

## hinata Month of March 2023 Course menu

Appetizer Plate 八寸	Cauliflower Potage Apple and Cheese Salmon Sushi, Vinegared Octopus カリフラワーポタージュ 林檎とチーズ サーモン手毬寿司 タコの酢の物
Sashimi お造り	Fresh catch of the day* 鮮魚盛り合わせ
Soup お吸い物	Egg tofu 卵豆腐 若筍
Fish Dish 魚料理	Simmered Sablefish with grated daikon radish 銀鱈みぞれ煮
Beef Dish 強肴	US Prime tenderloin steak USプライム フィレスステーキ
Fried Dish 揚げ物	Tatsuta Fried Chicken breast 鶏ムネ竜田揚げ
Noodle 麺	Curry udon カレーうどん
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.