

## hinata Month of May 2023 Course menu

Appetizer Plate 八寸	Middle neck clam soup Tofu skin Croquette Soften Octopus Japanese omelet ホンビノス貝のスープ 湯葉コロッセ 蛸の柔らか煮 だし巻き卵
Sashimi お造り	Fresh catch of the day* 鮮魚盛り合わせ
Steam Dish 茶碗蒸し	Grilled Chicken Steamed egg custard 炙り鶏もも 茶碗蒸し
Fish Dish 魚料理	Grilled Seabass with green peas sauce スズキの塩焼き グリーンピースソース
Beef Dish 強肴	US Prime tenderloin Roast Beef USプライム ファイル ローストビーフ
替わり鉢	Eggplant Miso Gratin 茄子の味噌グラタン
Noodle 蕎麦	Green tea soba noodles 茶そば 瓦そば風
Dessert デザート	Today's dessert 本日のデザート

hinata  
japanese fine dining

Executive Chef Akinori Tanigawa

Menus are subject to change

Consuming raw or undercooked food may increase your risk of foodborne illness.

All food allergens and dietary restrictions must be disclosed at least 24 hours in advance.

Please be advised that cross contamination can occur.