

hinata Month of November 2023 Course menu

Appetizer Plate 八寸	Cauliflower Potage Seasoned Spinach and Enoki mushrooms "Ohitashi" Chestnuts and cream cheese Tofu and chicken sauce カリフラワーポタージュ ほうれん草とエノキ茸のお浸し 栗とクリームチーズ 豆腐鶏そぼろ餡掛け
Sashimi お造り	Fresh catch of the day* 鮮魚盛り合わせ
Steam Dish 蒸し物	Seafood steamed egg custard with salmon roe 海鮮茶碗蒸し イクラ乗せ
Fish Dish 魚料理	Simmered Chilean Seabass "Nitsuke" チリアンシーバス煮付け
Beef Dish 強肴	Grilled US Prime beef with Yuzu Teriyaki sauce USプライムフィレステーキ 柚子照り焼きソース
Fried Dish 揚げ物	Shrimp and Oyster Tempura 海老と牡蠣の天ぷら
Rice お食事	Hamachi Sushi ハマチの寿司
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.