped with seaweed and fried then rolled in cucumber served with ponzu vinaigrette	8.00

# Sushi Bar Salad

<b>House Salad -</b> Lettuce, carrot, red cabbage & cucumber served with Japanese ginger dressing or ranch dressing	2.50
<b>Sashimi Salad -</b> Fresh tuna, salmon & yellow tail served over a bed of lettuce and ginger dressing	9.00
<b>Spicy Tuna Salad -</b> Spicy minced tuna mixed with julienne cucumber on a bed of fresh spring mix	9.00

<b>Seaweed Salad -</b> Seaweed marinated in sesame vinaigrette	5.00
<b>Squid Salad -</b> Squid, octopus, bamboo shoots, wood ears marinated in sesame vinaigrette	5.00
<b>Seafood Sunomono -</b> Crab stick, octopus, squid & shrimp over a bed of julienne cucumber with ponzu vinaigrette	7.00

**Express Tuna Salad** - Diced tuna,  
mango, black caviar, wasabi caviar  
served with yuzu dressing 9.00

**Chef Salad** - Crab, tomato, mango,  
strawberries, cucumber on a bed of  
fresh spring mix, topped with almonds  
served with pon-yuzu dressing 7.00

**Special Yellowtail Salad** - Diced  
yellowtail, strawberries, black caviar,  
wasabi caviar served with our special  
yuzu dressing 9.00

**Supreme Lobster Salad** - A helping of  
chilled steamed lobster, beside a bed  
of fresh spring mix, radish sprouts,  
mango, tomatoes and strawberries,  
served with pon-yuzu dressing 12.00

# Sushi

	Nigiri	Sashimi		Nigiri	Sashimi
<b>Mackerel / Saba -</b>	3.50	4.00	<b>Salmon / Sake -</b>	4.50	5.00
<b>Sea Urchin / Uni -</b>	8.00	8.50	<b>Salmon Caviar / Ikura -</b>	5.00	5.50
<b>Black Caviar / Black Tobiko -</b>	4.50	5.00	<b>Capelin Caviar / Masago -</b>	4.50	5.00
<b>Crab Stick / Kani -</b>	3.50	4.00	<b>Fatty Tuna / Toro -</b>	8.50	9.00
<b>Flying Fish Caviar/ Tobiko -</b>	4.50	5.00	<b>Octopus / Tako -</b>	5.00	5.50
<b>Shrimp / Ebi -</b>	4.00	4.50	<b>Smoked Eel / Unagi -</b>	4.50	5.00
<b>Smoked Salmon -</b>	5.00	5.50	<b>Spicy Baby Octopus -</b>	4.00	4.50
<b>Spicy Green Shell Mussel -</b>	3.50	4.00	<b>Spicy Scallops -</b>	5.00	5.50
<b>Surf Clam / Hokkigai -</b>	3.50	4.00	<b>Squid / Ika -</b>	3.50	4.00
<b>Tuna / Maguro -</b>	5.00	5.50	<b>Sweet Shrimp -</b>	5.00	5.50
<b>Super White Tuna -</b>	4.00	4.50	<b>Tamago / Egg -</b>	3.50	4.00
<b>Yellowtail / Hamachi -</b>	5.00	5.50	<b>White Fish -</b>	4.00	4.50
			<b>Wasabi Caviar -</b>	4.50	6.00

# Makunono

<b>Tuna Roll -</b>	5.00	<b>Asparagus Roll -</b>	4.00
<b>Avocado Roll -</b>	4.00	<b>California Roll -</b>	5.00
<b>Crab Roll -</b>	4.00	<b>Cucumber Roll -</b>	4.00
<b>Hamachi Roll -</b>	5.00	<b>Philadelphia Roll -</b>	5.50
<b>Salmon Roll -</b>	5.50	<b>Smoked Eel Roll -</b>	5.00
<b>Spicy Hamachi Roll -</b>	5.50	<b>Spicy Scallop Roll -</b>	6.50
<b>Spicy Tuna Roll -</b>	5.50	<b>Spicy Salmon Roll -</b>	5.50
<b>Eastwood Roll -</b> Spicy tuna, avocado & tempura flakes	6.50	<b>Racine Roll -</b> Smoked salmon skin, cucumber & green onion with eel sauce	5.00
<b>Golden Roll -</b> Smoked salmon, avocado, mango, tempura flakes, served with wasabi mayo	6.50	<b>Triangle Roll -</b> Jumbo shrimp, mango, and kiwi served with our tasty strawberry sauce	6.00
<b>Alaskan Roll -</b> Tempura crab, cream cheese, avocado, topped with eel sauce and sriracha sauce	6.00	<b>New Philly Roll -</b> Smoked salmon, cream cheese, scallions, tempura fried, topped with eel sauce, spicy mayo and sriracha sauce	6.50

## House Special Makimono

**Dragon Roll** - Smoked eel, cucumber, avocado, daikon sprout, sesame seeds and caviar 10.50

**Futomaki** - Crab stick, egg, cucumber, avocado, yellow radish, burdock, caviar, squash 8.00

**Godzilla Roll** - Tuna, salmon, yellow tail, white fish, crab stick, smoked eel, tempura style 15.00

**New York, NY** - Crab stick, asparagus, daikon sprout, spicy mayonnaise, rare pan seared New York Strip 11.00

**Rock n' Roll** - Shrimp, crab stick, cucumber, avocado, asparagus, burdock root, caviar finished with torched Japanese mayonnaise 10.50

**Holly Makimono** - Spicy tuna, shrimp tempura, onion, avocado, cucumber (5 pieces) 9.00

**Volcano Roll** - Salmon, crab meat, white fish, cream cheese, avocado, tamago with spicy caviar, green onion, creamy wasabi mayo 14.00

**Bonsai Tree** - Crab stick, caviar, avocado & daikon sprout wrapped in paper thin cucumber and served with ponzu vinaigretts 7.50

**Crunchy Roll** - Shrimp, asparagus, cucumber, avocado, spicy mayonnaise & tempura flakes 9.50

**Garden Roll** - Cucumber, avocado, asparagus, daikon sprout, burdock, seaweed flakes 8.00

**Just Roll** - Shrimp tempura, smoked eel, cucumber, avocado, caviar 11.50

**Kamikaze** - Salmon, cucumber, avocado, daikon sprout, spicy mayonnaise, caviar 10.50

**Rainbow Roll** - Tuna, salmon, hamachi, crab stick, cucumber, avocado, caviar 13.00

**Spider Roll** - Crispy soft shell crab, cucumber, avocado, spicy mayonnaise, caviar(5 pieces) 9.50

**Fairway Makimono** - Spicy octopus, shrimp, asparagus, cucumber, avocado (5 pieces) 8.50

**Hawaii Makimono** - Tuna, salmon, caviar, crab meat, avocado, cucumber (5 pieces) 8.50

## New House Special Makimono

**Yummy Yummy Roll** - Super white tuna, salmon, crab, cream cheese, and mango, wrapped with soy paper, served tempura style with special strawberry sauce and wasabi mayo 9.00

**Sunset Roll** - Coconut shrimp, cucumber, pineapple, topped with fresh mango, eel sauce and wasabi mayo 12.00

**Queen and I** - Super white tuna, avocado, crab meat, tamago, radish sprouts, wrapped with soy paper, tempura fried, and served with wasabi mayo and eel sauce 9.00

**Cowboy Roll** - Grilled jumbo shrimp, pineapple, and cucumber, wrapped with kiwi and topped off with our sweet and spicy peanut sauce 12.00

**L.A. Roll** - Crab meat, avocado and crunchy tempura flakes topped with tuna, super white tuna, salmon, yellowtail, mango and black caviar. Served with strawberry sauce and wasabi mayo 14.00

**King and I** - Shrimp tempura, cucumber, topped with mango and strawberries, served with sweet and sour dipping sauce 12.00

**Lobster Tsunami Roll** - Shrimp, asparagus, avocado, radish and crunchy flakes, topped with lobster, flying fish caviar and lobster dipping sauce 18.00

**Sprinkle Roll** - Tempura crab meat, spicy tuna, cream cheese, avocado, topped off with four kinds of caviar, and finished with spicy wasabi mayo 14.00

**Flash Roll** - Super white tuna, yellowtail, crab meat, tamago, cream cheese, avocado, mint leaf, radish and crunchy flakes all tempura fried. Topped with eel sauce, spicy mayo and toasted almonds 14.00

**St. Patrick's Roll** - Shrimp tempura, asparagus and cucumber, topped with seasoned seaweed and wasabi mayo 12.00

## Your Choice of One Noodle, One Protein, and One Sauce

### Choice of Proteins

**Seafood** - Mussels, Fish, Shrimp, and Squid 18.00

**Chicken** - Marinated and Sautéed 11.00

**Steak** - Marinated and Grilled Hanger Steak 15.00

**Tofu** - Herb Marinated and Baked 11.00

### Choice of Noodles

**Udon: Thick, Soft, White Noodles Made of Wheat Flour**

**Rice Noodle: Thin Noodle Made of Rice Flour**

**Soba: Spaghetti Sized Pasta Made From Buckwheat Flour**

**Yakisoba Noodle**

### Choice of Sauces:

**Clear Broth**

**Udon Broth**

**Spicy Peanut Sauce**

**Mushroom Soy Broth**

## Build Your Own Bento Box

All Bento Box Dinners Served with Spring Roll, White Rice & The Following Items.

**Choice of Salad: Seaweed or House Salad**

**Choice of Soup: Clear Soup or Miso Soup**

**Choice of Sushi: California Roll, Salmon Roll, Asparagus Roll or Spicy Tuna Roll**

**Choice of Side: Vegetable Tempura or Tamago (Japanese Omelette)**

**Choice of Entrée:**

<b>Miso Glazed Salmon -</b>	15.95
<b>Sesame Seared Tuna Loin -</b>	18.95
<b>Ginger Marinated Pork -</b>	15.95

<b>Teriyaki Steak -</b>	15.95
<b>Teriyaki Chicken -</b>	16.95
<b>Teriyaki Shrimp -</b>	16.95

## Martinis

<b>Appletini</b> - vodka, apple pucker with a splash of sour	9	<b>Bermuda Triangle</b> - captain Morgan, peach schnapps and orange juice	9
<b>Blue Devil</b> - gin, blue curacao and lime juice	9	<b>Caribbean</b> - stoli vanil, malibu rum and splash of pineapple juice	9
<b>Cherry Chocolate</b> - vodka, cherry liqueur and dark crème de cocoa with a splash of cream	9	<b>Chocolate Kiss</b> - vodka and white crème de cocoa poured over a hershey kiss	9
<b>Cinnamon</b> - Stoli vanil, white crème de cocoa with cinnamon stick	9	<b>Chocolatini</b> - vanilla, Godiva liqueur, bailey's w/splash of cream	9
<b>Cosmopolitan</b> - vodka, triple sec, cranberry and a squeeze of lime juice	9	<b>Classic</b> - gin or vodka with just a hint of vermouth	9
<b>Gold Dust</b> - vodka and white crème de cocoa topped with goldschlager	9	<b>German Chocolate</b> - citron vodka, Frangelico, splash of cream, sugar rim	9
<b>Saketini</b> - vodka, sake and pickled ginger	9	<b>Key Lime</b> - vanilla, triple sec, lime juice, sugar rim	9
<b>Sour Apple</b> - vodka, apple pucker and apple juice	9	<b>Spider Bite</b> - tarantula tequila, blue curacao with a hint of lime	9

## Frozen Specialties

<b>Asian Colada</b> - vodka, triple sec, Midori, pineapple juice, cream of coconut topped with whipped cream	8	<b>Banana Daiquiri</b> - banana liqueur, rum, banana, lime juice, whip cream	8
<b>Lime Daiquiri</b> - rum, lime juice, whip cream	8	<b>Creamsicle</b> - Stoli Vanil, triple sec, vanilla ice cream, orange juice and whipped cream	8
<b>Mount Fuji Colada</b> - Midori, rum, coconut milk, pineapple juice	8	<b>Ocean Colada</b> - rum, triple sec, coconutmix & topped with blue curacao	8
<b>Pina Colada</b> - rum, pineapple juice, cream of coconut topped with whipped cream	8	<b>Rising Sun</b> - Absolut citron, peach schnapps, orange juice and a splash of cherry liqueur	8
<b>Strawberry Daiquiri</b> - rum, strawberries with whipped cream	8		

## Specialty Drinks

<b>Blue Margarita</b> - tequila, blue curacao, triple sec, lime juice, salted rim	8	<b>Blue Moon Rising</b> - tequila, blue curacao, triple sec, lime juice, salted rim	8
<b>Citrus Splash</b> - citron vodka, peach schnapps, cranberry, splash of grapefruit	8	<b>Geisha</b> - white rum, banana liqueur, orange & pineapple juice	8
		<b>Happy Budda</b> - rum, triple sec, pineapple juice	8

## Temaki (Hand Roll)

<b>California Temaki</b> - Crab stick, avocado,cucumber,caviar	4.50
<b>Dynamite Temaki</b> - Shrimp,crab stick,scallops,caviar,mayonnaise cucumber	4.50
<b>Eel Temaki</b> - Smoke eel, cucumber, avocado	4.50
<b>Salmon Skin Temaki</b> - Crispy salmon skin,cucumber,avocado,spicy mayo	4.50
<b>Shrimp Tempura Temaki</b> - Shrimp tempura,asparagus,cucumber,spicy mayo	4.50
<b>Spicy Tuna Temaki</b> - Tuna,cucumber,spicy mayo	5.00
<b>Tuna Temaki</b> - Tuna,cucumber,asparagus	5.00

## Chef's Special Entrées

<b>Grilled Ribeye Steak, Tempura Udon Noodle Roll, Grilled Shitake , and Daikon Radish Salad -</b>	23.95
<b>Hoisin Glazed Chicken Breast with French Bean and Almond Stirfry -</b>	15.00
<b>Miso Glazed Grilled Salmon Stirfried Noodles and Grilled Scallions -</b>	18.00
<b>Ginger Marinated Pork Chop, Okinawan Sweet Potatoes, and Pineapple Mango Chutney -</b>	18.00
<b>Szechuan-Honey Glazed Duck Breast, Roasted Garlic and Shitake Soba Noodle Stirfry -</b>	21.00
<b>Teriyaki Glazed Beef Filet with Fried Rice and Stirfry Vegetables -</b>	24.00

## Fried Rice

All Fried Rice Bowls Are Prepared with Fresh Seasonal Vegetables and Stir Fried Egg

<b>Chicken, Pork, Beef, Duck, Shrimp or Tofu -</b>	6.50
<b>House Fried Rice: A Combination of All Five Meats -</b>	7.75

## Dinner Entrées

<b>Vegetable Tempura Dinner -</b>	10.95
<b>Shrimp Tempura Dinner -</b>	16.95

<b>Teriyaki Chicken -</b>	15.95
<b>Teriyaki Steak -</b>	18.95
<b>Chicken Yakisoba -</b>	15.95
<b>Steak Yakisoba -</b>	18.95