

hinata Month of January 2023 Course menu

Pre-Appetizer 先付け	"Amazake" and Strawberry hot smoothie 甘酒と苺のホットスムージー
Appetizer Plate 八寸	Black Soy bean cream sauce, "Komochi Kombu" "Kohaku Namasu" "Chikuzen ni" "Ikura" - Salmon roe Sushi 黒豆クリームチーズ 子持ち昆布 紅白なます 筑前煮 イクラ寿司
Sashimi お造り	Fresh catch of the day* 鮮魚盛り合わせ
Soup お吸い物	"Zoni" 雑煮
Fish Dish 魚料理	Yellowtail teriyaki 鰯の照り焼き
Beef Dish 強肴	US prime filet Roast Beef USプライムフィレ ローストビーフ
Fried Dish 揚げ物	Sake Steamed Fish 魚の酒蒸し
Sushi 御食事	"Sekihan" 赤飯
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.