

## hinata Month of November 2022 Course menu

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|-----------------------|--|
| Pre-Appetizer<br>先付け  | Milk Tofu<br>嶺岡豆腐  |
| Appetizer Plate<br>八寸 | Squid and apple with vinegared miso, Candied Sweet potato<br>Shrimp and avocado spring rolls Soaked egg plant<br>イカと林檎の酢味噌掛け 大学芋<br>海老とアボカド春巻き 茄子の揚げ浸し |
| Sashimi<br>お造り        | Fresh catch of the day*<br>鮮魚盛り合わせ   |
| Chawanmushi<br>茶碗蒸し   | Steamed egg custard Oyster from Hiroshima<br>広島産牡蠣の茶碗蒸し  |
| 魚料理                   | Grilled Chilean Seabass<br>チリアンシーバスグリル   |
| Beef Dish<br>強肴       | Miso Stewed US Prime Beef<br>USプライムビーフ味噌煮込み  |
| Tempura<br>天ぷら        | Shrimp and Pumpkin Tempura<br>海老と南瓜の天ぷら  |
| Sushi<br>お食事          | Broiled salmon Sushi<br>サーモン炙り寿司   |
| Dessert<br>デザート       | Today's dessert<br>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.