

hinata Month of August 2022 Course menu

Pre-Appetizer 先付け	Scallop from Hokkaido and Summer vegetables 北海道産帆立と夏野菜	
Appetizer Plate 八寸	Boiled spinach in Dashi Broth, Okura and Chicken breast Deep fried yam in Dashi, Miso Marinated Camembert cheese ほうれん草のお浸し オクラと鶏胸 山芋揚げ出し カマンベールチーズ味噌漬	
Sashimi お造り	Fresh catch of the day* 鮮魚盛り合わせ	
Chawanmushi 茶碗蒸し	Steamed egg custard - Broiled chicken and cheese 炙り鶏とチーズ	
Fish Dish 魚料理	Broiled Saikyo Miso marinated Chilean Seabass Eggplant Dengaku チリアンシーバス西京味噌焼き 茄子田楽	
Oshinogi お凌ぎ	Soy milk somen noodles 豆乳素麺	
Beef Dish 強肴	US Prime Fillet cutlet USプライムフィレカツ	
Rice お食事	Eel bowl 鰻丼	Miso Soup 止め椀 味噌汁
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.